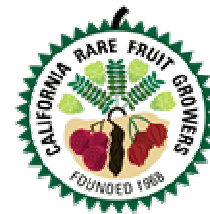


LOS ANGELES CHAPTER NEWSLETTER

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September Meeting

Date: Saturday September 24, 2005**Time:** 10:00 A.M.**Place:** Sepulveda Garden Center
16633 Magnolia Blvd., Encino, CA 91316

Program: Our guest speaker will be **Dr. Greg Partida** of Cal Poly Pomona. As you know, he is very active in our CRFG organization. He has been teaching at Cal Poly Pomona in the area of Ag Biology and Fruit Industries for the last 30 years. Most of **Greg's** interest has been in citrus and avocado orchards. He has consulted in cultural practices of avocado throughout the production area of California. He will be giving us an update on growing avocados, citrus, and sub-tropicals. **Greg** is a dynamic speaker, don't miss his lecture.

October Meeting

Date: Saturday, October 22, 2005**Time:** 9:45 A.M.—PLEASE NOTE THE TIME

Place: Two tour: **Twyford Laboratories**, Santa Paula, Tissue culture propagation. Tour guide: **Mr. Peter Tolley Beylik Farms**, Fillmore, Hydroponic growing
Tour guide: **Mr. Scott Beylik**

Meeting place: Parking lot of school located on northeast corner of Briggs and Telegraph Roads in Santa Paula. From the 126 Frwy take the Briggs exit north to Telegraph Road.

We will assemble in the parking lot where we will break down into two groups. One group will visit **Twyford Laboratories** on Telegraph Road in Santa Paula. The other will visit **Beylik Farms** in Fillmore. Tours will last approximately one hour each. Each group will then switch tour sites. We will have maps along with driving instructions at the assembly area.

BRING THOSE GOODIES

If your last name begins with A-M, please bring something for our "Goodie Table" to the September meeting. We always look forward to those special treats!



**WHITE
SAPOTE**
(*Casimiroa
edulis* –
Rutaceae
Var. ‘Hybrid’
– donated by:
CRFG
/Vincent and
planted in

**1981(r.f.-04) Var. ‘McDill’ – donated by: CRFG/Haluzia
and planted in 1982(r.f.-02)**

**Common names: White sapote, zapote blanco, ahache,
matasano)** Article submitted by **Alfredo Chiri**

White sapote is a native to Mexico and Central America and occurs in the wild and cultivated areas. The *Casimiroa edulis* is one of the three species of trees; the other two are woolly-leaved white sapote and the matasano de mico.

White sapote trees range from 15 to 60 feet in height. The trunk has a thick grayish bark with long drooping branches. The leaves are alternated with 3 to 7 lanceolated leaflets that are smooth above, light green, and smooth or hairy on the underside.

The flowers are small and greenish yellow, odorless, and borne in terminal panicles. Flowers are hermaphrodite and occasionally can become unisexual because of some aborted stigmas. There is a variation as to the amount of pollen produced by the seedlings and the grafted cultivars.

Flowers with sterile pollen and lack of cross-pollination are a primary cause of heavy shedding of immature fruits. Bees will alleviate this problem.

The fruit is round, oval or ovoid, thin-skinned and bruises easily. It is from 2-4 inches in diameter and shaped like an apple, light green when unripe to yellow when ripe. The skin is coated with many tiny yellow oil glands. The flesh is creamy with a sweet flavor, and its color is yellow or white, containing 1 to 6 hard white seeds.

White sapotes are usually found in elevations between 1500-3500 feet. In California trees do well near the coast where the mean temperature is about 65° F. but poorly when the mean temperature is down to 57° F.

White sapotes are commonly grown from seeds. Seedlings begin to bear in 7 to 8 years. Grafting is common practice during midsummer. Rootstock that is preferred for grafting is from the seedlings of “Pike,” a

sapote variety. Propagation from cutting is difficult to root.

Trees will do very well as long there is a good drainage on sandy loam or clay. Trees are fairly drought resistant. The white sapote is not the most desirable lawn tree in spite of its attractive foliage. It has invasive roots and produces many fruits that fall to the ground and make a ‘mess,’ attracting squirrels, rats, birds, flies and other insects.

When harvesting white sapote fruits, it is recommended to clip the fruit from the branches, leaving a short piece of stem attached. This stub will fall when the fruit becomes eating-ripe. If the fruit is plucked by hand by twisting, soon it will show a soft spot which rapidly will become watery and decayed. The best way to keep the fruit is to freeze it.

Sapote Milk Shake
Makes 4 servings

Ingredients:

2 cups cubed sapote
2 cups milk (Good with
Evaporated Milk)
Sugar to taste
Cracked Ice

Directions:

1. Blend all the ingredients together until smooth.
2. Serve immediately over cracked ice.

**[19th Annual California Avocado
Festival](#)**

Carpentaria, California

The Avocado Festival has evolved into one of the largest festivals in California with three days of fabulous food, terrific music, and great safe family fun. Don't miss it.

OCTOBER 7, 8 & 9, 2005

Friday: 4 PM - 9 PM

Saturday: 10 AM - 9 PM

Sunday: 10 AM - 6 PM



FAULKNER FARMS

14292 W. Telegraph Road Santa Paula, CA 93060

This non-profit, UC-managed organization was founded after Thelma Hansen (from a local farming family) endowed the University of California with a grant to develop programs that sustain agriculture in the Santa Paula area.

Now, **Dr. Ben Faber**, working with **CRFG** is planning on developing 2.3 acres to be used for a “**Fruit Tree Research Project**”. Our Chapters and various nurseries will be involved in donating many varieties of fruit trees. So far, there are 40 different types of bananas, 75 types of citrus, 200 types of avocados and many varieties of stone fruit. **CRFG** is asking its members to donate other fruit trees that will be suited for this location. (The weather can get down to 32 degrees in the winter and in summer up to the high 90’s). Coordinating with **Dr. Faber** will be **Dr. Bob Vieth**. **Bob** will be able to answer any questions you have regarding what you would like to contribute. Planting will begin in March of 2006.

This is a wonderful opportunity for us to take part in a project that will benefit future generations. It will be a place that will stimulate an interest in backyard horticulture for those that visit. It will be an educational eye opener for many.

We will continue to keep you up to date as the project moves forward.

Some of us are not aging; we just need to be repotted!

DONT FORGET YOUR DUES

If you have not already done so, be sure to pay up your Chapter dues. I know you don’t want to miss out on any of the great speakers and field trips that **Lynn Maxon** has planned for us.

So make out your check for **\$6.00** to: **LA Chapter CRFG** and mail it to: **K. Payton** at 22275 Dardenne St. Calabasas, CA 91302-5869; or if you like, you can pay in advance for a couple of years.



Paul Fisher with CRFG members of the LA and West LA Chapters **VISITING THE FRUIT “FISHER”**

Thanks to the careful planning of **Lynn Maxson**, over 50 members of CRFG from the **LA & West Los Angeles Chapters**, boarded a bus Saturday August 27th and headed for the home of **Paul Fisher** in El Cajon. After about a two and a half hour drive, we arrived at his beautiful home located on Vista Del Monte Dr. Translated this means, “View from the Mount” and what a view he has! We were welcomed by **Paul**, his wife and several members of the San Diego Chapter. We started our visit with a delicious lunch and then a brief talk given by **Don Durling** of Durling Nurseries in Fallbrook. From there we broke up into three groups and toured Paul’s magnificent collection of fruit trees- to name but a few: lychees, sweetsop, mangos, jackfruit, mamey sapote, monstera .

After leaving this beautiful place it is was back on the bus and on to a quick stop at **Quail Gardens**. There we saw a great collection of bananas, quenepas (Spanish lime), guanabana and other rare fruits.

Although it was a long day, our tired members agreed it was well worth every minute.



Edgar Valdivia with the display that was shown at the Festival

2005 Festival of Fruit

.Five **CRFG** Chapters, along with **NAFEX** went all out to put together a wonderful Festival of Fruit this year. This time the Festival lasted 5 days, giving the attendants more opportunities to participate in many interesting field trips. There were also 24 speakers to choose from. Fruit tastings ranging from over 70 varieties of apples, to stone fruits, to 20 types of grapes was one of the highlights. Thanks to us, the **LA Chapter**, there was also an opportunity to sample rare fruits, such as pitayas. **Melissa's** also had a display of rare fruits. Not only was the dinner delicious, the guest speaker, **Dr. Jules Janik** was outstanding! Thanks to **Bill Grimes**, **Idell Weydemeyer** and their staff, the event was very successful.

REST IN PEACE

As you have probably heard by now, **Glenn Young**, one of our very beloved members and former president of CRFG passed away last week. This "gentle giant" as he was eulogized will be sorely missed. Our deepest sympathy goes out to his wife of 56 years, **Peggy**, and their children.