
CENTRAL COAST CHAPTER CRFG

In this issue

Next Meeting.....	1
Announcements.....	2
October Meeting	7
Upcoming Events.....	13

Chapter Website:

<https://www.crfg-central.org>

Facebook Page: [Facebook-CRFG-Central Coast](#)

YouTube Channel:

<https://www.youtube.com/@californiarefruitgrowers718/videos>

Chapter chairs contact:

central_coast@crfg.org (underscore between l and c)

For article submissions:

crfgccnewsletter@gmail.com

Next Meeting

Saturday, November 8th, 2025
LeFort's Organic Farms

*Schedule**

12:30-1:00: Set up crew.

1:00-1:30: Socializing and refreshments.

1:30: Chapter meeting

1:45-3:00: Presentation / tour

3:00 pm: Clean up

* Times are tentative and subject to change. Please check the chapter calendar webpage close to the event for updates:

<https://www.crfg-central.org/calendar>

Bring

Snacks to share, chairs, water, and shoes for walking.

Restrooms

Yes - limited, so go before you go.

Location & Parking

9211 Huer Huero Rd, Creston*, CA 93432.

* **NOT in the town of Creston:**

it's actually about 15 minutes from Santa Margarita heading NE on Hwy 58.

Announcements



Upcoming Demonstration Orchard Workdays (9am - 12pm)

Saturday, Nov. 1st, 2025

Saturday, January 3rd, 2026

Directions

1. Take Hwy 101 to Hwy 58 (Santa Margarita exit)
2. Follow Hwy 58 east through the town of Santa Margarita.
3. Continue following Hwy 58 at the end of town where it turns 90 degrees right, and then 90 degrees left.
4. Remain on Hwy 58 for about 8 miles until you get to Huer Huero Rd.
5. Turn right onto Huer Huero Rd.
6. Proceed to 9211 Huer Huero Rd.
7. There will be a CRFG sign at the driveway.
8. Park along the side of the road, and walk in.

About LeFort's Organic Farms

Roberto Le-Fort and Dolores Howard operate LeFort's Organic Crops, a Certified Humane® farm, in Creston, California, near the city of San Luis Obispo in the Central Coast region of California. Dolores and Roberto manage the entire farm themselves with occasional help from family, friends, and temporary help.

LeFort Organic Crops is a certified organic farm located in Creston, California. The farm, run by Roberto LeFort, sells a variety of produce such as carrots, basil, and eggplant, as well as free-range eggs. They distribute their products through local farmers' markets, stores, and CSA programs. They grow native plants and utilize composting and wood chips.



Announcements

Successful Days At The AG Harvest Festival Friday & Saturday, September 27th & 28th

We had our best sales year ever at the Arroyo Grande Harvest Festival. We sold many plants and raised funds for our scholarship program.

Throughout the event, we spoke with visitors about our plant varieties, discussed fruit tree care, and shared information about our work. There was

strong interest in our upcoming annual pruning meeting on January 10 and the Scion Exchange and Grafting meeting on February 28.



Jenny shared this story about one of the people she encountered:

“One of my favorite stories I heard was from a man who said he learned to graft in an Ag class at the Arroyo Grande High School about 20 years ago! Joe Sabol didn't teach the apple grafting class, but I bet his teacher learned to graft from Joe. I asked him if his graft took and he said, ‘Yes.’ I asked him if he planted it in his backyard (this was the instruction Joe used to give the students). He said he planted it in his grandmother's backyard and now it is a huge tree that gives a great crop of Golden Delicious apples!”



Thank you to the volunteers who helped out on Friday and Saturday, and the plant donations from Robert and Carol, Manny, Marv, Mark, Gabrielle, and Seth McMillan.



Our Best CRFG Manners While Visiting Homes, Nurseries, Growers, etc.

1. We never bring pets to meetings/tours and we never even ask if we may!
2. We do our best to use public facilities or our own restroom before the meeting.
3. We do our best not to ask to go inside the hosts' home.
4. We never pick fruit, flowers, foliage, weeds, seed pods and we never even ask.
5. We do our best to car pool and park with great respect to our host and the neighborhood.
6. We never talk when our host is talking. We do our best to stay up close when given a tour.
7. We never “take over” the tour and tell everyone how we do it at our home!!
8. We have thoughtful questions but try not to ask questions that embarrass our host.
9. We do our best to help our host feel good, feel appreciated. We clean up our mess.
10. We stay on the path, with our host ...and never go walking around on our own unless given permission by the host.
11. At the end of the tour, we make a special effort to thank the host. We “gather up” and have some sort of “closure” to the tour.
12. We even write thank you notes when we get home, especially if we asked a lot of questions, were impressed, were surprised, were treated well. We write thank you notes even when we are not the leader.

Announcements

Volunteers Needed:

Chapter Officer And Committee Chair Openings In 2026

We are a non-profit organization. We count on volunteers to make our chapter fantastic. Please join us volunteering at our meetings and/or on a committee. We do not ask for a lot of your time. Feel free to reach out to any of the board members or committee chairs. Voting for nominees will take place at our December 13th meeting for members only.

Remember, you won't be handling these tasks alone. If you can't make every meeting, there will be others who can take over for you. If you have questions while doing these jobs or run into any challenges, just reach out for support. We're a team, and everyone is ready to help each other out!



If you are interested in any of these positions or have questions, please contact our Co-Chairs Linda and Manny at crfg_central@crfg.org.

Program Committee Co-Chair: Who doesn't want to work with Sharon Lovelady and friends? We are especially looking for someone who lives in SLO or south county area. Find great meeting places, presenters, help organize the general meetings, collect information about the presenters and then do a follow up with them, write a summary and send it to the newsletter editor and webmaster for submission. You will be well-mentored by the best!

Announcements

Hospitality Co-Chair

Drina Burns is looking for a co-chair! This is exactly what it means: you are the hospitality team. You coordinate with Drina about bringing the chapter supplies, set up, make pretty, clean up and during all of this provide drinks and snacks which are often brought by members themselves.

Welcoming & Membership Chair

If you can smile, you can do this job! Welcome members and guests, set up name tags for people to retrieve, collect them at the end of the meeting, have everyone sign in who attends, encourage becoming a local and state member and tell everyone how wonderful a chapter we have!



Newsletter Editor

This is for the tech savvy/Word proficient member! Do you have a gift of design, layout, picture insertion, information sharing which can be copied and pasted, work on a timeline, and are willing to spend time creating a newsletter that is reflective of the CRFG-CC? Put your skills to work and show off your talents!!!

Nominating Committee

You would be looking for nominees for the various committees but actively seek out potential volunteers from July-November. By mid-November, we want to seal the deal with all volunteers! You will be provided a copy of the current descriptions of each committee so you can encourage volunteerism.

Global Family Farm October 11th, 2025 Meeting

Photos by Jenny Weaver

Facing a lovely backdrop of bamboo, we sat in the Asian section of the Global Family Farm. Our host, Teresa Lees, told us about the Global Family Farm.

The Global Family Farm is a dedicated permaculture farm located within City Farm SLO, a non-profit at the south end of San Luis Obispo near the Los Osos Valley road exit. It operates on a dedicated quarter-acre parcel at City Farm SLO, which itself leases out about 19 acres that are reserved for sustainable urban agriculture and education.



The farm offers a space for local families and volunteers to learn about regenerative agriculture, permaculture principles, and ecological food production. The goal, said Teresa, is to encourage more people to plant a greater diversity of plants in their home yards, and have their yards look like a farm with both fruits and vegetables, creating a food forest.



Global Family Farm features four themed planting areas, each dedicated to crops from a different part of the world: Asia, Africa, the Americas, and Europe/Mediterranean. Teresa shared a handout that described the guiding principles behind the project, e.g. permaculture and regenerative agriculture. It also included a detailed list of some of the plants already growing in each area, as well as those they would like to add in the future.



We accompanied Teresa on a tour of the farm, during which numerous questions about the plants and their health were raised. Teresa and chapter member Russee responded to many of these questions, highlighting the vital role of mulch, water, compost, and gypsum in breaking up dense clay soil. The importance of nitrogen and iron, beneficial microbes, and manure were also emphasized. When plants have access to these elements, they are significantly more resilient and better able to defend themselves against harmful insect pests.

October 2025



Teresa and Ronnie set out a table filled with plants, cuttings, and bulbs, which they generously invited us to take home.

Apple Butter Recipe

We also had many delicious snacks, including bread, cheese, and homegrown grapes. Drina modified an apple butter recipe, substituting Asian pears for apples, to make delicious Asian pear butter. She sent us the recipe, which can be found on the Allrecipes website:

<https://www.allrecipes.com/recipe/268029/chef-johns-apple-butter/>



October 2025



October 2025



Upcoming Events

Killer Ridge Community Olive Crush

Our community crush days are for people with a few olive trees who want to add their olives to a group batch for milling and receive their proportionate share of the community olive oil.

We offer two community crush days each harvest season.

Reservations are required.

Dates for 2025 Harvest: October 26th, November 30th and December 21st, 2025

Time: Olives should arrive at the farm before 3:00pm.

Where: 1111 Kiler Canyon Road, Paso Robles, 93446

Cost: Charge is \$1.00 per pound of olives. We will fill your first container with your share of the oil at no additional cost; we will charge \$5 per container to fill subsequent containers. (Filling multiple containers with the correct share of oil is labor intensive, so we prefer to fill only one container per customer. If you wish to distribute your oil into smaller containers, we encourage you to do that at home.)

Day of Crush

- Olives must be harvested within the past 24 hours. Do not start picking before 3:00pm the day before, and ideally pick the same day as the crush.
- Olives that are damaged from olive fruit fly or are substantially compromised by other defects will not be accepted.
- Bring a **sanitized, completely dry, and labeled** container to take oil home. Glass containers over 1 gallon will not be permitted for filling. We have a limited supply of food grade containers for sale (10-liter). 5-gal food grade buckets are available at Tractor Supply in Paso Robles. 100 pounds of olives will produce approximately 1.5 to 2 gallons of olive oil.

Post Milling

- Fruit from all who participate will be combined for milling.
- We will filter the olive oil immediately after milling, to remove microscopic fruit particles that can later form a sediment at the bottom of your container. This means you will not have to "rack" your oil later. The oil will be immediate ready to use.
- Olive oil will be distributed proportionately by weight of incoming fruit.
- Please plan to pick up your olive oil between 2:00pm-5:00pm Monday, the day after the crush, or contact us to arrange an alternative pick up time/date.

Are you interested in custom milling to produce olive oil from only your own olives?

We recommend that you have a minimum of 400 pounds of olives to consider custom milling at our facility. Reservation required. For more information please call Gregg Bone at 805-400-1432 or Mary Sullivan at 805-467-1466.

Contact us if you have other questions about community crush

Email info@kilerridge.com or call (805)-400-1439

Upcoming Events



***Family Free Day:
BOO-tanical Garden
@ SLO Botanical Garden***

October 19 @ 10:00 am - 2:00 pm

Come join us at the SLO Boo-tanical Garden! Decorate a pumpkin, go on a photo scavenger hunt, get your face painted, and listen to a story!

There will be a crafts, activities, balloons, and a tasty treat or two.

Costumes encouraged!

We hope to see you there – no ticket or registration needed.

While everything is free, your donation will help us support future free programs for families.

Please note: there's a \$3 fee to enter El Chorro park. Having cash will speed up park entry!
<https://slobg.org/event/free-family-day/>

SLO Master Gardeners

Upcoming Workshops and Events:

October 2025 | Paso Robles | Victory Garden Workshop Series:

October 25, 2025 | Week 4

No workshops are typically hosted in November or December.

Stay tuned for new events and workshops resuming in January.