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California Rare Fruit Growers - Central Coast Chapter Newsletter Volume 9 • Issue 10 • October 2006



2006 - The Year of the Healthful Grape

Festival of Fruit 2006 It's Over—But What a Ride!

This issue is dedicated to the 2006 Festival of Fruit co-chairs, Joe Sabol and Pet Daniels, and to their talented and enthusiastic Festival Steering Committee members.

THANK YOU!



Photos in this issue were taken by Joe Sabol unless otherwise attributed. If you want to see all **296** photos that he took during the Festival of Fruit, you can visit Joe's Flicker website at: http://www.flickr.com/photos/joesabol/sets/72157594278585336/

Steering Committee

This Volunteer Steering Committee met for over a year! They dreamed first, then set goals, worked hard and provided the leadership for the Central Coast Chapter to host the Festival of Fruit 2006, The Year of the Healthful Grape! Their dedication made this one of the best ever Festivals!

Sandy Ahearn
Ron Blakey
Marv Daniels
Mary Giambalvo
Larry Hollis
Kristin Poochigian
Jane Roach
Robert Scott
Wally Seelos
Morris Tracy
Philip Yoshida

Owen Baynham
John Crowe
Art DeKleine
Art Henzgen
Don Jeung
Jim Ritterbush
Evelyn Ruehr
Carol Scott
Jack Swords
Bob Tullock

Norman Beard Choung Crowe Pete Giambalvo Doris Henzgen Nancy Lehman George Roach Patti Schober Dorothy Seelos Irene Tracy Helen Whigham

Joe Sabol and Pet Daniels, Co-chairs

In addition, the above committee was assisted in this endeavor by the following Chapter Subscribers:

Allen, Susie; Asbell, Bob; Asbell, Dan; Atlee, Chuck; Atlee, Susan; Baker, Jane; Brynn, Jaleah; Blakely, David; Blakely, Naomi; Block, Ernie; Carl, Gene; Carter, Lark; Flores, Robert; Francis, Hunter; DeKleine, Gloria; Eberhardt, Roger; Garner, Lauren; Garbutt, Jerie; Gurney, David; Horton, Bernie; Horton, Lennette; Janetski, Paul; Johnson, Steve; Keil, Kathy; Kerwin, Bob; Kerwin, Carol; King, Al; King, Dawn; Knudsen, Steve; Kolba, Kathy; Long, Kit; Longacre, Kathy; Lopez, Art; Maislen, David; Maislen, Joan; Mathews, Lloyd; Mathews, Barbara; McShane, Steve; Middlecamp, Betty; Mounts, Billy; Mounts, Ruth; Moyer, Paul; Moyer, Marie; Nguyen, Long; Ogren, Paul; Ogren, Sandra; Overley, Lyle; Parvin, Russee; Pilj, Susan; Pirghaibi, John; Pirghaibi, Sandra; Pottratz, Dick; Pottratz, Jeanie; Rego, Liesa; Ritter, Matt; Rosenthal, Rachel; Sabol, Jill; Sherman, Steve; Swift, John; Swords, Mary Kay; Teufel, Richard; Tompkins, John; Toy, Harry; Tullock, Janet; Ulmer, David; Walton, Emory; Weaver, Jenny; Weidemeyer, Idell; Welch, Mark; Wheeler, Noel; Wilcox, David; Wilcox, Sharon; Woelfle, Mark; and Vignocci, Carmela; and some we probably forgot (but you know who you are and your help was appreciated). This outstanding event never would have happened without the efforts of all of you!



These are photos of the **last** steering committee meeting. Look, they are still able to smile!



If you weren't able to attend all the events (and who was?) the following articles written by chapter subscribers and illustrated with photos by our chapter photographers will give you an opportunity to "taste" the Festival of Fruit. Even if you were there, you can re-live the fun, excitement, and learning. So get a cup of that rare fruit—coffee—and sit back and enjoy the re-run!

Two Marvelous Receptions

By Joe Sabol

Paul and Sandra Ogren invited everyone to their home for a very special reception on Wednesday evening, September 6. "Everyone" turned out to be all of the participants who were registered and on one of the tours that day as well as all of our Festival Steering Committee and tour hosts! It was a delightful party, actually a full dinner party, in the beautiful home and back yard of Paul and Sandra. This was the first time that the folk on the tours had seen each other and the first gathering of our leadership team. Most of us were wearing our bright green shirts! We spent much time talking of the tours, our travels, and the young orchard in the back yard and sipping on fine wine. Ron Couch, Editor of the Fruit Gardener Magazine, was exhausted after his travel day (he came all the way from Louisiana to attend) but did not want to leave when the time came! Our most sincere thanks to Paul and Sandra for hosting this gala event to get us all together to chat, sip, and eat!

Jesse Norris, owner of the Sands Suites and Motel was our very special host and sponsor of the reception and registration action on Thursday afternoon. Jesse provided the conference room and all the food and drink at no charge to the Festival. Sandy Ahearn had worked with the Sands Staff to set the room up and make it all happen. (Kit Long made a beautiful floral arrangement to compliment the food table. Sandy Ahearn is shown admiring the innovative design which included green beans and blackberries.)

Evelyn Ruehr and her competent crew set up the registration tables and quickly went to work as all of the Festival participants were encouraged to come to



this big event, pick up their registration materials and get ready for the Festival. This was the big test of Evelyn's Registration Process and everyone knew she had done her homework as the process went smooth and quickly! David Maislen was selling the green Festival T-Shirts like hotcakes! Every registered guest received a free "goodie bag" as well as being entered in the afternoon drawing.



Marv Daniels and his crew gave many door prizes away this afternoon, including the 30 citrus trees donated by C&M Nursery. He also gave away dozens of plants donated by Ron Blakey. Art DeKleine passed out "coupons" for the free gift to be obtained at the Cal Poly booth at Farmer's Market and encouraged everyone to eat in downtown San Luis Obispo. Kristin Poochigian and Phil Yoshida were ready to take the coupon

in trade for a delicious Cal Poly avocado! Joe Sabol provided the group with an overview of the

Festival and gave specific instructions about the events of the next day. We all thanked Jesse Norris for his hospitality and support of the Festival of Fruit!

Northern San Luis Obispo County By Bob Tullock

Thank you for touring Northern San Luis Obispo County with us today. Please allow me to describe some of the climate and agriculture that has been a part of our development.



The western area, often described as the York Mountain or Adelaide region has an annual rainfall of between 35 and 50 inches per year. The native vegetation is mostly oak woodland and the most common tree is the Coastal Live Oak, Quercus agrifolia. Much of this area was settled in the late 19th Century and people lived well off plantings of deciduous trees including apples, peaches, apricots, and one of the more popular trees, prunes. The prune industry expanded until around 1910. Many roadside stands sold fresh and dried prunes to the newly

motoring public. The popularity of roadside stands and the keeping quality of another species of the Prunis genera, the almond, resulted in several thousand acres of steep hillside being planted into almonds and some of the steeper prune orchards being top worked to almonds. The roadside stands prospered selling almonds dressed up with dried prunes, apricots, and apples. Today there are many acres of non-irrigated walnuts, almonds, and grapes, especially the Zinfandel variety. Quality tillage is required for profitable non-irrigated production. All non essential vegetation must be removed to provide water for the growth of the desired crop. In this western region we will visit the Willow Creek Olive Ranch, producers of Pasoliva Extra Virgin Olive Oil. (See photo on the left of Jolie of Willow Creek Olive Ranch as she discusses the finer points of olive oil with several tour attendees. All the photos used to illustrate this article were taken by Bob Tullock.)

As we pass Paso Robles and travel east to the Creston, Shandon, Cholame, and Carrizo Plains areas the rainfall ranges from about 12 inches near Paso Robles to less than 5 inches in parts of the Carrizo Plains. The native vegetation is mostly short grasses with scattered Valley Oaks, Quercus Lobata. Some of the deeper soils were planted in almonds in the early part of the 20th century with wide tree spacing and quality tillage keeping all non essential plants from competing for soil moisture. This area also had many dairies, layer and broiler chicken ranches and turkey hatcheries and ranches. As WWII activities increased, the need for food production was encouraged and these poultry operations doubled and quadrupled almost overnight. The broad-breasted turkey was developed in Templeton by Paul Borkey and the largest turkey hatchery in California was operated in Paso Robles by Hugh Black. Food for all this livestock was needed in large quantities.

A cereal crop that tolerated the alkaline soils in the area and could be grown without supplemental irrigation was barley. Several thousand acres of prunes and almonds were removed and the land was planted in barley. The summer fallow agricultural practice was perfected whereby a field would be tilled and kept weed free one season to store water so the alternate year a crop could be grown and could have available two years of moisture for growth every other year. In some of the drier regions,

such as the Carrizo Plains, a field would be left without a crop for two years and a crop planted for harvest once every three years.

This arid region answered the call and did its part to help the USA be victorious in WWII. By 1962 the broiler chicken and turkey production had moved to the Southeastern US and the dairies were declining. The only major barley production now is located near Shandon and is operated by the White Brothers. In 2006 there is no major poultry or dairy production in San Luis Obispo County.

We will visit three farms in the eastern or more arid region. One is a small operation managed by Bob Simola and his wife (photo at right is Mrs. Simola explaining their growing practices), the second is a



Ryan Randall and shows him proving to the tour group that table grapes can be grown outside of the San Joaquin Valley).

Today, northern San Luis Obispo County's major growing crop is grapes, which are grown for wine production. While the dairy cattle may be gone, beef cattle, grazing in the arid valleys and on the steep hillsides of the area are now an important part of the agricultural income base.



commercial organic farm, Windrose Farms, operated by Bill and Barbara Spencer (photo in center showing Bill Spencer expounding on the fine art of organic farming) and the third, is a large farm, Central Coast Farms, which is the coastal branch of the largest grower of table grapes in California (the photo on the bottom right is of



Our Special Tours

By Kathy Longacre

Richard and I were able to attend two tours on Wednesday. We went out to Swift's Sub-Tropical Fruit Orchard and had a wonderful tour of their exquisite soon to be certified organic farm growing lots of unusual fruits. Feijoas, passion fruit, yellow horned melons, pepino melons, and wonderful Tuberose flowers were some of the many crops the ranch produces. The ranch is just a few months shy of CCOF Organic certification and ranch manger Will and John Swift shared information on growing organically, compost tea, bio diesel and their interest in growing truly "Rare Fruits". Weather was perfect and we had at least 40 people in attendance.

Later that day we went to the Abalone Farm in Cayucos, what a truly rare and precious fruit of the sea they are. I had wanted to see their operation for the last 20 years and to finally get a first class tour on a gorgeous day was a treat. We learned about abalone product from seed (sperm and egg) to edible size (5 years). Our tour went from the

tanks on the cliffs, through greenhouse type structures where the abalone spend their time growing from the size of a pin head to 3"-4". Our host even had a basket of small abalone shells to give us. We learned that wholesale price per pound is over \$80.00 and that Hoppe's restaurant in Cayucos has the best prices locally for their abalone lunch or dinner. All in all it was a great day and we learned much about local producers of rare fruits.

Speedling Nursery TourBy David Maislen

The tour of the growing facilities at Speedling was both informative and fascinating. Speedling purchases seeds that have been specially coated to work in their system and plants them on an assembly line into a growing medium then puts them in growing areas that develop the seedlings to the customers' specification. Local farmers order seedling starts for all kinds of vegetables like broccoli, lettuce, tomatoes, squash, watermelon, and many others. Speedling starts the seeds and delivers to the farmers basically a one inch plug of seedling and roots that give the farmer a very fast start in the fields to grow vegetables and melons. They have an extremely unique way of watering the seedlings from the bottom in cement growing areas that floats the seedlings and allows them to be handled quite easily when they are ready to ship to the farmer customer.

The tour took us through from seed planting to seedling maturity on acres of covered growing areas. It was a wonderful peek at how our local farmers grow such beautiful crops so quickly. The tour was a real treat for my wife and me.

Various Shots of Tours and Events By Lennette Horton



Shown in the photo on the left are Joe Sabol, Ron Couch, Herb Lee, David Ulmer, and Bill Grimes, some of the "movers and shakers" of CRFG in a photo taken by Larry Hollis. Now do they really want us to take guys in lime green shirts and grape print pants seriously?

Tour of Joe Sabol's fruit and flower **packed** acre--he just loves it when people follow him around! The highlight of any tour of Joe's garden is seeing the apple tree with 100 grafted varieties! (Photo by Larry Hollis)





Dr. Mark Gaskell, Farm Advisor, gives a tour of the blueberry patch on Cal Poly land. A. G. Kawamura, California Secretary of Agriculture, listens intently as Dr. Gaskell explains the successes and failures of different varieties of blueberries on the Central Coast. (Photo was taken by Ronald Blakey.)

Robert and Carol Scott give a tour of their delightful 2.4 acre property. People were amazed at the number and variety of plants they grow. They have over 80 varieties of grafted apples, 6 different mulberries, 20+citrus trees, cherimoyas, loquats, persimmons, sapotes, plums, pluots, and figs. They have some very nice espaliered apples, too. (Photo was taken by Ronald Blakey.)



"These are so good!" says Rachel Rosenthal, as she tastes the fresh

macadamia nuts produced by one of the 47 macadamia nut trees on Jack Sword's Nipomo property. Besides the macadamias, Jack grows a large variety of other rare fruits on his 1.5 acres of reclaimed eucalyptus land. He has carambola, jaboticaba, grumichama, lucuma, pawpaw, kei apple, yellow sapote, allspice, cherimoya, and 23 varieties of citrus fruit. Jack was a founding member of our chapter and has had an interest in growing rare fruit for over 20 years. He and his wife spend 6 months a year in Mexico on their sailboat, and his plants manage to survive quite well without his constant attention. Jack is particularly fond of plants he has collected from his travels or from friends who live in far-flung places. (Photo was taken by Ronald Blakey.)

Staci, of Wild Horse Winery and Vineyards in Templeton, gives a tour of the estate vineyard which was planted in 1982. Wild Horse is now a leader in this highly acclaimed growing area. They produce over 140,000 cases of wine annually! Besides taking the time to give a wonderful tour and wine tasting, Wild Horse also donated several cases of wine for the gift baskets that were given to each of our speakers. Also included in the tour were the "secret" tomato gardens at the winery where over 70 varieties of tomatoes produced at their peak.



Fabulous Friday

By Joe Sabol



Friday started very early for Art DeKleine, John DeVincenzo, Phil Forsline and Joe Sabol with a 5:30 a.m. gathering at the Crops Unit for the live KSBY television news broadcast. (Art just looks asleep as he talks to Amber Lee of KSBY. He really did know his stuff!)

By 7 a.m. Evelyn Ruehr, Sandy Ahearn and their respective committees had the registration table ready, the coffee brewing, and were ready for some customers! At 8 a.m. the five ring circus started!

Joe Sabol hosted the CRFG Board Meeting with Secretary A.G. Kawamura giving that group his personal attention. The Cal Poly

Compost demonstration also started at 8 a.m. as well as tours of our own CRFG orchard with Jaleah Brynn. Mark Gaskell gave back-to-back presentations of the Cal Poly blueberry trials and Hunter Francis and his crew were giving tours of the Organic Farm. Kristin Poochigian and Phil Yoshida had their Cal Poly students selling trees, vines, fruits and answering questions. Up on the main campus, Matt Ritter was giving tours of the Cal Poly conservatory, selling unusual plants, and showing off some of the most fascinating plants on the campus!

At 11 a.m. this five ring circus shut down and everyone went to find some lunch. Bob Tullock and Art DeKleine hosted a "VIP Lunch" at the Quarterdeck Restaurant that included Secretary Kawamura, CRFG President Bill Grimes and 16 other special guests. Without much of a break, the Registration and Hospitality teams moved quickly from the Crops Unit to Chumash Auditorium to continue their activities there.

At 1 p.m. sharp, Joe Sabol called the opening session to order. Dr. Dave Wehner, Dean of the

College of Agriculture gave the group his welcome followed quickly by Art DeKleine and a fun roll call. Pet Daniels provided the group with an overview of the two day program and we were off and running! We had four great "keynote speakers" and less than 4 hours left. The room was packed with over 400 CRFG Members and guests. The guests included over 40 FFA members from local high schools and a few 4-H County All Stars!

Representing The California Department of Food and Agriculture, Secretary A.G. Kawamura gave the opening remarks and set the stage for our Festival and the work of our



organization. (Photo is of Joe Sabol and Jenny Weaver welcoming Secretary Kawamura.) Two local TV Stations and the Tribune were on hand to capture his message. He encouraged us all to feed our

children (all children) as well as we feed our own fruits and vegetables. He challenged us to work with our County Agriculture Commissioner and be part of the bigger "agriculture industry" in California. Barbara Mathews presented the Secretary with a nice gift basket and Jane Roach gave him a beautiful book, signed by the author, which tells the story of the Central Coast Grape and Wine Industry!

The Secretary was then escorted to a "Press Conference" with the FFA members asking questions and having a VIP photo moment. Marv Daniels and his team began to distribute more of the door prizes, eventually giving out more than 100 door prizes!

Art DeKleine introduced our next speaker, Dr. John DeVincenzo. "Dr. D" as many of us know him, gave an outstanding presentation with the audience tasting apples

and sipping cider as he talked. Dr. D gave our "Keynote Address" ten years ago and the audience loved him again this year. (Dick Pottratz, our chapter treasurer, picks up some fine points of taste from Dr. D.)

Our third speaker came to us from New York where he works for the U.S.D.A. at Cornell University. Phil Forsline is a world renowned expert on plant genetics, especially apple genetics. He has traveled all over the world collecting apple plant material and is the curator of over 6000 different apple varieties growing on the Cornell campus.

Our final speaker for the opening session came the greatest distance. Markku Hakkinen is a Banana Research Scientist with the Helsinki University and Botanical Gardens in Finland. Yes, Finland! He provided the audience with a Power Point slide show of many of the fascinating wild and little known varieties of bananas found all over the globe.



At 5 p.m. the Opening Session came to a close and the assembly quickly drove up to the Leaning



Pine Arboretum to hear a fascinating program called "A Sensory Experience with Wine." Jim Ritterbush, David Blakely, Jill Sabol and a whole host of volunteers had quickly set up tables and 250 chairs. They also had set up 500 glasses of wine for the next presenter, Dr. Bob Noyes. Introduced by Pet Daniels, Dr. Noyes gave us a basic lesson on how to taste and enjoy all sorts of fine flavors. (Well, if pictures speak a thousand words, we can see what Jill Sabol thought of the tasting!)

A great BBQ followed and then the fun began. We all loaded the chairs and tables into Jim Ritterbush's fleet of trailers and hauled them down to Building 10

where we set up the classrooms, hospitality rooms, and vendor operations for the next morning.

It was a long day...full of pure fun and a super team of volunteers working hard behind the scenes to make it all happen.

By Joe Sabol

Saturday, September 9 started very early for Norm Beard, Jim Ritterbush, and those few vendors who thought they might stake out their territory before the rush. Jack Burgard, CRFG Marketplace, began to set up his store shortly after 5 a.m.! (The photo shows Jack and his booth with Mark Wolfe in the background hanging the banner.) More than 25 Central Coast Chapter volunteers were on duty by 7:00 a.m., setting up the 6 classrooms and our hospitality room. Some were taping up photos of our members on doors and up and down the halls. Others were assisting the vendors with tables and chairs. Barbara Mathews was working frantically to set up our Chapter Booth and also take care of her speaker's needs.



Bernie and Lennette Horton stepped into the CRFG Marketplace booth to help Jack Burgard for a few minutes and ended up working with him the entire day! Vendors started selling their wares as soon as the first customers showed up. A big crew of volunteers set up the 350 folding chairs and quickly turned the Ag Circle lawn area into a lunch room. Art DeKleine set up a well stocked fresh table grape tasting session in the street and fed every person who walked by. Gloria DeKleine, Sandy Ahearn and Jane Roach lined up all the 23 speaker baskets and distributed them to the hosts as needed.



Evelyn Ruehr set up her late registration table and did her best to collect from those who came late. David Maislen and Choung Crowe were selling those beautiful green shirts to everyone who could find \$8. It was a circus until about 8:25 a.m.

At 8:30 a.m. the formal party was ready to start! We had 6 classrooms packed to the walls with our guest speakers all ready to give their best 90 minute performance! Each of the 23 speakers had a very attentive host assigned (volunteers from our chapter) who introduced the speakers, took care of their needs, and presented them with a nice gift basket. Only one of our speakers, Dan

Lassanske, had been asked to repeat his session so, host Barbara Mathews also did double duty. We had a fantastic high tech trio of computer nerds who took care of all of the PowerPoint, Laptop, internet connections, and technology needs. George Roach, John Crowe, and Art DeKleine were kept busy as 5 of our rooms were "smart rooms" with the high tech challenges! Marv Daniels and his crew kept giving door prizes away during all of the breaks. Each of our vendors had also donated a door prize to the fantastic pile of loot!

Tom Spellman and Mike Tomlinson appreciated the work done by the "fruit tasting committee" who had set up the tables and helped prepare a delicious and now famous "Dave Wilson Fruit Tasting Session" from 11:30 a.m. to about 1:30 p.m. This fresh fruit tasting event added greatly to our lunch program and to the Festival! (The photo below is of the Wilson guys being given their complimentary

bottles of Wild Horse Wine by Art DeKleine and Bob Tullock.)



Phil Yoshida and Kristin Poochigian saved our chapter over \$200 by picking up 350 box lunches and bringing them to the Ag Circle. Bob Tullock, Art DeKleine and Joe Sabol attended a "Chapter Chairs Lunch" with the CRFG Board of Directors and shared some of our meeting ideas with other chapters. By the time the lunch was over, many of our vendors were getting close to being sold out! Everyone had tasted the delicious raisins provided by Pet Daniel's daughter, Lynette.



Shortly after 1 p.m. the speakers went back to work and the rooms guickly filled and most flowed out to the halls! (One of the speakers, Julie Frink, is shown in the photo on the left with two extreme examples of avocados. Julie is the Orange County CRFG Avocado Collection Curator. The photo was taken by Ronald Blakey.) At about 4:30 p.m. the rooms were starting to clear out and Marv Daniels was awarding the last of the door prizes. Many of the participants lined up for a group photo and an attempt at some closing remarks. Then, the fun began. Every participant was given a beautiful grape plant! Bob Tullock and his 6 or 8 grape growers had survived the California Department of Food and Agriculture's thorough inspection process and we gave away over 300 grape plants as a token of our appreciation and a living memento of the Festival!

The clean-up process went fast, since many hands make light work. More than 30 local chapter volunteers folded chairs, stacked tables, picked up trash, swept classrooms,

took signs down, hauled grapes, and helped Jack Burgard load boxes of magazines into an unsuspecting Ford Ranger. Finally, Pet and Joe called for a tight circle to share some final comments about the day and the entire Festival. It was a very satisfying moment for all of the exhausted

volunteers. We did our best to conduct a fun and educational event. We all felt good. The Festival had come to a close. It was a memorable Festival of Fruit for all.

Final group shot taken by Paul Moyer of happy people with free healthy grape plants, bags of goodies, heads full of knowledge, and hearts full of friendship. Yes, it was lots of work, but the load was shared and Joe Sabol says he's ready to co-chair **any** committee again as long as Pet Daniels is willing to help!



Afterthoughts

Marv Daniels, the Tour and Door Prize Coordinator sent the following letter out to participants after the Festival of Fruit. I have chosen a few of the responses he received and printed them after the letter. (Marv had planned to take some tours on Wednesday himself, but he woke up to a kitchen flooded with water from a broken water heater! So he spent the day plumbing instead of touring! It's too bad you couldn't get to enjoy some of the tours you planned so well, Marv.)

Dear Festival of Fruit Registrants,

What a party!

We have heard nothing but the highest praise for all the planning and super effort everyone put forth to make this Festival of Fruit the best ever! I hope you feel good about what role you played and that you have had a few days rest. Most of you have not received any mail from me in days!

I have a favor to ask. Please let me know what you won, if applicable? I want to be sure that all the donors get a "Thank you" and recognition for the 104 door prizes given. If you would like to write the "Thank you" please let me know what you won and I'll help you find the address. If you want me to send the "Thank you" then I will need to know what you won so I can thank them for the correct gift. Thank you!

Thanks again for all the super special effort, your positive attitude and spirit, and most of all, your friendship. We had fun... A really good time! Let's do it again in 2016!

Marvin 'Marv' Daniels, Central Coast Chapter, Door prize coordinator

Following is a small example of the answers he received. Marv will have all of the replies in a booklet for anyone who wants to see them at the next meeting.

Hi Marv & Pet,

I'll let Phoebe, who will drink it, write a thank-you about the wine door prize. I want to repeat all the good words I had for you during the festival - it was really one of the best we have attended, and you and the rest of the team obviously did a lot of careful planning. There aren't too many people thinking far ahead these days, so the lack of glitches definitely speaks for your care. And of course we appreciated Mussolini (aka Joe Sabol) keeping the trains running on time with a good sense of humor.

We found the tours we did, Thursday, very informative (Speedling, especially) and enjoyed the nice gardens. Getting a lot of attendees to visit the Farmers' Market was great, as the market itself is really jumping. Great sessions and tours Friday, and no one could have gone hungry. Saturday, the 1 1/2 hour sessions seemed longer than usual (or I have a bad memory) and allowed the speakers to go into greater depth - very good. Keeping those door prizes, free plants, and so on filling the in between times was fun. Thanks for bringing out the sun on Saturday as well; after the goodbyes we drove up to Los Osos to the state park and took in a bit of nature until sunset. The motel was a good choice, both for its location and its comfort.

Well, it was a pleasure to see you but I am sure you were very focused on your organizational duties. Probably didn't get to soak in much of the knowledge being passed out. Thanks again for your really hard work.

Michael (Zarky)

Dear Marv,

Great job you did!! Everyone had fun and the anticipation at each of the drawings. Kept everyone hoping for a win! The gift baskets on the stage were so attractive and full of goodies. Lloyd won a Red Grapefruit from C & M Nursery at the Reception at the Sand Motel. I planted it yesterday and it looks so happy and healthy.....we are very pleased to have it. I had to put a wire cage around it because it looks too good to our three deer that jump the six foot fence daily to nibble on trees and shrubs. They are coming into the Patio and looking in the windows and the baby Fawn even laid down on the lawn for a nap! They think they own this place!

Thanks for all the work of organizing the tours (so popular we didn't make a one) and the generous donations of the people you contacted. We couldn't have done it without the donations from the business people...they were wonderful!

Barbara (Matthews)

Hi Marv.

Yes, it was a great FOF! I won the large box of raisins and my daughter, Melissa won an ornithogalum at the reception.

Thanks for all your hard work.

David Ulmer Chairman, Redwood Empire Chapter

Mary- I won the orchard ladder, I think it is 5 ft.

You and the steering committee did a great job putting the show together.

Thank You, Lyle Overley

Marvin, please send this to all your members.

YOU ALL ORGANIZED A MOST FANTASTIC FRUIT FESTIVAL.

EVERYTHING WORKED LIKE CLOCK WORK, EVERYBODY WAS FRIENDLY AND HELPFUL.

YOU ARE A GREAT GROUP, FEEL PROUD ABOUT IT.

THANKS A LOT FROM OUR CHAPTER.

Corrie Grove Chair, Santa Clara Valley Chapter

Announcements

Join the Parent Organization: Many of our chapter subscribers are members of the Parent association and, for those of you who aren't, perhaps you **should** consider joining. With parent organization membership you receive a wonderful **color** magazine, *The Fruit Gardener*, filled with great articles on fruit growing, news, many chapter activities and contacts. Dues are \$30 annually or 3 years for \$87. Membership applications are available from **Joe Sabol**. Call him at 544-1056 if you can't find him at a meeting.

Giant Pumpkin Contest: Our own Steve Knudsen is providing the leadership for the First Annual Giant Pumpkin Contest. If you have a giant pumpkin or a beautiful or very unusual pumpkin, you need to be in the big contest which will be held at Farmers Market, Thursday, October 19. For more information, contact the San Luis Obispo County Farm Bureau at (805)543-3654. They'll even pick your pumpkin up for you if you don't have a way to get it to the contest.

Fruit Display Day: A date has been set for the 2006 Fruit Display Day at UC Lindcove. The Grower's Day will be December 15 and the Homeowner's Day will be December 16. Mark your calendar now and watch this space for further information.

Calendar of Meetings – 2006

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

October 14—The Tiber Canyon Ranch — 280 W. Ormonde Rd., San Luis Obispo—this is an olive ranch with about 1500 young olive trees! We may do some olive tasting and have

an opportunity to learn of exciting ways to use olive oil in entrees, desserts, salads, and more. Tiber Canyon Ranch is located on 10 acres of very old "oil producing" property and has been dramatically cleaned up. We will see stone walls built by our own Kristin Poochigian and Phil Yoshida! We may even see some apricot trees that were planted to produce dried apricots for our soldiers during WWII. Our hosts: Will Carlton and Chris Anderson. Refreshments: The H through R team please!

From the San Luis Obispo area: Go out Broad Street, past the airport. Continue on Broad (CA 227) to Price Canyon Rd. Turn right on Price Canyon and go 1.7 miles. Turn left on Ormonde Road. Proceed up Ormonde Road. Go slowly, and travel 1.4 miles after you go under the RR tracks. Go to 280 West Ormonde Rd. and park.

From the south and Pismo Beach area: Take highway 101 to Price Canyon Road in Pismo Beach. Go east until you reach Ormonde Rd. and turn right. Follow directions above to find 280 Ormonde Rd. Or, take a shortcut! Take 101 and exit Oak Park Road and go east about one mile, then left on Old Oak Park Rd. and go 1.9 miles. Then left on W. Ormonde Road for only about .2 miles and you are there!

November 11 — Master Gardener's IPM and Water Quality for the Backyard Fruit Grower—Tentative Location Cal Poly Crops Unit—Mary Bianchi and Alice Hamrick will help. Watch this spot. Details to follow!

December 9—Annual Holiday Potluck and Plant Raffle—PG&E Community Center—Details to follow.

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