



<http://www.crfg-la.org>

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LOS ANGELES CHAPTER

May/June 2015 Volume XX Issue 3

MEETING

Date: May 23, 2015

Time: 10:00 a.m.

Place: Sepulveda Gardens
16633 Magnolia Blvd.
Encino, CA 91316

Program: Sepulveda Gardens - *Caring for Fruit Trees During a Drought*

Jose Fernandez de Soto from the Hansen Agricultural Research and Extension Center in Santa Paula will speak to us on caring for fruit trees during a drought. *A very timely topic!!!*

Attention All Members: If your last name begins with L-Z please bring something for our March table. Since we are usually eating around noon, and even though we love all those sweet treats, please also consider a dish more appropriate for a lunchtime meal.

PROGRAM/FIELD TRIP:

Date: June 27, 2015

Time: 10:00 a.m.

Program: Visit to the gardens of two of our members

For Addresses please contact: Pat Valdivia at 805- 390-4918. First home: It's a work in progress and transition, replacing grass area's with edible plants and fruit trees, drip water systems, (Trying to save water and lower utility bills), a large vegetable garden, various fruit trees and some chickens.

Second Home: There are thirty five+ fruit trees on the property, plus a full garden. There are two greenhouses, one with vegetables and flowering plants and the second with orchids, anthuriums and amaryllis flowers. You will also see waterfalls and ponds, a bulb garden and a cactus and succulent garden.

Newsletter Photographs courtesy of E. Valdivia and D. Oisboid.
Shutter Bugs, check the state CRFG web site to participate in the Fruit Shoot at <http://www.crfg.org/>

Save the Dates

July 25th – Sepulveda Gardens - Lana Laskay/Urban Worms-on Vermiculture—not yet confirmed

REMINDER - CRFG – FESTIVAL OF FRUIT – AUGUST 7TH – 9TH IN SAN DIEGO

August 22nd - Field Trip

September 26th – Sepulveda Gardens

October 24th - Field Trip - Olive Tree Orchard tour and talk on Olive Oil Making-Buon Gusto Farms-Ventura area

November 28th - Sepulveda Gardens-Pomegranate presentation and tasting Ed Valdivia - hopefully no thefts from hungry squirrels - will prevent us from having a good selection of fruit to sample

December 12th - Sepulveda Gardens - Holiday Party

Words From Our Chairman



Dear Los Angeles Chapter Members,
Talk about a surprise! It's Monday morning April 20, 2015. I'm just back from the gym and in the garden minding my own business.... Debbie walks outside and says someone from the State of California is at the front door and wants to talk to you. What? I sent in my check for taxes on the 15th I muttered, who could it be and what do they want? I wondered. I went inside and opened the front door. He introduced himself and looked very official in his uniform. Hi, I'm Steve from the Citrus Pest and Disease Prevention Program, California Department of Food and Agriculture and I want to do a visual inspection of your citrus trees for Asian Citrus Psyllid/Huanglongbing (HLB)
You want to do what??? I replied, why are you here at my place? Did somebody find the HLB disease in this area? Before he could answer any of my questions, I told him I was a member of the California Rare Fruit Growers and had heard of and read up on HLB "greening disease" (What is the Asian Citrus Psyllid? The Asian citrus psyllid is an aphid-like insect that feeds on the leaves and stems of citrus trees and other citrus-like plants—but the real danger lies in the fact that it can carry a deadly, bacterial tree disease called Huanglongbing (HLB), also known as Citrus Greening Disease, quoted from their info sheet)
Sir, calm down! You've been selected due to your property being inside a high-risk survey area, (almost all of Southern California is) and I saw your citrus trees from the street. No infected psyllid's were found in your area. Now with your

permission may I inspect your trees and take both insect and plant samples?
Sure, Steve I've got twelve citrus trees can I go along with you? Being quite confident that he wouldn't find any of those critters on my trees. Oh there's one! I heard him say. On the Tangelo tree which is flushing (new growth) he said as he pulled out a little bottle/device with hoses attached and sucked the 1/8-inch long psyllid inside it. Let me look at it I said, my, they are small. Yes, he said they are easy to spot they sit with their head down toward the leaf and their bottom up thus easy to catch. Oh there's one I said, yep, Steve replied as he captured it. Soon he had 10 psyllids then he filled the bottle with alcohol and killed them, put them in labeled sample bottles and began taking leaf samples. Steve thanked me for my cooperation and left me a post notice of visual inspection sheet and a flyer with information on how to inspect your own citrus trees. He told me the samples would be mailed to Sacramento for laboratory testing and hopefully I would not be hearing from the California Department of Food & Agriculture again unless of course the insects were diseased. Whew!
I would like to encourage all who have citrus trees to check out these websites for more information: <http://www.cdffa.ca.gov/phpps/acp> or visit www.CaliforniaCitrusTheat.org or call (800) 491-1899. Happy Juicing,
Jim Schopper
"An ounce of prevention is worth a pound of cure" Benjamin Franklin

LOOKING BACK

By Debbie Schopper, Member at Large
March Meeting
David Karp, pomologist, traveler, writer, aka, **The Fruit Detective** was our speaker for March. David's photographs and writings have appeared in the LA Times, New York Times, Wall Street Journal, Gourmet, Smithsonian, Sunset, Star-Ledger and Saveur publications. Our meetings

are never long enough when David Karp speaks; he brings beautiful slide show presentations, information, opinions, stories, all the stuff we, CRFG members enjoy hearing.



And we end up with lists of new trees that we simply must add. The Daisy DS Mandarin made many lists! David is an associate in the Agricultural Experiment Station at the University of California, Riverside. He is presently photographing and documenting over 1,000 varieties of citrus, which he generously shared with our club. We enjoyed these magnificent slides of mandarins, tangelos, oranges, blood oranges, pummelos, grapefruits, lemons, limes, citrons, kumquats, variety after variety and each one was rated by color, fragrance, taste, balance, etc. Whenever, David said, "Before you die, you have to taste..." we added to our lists of must haves. Photos can be found at:

UC Riverside Citrus Variety Collection

Member, Charles Portney donated plants, many of which are not available in local nurseries, to our club. Included were Babaco Papaya, orange tamarillos, mountain papaya, sugar cane, cape gooseberry, macadamia nut seedling, cherry Rio Grande, blackberry, white chayote squash, dragon fruit, herbs, and avocado fruits. Thank

you, Charles for your generosity! Our club presented member, Bob Vieth with a plaque for his years of service and thanked both Bob and Kathy for all



that they teach, give, invest, encourage, and

undertake for our club. Thank you both!

April Meeting

The 3rd Annual Tree Symposium was the name, Sylmar High School was the place and CRFG member, instructor, horticulturist, and

President of CANGC SFV Chapter, Steve List was the man!



We were greeted by Sylmar High School horticulture students who welcomed us, signed us in, gave us gift bags filled with information from Champions for Change, offered us coffee, fruit smoothies, or orange juice, answered our questions and directed us to the classroom. Representatives from **Kellogg, La Verne Nurseries, LE Cooke, Dave Wilson Nurseries, Papaya Tree Nursery,** and **Councilman Felipe Fuentes** were in attendance.

Speaker, **Tom Perkins of Old Truck Organics,** introduced us to Myko Start premeasured plant food paks containing an efficient source of MYKOS mycorrhizae a natural fertilizer. This product can be used on flowers, fruits, herbs and vegetables and can be purchased at Green Thumb Nurseries.

Speaker, Tom Spellman, from Dave Wilson Nursery spoke on backyard orchards. He taught on the importance of knowing our yards and understanding our microclimates, soil types, and irrigation systems.



His three points were:

1. Size management trees
2. Successive harvests

3. Grow what you like & what you use

Tom encouraged us to experiment with some different looks and new agriculture styles such as planting a hedge of trees, or trees on trellises or growing a dwarf tree in a hanging basket.

The program ended with a potluck luncheon, a tree and plant raffle (all monies were for student scholarships), and tours of the horticulture grounds including an ongoing experiment in conjunction with the Science Department and the Horticulture Department. Tomato plants planted at the same time growing in different mediums including compost and with different fertilizers, organic and chemical. It was a full day and we all left with something new, be it information and/or plants. Thank you, Steve.

Highlighting Members

There are a number of members who receive the newsletter only as a hardcopy so they may not be aware of the passing of member Jorge Pelaez on April 20, 2015 who had been afflicted with Parkinson's. An announcement by email was sent to all active members. In response, members forwarded comments and remembrances about Jorge and his contributions; especially as an informative and engaging speaker.

The CRFG Board has arranged a tribute to Jorge who

was the CRFG president for the year 2008. In October Jorge sent this message to CRFG attributing to the positive impact that it had in his life.

Please pass on this message to the Valdivias. The reason you haven't me (Jorge Pelaez) at the meetings is because I have got PARKINSON's Disease! And I mean really bad! I am so glad to have contributed to the membership these past 20 years plus! The friendships I



made were tremendous. Parkinson's isn't fatal; is just progressively degenerative. Fare-well to CRFG/LA Chapter

*Sincerely,
Jorge Pelaez*

Jorge was able to attend our Winter Social, his last involvement as a CRFG member.



Member Contribution

The Saga of Grey/Gray Water Part 1

By Deborah Oisboid, Member at Large

There is a lot to know regarding this topic so I have edited into two parts. If you can't wait for Part 2 the complete, unedited article, is available upon request and some copies will be available at the next meeting.
C. Diaz, Editor

Start by knowing what gray water is...

Gray water is water draining from household sinks, showers, tubs, or washing machines. Grey water may contain traces of dirt, food, grease, hair, and/or household cleaning products. It is NOT water that has come into contact with

feces (from a toilet or diapers) - that kind is considered blackwater. Los Angeles and California laws both agree that toilets, kitchen sink, and dishwasher drains may not be attached to a gray water system, due to high concentrations of bacteria or pathogens and due to potentially harsh/toxic soap residue. To be honest, I'm not sure why kitchen sinks are that bad, except perhaps because raw meat might be washed there, which may contain salmonella which has been known to survive on plants.

What are the rules?

Every state and county seems to have their own rules, laws, and regulations for what you can and cannot do with gray water from how to collect it, to how to transport it, or use it, or store it. (Storage hint: don't!!) But in general you can follow these guidelines and feel pretty safe:

- **Do not use diaper water, water from a toilet, or from a kitchen sink drain** due to the biohazards mentioned above.
- **Keep your system simple.** Try to avoid pumps or filters that need upkeep or complicated configurations. Simple systems last longer, require less maintenance, and usually cost less money. Also, simple systems (such as my barrel-and-bucket method) do not require permits.
- **Don't store gray water for more than 24 hours.** Any nutrients in the water will break down over time, and bacteria will begin to multiply. And it will start to smell bad, too.
- **Use biodegradable, "gray water-safe" detergents and/or soaps.** Standard soaps will poison your garden and kill your plants.
- **Minimize contact.** There may be harmful bacteria, pathogens, or chemicals in your "used water" so try not to get it on your skin or on the aboveground portion of any plants (especially edible plants).
- **Gray water goes into the ground.** Infiltrate it or percolate it. Make sure any drainpipe carrying gray water releases it 2" below the

surface: into mulch, stones, gravel, or other draining material. Do not use it in any sprinkler system. Don't let gray water sit on the surface, puddle, or flow onto cement. Aside from the yucky chemistry, standing water attracts mosquitos. Speaking of flowing onto cement...

- **California law forbids gray water to "escape" off of private property.** Legally, you **MUST** keep water on the same property where it is collected.
- **If you use a plumbed system, make sure there is an easy way to direct the water back to the sewer/septic/drain** such as a 3-way valve. California law says the valve must be labeled.
- **If you use a storage container, mark it as "Non-Potable".** Just to be safe. And legal!

More legalities

Per the LA Department of Building and Safety, a plumbing permit is required to construct any gray water system which alters the flow of water from a faucet to the drain and into the sewers. However, a simple residential system, such as mine, can skip the permit if it meets all four of the following conditions:

1. Gray water discharge is less than 250 gallons per day. (For me, one wash load is about 50 gallons or one full barrel.)
2. The system does not include pumps for water distribution
3. The system is not connected to any potable water or other irrigation systems, and
4. The gray water is immediately discharged into the ground without being stored.

So what did Deborah do with this information? Find out in the next issue Of the CRFG Newsletter.

Q and A

A member has asked for help/input from anybody who has had experience with turf removal and replacement. Let the Editor know if you have information to share.