

California Rare Fruit Growers - Central Coast Chapter

Volume 6 • Issue 4 July/August 2003

Editor's Note: Members of the Central Coast Chapter CRFG or those on our courtesy mailing list receive this newsletter. If you would like to unsubscribe, please send an e-mail to slpir@yahoo.com.

2003...Year of the Citrus

When I was a kid, I thought kumquats were baby oranges that never grew up. It took an entire lifetime before I realized they were a real live fruit with their own identity. Here is information on our "fruit of the issue" for July/August, the illusive kumquat.

Kumquats have been called "the little gems of the citrus family". They were included in the genus *Citrus* until about 1915 when Dr. Walter T. Swingle set them apart in the genus *Fortunella*, which embraces six Asiatic species. The common name, which has been spelled cumquat, or comquot, means "gold orange" in China. The Japanese equivalent is *kin kan* or *kin kit* for the round type, *too kin kan*, for the oval type. In Southeast Asia, the round is called *kin, kin kuit*, or *kuit xu*, and the oval, *chu tsu* or *chantu*. In Brazil, the trade name may be kumquat, kunquat, or *laranja de ouro, dos orientais*.

The kumquat tree is slow-growing, shrubby, compact, 8 to 15 ft (2.4-4.5 m) tall, the branches light-green and angled when young, thornless or with a few spines. The apparently simple leaves are alternate, lanceolate, 1 1/4 to 3 3/8 in (3.25-8.6 cm) long, finely toothed from the apex to the middle, dark-green, glossy above, lighter beneath. Sweetly fragrant, 5-parted, white flowers are borne singly or 1 to 4 together in the leaf axils. The fruit is oval-oblong or round, 5/8 to 1 1/2 in (1.6-4 cm) wide; peel is golden-yellow to reddish-orange, with large, conspicuous oil glands, fleshy, thick, tightly clinging, edible, the outer layer spicy, the inner layer sweet; the pulp is scant, in 3 to 6 segments, not very juicy, acid to subacid; contains small, pointed seeds or sometimes none; they are green within

Kumquats are believed native to China and come in several varieties including Hong Kong, Marumi, Meiwa, and Nagami. They require a hot summer (80-100 degrees) but can withstand 10 to 15 degrees of frost without injury. They are rarely grown from seed as they do not do well on their own roots. Because of the thick peel, the kumquat has a good keeping quality and stands handling and shipment well. Potted kumquats are subject to mealybug infestations and citrus canker. Most are eaten raw although they can be preserved quite nicely. According to the FDA 100 g of kumquat contains 274 calories, 3.8g Protein, .4g Fat, 72.1g Carbos, 266 mg Calcuim, 97mg Phosphorus, 1.7mg Iron, 30 mg Sodium, 995 mg Potassium, 2,530 I.U. Vitamin A, .35 mg Thiamine, .40 mg Riboflavin and 151 mg Ascorbic Acid. A not of nutrients for a baby.

Recent Happenings

May-Festival of the Fruit. There was no meeting this month so that members could attend the Festival of Fruit hosted by the Inland Empire Chapter. Joe Sabol, one of the chapter attendees, had "a great time". According to Joe there were lots of great speakers, excellent programs, fun fruit tasting, super plant sales, drawings, tours, and mixing of people and such an education about citrus. Joe attended the Citrus Collection Tour at UC Riverside and saw nearly 900 varieties of citrus, two trees of each variety and..well...ate a ton of fruit, some excellent, others not so good. The "Parent Washington Navel Tree" was there for viewing and many members bought citrus trees to bring home and nurture. Another great annual event.

June Meeting...What a special treat! David Gurney and Robert and Carol Scott graciously opened their homes to chapter members and the spectacular orchard and gardens were a sight to behold. Many thanks to Carol, Robert and David.

*Fruit Tasting-June 21st....*Over 40 chapter members assisted with this event at Cal Poly and it was a huge success. Several members set up a recruitment table and signed up new members. Many, many thanks to those dedicated members who gave hours of their precious time to make this event a success.

State of the State

Campaign 360 - Build the Future for CRFG for the state organization is underway! Although membership stands at about 3,000, at least 3,600 are needed to sustain and to build for the future. The new membership drive is intended to bring in a minimum of 600 new members by the end of 2003. In addition \$15,000 must be raised this year to meet current expenses. Board members have committed to do their part. All chapters and all members are urged to join in the effort. Here's what chapter members can do to help:

Recruit, Recruit! And, if you are not currently a member, join. There are so many benefits to being a member of the state organization...the Fruit Gardener magazine, CRFG's website, the Seed Bank, the Marketplace (offering books and merchandise), support of worthy projects, higher education grants and much more including the popular annual gathering, the Festival of the Fruit.

Donations...the July/August issue of the Fruit Gardener will announce a fund-raising effort with several levels of contribution, starting at \$25. Donors can remain anonymous. Remember that CRFG is a non-profit corporation and contributions may be deductible.

Joe Sabol is currently on the state board and will assist with state membership applications. Several chapter members have already begun recruiting at local events. With the enthusiasm chapter members have always exhibited, we expect that more fund raising ideas will be forthcoming.

So let's get on the bandwagon...

Editor's Note: My husband and I will be contacting our local high school here in Nipomo this summer and offer to pay for a CRFG five year local and state organization membership. We think this is an excellent way to contribute to our community and support the organization. For chapter members not good at recruiting, this is a wonderful way to support education.

Upcoming Events

See the end of the newsletter for a current event list) Dr. Joe will send out details to members with email as meetings get closer. For those still on snail mail, you can contact Dr. Joe at 544-1056.

Business meetings are held at 1:30 p.m. usually the second Saturday of the month. Joe will bring handouts to each meeting detailing future events. Remember to bring chairs and wear appropriate clothing. Refreshment groups are indicated on Joe's event list.

Announcements

Join the State...Many of our chapter members are also members of the State association and those who aren't should consider joining. With state membership you receive a wonderful color magazine filled with all sorts of great articles, news, chapter activities and contacts. Yearly dues are \$25 and applications are available from Joe Sabol.

Newsletter Update...Have an interesting article to contribute or comments on how to improve chapter communication? Send them to your newsletter editor at slpir@yahoo.com. Newsletter costs are way down this year due to electronic distribution. Please keep membership coordinator Dick Pottratz updated on your current e-mail address. Newsletters are distributed every two months the first week of the distribution month (i.e. first week in September for September October issue).

Community Orchard Update..the combination lock on the orchard has been changed. The new combination can be obtained from Joe Sabol at 544-1056.

How to get to the Central Coast Website: Type CRFG in your search box. Click on Chapters. Central Coast is the first one listed. Also you can visit other chapter web sites.

Some interesting web sites to explore... www.cherimoyas,org (Cherimoya Association); www.citrusresearch.com (back issues of Subtropical Fruit News); www.ams.usda.gov (USDA Market News Service); www.avocadosource.com (Great Avo Info); http://postharvest.ucdavis,edu (UC Postharvest information).

In Memorandum

Gerda Martinez
October 18, 1924 to June 1, 2003

Long time Central Coast Chapter member and friend to all who knew her, Gerda will be remembered by her friends in the chapter as a tireless, dedicated, compassionate human being who touched so many lives. To those members who attended the memorial service at her home in Paso Robles her family extends their thanks. If you visited her at home, you never came away empty-handed. We have several plants in our landscaping that have survived wind, cold, rain, drought, neglect and any number of challenges..an extension of Gerda's tenacity. She will be missed.

Calendar of CRFG Meetings - 2002-2003

July 12 - Orcutt Flower Grower "GLAD-A-WAY GARDENS INC", 2559 E. Clark Ave, just south of Santa Maria. They are commercial flower growers, mainly Gladiolus. This meeting is a result of a suggestion from CRFG member, Mike Metz. Refreshments: R through Z.

August 9 - Burchell Nursery in Fresno. A full day. We will tour their fruit variety breeding program with some fruit tasting too. August is a great month to travel to Fresno. More information in July newsletter. Note: This is the third Saturday in August, mark your calendar.

September 13 - Cliff Chapman's home and garden. A beautiful home right on the Pacific Ocean in Shell Beach with nice plantings of fruit trees, vegetables and a Begonia collection that will be in full bloom. Refreshments: A through H.

October 11 - Mike Cirone's Ranch east of Morrow Bay. We will see dozens of Sapote trees, over 1000 avocado trees, and 400 Satsuma Mandarin trees. Thanks to Laura Lopez for this contact. Save this date, more details to follow. Refreshments: I through Q.

November 8 - : John and Sandra Pirghaibi's home in Nipomo. This will be a fantastic "Gopher Getting Workshop" like never before. Invited speakers will present and demonstrate their special methods of gopher control. Refreshments R through Z.

December 13 - Marv Daniels will attempt to reserve the PG&E facilities again for our December meeting.

If you have program ideas for 2003....please call Joe Sabol, 544-1056 or talk to any officer.

Always.....Think about car-pooling, bring extra chairs, bring a friend!!