

The Leaflet

Newsletter of the Central Coast Chapter
of California Rare Fruit Growers, Inc.

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Pushing the limits and the range
of fruit cultivation worldwide!

Exploring the Seed Bank

—by Margaret Lange

CONTENTS

Exploring the
Seed Bank 1

Editor's
Message 2

Leaflet Review:
How to Pick
a Peach 3

Through the
Fence 4

Food in History:
Fermented
Fruits 6

It Only Takes
One to Tango 7

Recipes:
Caldo Verde and
Orange Bread
Pudding 8

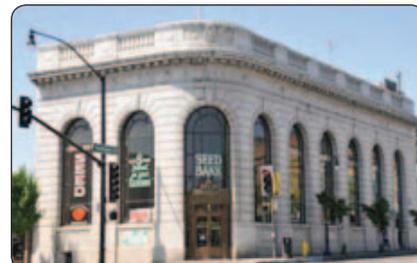
Leaflet
Chronicle 9

Calendar 11

A.A. Milne's silly old bear, Winnie the Pooh, loved a good explore, and if on his explore he came across a pot of honey, he might make up a Yellowy Kind of Hum about it. In the spirit of Pooh, last year Gary and I went on an explore to Petaluma. (Sure, to some this would hardly count as a real explore as there were no jungles, undersea caves, or alpine crevasses to traverse, but, as I said, we were in the spirit of Pooh, and so kept it simple.) Rather than the pot of honey or a hive of bees, we were hoping to find a Depository of Seeds, a Treasury of Germplasm, an actual Seed Bank.

On the corner of Petaluma Boulevard and Washington we found the Seed Bank inside the old Sonoma County National Bank building, a two-story marble structure built in 1926. In 2009, the Baker Creek Heirloom Seed Company (www.rareseeds.com) leased it for their West Coast branch to service their California customers and allow them to keep the doors open when ice storms shut their Missouri operation down. Baker Creek seeds are all non-hybrid, not genetically modified (non-GMO), non-treated and non-patented. They carry one of the largest selections of seeds from the 19th century. Founded by Jere Gettle in 1998 in Mansfield Missouri, the company has become a tool to promote and preserve our agricultural and culinary heritage. In 2000, Baker Creek started hosting festivals as a way to bring together gardeners, homesteaders, and people who are enthusiastic about natural foods. The festivals feature speakers, vendors, and old-time music. Other ventures of Jere and his wife Emilee include a pioneer village called Bakersville, trial gardens, seed collecting expeditions, an online forum (idigmygarden.com), and the restoration and preservation of the oldest continuously operating seed company in America, the Comstock, Ferre & Company in Wethersfield, Connecticut.

Back in Petaluma at the Seed Bank store, over 1,200 varieties of seeds were displayed for sale, along with gardening tools, books, and hand-crafted items. The manager and his wife were delightful company. With slight Irish brogues, they told us of how the land around Petaluma reminds them of their lives in the



Baker Creek Seed Bank
in Petaluma

continued on page 7

EDITOR'S MESSAGE



Many of you remember the entertaining prose of Lennette Horton who wrote and edited this newsletter for so many years. As Patty joked, when the time came for her to end her tenure as editor, she had to “pretend” that she was moving away from the Central Coast in order to find a replacement. Much to the delight of our chapter, she ended up staying right

here in Nipomo. In February she joined the set-up crew for the Scion Exchange meeting, and returns to these pages with her chronicle of that event. Thank you, Lennette!

My fruit trees are confused again this year, perhaps even more so than usual. January and the first half of February saw days in the high 70s to low 80s which forced the stone fruit trees to begin blooming only to be followed by rain then a forecast of an arctic cold spell. Joe Sabol sent out a chart showing the critical freeze temperatures for each fruit bud development stage. From the chart I saw that a critical temperature, below which most trees will lose 10% or less of their fruit to a frost, is 28 degrees. Guess what the overnight temperature was

here in my orchard during the freeze. That's right, 28 degrees! I hope you all were as lucky as I.

One of my favorite things in life is to walk out my door at sunrise and pick some fruit to have with my tea. Whether it is blackberries, Green Gage plums, an Arctic Star nectarine, a Santa Rosa plum, or a Pink Lady apple, no fruit tastes quite as good as one that goes from orchard to table as the water comes to a boil. But in the winter, I have been fruitless. This winter, the Cara Cara orange tree I planted a few years ago produced a couple dozen large sweet fruit to help bridge the gap. The strawberries I planted from the meeting in Templeton last November may be next. Happy harvesting, Gary Fourer

The Leaflet

Distributed bimonthly by the Central Coast chapter of the California Rare Fruit Growers, Inc. to share ideas, news, and activities of interest to our local chapter.

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CRRFG PROMOTES THE ENVIRONMENTALLY-SOUND CULTURE of any and all edible plants in the home landscape by encouraging and helping to facilitate public and scientific research, education, and preservation of plants worldwide that have edible seeds, fruit, leaves, stems or roots. The CRFG mission is to share knowledge acquired from these activities with home growers in particular and with anyone else in the world having an interest in edible plant cultivation.

TO EVERY THING THERE IS A SEASON, AND A TIME TO EVERY PURPOSE UNDER THE HEAVENS:
A TIME TO BE BORN, AND A TIME TO DIE;
A TIME TO PLANT, AND A TIME TO PLUCK UP
THAT WHICH IS PLANTED...
~ ECCLESIASTES 3



THE PRINTED VERSION OF THE NEWSLETTER IS DISTRIBUTED ON PAPER COMPOSED OF 100 PERCENT POST-CONSUMER WASTE

LEAFLET REVIEW

How to Pick a Peach

The Search for Flavor from Farm to Table

Written by Russ Parsons

Published by Houghton

Mifflin Company, 2007

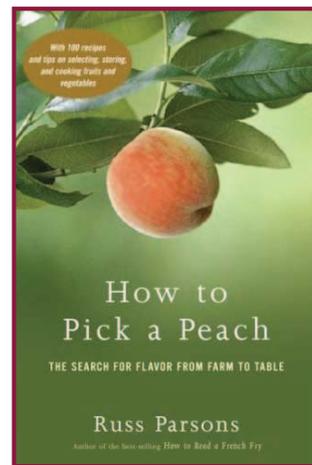
Besides being able to stay outside all day, ride my bike, and roam the neighborhood barefoot, what I loved about summertime in California in the 1960s was the fresh fruit. The plums and peaches stacked up high in the grocery store smelled sweet and when I bit into them their juice ran down my arm. How strange it seemed when summer fruits started showing up in January, and how disappointing it was to bite into one: moist cardboard anyone?

In *How to Pick a Peach*, Russ Parsons describes how this and other changes came about in the agricultural industry—refrigerated railroad cars, ag

land conversion, and large grocery store chains—that have often resulted in bringing us fruit out of season year round at the expense of flavor. Then, from the co-ops of the 1970s to the rise of Farmers' Markets in the 1990s, he shows how these home-grown efforts are changing back the way our produce is grown and sold. Parsons' book is a well-organized guide to achieving the goal of buying locally-grown fruit in season.

There are four chapters in the book, each devoted to a season. For each season, seven to ten fruits and vegetables are featured. For each of these, Parsons tells where they're grown, and how to choose, store, and prepare them. This is followed by two or three detailed recipes such as Cream of Artichoke Soup and Peach Gelato. Over 60 recipes are featured.

Russ Parsons has won multiple James Beard awards for his journalism and is the food and wine columnist of the Los Angeles



Times. He demonstrates a keen understanding of the complexities of the food industry, both past and present, yet gives his readers practical down-to-earth methods for getting the most out of their grocery budget. As he writes in his introduction:

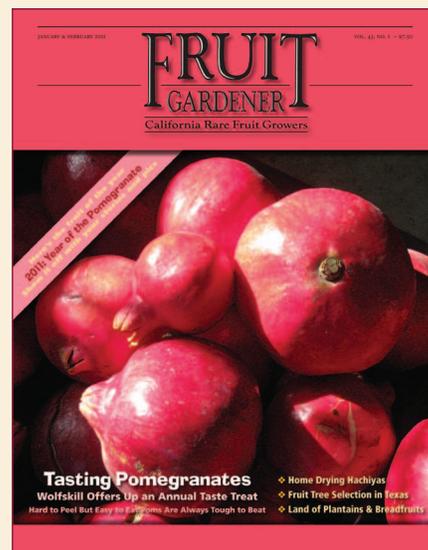
...eating locally and seasonally is not based merely on some philosophical framework. It may indeed be good for the planet, but that is for greater minds to decide—I'm mainly interested in fixing a good dinner.

The Fruit Gardener in Brief

The *Fruit Gardener* is published bimonthly by California Rare Fruit Growers, Inc. (www.crfg.org). Recurring departments include answers to readers' questions in "Ask the Experts," recipes in "From Grove to Stove," and details on going organic in "Organic Gardening."

Here are highlights of features from the January/February 2011 issue.

- The annual pomegranate tasting at Wolfskill. Over 130 varieties are grown in the collection.
- Persimmon drying. If you have a plethora of ripe Hachiya persimmons, find out how to dry them and enjoy them all year.
- Travel to Puerto Rico. Bev Alfeld's first hand experiences eating Mofongo made from plantains and Breadfruit Soup Guadeloupe.
- Leave a bountiful local legacy. Larry Saltzman explores the megatrend of edible landscapes, urban gardens, and charitable organic community orchards.



Through the Fence

Saved by the Royal Grafters—from Marv and Pet Daniels



Varden, Marv, Pet, and Bob

A Nipomo farmer called on Valentine's Day with the sad news that some of his apple trees had been girdled by voles. Girdling of a tree occurs when the bark, including the cambium layer, is removed around the complete circumference of the trunk. This will kill the tree, as water and nutrients will not be able to flow between the roots and the leaves. A girdled tree can be saved by the immediate application of a bridge graft. To the rescue came Marv, Pet, Bob (an expert grafter), and the King of Apple Grafting, Joe Sabol (behind the camera). Varden, the apple farmer, sells at the Farmers' Markets.

Golden Gate Chapter holds Scion Exchange in January—from Gary Fourer

CRFG chapters hold scion exchanges throughout the state. Although I was unable to attend our own Central

Coast affair, I had the pleasure of attending another such event several weeks ago—the Golden Gate chapter scion exchange. I arrived early, and their charming past president and effervescent live-wire, Idell Weydemeyer, was busily directing the setup. Later she took a break from her grafting demonstrations to mingle among the crowd and pose with me for a picture.

I got plenty of new plum, apple, and peach scion wood. New to



Gary and Idell, S.F. Scion Exchange

me were currant, and grape, and fig canes to plant. Now if I (and my trees) could only figure out if spring is here or if it is still winter.

News from Slovakia—from Gary Jenks

The typical Slovakian (European) refrigerator

is very small. Therefore, these folks go to market for fresh fruit and veggies often. Although the local garden plots I see from the train tracks are brown for the winter, the Farmers' Markets still sport an abundance of fresh produce.

Slovakians love many kinds of peppers. There are nearly always green, yellow, and red bell peppers. There are varieties that are shaped somewhat like an Anaheim, but these vary in color and taste, and these peppers do not require taking the skins off. There are some long skinny peppers that have a shape similar to cayenne peppers, but they are various shades of green, and they have a very mild flavor. There are also peppers that look like a very small bell and are similar in appearance to sweet peppers (often found pickled in jars at the supermarkets back home), but these dudes are hot!

Lettuce—there are far fewer varieties than in the States, typically iceberg and Romaine, very seldom leafy varieties. In contrast, the stores handle



Farmers' Market in Slovakia



Slovakian garden seen from train

many varieties of cabbage all year long in various colors and sizes, some leafy, and Napa (Chinese) cabbage is available. Broccoli is readily available.

I observe a good deal of apples, including varieties that are not familiar. Interestingly, sometimes an apple display area is simply labeled with a price per kilo and "Apples." When I can find Fuji apples I tend to buy a great deal. Gala, Red Delicious, Golden Delicious and Granny Smith apples are very common.

Keep in touch through slovakiayear.blogspot.com

It's Apple Grafting Time —from Joe Sabol

Our Central Coast Chapter has started the annual apple grafting adventure in our local schools. The first of the 2011 year was in Templeton on Tuesday, February 22. Our host teacher, Vanessa Tobin, wrote to me afterwards. She went to the grocery store that afternoon and bought some apples. Guess what two varieties...yes, some Pink Lady and some Red Fuji. What is she up to? She will have a taste-test for her students tomorrow! The students will get to taste both apples, the same two that they grafted today! What a great idea from a young teacher! And what an inspiration for us, to know Vanessa wants her students to learn more about apples and take advantage of the positive experience that they had with our grafting team!



Grafting team at Templeton High School

Grafting Class and Poly Chick —from Pet Daniels

Our CRFG Apple Grafting team was in North County looking at a possible site for a future meeting of our chapter. It's a U-Pick farm just starting out north of Bradley. The chickens are laying already and the orchard is growing rapidly. They have cattle, olive trees, the fruit orchard, and many excellent ideas our chapter can learn from. The farm is about 500 acres and in lovely green rolling hills. We saw a small herd of elk on the neighboring property. It was a great trip. We grafted apple trees in Bradley with 23 active sixth thru eighth grade students. What fun it is to teach children to graft apple trees with CRFG!



The Poly Chick

After the visit, Joe made a small purchase from the farm, detailed in his message to the owners:

"When Art and I took the Cal Poly van back to campus, we found a nice fresh egg in the back seat. If you sell eggs for \$2.00 per dozen, one egg should be about 17 cents. A small check is in the mail to you. My wife and I will eat the egg, share it, for breakfast."

FOOD IN HISTORY

Fermented Fruit

Eons ago, our Paleolithic ancestors may have discovered fermented beverages by accident, when natural yeast on the skins of fruits such as wild grapes caused the crushed fruit at the bottom of storage containers to ferment. The first fermented beverages humans made were most likely mixed grogs from honey, barley, wheat, grapes, dates, figs, and cranberries, with herbs and tree resins added. There were advantages to drinking alcoholic beverages: less microorganisms and parasites than in untreated water; enhanced protein, vitamin, and nutritional content of the fruit from fermentation; and food preservation. Culturally, the consumption of beer, wine, mead, and grogs have been part of our festivals, ceremonies, and rituals from the earliest archeological record.

"Wine has been with civilized man from the beginning." *Robert Mondavi*

At Jiahu, an early Neolithic site in China, analyses of residues in pottery reveal a Neolithic grog consisting of grape and hawthorn fruit wine, honey mead, and rice beer. In African Neolithic sites, fermentable fruits such as the *Ziziphus*, hackberry, soapberry, and date palm have been recovered.

Recently the earliest known winery was discovered in an Armenian cave. Dating to about 6,000 years ago, the cave complex included a vat for pressing grapes,

fermentation jars, and a cup and drinking bowl. In a Bronze Age grave in Denmark, the remains of a Nordic grog were found in a birch-bark bucket: mead and barley beer, fermented cowberries and cranberries, flavored with bog myrtle, lime tree pollen, meadowsweet, and white clover. Around 500 B.C., the banana was introduced to Africa. With its high-sugar content, it was easily made into banana wine.

"The wine urges me on, the bewitching wine, which sets even a wise man to singing and to laughing gently and rouses him up to dance and brings forth words which were better unspoken." *Homer*

In the New World, the Incas of Peru made Chicha of purple and yellow corn. The first step of the fermentation process was undertaken by select women who rolled balls of maize flour in their mouths until their saliva broke the starches down into sugars. In Amazonia, a beer was made by the same method from cassava. In Central America and southern Mexico, fruits that were made into wine included: hog plums, cherrylike *Prunus capuli*, prickly custard apple or guanabana (*Annona muricata*), pineapples, coyol and corozo palms, and wild banana. Stone carvings from as early as AD 200 depict Pulque, a traditional native beverage of Mesoamerica made from the maguey, or *Agave americana*. In North America, Native Americans used elderberry, gooseberry, manzanita berry, and wild grape

to make wine. In the dry interior regions, agave, cacti and mesquite pods were fermented. Among the colonists, hard apple cider, or applejack, was the most common alcoholic beverage. Persimmons and maple sap were also used to make wine and beer.

"Bacchus hath drowned more men than Neptune." *Dr. Thomas Fuller*

Bacchus-inspired beverages have also been made from plums, pears, apricots, peaches, apples, cherries, mulberries, quince, honey, rose hips, lingonberries, raspberries, raisins, damsons, currants, birch sap, potatoes, and even turnips where ever they have been grown. A recent addition to the list is the açai berry, the fruit of *Euterpe oleracea*, a palm tree native to Central and South America.

From the Paleolithic to the present, it's clear that when it comes to refining that Refreshing-Beverage-with-a-Little-Kick, we've left "no stone fruit unturned."

"Quickly, bring me a beaker of wine, so that I may wet my mind and say something clever." *Aristophanes*



Cheers! *Margaret*

Seed Bank Explore continued

Old Country while hornpipes and reels wafted from LPs on an antique mahogany record player. They were ready with information on the multitude of varieties of seeds and had advice and tips on growing them. After two and a half hours of perusing the store we made our purchases:

- a set of gardening gloves from the Pallina (thepallina.com) made in Minnesota of washable goatskin with boar hide gauntlets
- a broom made in California by Dinuba Broom
- a hand-made child's gardening apron for granddaughter, Amaya
- and lots of seeds.

By this time we were ready for a "little smackeral of something" as Pooh would say. After a detour through the Tall Toad Music shop where we made up a short Before We Eat Strum on the guitars, we wandered over a railroad bridge to a restaurant called Graffiti



by the Petaluma River. A jazz band played nearby, snowy egrets flew in to roost in trees across the river, and we drank wine and ate some of the best food to be found in any Hundred Acre Wood.

This season, we are planting some of the seeds we bought:

- Tete Noire, a red Cabbage and Tropeana Lunga, a red, elongated onion, both very rare outside of Europe
- A bronze romaine type lettuce called Cimmaron, a U.S. variety which dates from the 18th century

- Carentan Leek, an old European favorite that was also popular in Canada in the 19th century
- Collet Verte, a green top rutabaga, popular in France since the 19th century.

That's the end of this remembering. But when the seeds sprout, and the plants grow, and we go to the garden and pick the vegetables for a Hot Pot of Something Comforting, then it will be a real story because we'll tell it again.



Amaya working in her new apron



It Only Takes One to Tango

In February 2011, California orange growers began harvesting a new variety of seedless mandarin orange called Tango. When I hear of a new variety of fruit, I look to see what its parentage is, generally a cross between two varieties in order to get the best properties of each. Tango however has only one parent, the W. Murcott. That fruit has excellent production with little alternate bearing, and, provided it is isolated from other citrus, it produces seedless fruit. But in California, cross-pollination from an abundant variety of crops has resulted in many W. Murcott groves developing seedy, lower-value fruit.

To create Tango, geneticists Mikeal Roose and Tim Williams of the Citrus Breeding Program at UC Riverside irradiated W. Murcott selections to induce mutations. A promising offspring was chosen, then results were replicated in trials at seven locations in California, including Lindcove and Riverside. The variety went to growers in 2006 and the first trees are now ready for commercial harvest.



W Murcott (left) and Tango (right)

LEAFLET RECIPES

Caldo Verde

Caldo Verde is a traditional Portuguese soup made with greens, smoked Portuguese sausage and potatoes. There are many variations, but the most authentic ones stick to these basic ingredients. It's a hearty and warming meal for chilly nights.

4 cups fresh kale leaves, julienned
6 oz. Portuguese smoked sausage (linguica or chourico) sliced into 1/4 inch rounds
3 tablespoons olive oil, separated
1 tablespoon butter
1/2 cup chopped onion
1 tsp. minced garlic
3 cups potatoes, peeled and sliced into 1/4 inch rounds
6 cups cold water
Pork soup bone
1 teaspoons sea salt
1 teaspoon ground black pepper

In a large soup pot, heat 1 tablespoon olive oil. Add sausage slices, sauté until they are browned. Remove to separate bowl. Pour off and discard fat from pot.

In same pot, heat 1 tablespoon each of butter and olive oil. Add onions and garlic, 1/2 teaspoon salt and 1/2 teaspoon pepper. Sauté until onions are translucent, about 3 minutes. Add sliced potatoes, water, and bone. Cover and bring to a boil, reduce heat and simmer covered until potatoes are tender,



about 20 minutes. Remove bone. With a potato masher, mash some of the potatoes to thicken the broth. Add kale and cooked sausages to the pot. Bring back to a boil and simmer until the kale is tender, about 15 minutes.

Add 1 tablespoon olive oil, 1/2 teaspoon salt, 1/2 teaspoon pepper to taste. Serve at once.



Orange Bread Pudding

From the dessert chapter of The Spice Cookbook (1968), this is a not-too-sweet, smooth and rich dessert. Many recipes made with orange use just the juice, but this one makes use of the whole orange. It calls for serving the pudding warm topped with meringue. We found we liked it better served cold with whipped cream. Orange Bread Pudding is full of flavor and surprising juicy bits of orange.

1 cup fresh orange sections, diced (about 2 oranges)
1 1/2 cups day-old bread, crusts removed and cubed (about 3 slices)
2/3 cup sugar plus 1 teaspoon
1 tablespoon cornstarch
1/4 teaspoon salt
1/2 teaspoon ground nutmeg
2 large egg yolks
1 1/2 cups milk
2 tablespoons butter
2 teaspoons orange zest

1 teaspoon vanilla extract
1 cup whipping cream

Preheat oven to 325 degrees F.
Zest oranges and set zest aside. Peel, section, and dice oranges. Place oranges and bread cubes in a 1 quart casserole. Combine 2/3 cup sugar, cornstarch, salt and nutmeg in a saucepan. Blend in yolks and 1/4 cup milk. Mix in remaining milk. Stir and cook over low heat until pudding coats

a metal spoon and has thickened slightly, about 10 minutes. Off the heat, stir in butter, 1 tsp. orange zest, and vanilla.

Pour into casserole over oranges and bread. Place casserole in a pan of hot water. Bake 1 1/2 hours until pudding is firm in center. Cool, then chill in fridge.

Whip whipping cream to soft peaks. Stir in 1 tsp. sugar and 1 tsp. orange zest. Serve pudding with whipped cream.

LEAFLET CHRONICLE

January Meeting

The annual pruning workshop held at the Crops Unit on the campus of Cal Poly was well attended; 200 people showed up, plenty of them were first timers and were from out of the county. Many no doubt responded to the announcement in the New Times calendar, "The California Rare Fruit Growers are hosting a Free Fruit Tree Pruning Clinic at Cal Poly with expert nurseryman Tom Spellman, (bring your own prunes)"

Patti Schober opened the meeting by thanking everyone who emailed to wish her a happy birthday. All the emails clogged her computer. She followed this up with this question, "How many of you brought prunes?" and advised that we won't be eating them until the end of the meeting.

At the business meeting, this year's officers were elected. Thanks go out to all the hard-working volunteers who have stepped up to keep this group going. In recognition of their continued service as co-chairs of the local CRFG chapter, Art gave Larry Hollis and Patti each a coveted CRFG cap. He then introduced our featured speaker and guest pruner, Tom Spellman, a professional nurseryman with the Dave Wilson Nursery. Tom has donated trees to the CRFG orchard and it was a treat to have him back this year. The Dave Wilson nursery continues to develop new varieties of low chill fruit trees, which allow gardeners

in our milder microclimates to grow an increasingly wide variety of fruit that previously required a colder winter. Art presented him with the customary CRFG hat, "He is an incredible man and what he gets for that is a hat."

Backyard Orchard Culture

Tom's philosophy about maintaining the backyard orchard is this: Simplify your life. Backyard orchard culture is about maintaining tree size so it is manageable, harvesting successive ripening varieties a little bit at a time, and growing varieties that you will know and recognize and use in your daily life. Backyard growers don't want a lot of fruit all at once, but a little fruit all the time so you can eat out of your yard every day of the year and out of a small space. Keeping your trees short and manageable so they are not taller than you can reach from the ground will help you achieve this goal.



Tom Spelling shows us how to prune

Pruning Styles and Techniques

Tom is an entertainer as well as a fruit tree expert. He holds his audience at attention while he teaches. His mantra: The best thing to do is to make an aggressive cut. After carefully pruning the last year's growth from a large potted tree, he demonstrated what he considers a better cut: he lopped the trunk off half-way up! The tree had already grown taller than he likes.

There are two pruning styles to incorporate: detail pruning and size control. Prune in the winter for detail when trees have lost their leaves. Prune out dead wood, diseased wood, balance out broken branches, wood that grows into center, criss-crossing branches, open up the tree's center, thin out the thick growth, and maintain elongated fat buds so you have bud wood for next season. Favor growth that gives you a horizontal form.

In addition to detail and size

control pruning styles, different types of trees require different pruning techniques. Peaches and nectarines will produce from the flush of growth—the fat elongated buds—from last summer. These should be thinned, being careful to leave enough buds for this year's fruit.

Cherries, pears, apples, plums, apricots, and pluots, produce off

LEAFLET CHRONICLE continued

January Meeting continued

spur-type wood and that spur can produce on apples and pears for 20 years. As long as you've maintained your size, all the fruiting will be down within the lower canopy of the tree. Correct for size and do detail work below.

After the pruning demonstration, the real work began. The group went across the street to the CRFG orchard to prune the many varieties of trees including apples, pears, peaches, nectarines, plums, cherries, and persimmons. This was a great group who all pruned for size control and detail work until the entire orchard looked finely groomed. Thanks to all who were teachers and students. We left with a big job done well and many new experienced pruners in our county.



The CRFG orchard before...



and after

February Meeting

The 2011 Scion Exchange was another record-breaking success! Plans for holding it at our usual outdoor venue were quickly scuttled and the Ag Classroom became the hub of an amazing scion exchange, grafting learning center and store for all those “handy” tools we need for grafting.

While Cal Poly students are known for their higher than average intelligence, it was impossible for them to get an accurate count of the attendees who, along with those CRFG members working there, roamed in and out from 12 noon to past 3 p.m. At one point, according to the “counters” there were about 220 people in the room!

Many people came early to help set-up the tables indoors. (Plus about 30 people had done much preliminary work the evening before.) Carol and Robert Scott along with numerous assistants did an outstanding job of organizing the scion wood—including FOUR garbage bags full brought from the Golden Gate Chapter’s previous scion exchanges by John Valenzuela, chapter chairman. (John gladly assisted in organizing all the scions, too, as well as helping answer many questions.)

The grafting demonstration areas were extremely popular. Bob Tullock, Dave Christie, Robert Scott, Marv Daniels, Roger Eberhardt, and Art DeKleine were the



Marv sharpening grafting knives

“gifted” grafters who shared their knowledge. (If I missed anyone, I’m sorry! I tried to move around and catch what was going on, but if your name isn’t mention here, don’t think your work wasn’t appreciated!) Pet Daniels, Marie Moyer, Mark Woelfle, Jane Baker, Chuck Atlee, Nell Wade, and George Frisch were all busy as bees behind the sale table where rootstocks and pomegranates were sold along with Buddy Tape, Goop, and grafting knives. Jim Ritterbush and Owen Baynham braved the wind and rain outside



Art DeKleine demonstrates a graft

the entrance beneath a tent canopy to pot up rootstock for those people needing that service.

Choung Crowe, Gloria DeKleine, and David Maislen

LEAFLET CHRONICLE continued



Bob's sticky job

worked the membership table and quite a few new members were added to the National CRFG as well as to our chapter newsletter list. This was the first test of the new application for membership designed by Art DeKleine.

Evelyn Ruehr and her assistants did an amazing job

keeping the beverages flowing and the snacks organized. Thank you to all members who brought goodies to share. They were much appreciated!

There were wonderful opportunities for learning, whether one was a veteran grafter (like member Tom Muran who came searching for specific scion varieties) or a



Bob's cleft graft

newbie (like Lanette Anderson who bought five trees and had them potted and grafted). Of course our chapter co-chair, Larry Hollis, did a great job of keeping the program on track and on task. Co-chair Patti Schober was right in the thick of it all doing what she does best—giving hugs and words of encouragement to everyone. And Joe Sabol—well, what can I say? He seemed to be everywhere at once with his camera and his smile!

Thank you to each of you who assisted, participated, and especially helped to clean up! This has to be the best scion exchange ever—but I have to say, from the plans already in the works, next year will probably be even better!

—Lanette Horton

LEAFLET CALENDAR

CRFG Central Coast Chapter Meetings

Unless otherwise indicated, meetings are held the second Saturday of the month and begin at 1:30 p.m. Bring a friend and, for most meetings, bring a chair for all in your party unless you prefer to stand. Car pool if you can. No pets at any meeting, please.

March 12, 2011. Top Working Demonstration and Workshop.

Vintage Organics, 6015 Los Osos Valley Road. Host will be Lisen Bonnier. Refreshments shall be provided by the S through Z group.

Direction from SLO: Take Los Osos Valley Road (heading west towards Los Osos). Turn to the left (south) at 6015 Los Osos Valley Road (2.4 miles from Foothill Blvd.). This can be a dangerous

turn off, so slow down and signal early.

Direction from Los Osos: Go east (towards SLO), past Turri Rd. and go another 1.5 miles. Gate on the right side by the last eucalyptus tree along LOVR.

There will be a sign down by the road. There should be parking along the farm road, it just will require a little walking to get up the hill. The area may be muddy, as we may have a rainy week leading up the meeting.

April 9, 2011. Cherimoya Meeting.

Refreshments shall be provided by the A through G group.

For meeting location and information, contact Art DeKleine at adeklein@calpoly.edu, 805-543-9455; Joe Sabol at jsabol@calpoly.edu, 805-1056; or Larry Hollis at l_hollis@hotmail.com, 805-549-9176. Check the website for more details. www.crfg-central.org/calendar.htm