



Central Coast Chapter CRFG

August 13th 2023 Newsletter
by Jenny Weaver & Tom Sheldon

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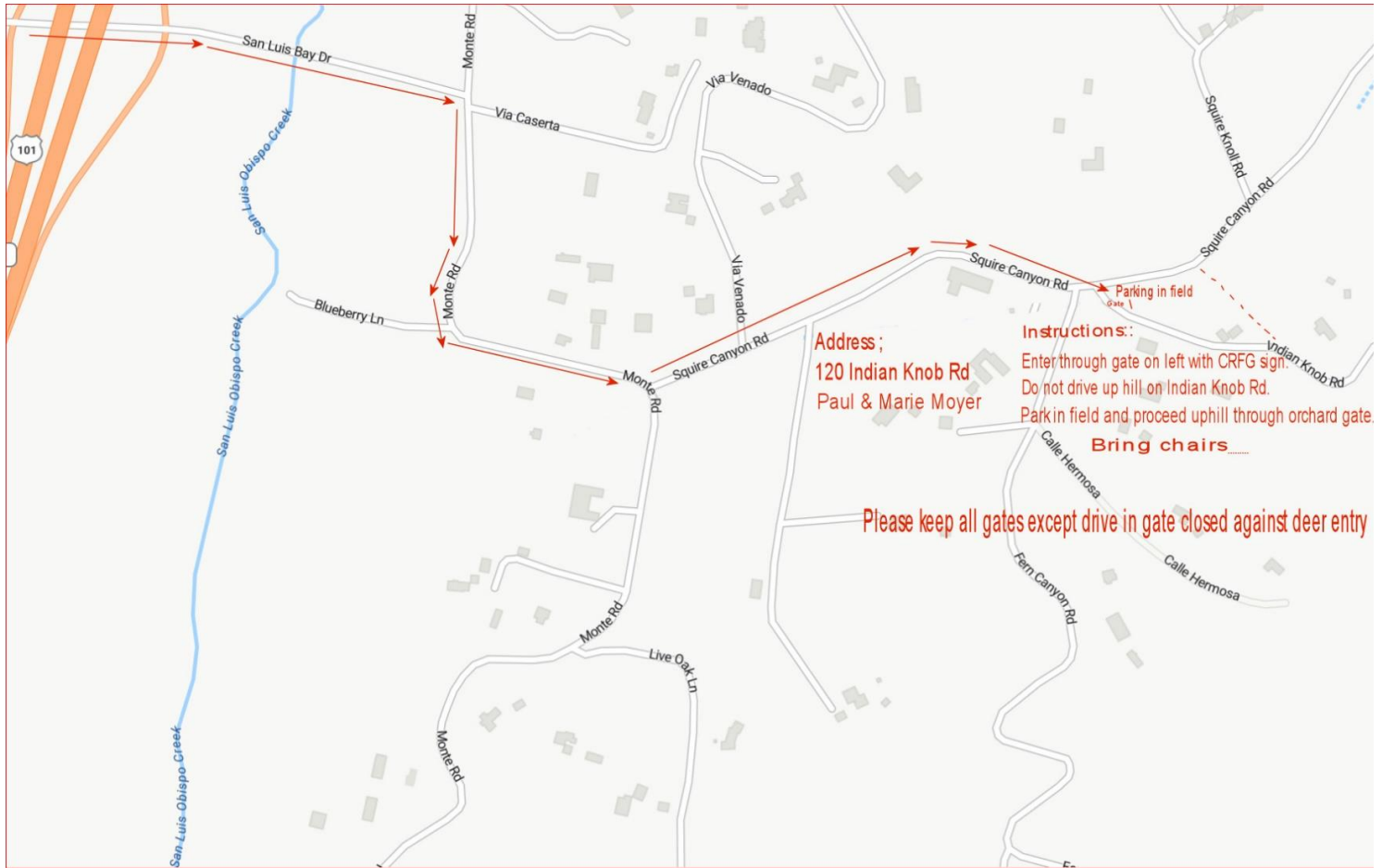
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Next CRFG Meeting Paul and Marie Moyer's Mature Orchard

This meeting is open to the public: Learn about and tour a 56-year-old orchard with Paul and Marie, the original orchard planters.

When: Saturday, September 9, 2023

Where: 120 Indian Knob Rd, San Luis Obispo (Squire Canyon between SLO and Shell Beach). **See map with directions and parking information on next page.**



Instructions: Paul and Marie recommend taking the San Luis Bay Drive exit off of 101. Go east on San Luis Bay Drive and go right on Monte Road. Follow it around and make a left on Squire Canyon Road, then a right on Indian Knob Road. Look for the CRFG sign on the left. Pull into the gate to the property, then park in the field and walk uphill and through the orchard gate. Please shut the orchard gate after entry to keep the deer out.

Schedule:

12:00 1:00 Set up

1:00 – 3:30 First socialize and snack on refreshments, Officer's announcements. Then Paul and Marie will talk about and show us their extensive and fruitful orchard and garden.

3:30-4:00 Clean up, lock up...

Bring: The usual: a healthy snack, your water bottle, hat and chair.

No restrooms available so "go before you go"!

As always, no pets.

This is what Paul Moyer says about their mature and fruitful orchard and garden. I can vouch for him! I had the good fortune of getting to pick some of Paul and Marie's delicious Hachiya persimmons and taste some of their huge, crisp Asian pears last fall.

"We have lived here for 56 years and began gardening and planting trees almost immediately. We grew a garden where we lived before in Redwood City.

We have apples (Fuji & Gala), apricots (don't know varieties), persimmons (mostly Hachiya, the astringent kind), pears (Potomac, Comice, & Winter Nellie), pineapple guavas (also known as feijoas), mulberries, chestnuts, jujubes, plums (Satsuma, Burgundy & yellow), blackberries, orange, grapefruit & lemon trees.

In our garden we have tomatoes (several varieties), corn, green beans (Kentucky Wonder), summer and winter squash, peppers (Bell and Anaheim), and lots of zinnias and marigolds.

Maybe more! Come and discover!"

Announcements of Upcoming Events and More

August 20, 2023 SLO Botanical Rummage Sale.

Enjoy free entry to the Garden. There is a \$3.00 fee to the County for parking.

There will be a Book Donation station so bring your unused gardening books. Possibly find a treasure in the Rummage Sale, help support the Botanical Garden and take a tour of the garden for free.

SLO BOTANICAL GARDEN

Community Rummage Sale & free day!

Sunday, August 20
9:00am - 2:00pm
No early birds!!

- **Multiple Vendors**
- **Household, office, decor, gift items**
- **Book donation station**

Stay for **Sustainability Sunday/Free Day** - kids upcycling activities and more starting at 10am

NOTE: El Chorro Park charges a \$3 entry fee

FREE
Garden Admission

San Luis Obispo
BOTANICAL GARDEN

September 12-14, 2023 2023 National Heirloom Expo in Ventura!

Wanted: Fresh fruit for the booth display!

Our chapter has been invited to have an exhibition booth at the Heirloom Expo!. It's free to exhibit and you are not required to be at the booth the entire time if you have a display.

Our chapter Chair, Linda Robertson, would like to collect interesting fruit to put on the display table. If you have any that will keep in the refrigerator, please save them and contact Linda.

Linda Robertson tinyapplefarm@gmail.com

www.TheHeirloomExpo.com
info@theheirloomexpo.com

Lost and Found: Several dishes were left at the 8/12/23 BBQ potluck. Elaine will wash them and bring them to the next meeting (September 9th Moyers orchard).

Plant Raffle (drawing)

Update by Nell W. 8/14/23

Thanks to the many members that brought plants to share for our semi-annual plant raffle/drawing. There were well over 100 plants available to look over and there were several members that went home with a dozen or more plants! Isn't it wonderful to be an active member of our chapter!?

With members getting excited about what plants might come home with them, Kathy Longacre and Jeff Wade reported that ticket sales were brisk and that many people were checking out the 'special' table. That table held plants that were individually raffled off by putting your ticket directly into a bag that was attached to that plant. Some varieties had several plants, so they could be found in both areas, making chances even greater to get a plant you wanted. Regardless of the method used, it was our smallest member that picked the largest plant (banana) available when her number was called! (see photo page 16).

Our 'sales' for the day were \$320 and that is earmarked entirely for the chapter's Scholarship program.

The Scholarship Committee is open to including more members that would like to be part of continuing and expanding the program. Please contact _____ if interested.

In conclusion: A wonderful day was had by all! Many thanks to the chapter that purchased the protein; Tucker and family for the BBQ; members that brought, set up and took down tables, chairs, shade, etc.; and to all the members participated in the pot luck and brought extra dollars to spend for more plants - because, after all, everyone needs more plants!!!!

Finally, start planning - and planting - what plants you'll be bringing to our Holiday Plant Sale at the December meeting. All edible plants and gently used garden tools, accessories will be raffled off. However, if you bring it and it doesn't 'sell', you'll be asked to take it back with you. But until then, see you at the September meeting!

NEEDED! Volunteers for committees and officer position.

We are currently recruiting a volunteer for the Scholarship committee.

In December, several people will be resigning, and we need dedicated replacements for Treasurer and Editor of this Leaflet newsletter. The Treasurer is on the chapter board.

Larry Hollis, as chair of the nominating committee, says this:

"This year is shaping up to be a year of significant change and challenge for our chapter. In addition to Jenny and Tom passing the baton for the Leaflet Newsletter, Nell has announced she needs to step down from her roles in chapter activities (Scholarship chair & Rootstock orderer), and after 22 years of keeping the chapter's books balanced, Dick, our highly regarded but underpaid treasurer has given his notice".

If you are interested in volunteering for one of these positions, please contact central_coast@crfg.org (there is an underscore between the l and c)

Or speak to Larry H at the next chapter meeting.

Meeting Notes and Presentation

August 12, Chapter BBQ

Report by Jenny Weaver

There was a very big turn out of chapter members for the BBQ and plant raffle held at Robert & Carol's garden in Arroyo Grande. The weather cooperated and did not rain as it had the previous couple of days!

The homemade Schmidt Pit was manned by-- guess who-- the Schmidts! Tucker, his brother Kord, their mother Sherry and Tucker's wife Keri. Thank you, Schmidt family! While we socialized on the patio and munched on appetizers the Schmidt family expertly cooked tri tip, chicken and sausage.

Tucker wishes to thank Elaine R. for bringing all the bread and butter. And many thanks to all who brought delicious appetizers, side dishes and desserts.

Nell organized a plant raffle to raise money for the Scholarship Fund. Her husband Jeff sold tickets and so did Kathy L. There were many happy plant winners at the end of the meeting.

Linda R., our chapter chair gave a short update on events that some of our members have been participating, including a table at Mid State Fair and the Repair Café, as well as some upcoming events.

Linda would like to collect fruit for the CRFG booth display at the National Heirloom Expo on September 12-14. If you have some interesting fruit, please save it in your fridge and arrange to get it to Linda before the event. See "Announcements" for her contact information.



*Dave M wondered what pollinated the blue bottle tree!
Photo by Pat M.*

Robert gave a description of his orchard and how he managed pests. He is also the resident welder who made the many metal sculptures seen. Their property is 2.4 acres and was planted from scratch starting 34 years ago.

It is broken up into sections such as the "regular fruit orchard" consisting of berries, loquats, pears, persimmons, pawpaws, cherry of the Rio Grande, plums and citrus.

We were seated near the Palm orchard that also has white sapotes, lucumas avocados and feijoas.

Beyond is Carol's "Meadow" with a box spring planted with succulents and decorated with colored bottles. All of the mosaic work is done by Carol. And there is a lot...on the side of the house, pots, stepping stones, statues, bowling balls, birdbaths... Carol also tends an extensive vegetable garden grown on Hugel mounds. Hügelkultur is a German word meaning mound culture or hill culture. They built those by excavating about 2 feet of sandy soil and laying down old logs and branches. Then they layered weeds, of which they have plenty especially in this wet year! They alternated with horse poop. It's like a weed and poop garden lasagna!

You can read more about Hugel culture here:

<https://en.wikipedia.org/wiki/H%C3%BCgelkultur>

Once a week, Robert and Carol get a large delivery of horse poop which is the only fertilizer they use throughout the property.

For gopher control they have Ziggy the cat and they also use gopher and mole traps from Trapline. Robert uses the "Gophinator" traps for large runs and the smaller mole traps for small runs.

More about the traps here:

<https://www.traplineproducts.com/>

Robert has discovered that gophers love California Poppy roots. When he puts a trap in a gopher run, he baits it with our state flower's root.

Unfortunately there wasn't enough time to teach budding lessons. Instead, we finished up with the plant raffle. Thanks to all who brought plants to raffle off.

Our two youngest members Remy and Raine helped Nell pull out the raffle tickets. Also, to their delight they won LOTS of plants! They filled up their car with a tall banana plant, goldenberry plants, some fig trees and much more! There was barely room for the girls!

A fun time was had by all and again, **special thanks to Robert and Carol for hosting the big event at their place and to the Schmidts: Tucker & Keri, Kord and Sherry for cooking over hot oak coals for several hours.**



*Iron bird sculpture by Robert
Photo by Pat M*



Highly productive bottle-bedspring plant!
Photo by Pat M



*Tea pot totem in the cactus garden
Photo by Pat M*



Kord and Tucker manning the Schmidt Pit.

Photo by Jenny



Happy members with new plants.



Medhi looks over plant raffle options



Plants ready to be raffled. Mostly edible, some ornamental



Linda (standing, right) starts the meeting



Robert and Carol get up to talk about their orchard and yard art



Robert (standing center) talks about the many varieties of plants and their history



Guests listen next to a background of palms, lucuma, avocados, feijoas, and other plantings.



Jeff (left) was busy selling raffle tickets



*Nell starts the raffle with the help of Raine and Remy
Photo by Jeff*



Our youngest members admiring their new plants they won in the raffle



Tucker considering what to do with the bird house he just won



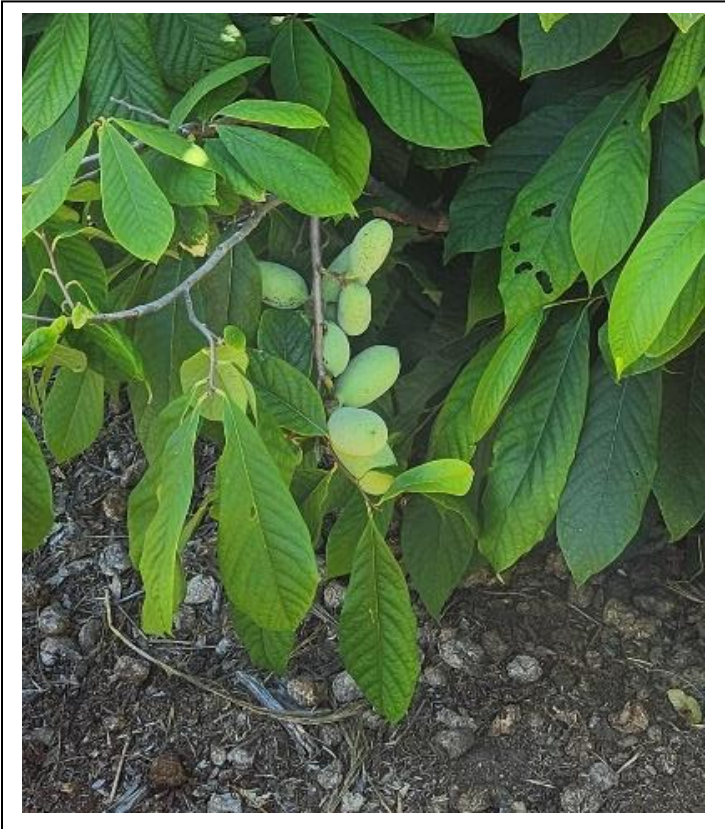
Collecting plants during the raffle



Erika and Claudia



Mark W and Keri admire the BBQ Pit designed and built by the Schmidt brothers



Paw paws
(also spelled as papaw, pawpaw, or paw-paw!)



Pears



Mark, Larry, Robert, and Tom



Carol picking Cherries of the Rio Grande for Julie



*Cherry of the Rio Grande, *Eugenia involucrate*, aka *E. aggregata*, a native of Brazil.*

Good News

Compiled by Jenny Weaver

Mid State Fair Booth

As Linda mentioned at the last meeting, in July a team of CRFG members manned a booth at the Mid State Fair. She said "These photos were from our afternoon at Farm Alley. Volunteers were Marv, Manny, Dara, Sharon and her husband, and Michael and me. Had a good time demonstrating grafting figs and apples, answering questions, and chatting with people who dropped by."



Repair Café

Linda, Michael and Marv also attended the Repair Café in Grover Beach on July 22 and set up a table to answer questions about plant pests, CRFG and to demonstrate grafting.



Chapman Estate CRFG Volunteer Work Project

For those of you have not heard of the Chapman Estate, it is a jewel of a property right on the cliffs in Shell Beach. It is also known as the Windmill House. It was a private residence that was donated to the City of Pismo Beach and is used for special events and weddings. It has the main house (which is being renovated), a Begonia lath house, a koi pond under a pagoda, and beautiful grounds containing flower beds, vegetable raised beds and numerous fruit trees.

To learn more about the Chapman House go here:

<http://www.chapmanestatefoundation.org/>

The City of Pismo Beach takes care of the basics such as irrigation and mowing the lawns.

Back in April, 2023, Seth McMillan, our past chapter chair, met with the Chapman Estate Foundation leader because the fruit trees were in need of care. After several years of drought and then two years of pandemic restrictions, the fruit trees were suffering.

This is what we learned from Seth.

"I met with some folks at the Chapman Estate in Shell beach last week.

They said they had a struggling orchard and needed some advice on care. It turns out they need more than that, they need a champion or someone who will volunteer to revive and take care of their orchard. They thought CRFG would be a great source! I am not sure if anyone in our membership has the time or drive for this, I know I do not, but I said I'd pass it along. I suggested to them to host a meeting there and contribute an article to the Leaflet, crfgccnewsletter@gmail.com - to get some interest from the CRFG membership. I'll leave it between the two capable parties."

*Kindly,
Seth McMillan*

Manny contacted Rena Dambly - Director of Gardening for the Chapman Foundation. In early June, Manny, Dara, Larry, Tom and I met with her and other members of the Foundation and officials of City of Pismo Beach for a tour of the Chapman Estate fruit trees.

Rena said she likes to put ripe fruit out on the curb to share with the neighbors.

All of the trees have to deal with the relentless ocean winds blowing from the sea. There were also gophers and problems with the drip irrigation. Many trees had a lot of die-back.



Chapman Estate foundation members and Pismo Beach Parks/City representatives



Discussing the project and work to be done

There is a small grove of citrus trees close to the main house, one large and one very small peach tree, and an ancient plum tree closest to the pool and cliffs. Nearer to the road and at the south end of the property is a small mixed orchard with a large fig tree, an Asian pear, an apple, two peaches and a plum seedling.

All along Ocean Blvd are very large avocado trees which bear delicious fruit but had a lot of dead wood. There are a couple more citrus scattered in the flower beds.

Our group of volunteers agreed to meet once a week and we began by cutting out all the dead wood and assessing each trees' needs. We moved the drip lines (irrigation) away from the trunks closer to the trees' dripline (area of rain runoff from the outermost branches). We fertilized and gave the trees a good drink of water. We asked the City of Pismo Beach to increase their gopher control program.



Dara in a sad citrus tree



Manny making trenches to give citrus trees a good drink.



Tom tending a windswept citrus

All the peach trees have peach leaf curl disease caused by a fungus, *Taphrina deformans*, that deforms the leaves.

You can learn more at these links:

<https://www.gardeningknowhow.com/edible/fruits/peach/peach-leaf-curl.htm>

<https://ipm.ucanr.edu/PMG/PESTNOTES/pn7426.html>



Some large trees nearby on Ocean Boulevard were being trimmed and the chipped wood was dumped in the orchard area. We spread it under all the trees to prevent weeds and to keep the moisture in the soil.

After working Mondays in June and July, the Chapman fruit trees are looking much better! We think we can reduce our time there to once a month for maintenance.

Left: Jenny tending to a small peach tree covered in peach leaf curl and circled by gopher holes.

Below: Dara working on the famous Chapman low-chill seedling peach.



Dara removing dead branches from Chapman Peach. Note 2 peaches above her shoulder that some creatures enjoyed!

The Chapman Peach

By Larry Hollis - 8/14/23

I lucked out in my initial search for 'Peachy Keen' Peach information. First, I found that it lives on and is being sold by Bay Laurel Garden Center, likely supplied by Dave Wilson Nursery. It is also available from Gurney Seed & Nursery. Initially I clicked on several L.E. Cooke links and they led to blank pages, but then I hit a jackpot, the original write-up of the peach and its history by Bob Ludekens!"

From Gurney's Seed & Nursery:

Great flavor, yellow flesh with red at pit. Very freestone. Heavy fruit set, even at an early age of medium to large fruit. Colorful, 90% red over yellow skin, with showy spring bloom. Excellent performance in warm zone areas. Parent tree sits right next to the sand at Shell Beach, California. Good for all uses, including freezing. Cold hardy zone 7. (150-200 Chill hours required) Harvest early July over 2-3 weeks. 150-200 chill hours are required for a successful harvest.



Manny & Larry by the Chapman Peach tree.

Dave Wilson Nursery:

Medium to large fruit, mostly red skin. Firm, tasty, yellow freestone flesh, red at the pit. Showy bloom. Ripens early July for up to three weeks. Self-fruitful. 150 chill hours. USDA Zones 7-10.

Bay Laurel Nursery"

Heavy fruit set even at an early age. Medium to large very freestone yellow fruit with great flavor. Skin is 90% red over yellow. Early showy spring bloom. Parent tree sits right next to the sand in Shell Beach, California. Only suitable for very mild winter areas. /ripens in early July over two or three weeks. Self-fruitful. 150hrs. Zones 7-10.

About twelve years ago our chapter held a monthly meeting at Cliff Chapman's oceanfront estate in Shell Beach. As was usual then, Joe Sabol arranged with Cliff Chapman to meet at his property and arranged with Bob Ludekens to be our speaker. Our special guest speaker at the meeting, Bob Ludekens, owner of L.E. Cooke Wholesale Nursery since the 1960s, and probably in his 80s at the time, spoke on the topic of Chill Requirements of Fruit Plants. During the meeting, Bob was told that Cliff Chapman had an old peach tree located just a few yards from the ocean, and that Cliff didn't remember much about the tree's origins, only that it had thrived and produced good fruit for years. Bob must have thought that a tree producing good fruit that close to the ocean worth looking into, because he took cuttings from the tree back to his nursery. You can find more information here: <https://tinyurl.com/4paksurx>



Sometime later Bob presented a number of the newly produced Chapman Peach trees to our chapter. I was fortunate to get one of those trees and I planted it on a property I owned near the ocean in Cayucos where it quickly grew and produced good fruit. Unfortunately, I sold that property along with the tree, but presume it is still flourishing.

Cliff Chapman passed away not long after our meeting at his property, and he willed his estate to the City of Pismo Beach and it is now operated by the Chapman Estate Foundation and used as a location for events. A few years after our meeting there I was involved with pruning and taking cuttings from the original Chapman peach tree, which by then was mostly dead or seemingly dying. The cuttings may have been destined for the chapter scion exchange, I just don't remember. Suffice it to say that when I visited the property recently to help rehabilitate the estate's fruit trees with other CRFG volunteers, I was surprised to see a healthy young peach tree emerging from the old, rotted trunk of the Chapman Peach tree. It lives on!



The Chapman Peach, also known as 'Peachy Keen' Peach

The Chapman Peach tree turned out to be a fast-growing tree that produced heavy crops of large flavorful fruit at a young age. L.E. Cooke listed the chill requirements as 100 hours, making it one of the lowest chill-hour peaches. The name was eventually changed to 'Peachy Keen' Peach. Bob Ludekens died a few years ago at 88 and the L.E. Cooke Nursery closed about the same time, but the 'Peachy Keen' Peach lives on, you can order one from Bay Laurel Nursery in Atascadero.

Our chapter learned early that L.E. Cooke Co. was closing when Bob's son Ron was our guest speaker at a meeting hosted by Claudia Callwood and her husband, in Atascadero, several years ago.

The Chapman Peach was a seedling tree (on its own rootstocks and ungrafted). Though many of our modern fruit trees are the results of plant breeding, many wonderful and well-known varieties of fruit trees, such as the Hass avocado and various apples with pippin in the name, are chance seedlings.

What's Bugging Me in the Garden!

By Jenny Weaver 8/13/23

Rats, Racoons, Opossums and Skunks, Oh My!

I'm sure we're not the only ones with rats, a racoon family, opossums & a skunk helping themselves to our fruit! Back in the spring, we covered our small apricot tree during the atmospheric river of rain to protect the blossoms. Luckily many survived and we had a huge crop of apricots. As they began to ripen, the rats moved in to nibble on several fruits, ruining all and finishing none!

Then, when the apricots were perfectly ripe and I was about to harvest them, the Racoon family enjoyed a night of climbing the tree. Five racoons spent an hour gorging themselves and knocking off freshly ripened fruit. The next night opossums came to clean up what was left. A few rats may have snacked on the fruit as well.

Tom has a motion camera set up so we can monitor what's going on at night. I caught a few rats in traps, but some nights the racoons tossed the traps around and licked off the peanut butter! The camera is handy to alert us if a skunk is coming around the corner!

Leaf Rollers

At the Chapman Estate, the unknown pear variety has some black scabs on the fruit. I found several larvae rolled up in leaves or covered by leaves that were stuck to the fruit with their webbing. See picture on the next page. I took the samples to the County Department of Agriculture, and they determined that the culprit was the larvae of a member of the Tortricidae family.

The black scars were only skin deep. They did not seem to affect the inner fruit. Time will tell if the fruit hangs on to maturity.

This is what Wikipedia says about Tortricidae moths:

The Tortricidae are a family of moths, commonly known as tortrix moths or leafroller moths, in the order Lepidoptera. This large family has over 11,000 species described. Many of these are economically important pests. The typical resting posture is with the wings folded back, producing a rather rounded profile.



Notable tortricids include the codling moth and the spruce budworm, which are among the most well-studied of all insects because of their economic impact.

Tortricid moths are generally small, with a wingspan of 3 cm or less. Many species are drab and have mottled and marbled brown colors, but some diurnal species are brightly colored and mimic other moths of the families Geometridae and Pyralidae.

Tortricid eggs are often flattened and scale-like.

*Larvae in the subfamilies Chlidanotinae and Olethreutinae usually feed by boring into stems, roots, buds, or seeds. **Larvae in the subfamily Tortricinae, however, feed externally and construct leaf rolls.***

Tau Fruit Fly

Alert from Elaine

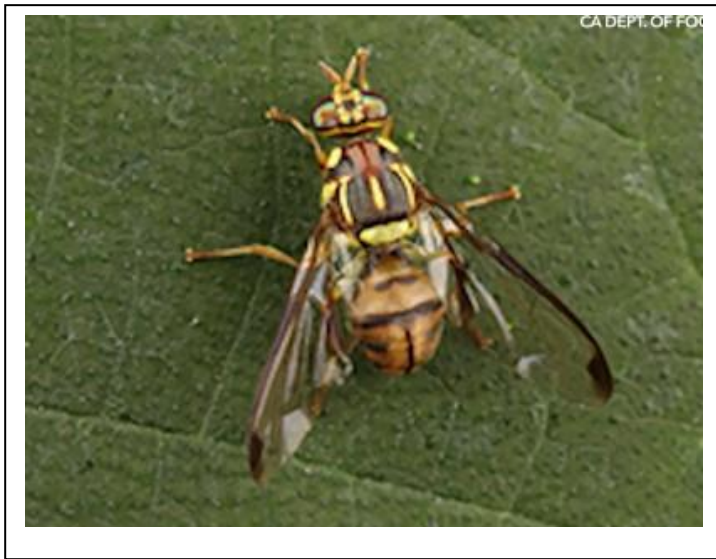
BEWARE! NEW INVASIVE SPECIES FOR CALIFORNIA, TAU FRUIT FLY, DETECTED IN LOS ANGELES COUNTY; QUARANTINE IN PLACE

SACRAMENTO, July 25, 2023 – A portion of Los Angeles County has been placed under quarantine for the Tau fruit fly (*Zeugodacus tau* group) following the detection of more than 20 flies in the unincorporated area of Stevenson Ranch, near the city of Santa Clarita.



The quarantine area measures 79 square miles, bordered on the north by Castaic Junction; on the south by Oat Mountain; on the west by Del Valle; and on the east by Honby Ave. A link to the quarantine map may be found here: <https://www.cdfa.ca.gov/plant/tau/regulation.html>

This the first Tau fruit fly quarantine ever in the Western Hemisphere. The fly is native to Asia and is a serious pest for agriculture and natural resources, with a very wide host range, including numerous fruits and vegetables as well as a select range of native plants in California.



It's believed the fly was introduced by travelers bringing uninspected produce into the state — a common pathway for invasive species.

To prevent the spread of this invasive species, residents living in the quarantine area are urged not to move any fruits and vegetables from their property. They may be consumed or processed (i.e. juiced, frozen, cooked, or ground in the garbage disposal) at the property where they were picked. Otherwise, they should be disposed-of by double-bagging in plastic and placing the bags in a bin specifically for garbage.

Following the principles of Integrated Pest Management, the California Department of Food and Agriculture, working in cooperation with the United States Department of Agriculture and the Los Angeles County Agricultural Commissioner, will utilize a multi-tiered approach to eliminate the Tau fruit fly and prevent its spread to new areas. On properties within 200 meters of detections, staff will cut host fruit and vegetables to inspect for any fruit fly larvae that may be present. Additionally, properties within 200 meters of detections will be treated with a naturally derived organic-approved material known as Spinosad, which will help remove any live adult fruit flies and reduce the density of the population. Finally, fly traps that incorporate a pheromone lure and a minute amount of pesticide will be used in a wider part of the treatment area.

Further information about this invasive species is available online at: https://www.cdfa.ca.gov/plant/PDEP/target_pest_disease_profiles/tau_ff_profile.html

The End