

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!

CONTENTS

Joey Applesed	1
A Veggie Plot in a Parking Lot	1
Editor's Message	2
Through the Fence	4
Leaflet Recipes: Lemon Glazed Lemon Cake	5
Food in History: White House Cook Book of 1900	6
The Apple Grafting Program of 2011	8
Leaflet Chronicle	9
Calendar	12

Joey Applesed Comes to Town

—by SaraLloyd Truax

SaraLloyd Truax writes for the Santa Ynez Valley Journal, in which this article was first published. It is used here by permission.

NOT NEXT YEAR BUT THE following one, he challenges—maybe even dares—the students to each leave an apple core on their teacher's desk. “Wouldn't that be grand?” he asks, with the broadest of smiles.

That would be grand.



Isabel Grant with teacher Kathy Bibby
and Joe Sabol

On March 11, members of the California Rare Fruit Growers Association came to Santa Ynez High School's Ornamental Horticulture class with overwhelming enthusiasm and a pocket full of scion. (No, not the car, but clippings from last year's tree growth with 3-4 buds.)

The California Rare Fruit Growers is the largest amateur fruit-growing organization in the world. For the past

continued on page 7

A Veggie Plot in a Parking Lot

—by Rachel Duchak

It's the time of year to start planning and planting. Don't let a lack of space dampen your enthusiasm. As the author demonstrates, possibilities may be right outside your front door.

“**A**nywhere outside of California,” exclaimed one visitor who would know, “you'd be considered hippies.” Our several veggie plots and containers on the periphery of our apartment's parking lot supply a year-round portion of kitchen produce, herbs, and fruits. As apartment dwellers, we don't have the luxury to plant a large garden space to fruits and



Barrels, pots, and trellis line the parking lot

continued on page 3

EDITOR'S MESSAGE



The last two months, which marked the beginning of spring, have seen our very busy Central Coast chapter with a very new achievement, and completion of the 13th year of our annual grafting program with schools throughout the Central Coast.

First, while most of our meetings offer plenty to learn, and sometimes a chance to

practice a new skill, everyone who came to our March meeting actually put their skills to work in a local commercial orchard.

I had been looking forward to this meeting for several months, as I have a large, standard size Santa Rosa plum tree that takes up way too much room in my little orchard, literally dwarfing the semi-dwarf trees that fill out the space. In this meeting, I would learn to “top-work” fruit trees, the process of changing a tree from one variety to another. Then I would go home and repeat the process with my plum tree, this time adding 10 new varieties instead of converting it over to only one new one.

Then my day job got in the way, as I was called upon to go to Spain to perform a failure

analysis on some electrical equipment. (I did see plenty of orchards while working in the Spanish countryside.)

The day before leaving, I decided I would have to graft my tree without “learning by doing” because by the time I got back, the bark might have become too hard. I called several of our skilled leaders for this project, who each sent me a piece of critical information and plenty of encouragement. Eight of the 10 new varieties are now growing, some faster than others. In our next issue, along with the story of the results of our big project, I’ll also report on the progress of my own top work job.

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.

Editor: Gary Fourer

Designer and Writer: Margaret Lange

Contributors:

SaraLloyd Truax

Rachel Duchak

Gary Jenks

Joe Sabol

Patti Schober

Art DeKleine

Robert Scott

Photos credits: SaraLloyd Truax and Joe Sabol

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.

IN THE SPRING AT THE END OF THE DAY,
YOU SHOULD SMELL LIKE DIRT.
~ MARGARET ATWOOD

A Veggie Plot in a Parking Lot continued

vegetables, so we get creative with edge spaces and containers.

What we lack in arable land, however, we more than make up in southern exposure and warmer winter nights than many places in the Central Coast, which helps us grow a good quantity of vegetables, herbs, and fruits including blueberries, a mandarin, an avocado, a lime, and a Meyer lemon. Peppers, tomatoes, basil, and other heat-loving plants thrive in the extra warmth they capture from their black pots and the black asphalt parking lot. If it doesn't freeze, some

of these tender plants like eggplants can even limp through the winter in our protected southeast space near the building.

Along the retaining wall that runs the length of our parking lot are trellises for summer cucumbers and small melons as well as space for cool-weather fava beans. The compost bin lives in a discreet corner at the top of the lot, near the terraced garden space.



Compost bin tucked in corner by terraces

evening and early morning temps.

It doesn't take very much space to raise a few herbs, greens, and radishes. All you need is a water source, some sun and a bit of space in which to get horticulturally creative where the parking lot ends.



Cooking-greens and lettuces supply the winter table

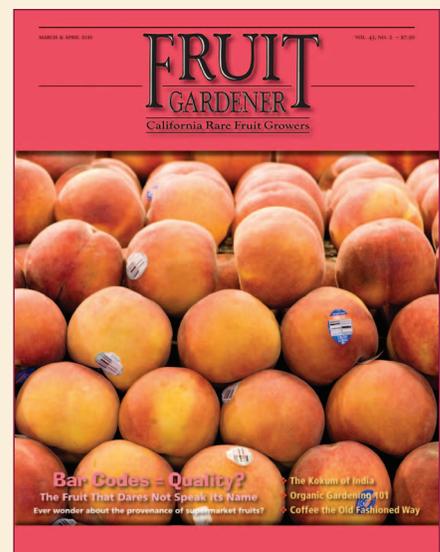
More exposed to the blasts of cold air that can roll off the shoulder of Cerro San Luis, this upper garden does very well with cooking-greens and lettuces that thrive in San Luis Obispo's chilly

Rachel Duchak produces CentralCoastFoodie.com, an online insider's guide to food and drink from Monterey to Ventura. The site offers useful lists, interesting essays, short informative posts, helpful maps, and a wealth of info for Central Coast foodies.

The Fruit Gardener in Brief

The *Fruit Gardener* is published bimonthly by California Rare Fruit Growers, Inc. (www.crfg.org). Here are highlights of features from the March/April 2011 issue.

- "Variety is the spice of life" especially when it comes to knowing which variety of fruit you are buying. David Karp advocates for produce to be identified by variety.
- From rural India, introducing a truly rare fruit, the Kokum. Cousin to the Mangosteen, the versatile Kokum is gaining popularity.
- Larry Saltzman gives a concise and thorough back-to-basics guide on organic gardening, including mulching, beneficial insects, composting, and cover crops.



Through the Fence

News from Slovakia

—from Gary Jenks

The campus where I live and work has about ten fruit trees that had not been pruned in a very long time. In between rain storms and my work schedule I was able to prune all of the smaller trees. Pruning was what I would have been doing in Arroyo Grande, so I enjoyed a gardening break.

I had always thought that Central Coast weather was really variable. I used the adage “If you don’t like the weather here, wait a minute.” This area in north central Slovakia has weather that is amazingly variable. One day this past week started out grey and overcast, but not too cold. Then the temperature dropped a good six to eight degrees. It began to hail. About an hour later, the sun was out, and there was noticeably more snow on

the mountains. At lunch time, the temperature rose a few degrees. I walked around the town catching up on necessary tasks. This was followed up by overcast and a fairly steady rain. This all happened in a five hour period. Every time I mentioned the changes in the weather, the response was, “Yes, it’s April.” Apparently, in April here, this kind of weather is common.

Gardeners in this area are just beginning to work the ground in preparation for planting. Very little planting has taken place as there is likely still some hard frosts. But I am sure there will be some signal that winter is gone and everyone will be out planting.

I am looking forward to late spring/summer. This Central Coast guy is not into cold. Snow is great; you drive up to it, play awhile and drive back. Keep in touch through sloviayear.blogspot.com.

Mow Betta' —from Gary Fouser

Margaret and I removed most of the grass around our house in favor of native plants, but we still maintain a lawn in back by the patio. A few weeks ago, after the mower started on the second pull as usual, it ran only 3 seconds and stopped. This Toro and I have been mowing the lawn together since 1994. It was made in the USA, built to last, and has required only a regular diet of gasoline, an occasional oil change, and, once, a trip to the driveway for a carburetor rebuild. Maybe it’s time to invest in a new battery-powered electric machine. They’re quiet, don’t smell of gas, and have been getting good reviews.

Years ago I tried mowing this lawn with an old push mower - the kind with the rotating reel that’s geared from the wheels, powered only by the person pushing it— but there was a problem. Three crowded Magnolia Grandiflora trees continuously shed a mat of leaves on the lawn, and the old mower would not cut the grass below them, so I needed to rake up first—which was entirely too much work compared to mulching the leaves and cutting the lawn at the same time with the rotary mower. But now there is only one magnolia tree basking in the sun, rapidly growing to fill the space once occupied by three. This grateful remaining tree no longer throws leaves on the lawn.

My choices were to diagnose and repair the engine (fuel line, carburetor, ignition?), or to drive

continued on page 5



Fruit trees at Slovakian campus

LEAFLET RECIPES

Lemon Glazed Lemon Cake

If you have a lemon tree that offers lots of lemons, heres a way to use them. The cake is rich but not too sweet, and the glaze adds a nice tang. —from Margaret Lange

3 cups cake flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
1 cup sour cream, room temp.
4 eggs, room temp.
1 teaspoon vanilla extract
1 2/3 cups granulated sugar, divided
1/4 cup and 1/3 cup fresh squeezed lemon juice
Zest of 5 lemons

Preheat oven to 325 degrees. Butter a 10-inch tube pan or bundt pan.

In a separate bowl, combine flour, baking soda, and salt. To substitute All Purpose flour

for Cake flour, measure, then sift, and remeasure flour.

With electric mixer, cream softened butter, then add 1 cup of sugar and beat until light and fluffy.

Beat in the eggs one at a time.

Beat in 1/4 cup of lemon juice and the vanilla.

Alternating, stir in the flour mixture and the sour cream.

Stir in zest of 3 lemons.

Pour the mixture evenly into the greased baking pan.

Bake approximately 60 minutes in center of oven. Cake is done when a pick inserted in center comes out clean and cake begins to pull away from sides of pan.

Cool on a rack for 10 minutes.



Turn cake out onto serving plate.

To make the glaze, pour 1/3 cup of lemon juice in a saucepan, add 2/3 cup sugar and a scant dash of salt. Over low heat, whisk the mixture until sugar dissolves. Stir in zest of 2 lemons.

Using a skewer or chop stick, prick the warm cake all over. Brush glaze all over the top and sides.

Cool before slicing.

Through the Fence continued from page 4

right up the street to Miner's Hardware and buy one of the new electric ones they proudly display in front of the store. Then I remembered the old Craftsman Quiet-Cut. After a quick adjustment of the blades with a large screwdriver, I wheeled it up to

the lawn and started pushing. It might have taken me an extra ten minutes to complete the job, but the smell of fresh grass, the quiet whir of the reel, and the sight of the cut blades of grass flying up in the air and floating down to the ground was more than a fair trade.

every time I use my new saw, I will remember YOU and your very thoughtful gift!!! What fun it is to be a member of the Apple Grafting Team."



The very quiet Craftsman Quiet-Cut

A New Saw Cuts Clean

Joe Sabol's birthday was celebrated at our March meeting where he was presented with the ultimate gift for heavy-duty grafting.

Joe says:

"I love my new saw!!!! Thank you for the very super special surprise birthday gift today!!! I will never forget this day and



Joe and his new birthday saw

FOOD IN HISTORY

The White House Cook Book of 1900

In 1900, Ida Saxton McKinley was the First Lady, and the 4th edition of The White House Cook Book was published. As described in its title page, it was

"A Comprehensive Cyclopedia of Information for the Home Containing Cooking, Toilet and Household Recipes, Menus, Dinner-Giving, Table Etiquette, Care of the Sick, Health Suggestions, Facts Worth Knowing, etc."



Ida Saxton McKinley

Selected Recipes

Recipes that may have been common over 110 years ago stand out as particularly dated today. When is the last time you made Gooseberry Fool, Huckleberry Griddle Cakes, Quince Snow, Chow Chow, Cream Soda without the Fountain, Spruce Beer, Duck Pie, Chicken Roly Poly, Green Turtle Soup, Squab Pot-Pie, or Stewed Squirrel?

An entire section is devoted to catsups. Catsup varieties include Red Tomato, Green Tomato, Walnut, Oyster, Mushroom, Gooseberry, Cucumber, Currant, and Apple Catsup.

"The Genuine" recipe for English Plum Pudding calls for a pound each of raisins and currants, but no plums. Fruit puddings that call for their named fruit include strawberry, raspberry, pear, peach, apple, fig, and baked lemon pudding which is described as the "Queen of Puddings."

Special Menus

Twelve courses were served for a "State Dinner at White House" beginning with Blue Points and ending with Fruits and Fromage. For "General Grant's Birthday Dinner," the twelve courses included Sorbet Fantaisie and Gelée à la Prunelle. "Mrs. Cleveland's Wedding Lunch" was a more modest six courses which ended with Fancy Ice-cream and Cakes.

The Varieties of Seasonable Food to be Obtained in our Markets during the Year

In this chapter, available meats, poultry and game, fish, and vegetables are listed for each month. In January, cabbage, parsnips, Brussels-sprouts, and leeks are listed. The month of May offered asparagus, beets, beans, lettuce, egg-plant, and cucumbers. And August brought Irish potatoes, sweet potatoes, green corn, tomatoes, peas, and summer squash.

Health Suggestions Medicinal Foods

"Spinach has a direct effect upon complaints of the kidneys; the common dandelion, used as greens, is excellent for the same trouble; asparagus purifies the blood; celery acts admirably upon the nervous system; tomatoes act upon the liver... White onions are recommended raw as a remedy for insomnia." The last suggestion may have the opposite effect on one's sleeping partner.

Hints in Regard to Health

"A cupful of hot water drank before meals will relieve nausea and dyspepsia.

A drink of hot, strong lemonade before going to bed will often break up a cold and cure a sore throat.

Sickness of the stomach is most promptly relieved by drinking a tea-cupful of hot soda water. If it brings the offending matter up, all the better.

Well-ventilated bedrooms will prevent morning headaches and lassitude."

How to Keep Well

"Don't go to bed with cold feet.

Don't eat what you do not need, just to save it.

Don't try to get along without flannel underclothing in winter.

Drink all the water the stomach will bear in the morning on rising.

Take moderate exercise in the open air.

Cultivate jolly people.

Bathe daily."

Joey Appleseed continued from page 1

13 years, they have visited schools up and down the Central Coast to teach students how to graft their own apple trees. The program is so popular with both the schools and the volunteers, that even with growing class sizes, the ratio of students to volunteers is 2-to-1.

“Our grafting team has become rather critical of any school/teacher/class that does not really want to have us come and work with them. We have far too many schools to visit, and so every year we rotate out a few for a break. We come back to Santa Ynez every season. Kathy Bibby is the best,” says Dr. Joe Sabol, Director of Outreach Services for Cal Poly.

Led by Sabol, the volunteers wear red aprons and bring with them an eagerness surpassed only by their leader. “Grafting an apple tree is a lot like magic,” Sabol tells students, then queries them to see if they know why apple trees aren’t grown from seeds. “If you plant a seed from a gala apple, will you get a gala apple tree?” Not necessarily.

With volunteers stationed about, the discussion ping-pongs around the room. Sabol chats with students about cross-pollination and the benefits of grafting rather than lecturing them. Pointing to one of the volunteers, Sabol says “he has 100 varieties of apple growing on one tree in his backyard.” The students all turn to look, receiving a smile, a small shrug of shoulders and slight puffing of the chest by the remarkable grafter.

Around the room, volunteers share the names of their favorite

apples. From Aceymac to Zaccalmaglio’s Reinette, some 5,000 variety of edible apples are grown worldwide. “Would you like to see the world’s ugliest apple? Say, yes,” he advises without so much as a hint of a pause. More or less in unison, the class responds with a skeptical yes as Sabol produces a photo of a wrinkly yellow mass with a stem. “This very ugly apple tastes just like vanilla ice cream and a Snicker’s bar. The only way to be sure you get the tree you want is to make a twin.”

Talk of trading scions with friends morphs into grafting directions and warnings about sharp knives. “We give each other presents of wood,” Sabol says with a wink. Each student is given a semi-dwarf rootstock, called an Emla 111. “These will never grow to be a really tall tree, but they can still grow a big apple.”

If you are trying this at home, which you should, be sure to put the root all the way to the bottom of a 1-gallon container, and pack the soil just as tightly as possible, Sabol suggests. You should be able to lift the pot by what will now look like a stick poking out of dirt.

The tops of the rootstocks are trimmed and split. Leaving only two buds, scions are cut to shape (like the tip of a flat-head screwdriver). Young and, well not so young, work together as if old friends.

“When you show your scion to someone with a red apron on, they will say nice things to you,” says Sabol in his friendly



Pet Daniels helps student Mario Perez

banter. “And when it’s perfect, they will give you a blue ribbon, which in today’s case is green.”

The ribbon is a special kind of tape used to bind and protect the graft, much like a bandage. Trees are labeled and goop applied. “Goop [tar] is bad stuff for clothes, skin and your shop out there,” warns Sabol. “Goop is cheap, so goop it good. Goop is a verb, put lots on, but not on your buds.”

Come July 1, students are to transplant their new charges into 5-gallon containers. There will be no apples the first year, but on year two all but one flower should be pinched off. “Let one grow. October 1, put a brown paper bag on it,” Sabol advises.

For that one apple, there will be 55 leaves. It takes that many leaves for each apple. Each day, he tells the students, tap that brown bag. On Oct. 15, the apple will drop off into the bag. “Open it, eat and bring in the core and put it on Ms. Bibby’s desk. Won’t that be wonderful?” he asks.

Visit the [SYVJ website](#) for the full journal issue, and news of events in the Valley.

The Apple Grafting Program of 2011

—by Joe Sabol

Thirteen years ago, we started grafting apple trees with high schools up and down the coast. This year, we grafted apple trees with students at 24 schools and associations from Lompoc to Salinas. Dozens of volunteers, mostly CRFG members, came along to help teach and supervise the students. We grafted trees with elementary students, high school students, College students, the Grizzly Academy, and the Master Gardeners! In June, the students will take their apple trees home to be transplanted to a 5 gallon can or planted in their back yard.

Here's how the program works: In December, we purchased the apple rootstock (semi-dwarf) from wholesale nurseries in Oregon and Montana. The scion wood—that is, the pieces of apple tree branches that are to be grafted onto the rootstock, and determine the variety of apple the tree will grow up to be—was donated by

See Canyon apple grower Michael Cirone. A team of grafters retrieved this scion wood in early February, and the rootstock arrived later that month. We sell the rootstock to the schools at our cost. Most schools purchase 100 roots and our price this year was an incredible bargain at \$1.30 each. The program got under way on February 22 at Templeton High School.

New this year: We have worked with the management at the California Mid-State Fair and created a contest where high school students will bring their grafted trees to show at the fair and compete for prize money and fame. Our Central Coast Chapter is the sponsor of this contest and will

provide the judges for the event. Be sure to see these apple trees when you visit the Fair (from July 20th to 31st in Paso Robles) this year!!

Finally, we had a very successful season of grafting this year. First, we have many donors who provide some fantastic support for the program. These donors include the



The scion wood is collected

Ag Education Department and the Fruit Science Faculty at Cal Poly. Other donors write nice checks that support our expenses beyond the roots. Most important, CRFG Members dedicate many days of service to the project, getting up early and traveling long distances to help the young people to experience the miracle of grafting.

One final sign of a successful season was the fact that after grafting well over 2000 apple trees, not ONE student in elementary or high school cut themselves this year!!! Not one!!!

An apple grafting class at SLO High School was aired on TV and may still be available by going to this web site: <http://www.kcoy.com>. Look for the area called "Top Videos." To access the search, first click on any one of the videos shown. As that video starts, enter "grafting" in the search box below the list and go.



The root stalk arrives

LEAFLET CHRONICLE

March Meeting—Our Chapter goes to Work in the Orchard

On Saturday, March 12, the Central Coast Chapter conducted an amazing “learn by doing” meeting at the home and orchard of Lisen Bonnier. All of the attendees of our meeting participated in converting a commercial orchard from one variety of pears to another!!

Lisen’s commercial orchard was planted in both Comice and Seckel pears. Although Comice pears are delicious, Lisen’s trees wouldn’t set fruit. Her Seckel pears, on the other hand, fruited well and were excellent, so she wanted to convert all of the Comice trees over to Seckel, through a process called “Top Working.” This is accomplished by cutting off all of the top growth from the tree and grafting new wood to the stumps. Who would have thought that you could recruit volunteers, train them, go to work, and complete this entire job all in the same day?

It was a beautiful afternoon, a bit chilly but that did not keep anyone away; 92 people came

to learn or improve their grafting skills!! First a short business meeting was highlighted with a fantastic birthday celebration for Joe Sabol. Then Larry Hollis and Art DeKleine gave us all an excellent



Joe's Birthday Cake. The writing: "What are you going to do in your spare time?"

demonstration of the grafts we would be using that day. Art showed us the cleft graft, splitting the stock down the center and inserting one or two scions. Larry showed us several bark grafts, all of them requiring the bark to slip. Fortunately, we had just enough warm weather prior to our meeting so the trees were in an active

growth period and the bark was slipping.

Then the fun began. We divided up into more than a dozen teams, each with an experienced “team leader” with 4 to 6 novice grafters. We walked a quarter mile to the pear orchard where more than 40 mature Comice pear trees had been

nearly “stumped.” Marv Daniels had previously cut and removed all the branches and left each tree with only 3 to 5 main scaffold branches. The scion wood which was to be grafted to these branches

had already been collected when pruning the existing Seckel trees in the orchard.

Each team went to work on the trees, placing scion wood into these main scaffold branches. The team leader became a teacher and coach, assigning each branch to a team member. We used the cleft graft and all of the various bark grafts!! We put two scions in many of

the branches; each scion had at least two buds. The grafts were wrapped, sealed with “goop” (tree seal) and carefully labeled with the



Randy's crew

name of the grafter who did the work. Some of the trees ended up with more than 20 scions inserted into the scaffold branches!! No two trees looked alike as each team did their best to “test” their skills and practice several variations of the two basic grafts.



Top working the pear trees

continued on page 10

LEAFLET CHRONICLE continued

March Meeting continued

The teams kept on grafting and grafting all afternoon until all of the trees had been grafted over to Seckell!!! It was a special treat to look back at the trees and see all the grafts, the name tags, and ribbons blowing in the wind, knowing the orchard will provide Lisen with a brand new variety of pears.

Lisen invited us to come back when the grafts are growing so we can check our work and see how the trees are responding to this very serious grafting



John teaching

treatment. We cannot wait to see this orchard later this spring and in the years to come. A very special thanks to Lisen for her willingness to let us come and practice our grafting skills in her orchard. We will not soon forget this afternoon of grafting!!!

—by Joe Sabol



Roger teaches

April Meeting—Cherimoya Fruit at the Righetti Ranch

The Righetti family hosted our chapter meeting for April at their ranch outside of San Luis Obispo. Although their main crop is avocados, they grow quite a variety of another semitropical fruit, the Cherimoya (*Annona cherimola*, of the family Annonaceae). Although not closely related to the avocado, the cultural requirements for the two are similar.

Art DeKleine led a panel discussion with Craig and Don Righetti, Robert Scott, and Jack Swords answering questions from the group of about 90 people who attended. From the enthusiasm of this panel it became clear why the Cherimoya is such an interesting fruit to grow and eat!

Craig Righetti was our host and tour guide of the Righetti fruiting Cherimoya trees. He provided the Chapter with 30+ ripe Cherimoya fruit for sale and talked about marketing the fruit. Don

Righetti, Craig's brother, explained tree characteristics and the Righetti's management strategy, including pruning and summer dormancy. Robert Scott talked about varietal characteristics, flowers, pollinating, and the handling of ripe fruit. He also provided scion wood for nine varieties and pointed out that the best time to graft is soon approaching.

Jack Swords talked about the challenges of growing Cherimoyas on the Central Coast, temperature constraints, grafting, and pollinating techniques. He also provided us with a number of seedlings for members to take home. A big surprise was when Jack was asked which Cherimoya variety was his favorite: His answered, "None of them are my favorite fruit, they're too sweet for me. I do enjoy the challenge of growing them, though."

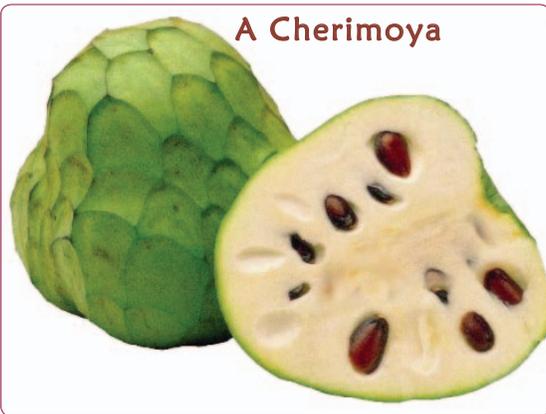
Some famous people have praised the flavor of this fruit, however. Mark Twain called the Cherimoya "the most delicious fruit known to men - Deliciousness itself." For years it has been called the "Jewel of the Incas," the custard apple, or sugar apple. Haenke called it "the masterpiece of nature." Dr. Seemann



Art DeKleine moderating the panel discussion

continued on page 11

LEAFLET CHRONICLE continued



stated "It's taste, indeed, surpasses that of every other fruit." Jack Swords calls it "a most peculiar and interesting fruit."

The meeting also benefited from Norm Beard's contribution of ripened Cherimoya fruit for us to taste, Art Henzgen's pollinating suggestions, Joe Sabol's potted Cherimoya tree given as a door prize, and Art's handout covering all things Cherimoya.

After the discussion we hiked up a hill planted in avocados until we reached the Cherimoya trees, where we talked and tasted some fruit right off the trees. A number of folk had cherimoya seeds in their pockets. My guess is that some of those seeds will become trees. A significant number of people took home a cherimoya plant with the expectation of making it produce good fruit. I took a Cherimoya fruit home where it ripened up in a few days, just in time for the heat wave. It was a perfect snack on a hot afternoon.

Don Righetti has Cherimoyas planted on a 12' x 12' orchard spacing. The name of the varieties is unknown. They do not hand pollinate, but the hillside location that is windy helps with natural

pollination. It is more of a hobby fruit for the Righetti's.

Cherimoyas will freeze their trunk at 25 degrees. Jack Swords grows a Costa Rican highland variety that has proven to be some degrees hardier. He has grown and selected his favorite seedlings.

The trees are briefly deciduous; this can vary from April to May in California. Pruning is done after harvest in May. Fruit can ripen from December to May depending on variety. Robert Scott recommended a good pruning video for [Cherimoyas on YouTube by Alex Silber of Papaya Tree Nursery](#). There are many varieties of Cherimoya of which Robert has 14. His favorite is "El Bumpo" and second is "Fino de Jete." However, seedling trees can produce excellent fruit.

If you want to graft to a named variety, there are some that have fruit early, mid-season and late ripening. Grafting can be done between January to May, but scion wood needs to be collected before the trees drop their leaves and it is best to graft when the trees are starting to push growth.

—with contributions from Art DeKleine and Robert Scott

While many people walked up the hill to view the Cherimoya

trees, Jane, Choung, Pet and I stayed behind and chatted with the patriarch of the Righetti Family - Ernest "Ernie" Righetti. What a charming gentleman! Ernie is 94 years young and was born in the home on the ranch, as he said, "in the living room." Ernie remembered planting an avocado tree in front of the house about 75 years ago that is still bearing fruit. He told us about planting many more avocado trees, raising cattle and other ranching endeavors.

I know Jane, Choung, Pet and I were enchanted and enjoyed hearing some of the history of this fine ranching family and the area of the Righetti Ranch from Ernie. After living on this ranch for all of his 94 years, Ernie still has lots of enthusiasm, love and caring for people and agriculture.

—from Patti Schober



Robert Scott shares scions

The California Avocado Commission has featured Ernie Righetti on their website. Interviews, videos and photos are included. The website is www.avocado.org/ernie-righetti.

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.
- 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.

At press time, meeting details had not been determined. Check the CRFG Central Coast Chapter website for updates. www.crfg-central.org/calendar.htm

May 14, 2011.

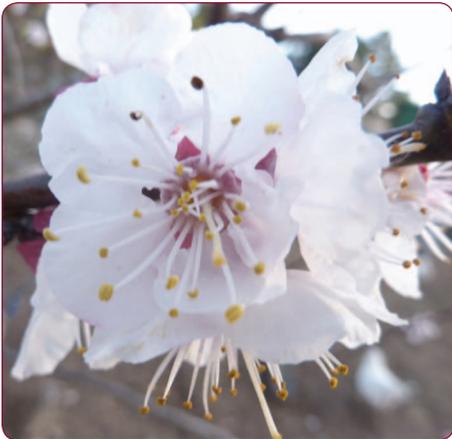
Refreshments shall be provided by the H through R group.

June 11, 2011.

Refreshments shall be provided by the S through Z group.

Contact information:

Art DeKleine at adeklein@calpoly.edu, 805-543-9455; Joe Sabol at jsabol@calpoly.edu, 805-544-1056; or Larry Hollis at l_hollis@hotmail.com, 805-549-9176.



"When it's apple blossom time in Orange New Jersey
we'll make a peach of a pear.

You know we cantaloupe, so honeydew you love me
'cause I'm plum nuts about you."

These are lyrics to an old song with a very catchy melody. We were unable to determine the songwriter, so for now we attribute it to Anon. If you know the origin, please let us know.