

The Leaflet

California Rare Fruit Growers - Central Coast Chapter

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2004...Year of the Berry

Biologically, true berries are fruits where the fruit wall or pericarp is fleshy all the way through, contains one or more seeds, and develops from a single ovary. In that case, true berries include grapes, blueberries, and cranberries—but also kiwis, bananas, watermelon, and passion fruit, not to mention tomatoes and eggplant! Fruits we call berries, like raspberries, blackberries, and even strawberries aren't (gulp!) true berries. However, from what I understand, the Year of the Berry is celebrating fruits we call berries, whether they are technically berries or not! In that spirit, I will review fruit here if it is called a berry--so that will not include eggplant!

Gooseberries--the Good, the Bad, and the Ugly

GROSSULARIACEAE

Ribes hirtellum



“Why would you plant gooseberries?” my husband asked as I discussed my bareroot stock order with him. He obviously hadn't been impressed with the fruit when I introduced him to the gooseberries native to the Ponderosa pine forests where I grew up. Actually, I wasn't that taken with them myself. Those gooseberries, known as the Sierra gooseberry or *Ribes roezlii*, epitomize the bad and the ugly when it comes to gooseberries (photo on left). The plants are extremely thorny, invasive, and they harbor blister rust, a disease that doesn't hurt them, but that is devastating to pine trees. The flowers are pretty—they look like miniature fuchsias--and attractive to butterflies, but the “good” is short-lived. The blossoms quickly turn into spiny fruit that is difficult to pick and even more difficult to eat.

When I was growing up, my mother would have my siblings and I pick gooseberries, then she would make them into jelly, which was a light pink color. In the opinion of us children, it was no where near tasty enough to justify all the work that went into producing it! After my husband and I married, we'd go camping and I showed him how to pick and eat a gooseberry without getting too stuck with the spines. He liked the flavor, but thought they were a little bite for a lot of effort. So, it's easy to see why he couldn't imagine me planting something like that on purpose! I then explained to him that all gooseberries are not created equal—that there are some gooseberries worth growing.

Gooseberries *Ribes hirtellum* are native to North America and temperate South America, with about thirty-one species native to California alone! Gooseberries became more pervasive in pine forests after settlers began to clear the tall, shading trees for timber and allowing more sunshine onto the forest floor. That, of itself, wouldn't have been so bad until the event of white pine blister rust. White pine blister rust, *Cronartium ribicola*, was accidentally introduced to North America in shipments of white pine from Western Europe. Infected seedlings were shipped from Germany to the east coast in 1898, and from France to Vancouver, British Columbia, in 1910. From Vancouver, blister rust spread throughout the Cascades and Sierra Nevada, and then jumped to the Northern Rockies. More recently, blister rust has spread south, all the way to the Sacramento Mountains in New Mexico. White pine blister rust has a complex life cycle that includes

two hosts (gooseberries and pines) and takes three to six years to complete. Various species of *Ribes* (currants and gooseberries) are infected in spring. In early fall, blister rust produces spores that typically disperse several hundred yards to pines. For years, it was illegal to bring more desirable gooseberries into California because of their “host” qualities. Finally, though, it was decided that, with all the native species, it didn’t matter whether home gardeners grew them. So, I wanted to give them a try.

Pixwell (*Ribes hirtellum*) gooseberries (photo on right) are considered suitable for growing in our mild climate here on the Central Coast, even though they were developed in North Dakota. The fruit is medium sized (about ½ inches around) and oval shaped; its smooth skin is a pale green color becoming pink when fully ripe. The fruit is borne in clusters on long pedicles, making picking easier, hence its name. It has few thorns but those it has are stout and aggressive. Pixwell is tart—too tart for fresh eating--but makes wonderful pies, jams, and preserves. Its leaves turn purple in the fall and the variety is mildew resistant. Overall height is 4 to 6 feet tall and the plant begins bearing the second year.



Pixwell takes less acidic soil conditions than most berries. It will grow well in loamy soils with good drainage, pH 6.2 to 6.5, 1% organic matter, and at least 1.5 to 2 ft deep. Roots only extend 8-16 inches, so particularly deep soils are not necessary. The plants benefit from high potassium fertilizers and here on the coast, at least, from full sun. Aphids, spider mites, and borers can all be pests that need control.

With their shallow roots, gooseberries benefit from drip irrigation. Keep the plants watered all season, since they will not regenerate buds or leaves lost from drought stress. Plants stressed for water are susceptible to mildew. A gooseberry bush is usually grown on a “leg” of about six inches, from which the bush is continually renewed. Allow stems to grow for 4-5 years, and then remove some of the oldest stems to make room for new shoots. Snap off any branches that form along or below the six-inch leg.

There is no large commercial production of gooseberries in the United States, so, if you want to grow more than what you would use, you’d have to develop your own market. Nutritionally, gooseberries are very high in vitamin C, but, since they are so tart, you might outweigh that benefit with the sugar you need to make them palatable! However, if you are looking for something “different” to grow, the gooseberry could be the plant for you! In case you’ve never eaten a gooseberry, to see if you even like the flavor, try using the following recipe with canned gooseberries, which are available in most supermarkets. For more recipes using gooseberries (and other interesting berries) visit <http://www.oregonfruit.com>

Saucy Gooseberry Barbecued Ribs

1 can Oregon gooseberries	1 t each dry hot mustard and cornstarch
1/4 cup minced onion	1/8 t pepper
1 clove garlic, minced	Dash cayenne pepper
2 T each soy sauce and packed brown sugar	Salt
1 T lemon juice	3 to 4 pounds small beef rib bones

Combine gooseberries, including syrup, onion, garlic, soy sauce, brown sugar, lemon juice, mustard, cornstarch, pepper and cayenne. Sprinkle ribs with salt. Place ribs in shallow baking dish and pour gooseberry mixture over all. Refrigerate, covered, overnight. Turn once during marinating period. Bake at 375 F. 15 minutes on each side; brush generously with remaining marinade during baking--serves 6-8.

March Meeting

Orchid—just saying the word conjures up beautiful images, not only of flowers but of a soothing tropical ambiance! Even though orchids aren’t necessarily edible, they are perfectly legitimate as a subject for a Rare Fruit Growers meeting because they are food for the soul and our souls were certainly fed on

Saturday, March 13 when about 82 members and friends of CRFG gathered at the home of Kit and Dr. John Long in San Luis Obispo.

Co-chair, Art DeKleine, jauntily attired in his “fruit” apron (which he will be happy to tell you about if you want one, too), got the meeting started by greeting visitors and having them introduce themselves. He thanked Kit and Dr. John for opening their home to us and acknowledged all the terrific goodies that had been provided for refreshments. He told us briefly about the raffle we’d be having later and acknowledged the generous donation of Dave Wilson bareroot trees by Trees of Antiquity (location of our April meeting).

David Maislen was introduced and he gave us a quick overview of the Organic Advantage trials before he turned over the floor to Jonathan, a representative from Humatech, a company that makes odorless liquid organic fertilizer. Jonathan briefly explained the “testimonial program” and said that volunteers who had signed up to participate would be fully informed of the requirements after the meeting and during the plant raffle.

After a little more business and acknowledgment, Art turned the meeting over to Joe Sabol who gave us a quick update on the success of the high school grafting classes, as well as informing us of future meetings. He encouraged us to attend the Festival of Fruit at Cal Poly Pomona from June 18-20, where he will be giving a grafting demonstration.

There were a few more announcements regarding upcoming gardening events by other organizations (see more on this in the Announcements section) and then, after she was presented with a CRFG hat with her name on it, the meeting was turned over to our hostess, Kit Long.

Kit began her demonstration by giving us some background on how she became enamored of cymbidiums and their culture. Her journey began in 1979 when her husband, John, gave her a plant as a gift.

“Unfortunately, I can never throw anything away,” said Kit—so she had to learn to take care of the plant. Now, she owns literally hundreds of orchids—mostly cymbidiums—and is a member of several orchid growing societies.



According to Kit, cymbidiums are wonderful orchids for just about anyone to grow since, at least on most of the Central Coast, they can be grown outside. Their requirements are fairly simple—good morning sun, proper growing medium, enough water, and some fertilizer. She showed us a plant that hadn’t received good care. The leaves were strappy and yellowish, the planting medium had broken down to the point where it almost looked like soil, and there were many back bulbs, which are bulbs without leaves. When she removed it from the pot, some of the roots were soft and rotten. The plant was sad looking, but Kit wasn’t ready to throw it on the compost pile!

She removed the decayed roots and most of the back bulbs, leaving herself with a clean plant of 3-5 sturdy bulbs. If some of the roots are really long, she suggests breaking those off, too, even if they are firm and healthy. Then, using a mixture she likes of part foam beads (like the kind in beanbag chairs!) and medium-sized fir bark she replanted it, packing the planting mix in tightly around the roots. Kit said, “When you are done planting your bulbs, you should be able to pick up the plant by its leaves, pot and all.” The planting mix needs to be watered well, but, since cymbidiums don’t like much winter water, be sure it drains off quickly. She admonished us to check the new plant for any pests like whiteflies or aphids and, if there are pests, to take care of them immediately. (She had passed around sealed plastic bags with those pests inside so everyone would know exactly what she was talking about.) Do not give refurbished or repotted cymbidiums fertilizer for at least 6 weeks. After that, although there are many good orchid fertilizers available, Kit said she usually prefers to use *Osmocote* on her orchids since it is time-released.

True to her spirit of never discarding an orchid that has a chance, Kit even told us how to take a dead looking back bulb and revive it. She cleans them, places them in a sealed plastic bag with a damp paper towel, then puts them in her laundry room and forgets about them. After a month or two, she'll pick up the container and there is a sprouted and rooted orchid ready to be potted!

She repots the orchids that are too crowded after they are done blooming, about May-June. Often, rather than breaking a plant up into several smaller plants, she will simply repot it into a larger container, following the same steps as those used in revitalization. "Orchids like to be crowded to a certain extent," Kit maintains. So that she doesn't spread disease among her plants, she washes all of her containers in soap and water and then rinses them with a bleach solution before repotting them.

"Watch for black tips on the leaves. That's a sign of salt build-up in the pots, possibly because of bark deterioration or because of improper drainage and watering practices," she said. By following these few "simple" guidelines, Kit thinks cymbidiums are as easy to grow as weeds!

After her excellent presentation and the handing out of more information on the culture of cymbidiums, we were invited to spend time looking at her orchids. Many of us then went to the Long's front yard where **Doug Allen** raffled off some really great plants. The raffle brought **\$135** into our coffers!

Snails and Slugs—Ya Gotta Love 'Em!

The common brown garden snail (*Helix aspersa*) that plagues our gardens and orchards was actually introduced to this country from France in the 1850s for use as food! Who would ever have imagined they would spread so quickly and become such pests? Snails and their slimy, shell-less mollusk cousins, the slugs, do unbelievable damage to yards and gardens—they'll eat just about anything, from living plants to decaying tissue, from fruit to vegetables.

Slugs and snails are hermaphrodites, so they all have the potential to lay eggs! Adult brown garden snails lay about 80 spherical, pearly white eggs at a time into a hole in the topsoil. They may lay eggs up to six times a year. It takes about 2 years for snails to mature. Slugs reach maturity after about 3 to 6 months, depending on species, and lay clear oval to round eggs in batches of 3 to 40 in protected areas. That's a potential for thousands of new slime balls in your own garden! So, is it possible to have a mollusk free garden? Not likely! However, you can control the population and the damage they do. You won't have to use lots of chemicals, either, but you will have to work at it!

The first step is to eliminate, as much as possible, their favorite daytime hiding places. You'll know where they are if you do any poking around in your yard. They especially love hiding under boards or flower pots. You can either get rid of the hiding places, or, conversely, use those areas as "traps" where you can collect the offenders and squash them or drown them in a bucket of hot water. A board placed on 1" runners, empty flower pots near heavy infestations, and even melon rinds inverted with a space for the critters to crawl under work well as collection points.

Hand "harvesting" is the best way to control the population of snails and slugs! Water the area you want to work in late afternoon and then go out that evening with a flashlight, your gloves, and a small pail of hot, soapy water. Pick or scrape the pests into the water. (You can squash them, too, but that is pretty messy!) Do this daily for awhile, then weekly should be enough. You can also make a good haul if you go out early in the morning before sunup. **DO NOT SALT THEM!** While it may be fun to watch as they shrivel and foam, the salt is not healthy for your plants.

Thin copper sheeting secured around the trunk of your trees is a good way to protect them, but you have to be sure you don't already have snails/slugs above the copper. You can also place the copper around your raised beds, or use copper mesh screen about 6" high sunken into the soil a couple of inches as a barrier. Copper sends out a mild electrical shock that the mollusks don't like. It doesn't kill them, though, so they will slime on to eat another place that isn't protected!

Beer traps attract snails/slugs in the area within a few feet around them. They need to be sunken to ground level and the sides of the container need to be deeply vertical to keep the snails and slugs from crawling out. Another container, inverted over the first, will protect the beer from evaporation and (maybe) from your dog or cat! A mixture of sugar, water, and yeast will give you the same attraction. This is really quite a bit of work, though, for the amount of pest control you will see. Don't bother to spend extra money for commercial beer traps—your own trap made of two aluminum pie tins as shown in the photo will work just fine!



Poison baits, particularly those using Metaldehyde, do work quite well, but will not control the snails/slugs alone. Metaldehyde baits are poisonous to dogs and cats, and the pellet form is especially attractive to dogs and they should not be used where children and pets cannot be kept away from them! A recently registered snail and slug bait whose main ingredient is iron phosphate (available under many trade names including Sluggo and Escar-Go), has the advantage of being safe for use around domestic animals, children, birds, fish, and other wildlife and is a good choice for a mollusk management program. Ingestion of the iron phosphate bait, even in small amounts, will cause snails and slugs to cease feeding, although it may take several days for the snails to die. Iron phosphate bait can be scattered on lawns or on the soil around vegetables, ornamentals, and fruit trees. Iron phosphate baits seem to be more effective against snails than slugs. Diatomaceous earth barriers work fairly well, but they are difficult to maintain as rain and watering quickly break them down.

Snails and slugs have natural enemies, including ground beetles, pathogens, snakes, toads, turtles, and birds, but most are rarely effective enough to provide satisfactory control in the garden. An exception is the use of domesticated fowl—ducks, geese, or chickens—kept penned in infested areas, especially orchards. (Be careful, though, as these birds may also eat seedlings!)

Unless you plan to go snail hunting that evening, irrigate your plants only in the morning. This will greatly reduce snail activity.

When it comes right down to it, the best control is still you, your gloves, and your bucket of soapy water. If you have way too much ground to cover by yourself, invite family, friends, and neighbors over for an escargot party! Visit the following website for more details on turning the tables on snails and eating them! <http://escargot.free.fr/eng/cooking.htm>

High School Grafting Project



What a great season this was! Hundreds of young people learned to graft an apple tree and hopefully gained an interest in fruit growing. Many hands, hours, and miles went into making 2004 a very successful year. **Joe Sabol** and **Marv Daniels** did a wonderful job organizing classes in Atascadero, Nipomo, Lompoc, Santa Ynez, Coast Union-Cambria, San Luis Obispo, Shandon, Templeton, Paso Robles, Lillian Larson (Middle School), Phillips/Freedom, Grizzly Academy, and Cal Poly Horticulture. The volunteer response was outstanding. At least **37** people participated, many of whom volunteered at more than one

school! Best of all, there were no injuries requiring so much as a Band-Aid—even with all those sharp knives in the hands of inexperienced young people. They paid attention to Joe's explicit safety instructions and had a great time!

As if that wasn't enough, Jill and Joe Sabol went north to Stanislaus County where they got the program going with some of Joe's former students who are now teachers at Orestimba High in Newman (Patterson High School sent their students to Newman), Thomas Downey, in Modesto, and Beyer High School in Modesto (Grace Davis High School sent their students to Beyer).

Then, these grafting geniuses finished the season in a blaze of glory by teaching grafting to the Master Gardeners! Many thanks go to Art Henzgen and Patti Schober who arranged for that demonstration.

CRFG members and friends who assisted in one or more of these grafting classes this year were: Marv and Pet Daniels, Joe and Jill Sabol, Steve Johnson, Art Henzgen, Patti Schober, Bob Tullock, Dave Christi, John and Choung Crowe, Tom Burchell, Deanna Van Klaveren, Hal Tuchinsky, Henry Mulder, Bruce Dykstra, Reo Cordes, Nancy Rosasco, Diane Mercieca, Norm Beard, Wally and Dorothy Seelos, Stacy Miller, Launnie Ginn, Gaye Galvin, Dale Pollard, Dolores Talbert, Laura Lopez, Bob Cummings, Jerry Clark, Lennette Horton, Steve Knudsen, Mandi Bartleson, Garth Baldwin, Carolyn Jones, Lyle Overly, and David Maislen. (If I missed your name and you helped, please don't be offended! Let me know and you'll be acknowledged in the May newsletter—we love our volunteers and don't want to slight anyone!)

Meet Your Board Members

Art DeKleine

Co-Chair

The first thing you'll likely notice about Dr. Art DeKleine, our chapter Co-Chairman, is his smile and he really does have a reason to be happy! On April 6th he is retiring from his job of teaching math at Cal Poly for 30 years! He isn't ready for sitting in a rocking chair yet—he still plans to teach part-time for the next five or six years—but he will have more time to pursue his “nutty” hobby of propagating chestnut trees!

Art grew up in Zeeland (between Holland and Grand Rapids), Michigan where his father was an Ag Science teacher. When Art was young, his dad bought a peach orchard so he could keep Art and his brother, Carl, busy. The land is still in the family. Now, Art's dad, who is 95, oversees the orchard so he can stay busy! It is no longer a peach orchard, though; it is currently planted in 13 acres of sweet and tart cherries and about 9 acres of chestnuts. After his retirement in April, Art is going to Michigan for a month where he and his brother will plant chestnut trees on 20 acres they recently purchased. He intends to return there in July and August for the harvest season.



He is a member of the Western Chestnut Growers and every September he takes a 3 to 4 day tour of chestnut orchards belonging to other members of that group, covering a territory that extends from Bakersfield to Eureka. If you have a question about chestnuts, Art probably has the answer. He can even tell you how to use them! He is a fountain of information on the history of chestnuts, which is quite interesting. (I've asked him if he will write a future article for *The Leaflett* about chestnuts.)

Art and his wife, Gloria, have been married since 1964 (they were high school sweethearts) and they have two daughters and two grandchildren. They are very active in their church, First Presbyterian, in downtown San Luis Obispo. After graduating from Western Michigan University, Art attended UC Riverside and earned his doctorate in mathematics, then taught in Buffalo, New York, before coming to San Luis Obispo.

Although he has only been a member of CRFG for about four years, Art jumped right into the thick of things and has shared the chairperson duties with Roger Eberhardt for the past two years. How did he learn about CRFG? According to Art, “I was sitting next to Joe Sabol at a graduation and he told me if I would join, he'd pay my dues!” How could a math professor pass up an offer like that?

Announcements

Welcome New Members in March: Jeff Ensminger

Growing & Marketing Off-season Fresh Blueberries on California Small Farms: April 8th at San Luis Obispo. Contact Mark Gaskell at mlgaskell@ucdavis.edu for further information.

Central Coast Greenhouse Growers Association Open House: April 10th. This is a fun and educational tour of greenhouses in Nipomo and on the Nipomo Mesa. Last year, 25% of the day's total sales went to the Nipomo High School Agriculture Program in the form of a check for \$7, 575.09! It starts early, so you'll be able to visit some of these wonderful locations before heading up to Paso Robles for our April meeting at **Trees of Antiquity!** If you want more information on the open house, call their hot line at **1-800-961-8901**.

Cuesta College Online Class: Growing Plants for Fun and Profit. You can learn how to grow and market plants on a small scale without a major capital investment. For only \$79, instructors Michael and Linda Harlan will show you how, in an area as small as 1000 sq. ft., you can generate thousands of dollars worth of plant material in a single growing season. The second of two courses begins **April 21** and goes through **May 26**. The Harlans began a backyard nursery on half-an-acre that grew into a successful 12-year business venture, so if you want to turn your love of plants into a profitable enterprise, this is the course for you. Register at: www.communityprograms.net

San Luis Obispo Botanical Gardens Garden Festival: The 13th Annual Garden Festival, **May 1st and 2nd** at El Chorro Regional Park. This is the Central Coast's foremost show for gardeners and plant lovers of all ages. It will include Mediterranean garden ideas and landscape design inspiration, specialty nursery offerings brought together for SLO County's largest outdoor plant sale, and great shopping in the Mediterranean Marketplace and many garden shops. There will be free garden advice and solutions, giveaways, contests, and competitions, garden-related arts and crafts, lectures, demonstrations, Mediterranean food and entertainment, and plenty to do for the kids. Parking is available on the south side of Highway 1 at Cuesta College. Buses will transport guests to the Garden Festival entrance. Parking cost is \$1. Tickets to the festival are \$5, children under 12 are free. The Festival is open from 10am to 6pm on Saturday May 1st and from 10am to 4pm on Sunday May 2nd.

Cal Poly Produce: Cal Poly Organic Farm's fifth annual CSA (Community Supported Agriculture Program) will begin on **May 3rd**. Members receive a weekly assortment of unique, fresh produce grown and harvested by Cal Poly students throughout a 26 week season (concluding at the end of October). This is a great way to form a connection to where your food is grown, and to support education in organic agriculture at the same time! Produce pick-up occurs Monday or Thursday afternoons. Membership for the season costs \$520 and includes a weekly newsletter and invitations to special farm events. To register or request more information contact: Michael Silverman at 756-6139 or msilvermsd@lycos.com

Dave Wilson Fruit Tasting: Just confirmed! More details will follow, but keep **Saturday, September 4** saved on your calendar for Dave Wilson fruit tasting. By having this event later in the season than usual, we'll have a chance to taste some different kinds of fruits than those that were presented in June of 2003. This is a very popular event that brings in hundreds of people from the local nurseries, garden clubs, and the general public to taste both some traditional varieties and some new (and trial) varieties of late season deciduous fruit. You won't want to miss it!

Join the State Association: 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, *The Fruit Gardener*, filled with great articles on fruit growing, news, chapter activities and contacts. Yearly dues are **\$30**. Applications are available from **Joe Sabol**.

Local Chapter Fees Due through April (If your name is listed here, please send your check for **\$6** (or for **\$25** which will get you **five** years of membership and save you **\$5!**) to **CRFG Treasurer**, 2430 Leona Avenue, SLO, CA 93401. Our dues are “dirt cheap” and you get so much fun and great information for the price! I’m sure you won’t want to miss an issue of this newsletter, either, so please don’t delay! Get that check in the mail today! **Alberts**, Evelyn; **Ananda**, Shachi; **Blayney**, Tammy; **Byrd**, Tom; **Cordes**, Reo; **DeVries**, Dorothy; **Earl**, Larry; **Francis**, Hunter; **Frey**, Norma; **Galbraith**, Brian & Cathy; **Green**, Charlotte; **Henderson**, Kay; **Hollis**, Larry; **Jamison**, Mary; **Malatesta**, Joe; **Meyer**, Father Albert; **Middlecamp**, Betty; **Muran**, Tom; **Nishida**, Ronald; **Odenbrett**, Rev. Stephen; **Openshaw**, Dale; **Pellemeier**, Sheree; **Philbin**, D. K.; **Rego**, Liesa; **Robbins**, Gabrielle; **Russ**, Harold & Marie; **Santoyo**, Larry; **Scarbouough**, Eunice W., **Seeley**, Linda; **Selkirk**, Shirley; **Shaw**, George; **Tuchinsky**, Hal; and **Walcher**, Mary M.

Calendar of Meetings - 2004

April 10: Paso Robles to Trees of Antiquity. We’ll travel to Paso Robles for this meeting where we will visit Trees of Antiquity, a commercial nursery with 3-year-old plantings of heirloom fruit trees. The owners took over the Sonoma Antique Apple Nursery and moved it south to Paso Robles. Check their website at www.treesofantiquity.com. Our host will be Tom Linden. Refreshments: **A** through **H**

May 8: Mission Avocados at Cal Poly. We will tour this significant new planting of avocados, a unique partnership between Cal Poly and Mission Produce. Mr. Chris Rhoades will give us a guided tour. More details and a map will follow. Refreshments: **I** through **Q**

June 12: Willow Creek Olive Ranch in Paso Robles. This family-owned and operated olive orchard of 45 acres has an olive press operation that we will see and we will also be treated to an olive oil tasting session. Our contact there is Joeli Yaguda. **Please bring chairs to this meeting.** Refreshments: **R** through **Z**

Festival of Fruit: June 18, 19, 20 at Cal Poly Pomona Bronco Student Center - 3801 W. Temple Ave. Pomona for the Festival of Fruit, celebrating the “**Year of the Berry**”. Let’s all go! See the CRFG website at www.crfg.org or Joe Sabol for sign-up!

July 10: John Swift’s Place. John is a long time CRFG friend who lives in Clark Canyon, near Los Osos. He grows many types of “rare fruit” for a living, but his specialty is Feijoa. Refreshments: **A** through **H**

Program Ideas for 2004: If you have program ideas for 2004, please call **Joe Sabol** at **544-1056** or talk to any chapter officer.

Note: If you are receiving this newsletter electronically and wish to be taken off the mailing list, please inform me at handynana@hortons.us or you may reach me by phone at **474-6501**. Lennette Horton, Newsletter Editor