

# The Leaflet

Newsletter of the Central Coast Chapter  
of California Rare Fruit Growers, Inc.

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*Pushing the limits and the range  
of fruit cultivation worldwide!*

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## Veteran Farmers

**A VIABLE SOLUTION FOR LOCAL FOOD SYSTEMS  
AND A MEANS TO HEAL**

—by Megan Zottarelli

**T**HE ROAD FROM COMBAT TO HOME IS A DIFFICULT TRANSITION FOR MANY VETERANS WHO HAVE SERVED IN THE WARS IN IRAQ AND AFGHANISTAN. But if that road can be covered with farmlands, well now, that brings opportunity for healing, achievement, and gainful employment for many veterans who must navigate civilian life while dealing with the traumas of war.

Unemployment numbers for young veterans are daunting, with many unable to transfer their military skills to viable civilian employment in an already burdened market. Many of these veterans return home to rural communities far

from access to supportive services for their military transition. At the same time, America is experiencing an aging farming community with two farmers retiring for every one entering the field. Farming communities are in dire need of able-bodied young workers who can continue to keep small farms a contributing part of our food source. Finally, there is an increasing trend to move toward more sustainable and organic local food systems.

Veterans across the country are joining the agricultural movement as they retire from the military and return home to farm. Farming can mean full scale production, organic community-supported agriculture (CSA) operations, or even growing vegetables in their backyard. Organizations like the Farmer-Veteran Coalition in Davis, California have spearheaded this effort by providing veterans with education, risk management training, and technical assistance so they may become self-sufficient in farming.



Veterans visit a farm to learn the ropes

*continued on page 7*

# EDITOR'S MESSAGE



June was a very busy month for Margaret and I and so this issue is late. For those of you who have been as busy as we've been, you probably haven't even noticed until now.

Our main article this month features the Farmers-Veterans Coalition and we are happy to highlight their life-changing work with veterans.

This issue also includes a report on the success of our chapter's top work grafting expedition (see Leaflet Chronicle, page 11) which converted a commercial orchard from one variety of pear to another.

I'm pleased to tell you that my own top work experiment is progressing well. I have seven new varieties of plum that are growing on my old Santa Rosa plum tree. And, the branches that I left

intact are producing plums to eat now. As soon as that harvest is complete, I will prune back more.

The weather here in Nipomo could have me convinced that summer has come and gone already. Several weeks of hot weather have passed, only to succumb to cool damp overcast days. It's great for those who don't like the heat, but for tomatoes—not so good. That's the way the weather is here, something for everyone!

Happy harvesting,  
Gary Fourer



## The Leaflet

Distributed bimonthly by the Central Coast chapter of the California Rare Fruit Growers, Inc. to share ideas, news, and activities of interest to our local chapter.

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CRFG PROMOTES THE ENVIRONMENTALLY-SOUND CULTURE of any and all edible plants in the home landscape by encouraging and helping to facilitate public and scientific research, education, and preservation of plants worldwide that have edible seeds, fruit, leaves, stems or roots. The CRFG mission is to share knowledge acquired from these activities with home growers in particular and with anyone else in the world having an interest in edible plant cultivation.

SOME FALL IN LOVE WITH WOMEN;  
SOME FALL IN LOVE WITH ART;  
SOME FALL IN LOVE WITH DEATH.  
I FALL IN LOVE WITH GARDENS,  
WHICH IS MUCH THE SAME AS  
FALLING IN LOVE WITH ALL THREE AT ONCE.

~ MR. BEVERLEY NICHOLS

# Through the Fence

## News from Slovakia —from Gary Jenks



Slovakian gardens in springtime as seen from the train

There is definitely not a drought in this part of Slovakia. We have significant rain almost every week!

The fruit trees I was able to prune here are doing well considering the heavy trimming. Unfortunately heavy rains came at the wrong time so the fruit load will not be good on several of the trees.

Many of the Slovakian garden plots next to railroads and highways are back in full production after the winter rest. They include a good deal of potatoes, tomatoes, cucumbers, green beans and head cabbage. There are also lots of flowers. In fact it seems that nearly every apartment balcony has flower pots and often flowers in containers hanging over the railing.

Many of the backyard gardeners have little sheds for storing equipment, and these sheds even have a “porch” where they can often be seen sitting in chairs, chatting with their fellow gardeners.

Well, this is likely my last reporting from Slovakia. We fly into LAX on 18 July 2011 and then we are off to see the grand kids in San Diego. We plan to be back to the 5 Cities area no later than early August.

I hope you've enjoyed

these notes from Slovakia; it has been a pleasure to write them.

## The New Central Coast Chapter Plant Exchange —from Pet Daniels

Our chapter had a new kind of sale and exchange for our home grown plants today. No raffle was involved, no tickets and no waiting around.

The comments we heard were all positive. The exchange of fruiting plants went smoothly with

plants coming in and moving out immediately. One for One! This exchange did not include the few non-fruiting plants that were brought in. Those sales were handled separately. We have been educating our folks to bring only fruiting plants!

We also held a sale of those plants that are donated from folks who did not take another plant in trade. The proceeds of the sale were \$193 and that has gone to our CRFG scholarship fund that will give a scholarship to deserving major Cal Poly students. Several cash donations were included in



Kathy works the plant sale

this amount. Our members are very generous—thanks to those folks!

Our next exchange and sale of fruiting plants is planned for the fall or perhaps the Christmas meeting, depending on the location of those meetings. Please keep those dates in mind

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# Through the Fence continued

when you propagate your favorite plants. We find it takes a while to grow our plants so that they look good. Most of us growers enjoy giving our "babies" away as much as receiving new ones to nurture and wait for the first fruits.

## Scholarship Fund

We have established a scholarship program to be administered by our chapter. This is a pilot program this year and is open to Cal Poly applicants from any major in the College of Agriculture. We will establish a local committee, adopt a scorecard, and see if we can find the winners quickly. Winners will be announced at the July meeting.

## CRFG Marketplace Manager

The CRFG marketplace sells specialty goods and merchandise including Fruit Facts, patches, and previous issues of CRFG publications. This merchandise is all stored in a shipping container in Riverside, CA. After years of running this operation, Jack Burgard is going to retire at the end of this year. This is a great opportunity for someone who wants to become more involved with our parent organization. For more information, please contact the editor.

Now is also a good time to remind everyone of a related marketing program. CRFG has arranged with Amazon.com to receive a percentage of the sale of any product when you enter the Amazon.com site through [www.crfg.org](http://www.crfg.org).

## Attendance Monitor Needed

Many of you know Owen as the guy who counts how many people come to each meeting. I learned recently that he is moving to Sacramento to support his career. Owen has been a consistent supporter of our chapter in many ways and will be missed. Our loss will be the gain of the Sacramento Valley chapter. So if you can count a moving mass of 100 people or so at each meeting and want to report to the editor each month, you have a position!



Owen, our former attendance monitor

## The Grafted Apple Tree Competition

Our Central Coast Chapter has sponsored a brand new contest at the Mid State Fair, specifically for high school agriculture students, called "The Grafted Apple Tree." This new contest was open to local high school agriculture students who grafted at least one apple tree in February or March as part of their instructional program. Students need to enter their grafted apple

tree in a 5-gallon container for display and for judging. Judging will be done by selected members of our chapter. Prizes totaling \$100 be awarded to all entries that achieve a level of "Excellent" and a Best of Show will be awarded.

## Special Visitors from up North

—from Larry Hollis

We were surprised to host Katie Wong and Irene Lee, both committed members of CRFG and regular attendees at the annual Festival of Fruit, at our June meeting. Katie is the Fruit Specialist Coordinator for the CRFG *Fruit Gardener* magazine and if you check out the "Ask the Experts" page you will see a few other facts about her. She lives in San Jose. Irene Lee, living in Pacifica, donates seeds to the CRFG seed bank. Congratulations to Irene's daughter, who graduated from Cal Poly SLO. Irene and Katie were in town for the graduation and took the opportunity to attend our meeting while they were here.



A visit from Katie Wong and Irene Lee

# LEAFLET RECIPES

## Egg Salad Sandwiches

*Some CRFG members commented at the May meeting that they really liked the egg salad sandwiches. I'm glad to share the recipe. I hope it ends up tasting the same, but it may be that eating the sandwiches outside around raspberry bushes makes a difference. Also, one key is the use of quality fresh eggs, preferably straight from yours or your neighbor's chickens. If using eggs this fresh, give them a week or two in the refrigerator before hard boiling them, or else they won't peel well. And, it is important not to overcook the eggs. The method below should prove reliable. —Margaret Lange*



- 1 dozen hard-cooked eggs
- 1/2 cup mayonnaise + about 3 tablespoons, divided
- 1/3 cup Greek plain yogurt
- 1/2 tablespoon creamy white mustard
- 1 1/2 tablespoon finely minced white onion
- 1 tablespoon Trader Joes's "21 Seasoning Salute" or an herb mixture to your liking
- 1/2 teaspoon ground white pepper
- 1/2 teaspoon finely ground sea salt
- 1/2 loaf whole grain bread
- Fresh lettuce leaves, washed and dried

To hard cook eggs, place eggs in single layer in cooking pot. Cover by at least an inch with cold water. Add a tablespoon of salt. Place over medium heat uncovered. Bring to a boil and remove from the heat right away. Cover and let stand for up to 18 minutes (medium eggs get 12, large eggs get 15, extra large get 18). Remove eggs with slotted spoon to a large bowl of ice water until cool.

Peel and dry eggs. Using an egg slicer, slice eggs one way, then place the same egg in slicer the opposite way and slice again. Drop the double-sliced egg into a large mixing bowl. In a small mixing bowl, whisk together the mayonnaise, yogurt, mustard, onion, and seasonings. Gently fold and

incorporate this mixture into the sliced eggs. Cover and refrigerate for at least one hour.

To assemble sandwiches, trim crusts from the sides and bottom of bread slices. Lightly toast and let cool slightly. Stir egg salad, taste and adjust seasonings. Spread generous amount of egg salad, up to 1/2 cup depending on size of bread, on one slice of bread. Place one or two lettuce leaves on top. Spread about 1/2 teaspoon of mayonnaise on second slice of bread. Place this mayonnaise side down on top of lettuce. Using a serrated knife, cut sandwiches into triangles to your desired size. Fill sandwiches right before serving.

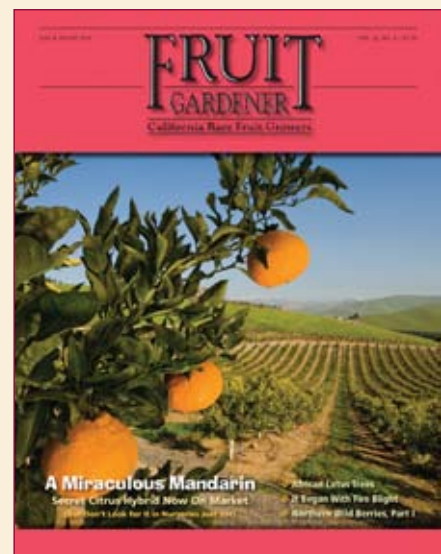
## The Fruit Gardener in Brief

The *Fruit Gardener* is published bimonthly by California Rare Fruit Growers, Inc. ([www.crfg.org](http://www.crfg.org)). Here are highlights of features from the July/August 2011 issue.

- David Karp is successful in his quest for the legendary Dekopon mandarin, the most delicious citrus he has ever tasted.
- The ancient Greeks spoke of the fruit of the Lotus

Eaters. Ann and Jean-Paul Brigand of Portugal tell of this drought-hardy fruit.

- From Manitoba, Alice Ramirez brings tales of long winters, short summers, polar bears, voracious insects, and the surprise of finding wild berries.
- On her way back from Puerto Rico, Bev Alfeld enjoys the tropical atmosphere and Cuban cuisine of south Florida.



# FOOD IN HISTORY

## Zucchini's American Roots

**T**RACING ITS ANCESTRY FROM THE AMERICAS, THE ZUCCHINI WE KNOW TODAY WAS DEVELOPED IN ITALY. The word "zucchini" is the Italian diminutive for the word "gourd," [zucca]. One of my favorite ways to serve zucchini was shown to me by my Italian cousin who remembers her father making the dish. Slice a young zucchini into disks, fry them until medium brown on both sides in olive oil, and then add whisked eggs and scramble gently. Add a little salt and pepper and some grated Parmesan cheese and you have a tasty breakfast.

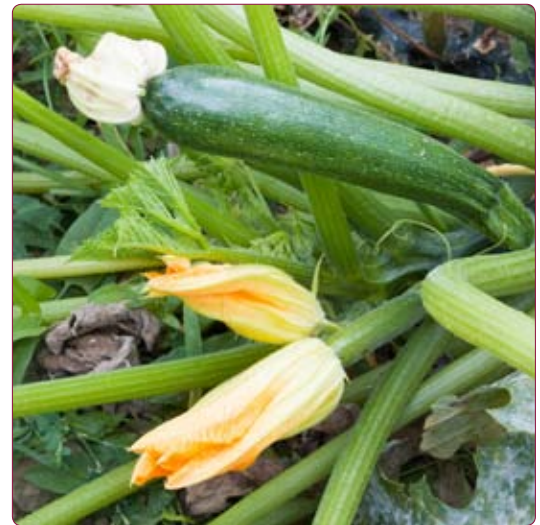
### Excerpts about Zucchini from Reference Books

**Z**ucchini, the Italian and American name for what the French and many English speaking people call courgettes, any of several varieties of squash... which have been developed for this purpose and are still relatively small...when mature, or small young specimens of other varieties of the same species which belong to the vegetable marrow group and would grow much larger if left alone. This is one of the most attractive and delicious of the cucurbit vegetable fruits, but only became prominent in the 20th century. In the 1920s, when the learned Dr. Leclerc was writing, the French still referred to courgettes d'Italie, and it seems clear that it was the Italians who first marketed the vegetable marrows in a small

size; and that it is therefore appropriate that they choose their name zucchini rather than the French name...The 19th-century French author Vilmorin-Andrieux...gave an illustration of the elongated variety of marrow grown in Italy...The English translator added, 'This should be tried in England.' Vilmorin, incidentally, had given the Italian name as cocozello di Napoli. That there is no true English name reflects the fact, that, although courgettes were mentioned...in a few English recipe books of the 1930s, they only became popular in England after Elizabeth David in the 1950s and 1960s had introduced them...to readers of her books; and that as zucchini they had a similarly late arrival in the USA, where Italian immigrants made the introduction."

---Oxford Companion to Food, Alan Davidson, second edition edited by Tom Jaine [Oxford University Press:Oxford] 2006

**Z**ucchini. Also, "Italian squash." A summer squash of the species *Curcubita pepo*, which measures from four to six inches in length, has a smooth green skin, and grows flowers that themselves are sometimes battered and fried (1925). The word is derived from the Italian *zucchini*, for small squash. Zucchini became known to Americans only in the 1920s. By the 1950s it was a staple of Italian-American restaurant menus and served with stewed tomatoes,



battered and fried in olive oil, or cut into salads."

---Encyclopedia of American Food & Drink, John F. Mariani [Lebhar-Friedman:New York] 1999

Zucchini was most likely consumed in the States long before the 1920s. Early references to zucchini in American cookbooks are titled "Vegetable marrow" or "Italian squash."

### My Zucchini's Runneth Over

A prolific grower, gardeners can become overwhelmed by the abundance of zucchini. What to do with all the gourd goodness? How much zucchini bread can one eat, after all? Chickens don't seem to get bored of it; they will gladly gobble up all excess. Or, how about a Zucchini Festival, a BYOZ (bring your own zucchini) party with games such as zucchini bowling, hurling, carving, target practice, relay races, and competitions for the largest zucchini and the best bread.

Anyone game?

—by Margaret Lange

# Veteran Farmers continued

The Farmer-Veteran Coalition is a unique marriage of farmers and food industry leaders committed to overcoming agricultural, managerial, financial, and marketing obstacles together with young veterans who have little to no experience working in the civilian world but are ready and able to apply their skills. The mission of the FVC is to mobilize our food and farming community to create healthy and viable futures for America's veterans by enlisting their help in building our green economy, rebuilding our rural communities, and securing a safe and healthy food supply for all. They do this through career development, educational farming retreats, mentoring by experts in business planning, production and marketing; fellowships and in-kind donations of seed, fertilizers, irrigation supplies, farm equipment, and breeding



**Veterans learning tractor repair and maintenance**

stock for veteran farmers; and job placements on working farms.

Why are so many veterans interested in farming? Not only are the hands that are trained for combat now replenishing soil, fulfilling an agricultural need, and contributing

to the healthy nourishment of the community, but they are provided a means of therapy as well. The shift from the difficult realities of war to the nurturing environment of a greenhouse or a hatchery has helped these veterans make



## **Terrell Spencer, Operation Iraqi Freedom Army Veteran**

*"I was a machine gunner in Iraq. Seeing the destroyed land and the hunger and pain pushed me into sustainable agriculture, into building and creating instead of taking and destroying." -Terrell Spencer*

Terrell "Spence" Spencer spent nine years in the US Army Reserve as a machine gunner and deployed to Iraq. During an escort mission, Spence was thrown from the gunner's hatch and sustained injuries to his back and neck. Now Spence has found a way to navigate the physical pain he deals with by tending to the organic meat bird farm he created on the side of a mountain in Northwest Arkansas. The Farmer Veteran Coalition describes the property as breath-taking, with custom chicken coops and carts he created himself. Spence and his wife Carla currently operate the farm and are expanding their business by building an egg washing station to sell eggs as well. FVC recently purchased a used tractor for Spence, who prior to the purchase had operated the farm by hand or through rentals. Like many veterans, Spence still struggles with the after effects of the traumas of war. For now, he finds healing on his farm and in the love of his growing family. —You can keep up with Spence, his family, and the farm at <http://www.acrossthecreekfarm.blogspot.com/> and on Facebook at Across the Creek Farm.

# Veteran Farmers continued

impressive strides in their recovery and transition. Their fruitful labor is evident in the success of their crops and stock, and they may take immediate gratification in their harvest. As many of us realize while we tend our own gardens, there is a curative, almost meditative quality to getting our hands dirty and growing crops.

And believe it or not, the transition from combat to farm is often more seamless than pursuing other civilian jobs. For many veterans, their military service may be the only employment listed on their resume, having entered the service straight out of high school. Veterans can be unsure about how to apply for and how to interview for a job and employers are often wary of seeing a lack of civilian work experience or a possible military service-related disability.

farmlands presents a challenge much like neutralizing an Improvised Explosive Device or charting a potential battleground. Powerhouse or aircraft mechanics can now diagnose and repair tractors and other farm equipment, and Explosive Ordinance

Specialists can easily weld and structure iron and steel equipment. They are taught to navigate the soil, learning about all possible harmful agents, being watchful, cautious in how they proceed with their mission of a successful crop, and are committed just as they were in service.

Farming does not necessarily make this group of veterans part of the green movement, but they are trained in green practices and encouraged to work sustainably. Ways to be green include choosing eco-

friendly packaging and methods, and using solar powered equipment. A recent FVC fellowship applicant has plans to not only have an organic farm in the inner city, but to also use biofuel for the delivery vehicles. Another recent grantee stresses the importance of adding



**A farmer conveys his knowledge to veterans**

organic material to soil. "It's really easy to buy a formula in a box," he states. "But your vegetable scraps and farm animal waste is not only like gold for your plants but is great for recycling too."

Veteran farming is more than creating economically and ecologically viable farmers. It's a means to heal. And through the unique pairing of the farming community with those who have served in war, we're able to ensure a healthy agricultural future for our communities.

For more information on FVC, including how to donate in-kind items from your farm or garden, visit [www.farmvetco.org](http://www.farmvetco.org).

*Megan Zottarelli lives in San Francisco where she is a Policy Analyst for the Institute of Veteran Policy with Swords to Plowshares. S2P is a community-based not-for-profit organization dedicated to supporting veterans as they return to civilian life, through counseling, job training, and housing and legal assistance. Find out more at <http://www.swords-to-plowshares.org/>.*



Employers and veterans both are unclear on how skills utilized in the military can translate into a different work environment. Whereas the typical job presents the challenge of trying to translate military skills and knowledge into a traditional workforce, tending



# The Leaflet Review

## Vallarta Market

Marv and I just finished licking our fingers after a meal on mangos from Vallarta Super Market. What a treat! I want to share the joy of shopping in a real Mexican market in Santa Maria.

Vallarta has what you might expect to find in a large Mexican city. It is a full service market with a bakery producing freshly baked pastries, breads, tortillas, cookies etc., a fresh juice bar with yummy tropical fruits, a nice clean sit down eating area to eat full meals and fresh drinks, a fresh seafood area, great fresh meat market, and in addition all the commercial foods we expect to find in any grocery in our local areas.

But...best of all sections in the fabulous Vallarta is the fresh fruit and vegetables section! Huge piles of mangos, bananas, avocados, papayas, melons, and citrus stand next to neatly stacked cucumbers, squash, leafy greens, chayote, lettuces, herbs, and

beautiful root vegetables. There are more delicious looking exotic fruits and vegetables that are being constantly restocked in the large area!

The pricing of the products in the Market is a huge incentive to shop there. We bought the sweetest fresh corn there last week,



Vallarta is proudly advertising the fact that most of their produce comes from Mexico. Seeing is believing and eating is going to be a treat for all our CRFG fruit and veggie lovers!

five large ears for \$1, mangos three for \$1 and so many bargains it paid for our gas to drive down to the Market. Cucumbers were 10 cents each the first week we shopped there. Specials start on Wednesday and go till the next Tuesday.

Parking is abundant. From Nipomo go South, take the 101 to the Broadway exit for Santa Maria. Vallarta Super Market is the first huge building on the right. Language is no problem, they all speak and understand English but it's fun to practice our Spanish on the employees. They respond and give us a big smile when we stumble with our poor Spanish! Read up before you go at [www.vallartasupermarkets.com](http://www.vallartasupermarkets.com).

—by Pet Daniels



# LEAFLET CHRONICLE

## May Meeting—A Berry Good Time

Dean DeBernardi hosted our May meeting at DeBernardi Bros. Dairy/Farms, a third generation farming operation in Santa Maria for over 70 years.

The last operating dairy farm on the Central Coast until selling the dairy business in 2006, they are now a diverse agricultural business with 250 acres in beef cattle, broccoli, lettuce, strawberry, raspberry, and sweet corn.

Just as our April meeting at the Righetti Ranch was focused on the Cherimoya while we did our best to not be distracted by all of the avocados and other crops there, our meeting at DeBernardi Bros was focused on their raspberry growing operation. As Joe said, "We will not set foot in the strawberry fields. This meeting is not about strawberries."

We learned that the Santa Maria climate, with its cold nights and windy days, is marginal

for raspberry growth, unless the plants are protected from the elements. These raspberries are grown under high tunnels. Each tunnel is about 16 feet high and has 3 rows planted. Just walking



Dean and Larry get ready for taste test!

a few feet into a tunnel gave me a taste of why the berries like them so much—there is a bright, warm, almost tropical feel, surrounded by thriving berry vines. These vines are so vigorous that they would reach the roof if not pruned back.

Larry held our meeting (Patti

was home with a bum knee, ugh!!) Owen counted the attendance as usual, 68 of us turned out this day. Norm came and so did many others who usually do not.

Our usual informal meeting was held inside one of the hoops. After brief announcements and snacks, Dean began the story of the raspberries. They are grown for a company called Driscoll's, whose research and development teams use natural breeding methods to create patented varieties. Then their berries are grown on family farms such as DeBernardi Bros. Driscoll's food safety program ensures the wholesomeness of their berries and the safety of consumers, employees, and independent farmers. As safety measures, they forbid dogs on the property and do not allow the picking and eating of berries in the vicinity of the plants. We were, however, treated to several flats of large, bright red, sweet-tart raspberries during our meeting. More information on Driscoll's growing methods can be found at [www.driscolls.com/growing/growing-methods.php](http://www.driscolls.com/growing/growing-methods.php).

Dean DeBernardi was a Dairy Science Major at Cal Poly. He is a dairyman turned berry grower who showed us that a good farmer has what it takes to farm anything that can be adapted to his land. After 2 years of learning-by-doing, he is now a quality grower of raspberries, and he shared his knowledge, enthusiasm, and experiments with us. He planted 5

*continued on page 11*



Meeting takes place in hoop house

# LEAFLET CHRONICLE continued

## May Meeting *continued*

acres last year and another 5 acres this year, planning to increase to 30 acres in two more years. Thirty acres is a lot of area to cover with high tunnels! Varieties planted so far are Marabilla and Pacifica, with a test plot of Anabell under way. Dean compared notes with a grower in Watsonville, which has a climate similar to Santa Maria.

We saw bee hives in the middle of the entire 10 acres of raspberry tunnels, with the bees shooting up and down the main corridor and through the tunnels, ferrying pollen to their hive, with little attention paid to us. Now I know the true meaning of the expression “make a beeline!”

Dean even shared some financial information with us. Driscoll tries to level the market so growers get fair share and consumers don't pay too high a price. The goal for the grower is to have one dollar each in harvesting and non-harvesting costs in order to make money. During the peak growing season the grower can get one dollar per flat of berries, but the price is almost

double that at the very beginning and very end of the harvest season, which runs from April to December.

Growing the raspberries is labor intensive. All of the berries are harvested by hand. Good pickers can pick three to four boxes an hour. He finds that the ladies do a better job than the men because their hands are smaller and they have a gentler feel. These berries are soft and need to be handled very carefully. Managing these plants is a lot

of work. Early sucker growth is pruned out. The late sucker growth is left to form new plants for the next growing period. Then the plants are thinned to an average of 35 canes per meter with a reasonably uniform distribution. Dean tested a method that uses an herbicide to strip the plants, reducing labor.

The cost difference is \$500 per acre by hand and

\$50 per acre with herbicide, but Dean doesn't like the use of the herbicide and will most likely continue to use only hand pruning.

## June Meeting—Pear Grafting at the Bonnier Orchard

On June 11th we held our chapter meeting at the home and orchard of Lisen Bonnier. Many of you were there in March



of this year for our chapter's ground-breaking Top Work event, where all of the attendees of our meeting participated in converting Lisen's commercial orchard from Comice pears to Seckel pears. The job was so successful that she invited us back for another work day—the trees were all ready for maintenance.

But this meeting was not all work. It was packed with food, fun, buying, and trading, as well as orchard work and learning. There were two plant exchanges operating as I arrived. One was comprised of plants that several generous donors had brought for the chapter to sell. This sale went on for the whole afternoon, and was a great success. The other plant exchange was



*continued on page 12*

# LEAFLET CHRONICLE continued



conducted specifically for us to trade our own favorite varieties of fruiting plants. Please read the article in *Through the Fence* in this issue for more information on the plant exchange—you may want to prepare in advance for our next one.

Then there was the BBQ and pot-luck lunch. One thing I've learned is that gardeners and fruit growers are some very good cooks! Lots of people went to work early to get the BBQ going. Kathy Longacre brought over the big

grill, John and Choung volunteered the wood, Larry brought the tools and went to work, Evelyn made sure we had everything else we needed. I wish I remembered who else was on the crew to give everyone credit—it was a really good team effort. If you helped out, thank you so much from all of us. The tables they set up for the pot luck were soon covered with salads, beans, bread, veggies, fruits, and we had ourselves a feast.

This was followed with Patti leading a productive business

meeting, including announcements and seconds. Not the kind that go with nominations, the kind that go after everyone has had their first plate of food. It was great to have Patti back after missing the last meeting. Her way with words kept us all at attention, and she even shared some personal information which she then requested be kept off the record!

Then came the orchard work. This was a major effort and learning activity for the members and guests. We attempted to divide up to the original teams (nice try) and then went to work on the amazing growth from our March grafting. First we unwrapped and examined only a few and were very impressed with the strong connections on both bark and cleft grafts. The callus tissue that makes the connections was really amazing, beautiful to see. Trees at the upper section were making the most growth, with some new shoots already reaching 20 to 24 inches long. The trees on the lower section were not growing as fast but they are growing. This goes to show us how environmental factors affect the growth of a tree, even when only a hundred yards apart.

We had many tasks to perform on each tree. Teams kept working on the trees well after they had finished their "own" trees. There were lots to do and lots of discussion! Lisen is very happy with the results. After all the work was done there were many very proud grafters feeling rather cocky about grafting!

—by Gary Fouser and Joe Sabol



# LEAFLET CALENDAR

## CRFG Central Coast Chapter Meetings

- Unless otherwise indicated, meetings are held the second Saturday of the month and begin at 1:30 p.m. **Note: August's meeting will be held on the first Saturday.**
- Bring a friend.
- For most meetings, bring a chair for all in your party unless you prefer to stand.
- Car pool if you can.
- No pets at any meeting, please.

Check the CRFG Central Coast Chapter website for updates. [www.crfg-central.org/calendar.htm](http://www.crfg-central.org/calendar.htm).

### July 9, 2011.

That's right...this will be an evening meeting. It will be a Dinner potluck at the home and young orchard of Kathy and Marvin Blackburn. It will start at 5 p.m. because the north county weather will be cooling and very comfortable. You might even bring a light jacket. We have NEVER had a dinner meeting in the history of our chapter! Kathy and Marvin will BBQ our main meal and provide plates, silverware and drinks. They have asked only that we each bring a salad, a side dish, or dessert for 6 to 8 people. Kathy and Marvin live about 20 minutes north of Paso Robles so... we will see some country

that we have never seen before. They have an amazing young orchard with about 800 new trees and hundreds of olive trees!! They have lots of great ideas and energy. You will be impressed with their hard work, their dreams and ambitions! Directions (Traveling North): The street address is 73525 Nacimiento Lake Drive, Bradley. Travel 101 for 20 minutes north of Paso Robles and take the Jolon Road/Camp Hunter Liggett exit. Go under the freeway and immediately turn left onto Nacimiento Lake Drive. It is less than a mile on the left hand side will be the white wooden fences at their entry.

### August 6, 2011.

Another exception from the rule, this meeting will be held on the **first Saturday** of August. This is a don't-miss opportunity at the beautiful home, orchard, and garden of Mr. Clifford Chapman in Shell Beach. He will tell the story of his beautiful sea-side garden and orchard ... and, of course the begonia tour!

Refreshments shall be provided by the A through G group. Contact information: Art DeKleine at [adeklein@calpoly.edu](mailto:adeklein@calpoly.edu), 805-543-9455; Joe Sabol at [jsabol@calpoly.edu](mailto:jsabol@calpoly.edu), 805-544-1056; or Larry Hollis at [l\\_hollis@hotmail.com](mailto:l_hollis@hotmail.com), 805-549-9176.



First fruit at the Bonnier pear orchard



Ripe raspberry at DeBarnardi farm