

The Leaflett

California Rare Fruit Growers - Central Coast Chapter Newsletter

Volume 11 • Issue 6 • November-December 2008



2008

The Year of the Avocado

September Meeting

The September meeting was the Festival of Fruit hosted by the Orange County Chapter of the CRFG. Not only did we celebrate the Year of the Avocado, but we reached the milestone of “40 Years and Still Growing.” There is plenty of coverage on the events and happenings in our Fruit Gardener Magazine, so I won’t try to do a recap here. Joe Sabol posted several photos of some of our local chapter attendees on his website, though, so I have included a few here.



These students each received a \$1000 Lloyd Ryland scholarship from CRFG, the first ever awarded! Mark Allen is attending Cal Poly Pomona and Bridey Root is attending Cal Poly San Luis Obispo. That’s Bill Grimes, our CRFG President handing over the checks.

Our chapter program chair, Art DeKleine shares a laugh with a friend during a meeting break. The Festival of Fruit is just a fun place to be! Not only that, you will hear all the latest news and learn techniques for growing your own rare fruit.





True to his word, Jack Swords took some of his huge Nipomo Jaboticabas to the fruit tasting. People were amazed at the size of his produce! Hope you'll have some of your plants at the December exchange, Jack!

Choung Crowe had a fabulous time, too, helping another of our local chapter members, Gabrielle Robbins; celebrate the winning of **three** plants in the raffle! The Festival of Fruit is held every year and hosted by a different chapter. Next year, the event will be hosted by the Redwood Empire chapter in Sonoma County. Make plans to attend. You will be glad you did.



October Meeting



Grande Valley.

On Saturday, October 11, 2008, the Central Coast Chapter of the California Rare Fruit Growers went to the Talley Farms in Arroyo Grande where we were hosted by Ryan Talley, Vice-President and Director of Farming Operations, and his aunt, Rosemary Talley, (in photo on right speaking to the crowd) who is the Corporate Secretary. The Talley family's farming tradition started in 1948, when Oliver Talley began farming in the Arroyo

Now, 60 years later, second and third generations of his family are still making Talley Farms a viable operation by growing bell peppers, cilantro, zucchini, lemons, avocados and a variety of heirloom tomatoes. Over 85 members and guests enjoyed our time learning, viewing and tasting. A big “Thanks” to Rosemary and Ryan for a memorable afternoon! (Photo on right shows Ryan Talley, Joe Sabol, Rosemary Talley, and Lark Carter. The photo below is of some of our happy “tasters”.) Thanks for the photos, Joe!



La Purisima Pear Tree Update

The La Purisima Mission heirloom pear grafted by our own chapter co-chair, Patti Schober, is off to its new home in the gardens at Mission San Antonio de Padua in Jolon (near Ft. Hunter-Liggett). That mission has three very old pear trees and they are hoping we’ll be able to send some more “master grafters” to help them save their heirlooms. Good job, all of you!

Kaffir Lime and Serendipity

Have you ever noticed how something will come to your attention in an unintentional way and all of a sudden, you see more and more information on it? That’s serendipity! And that is exactly how I became aware of the Kaffir Lime. I ran across some Thai recipes that sounded really interesting that used Kaffir lime leaves and zest as seasoning. I think citrus leaves are absolutely beautiful, and I’ve used them as decorations, but I never imagined cooking with

them. I decided to find out more about Kaffir limes and whether or not the tree would be something I'd want to grow.

On further investigation, I learned that it is a beautiful tree that adapts well to growing in a pot and that the young leaves are very popular for seasoning in Thai food. I'd decided to write about it as something others might want to grow, too, on the same day I got my new Fruit Gardener magazine. Imagine my surprise when I saw that included in the "Jamming with Jamlady" section was a recipe from the cookbook *The Food of Thailand* that used "three shredded Kaffir lime leaves". So, what else could I do, but share with you all about this unusual citrus tree with edible leaves?



I found the most concise information on the tree and how to grow it on the Four Winds Growers website. (They also have a large ad in the current Fruit Grower magazine—more serendipity?) As you can see in the photo on the left from their site, the fruit is rather unusual looking—which enlivens dinner conversation when people ask about that “different” taste. The leaves are glossy and double-lobed, making the tree easy to identify. The fruit is about the same size as Western limes, but are actually grown more for their leaves and peel, rather than juice.

They are sold as dwarf trees through Four Winds Growers and may be available at your local Orchard Supply—if not they can order it for you from Four Winds—and you aren't out the shipping. (I'll bet CRFG member Norman Beard has them, too, at his Goleta nursery!) In Thailand the leaves and zest are used for many other purposes, such as cleaning, freshening the air, brushing teeth, and calming the stomach.

Kasma Loha-unchit, author of the book, *It Rains Fishes: Legends, Traditions and the Joys of Thai Cooking*, also has a wonderful website that talks about how to grow your own Kaffir lime. She has lots of advice in the section entitled, “Growing Kaffir Lime Trees in the Bay Area.” Her main advice is to buy a tree already in at least a 5-gallon container. It can be left in that size for several years. She also says that you buy your tree after danger of frost in your area so that the tree can acclimate. They are actually fairly cold tolerant once established. Visit her website: www.thaifoodandtravel.com for more information and for some easy recipes to try using your very own Kaffir lime!

Raffle Readiness

There are plans being made for the Annual CRFG party to be held this December 13, at the PG&E building at 6588 Ontario Rd. SLO. The Potluck is where you bring your favorite recipe

for all to taste! This year for the plant Exchange/Raffle we will be using a simple guideline as follows.

1. All plants should be **EDIBLE**. We will accept those that are not edible, but they will be in a separate exchange section when they can only be exchanged for another non-edible plant.
2. All plants are to be labeled before they arrive with the following information:
 - A. **Edible or not edible.**
 - B. **Source**--who grew it?
 - C. **Contact** information of the grower (telephone # or email).

This way, we will learn more about the plants in our exchange, things will move quicker, and we will have a more educational meeting.

In the past, a few members of CRFG have grown the most plants for the plant exchanges. Plans are being made to share propagation methods with the membership so that more members can participate in the various ways by grafting, budding, growing from seed, making cuttings and air layering. Please let the CRFG officers know if you would be interested in such a meeting?

Raffle Chairpersons Marv and Pet Daniels

Newsletter Fees Due

Joe Malatesta, Mary Ann Vasconcellos, Dale Openshaw, Inge Elbourne, Priscilla Ko, Michael Ferreri, Bernard Diggins, Judith Richmond, and Will Davis.

Announcements

WELCOME NEW MEMBERS: Francesca Fairbrother, Barbara Murphy, Leo & Rae Wulff, Dean Morgridge, and Barbara Pascoe.

JOIN CRFG: If you **haven't** joined the **California Rare Fruit Growers**, why not? With your membership you receive a wonderful color magazine, ***The Fruit Gardener***, filled with great articles on fruit growing, news, many chapter activities and contacts. You can also vote on important membership issues and even elect the governing board. Where else can you get so much for a mere \$2.50 a month? That's less than one trip to that specialty coffee place! Dues are **\$30 annually** or **3 years for \$87**. Membership applications are available from **Joe Sabol**. Call him at **544-1056** if you can't find him at a meeting or sign-up online at www.crfg.org

CHAPTER NEWSLETTER FEES: Pay your chapter newsletter fees now for five years (saving our treasurer Dick Pottratz lots of work and begging) and **you will be entered into a special drawing** at our Annual Christmas Meeting where you could win a year's membership to the California Rare Fruit Growers! Wow! That is a \$30 value. Not only that, by paying the five-year rate of \$25, you will save yourself \$5 (since the annual fee is \$6).

MULCH AND FIREWOOD GIVEAWAY: Saturday, November 15th, 2008 from 8:00 A.M. to 2:00 P.M. at 25 Prado Road, SLO City Corporation Yard. This green waste recycling program is for residential use only, no contractors or retailers. The wood rounds and rough wood chips are generated from various tree trimming activities.

City staff will be onsite to assist with loading of pick-ups and small trailers. Residents are encouraged to bring smaller containers to fill up themselves. Citizens are asked to follow the directional signs at 25 Prado Road to the loading area.

Donations will be accepted to help cover future Arbor Day activities and tree plantings within our Urban Forest. Arbor Day is Saturday, April 25, 2009.

OMEGA GRAFTING TOOL: David Maislen will be taking orders for the Omega Grafting Tool from Australia at the November meeting. Cost will be \$50-60, which includes freight. He hopes to have them in hand by the February Scion Exchange meeting.

LINDCOVE OPEN HOUSE: Commercial Citrus growers are invited to attend the Citrus Fruit Display and Tasting on Friday December 12th from 10:00 A.M. to 2:00 P.M. in the Conference Center. Researchers and extension personnel will be present to answer your questions. This is an excellent opportunity to taste and evaluate citrus selections.

On Saturday, December 13th, the Public is welcome to the Citrus Fruit Display and Tasting from 9:00 A.M. to 12:00 P.M.

The University of California Lindcove Research and Extension Center is located at 22963 Carson Avenue (Corner of Road 228 and Avenue 315 North of Exeter) Exeter, CA. For more information, please contact Anita Hunt at 559-592-2408 Ext. 151 or by email at amdhunt@ucdavis.edu

Calendar of Meetings – 2008 and 2009

Meetings are held the **second Saturday** of the month and **begin at 1:30 PM** unless otherwise indicated. Bring a friend, car pool, and, for most meetings, **bring a chair** for all in your party. Pet Daniels suggests we **bring our own bottled water** to drink, too. What fun it is to be a member of **CRFG!**

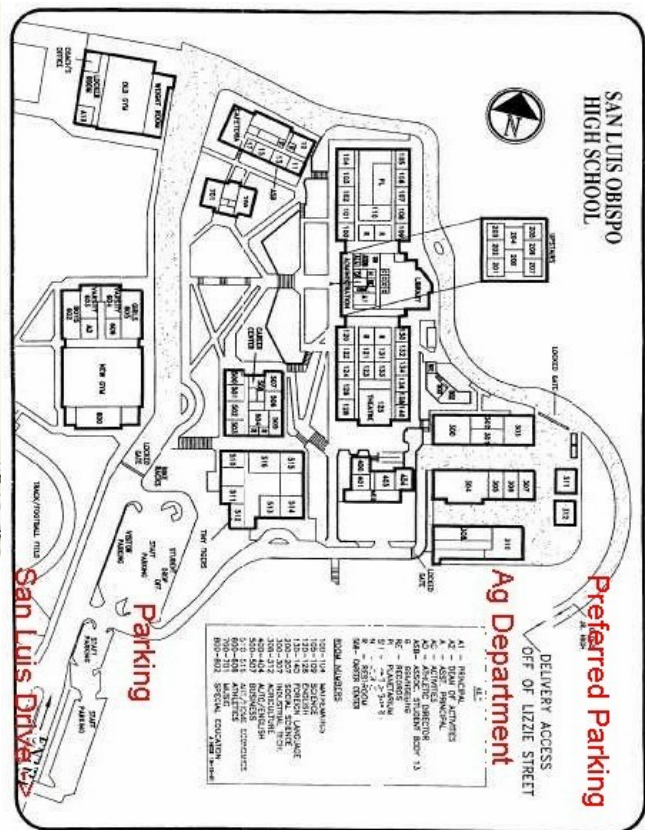
November 8—San Luis Obispo High School Greenhouse: Erin Thompson, the SLOHS horticulture teacher, has invited our chapter to visit the High School Agriculture Department and tour the greenhouse facilities. Students will demonstrate how to make holiday hanging flower baskets, guide our tours, and talk about their projects. Ms. Thompson will share her dreams for the greenhouse during the coming year and may invite us to offer help. She is very enthusiastic about helping high school students develop an interest in greenhouses. Sharing ideas about propagating and growing plants will be enjoyable!

Students and Central Coast members will share ideas about growing hanging baskets during the winter season. Central Coast CRFG members will become students as the SLOHS students teach us how to make baskets and judge our work.

Local Chapter members will also make several short presentations.

Refreshments team is the H to R group. Thank you!

Directions:



Guests can either park at the District Office off Lizzie Street (**Preferred Parking**) or in the high school parking lot. There is a bit of a walk to the Ag Department. **A shuttle service will take people from the District Office to the Ag Department and back.** The gates will open at 1 P.M. for our access.

December 13— Annual Potluck —PG&E Community Center: This meeting begins at 12 noon and is a full meal, not just snacks. Bring food to share and wear colors of the Season! Bring plants for the exchange. (See the Daniel's guidelines in a previous section.) There will be raffles and other surprises, plus Gisele Schoniger, a Kellogg Garden Products Organic Gardening Educator, will be our guest speaker. Her enthusiasm suggests that we have an informative and stimulating experience in store. She is bringing two large tables of displays. She will bring an assortment of soils from Farm Supply, including Dr. Earth, Gro-Power, and Plant Success with mycorrhizae. She will talk for 15 minutes (with opportunities to talk to her later in the day) and show a 12 minute video on mycorrhizae fungi.

Directions: From Highway 101, take the San Luis Bay Drive exit and go west. Turn left onto the frontage road, which is Ontario Road. The Community Center is located about half a block from there at **6588 Ontario Road.**

January 10— Annual Pruning Meeting and Plant Sale— Cal Poly Crops Unit Classroom: Vote for new officers—learn to prune—practice pruning—or buy a plant from

the Cal Poly student growers. Don't forget to bring your pruning shears, clippers, loppers, handsaws, and gloves. Other well experienced grafters will also be on hand to **assist** novices with first grafts! Bring a U-Haul! (See directions below.) **Refreshments to be provided by the S-Z Group.** This is a heavily attended meeting, so please bring plenty of snacks to share! Thank you!

February 23—Third Saturday—Annual Grafting Meeting and Scion Exchange—Outside Cal Poly Crops Unit Classroom: Plan to arrive early for this heavily attended meeting! We will have a scion exchange, and grafting knives, Buddy Tape, and rootstock for sale. Cal Poly students usually have some great plants for sale at this meeting, too! **Refreshments to be provided by the A-G Group.** This is a heavily attended meeting, so please bring plenty of snacks to share! Thank you!

Directions to Cal Poly Crops Unit: From San Luis Obispo, take the HWY 101 Santa Rosa exit (Hwy 1) towards Morro Bay. Go to Highland Avenue and enter the Cal Poly campus. You will see Mt. Bishop Road to the left. Turn in immediately and park. There is no parking fee on Saturday.

Central Coast Chapter CRFG Contact Information: Larry Hollis, co-chair, I_Hollis@hotmail.com or 704-1513; Patti Schober, co-chair, pwolfy@tcsn.net or 467-2706 ; Art DeKleine, program chair, adeklein@calpoly.edu or 543-9455; Joe Sabol, publicity, jsabol@calpoly.edu or 544-1056; Dick Pottratz, treasurer, pottratz@sbcglobal.net; or Lennette Horton, newsletter editor, handynana@gmail.com or 474-6501.