

# The Leaflet

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

Volume 15 • Issue 3—May-June 2012



Pushing the limits and the range  
of fruit cultivation worldwide!

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See the update  
on Dr. D's apples  
on page 4

## The First Annual National Heirloom Exposition

—by Charlie Gulyash

SINCE WE ARE BOTH FOODIES AND PLANT APPRECIANADOS, CINDY AND I WENT TO THE FIRST ANNUAL NATIONAL HEIRLOOM EXPOSITION IN SANTA ROSA. It was big and very inclusive, although there was no Monsanto booth (I asked around). We listened to some talks. A tenet of heirloomers is “if you want to save it you have to eat it”. But it wouldn't be an heirloom if it was everybody's favorite, so what do you do? One young lady we talked with had a plan to photograph every heirloom variety (there are heirloom animals too) and encourage people to adopt one. Then you have to get a farmer to grow it. But why would they want to - nobody is going to buy it. The adopter has to find enough people who agree to buy the crop, so the farmer would make a return. That would work. And there are many chefs now who specialize in working with heirlooms.



The Tower of Squash at the  
2011 National Heirloom Exposition.

*continued on page 7*

**T**he First Annual National Heirloom Exposition was in September 2011, in Santa Rosa, California. The event drew over 10,000 people from around the country and beyond, including CRFG members Charlie Gulyash and Cindy Jelinek. Charlie and Cindy are also active with the Nipomo Native Garden; they are newsletter editor and president, respectively. Charlie wrote about their experience at the Expo for the NNG winter 2011 newsletter, and his abridged article is featured here. CRFG's 2012 Festival of Fruit 2012 - The Year of Heirloom Fruit, will be held in association with the Second Annual National Heirloom Exposition this September. Mark your calendars and plan your trip. More details in the Calendar at the end of this issue.

—Editor

# EDITOR'S MESSAGE



This year has been dedicated as the Year of the Heirloom Fruit, and the Festival of Fruit will be held in conjunction with the Second Annual Heirloom Expo in Santa Rosa, CA. The Festival is coming up in September, and folks have been wanting some info so they can plan

their summer travel. Although the plans are still being worked out, we have some advance information for you in the Calendar at the end of this issue.

To whet our appetites, this issue contains a heads-up story from our neighbor, Charlie Gulyash, who attended the first Heirloom Expo last year.

And, since the question – what exactly is an heirloom fruit or vegetable? – keeps coming up and spurs such debate, we have 2 contributions to the subject.

March took us back to the orchard of Lisen Bonier to prune

the tremendous growth on the trees that we grafted last year in the first ever CRFG chapter Commercial Orchard Top-Work meeting. Lisen had promised to have us back to see our work, even before she knew it would be such a success story!

In April we met at the yard of Jack Swords in Nipomo. Jack takes the tag line of CRFG seriously:

"Pushing the limits and the range of fruit cultivation worldwide!"

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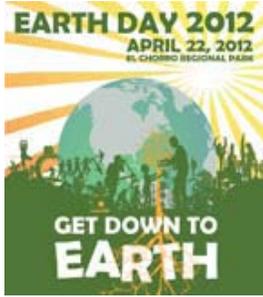
CRFG PROMOTES THE ENVIRONMENTALLY-SOUND CULTURE of any and all edible plants in the home landscape by encouraging and helping to facilitate public and scientific research, education, and preservation of plants worldwide that have edible seeds, fruit, leaves, stems or roots. The CRFG mission is to share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

"IN AN ORCHARD THERE SHOULD BE ENOUGH TO EAT, ENOUGH TO LAY UP, ENOUGH TO BE STOLEN, AND ENOUGH TO ROT ON THE GROUND."

~ JAMES BOSWELL (1740 - 1795)

# Through the Fence

## CRFG at the 2012 Earth Day Festival



A full crew from our chapter represented CRFG at the 2012 Earth Day celebration at El Chorro Regional Park on April 22. As exhibitors, they sold apple trees at our booth and demonstrated fruit tree grafting techniques.

Varieties for sale included Bellflower, Gordon, Pink Lady, Waltena, and Golden Delicious. We also donated some of our grafted apple trees for the silent auction, proceeds for which went to fund the Earth Day Alliance.

The 42nd annual Earth Day theme was Get Down to Earth, and the Earth Day Alliance hosted San Luis Obispo County's annual Earth Day Festival

which was attended by more than 1000 people. Those attending enjoyed good music, food, and drink, while purveying more than 100 vendors and exhibitors showcasing worm composting, solar power energy, nature conservation programs, eco-friendly items.

## Is there a Farmers Markets Today?

Find an easy answer to that question at [CentralCoastFoodie.com](http://CentralCoastFoodie.com). Rachel Duchak, CRFG member and the force behind Central Coast Foodie, has developed an interactive listing of area farmers markets on her website. You can find easy reference grids with days and times linked to maps and more details about the markets from Monterey to Oxnard. Check it out at [central-coastfoodie.com/2011/02/farmers-markets/](http://central-coastfoodie.com/2011/02/farmers-markets/).



Our crew at the 2012 Earth Day Festival on April 22

# Through the Fence —continued



Marv, Pet, and Dave ready for grafting demonstration on Arbor Day

## CRFG at the 2012 Arbor Day Festival

Saturday, April 21, Arbor Day was celebrated in Mitchell Park, right downtown SLO. We set up a table with apple tree grafting demonstrations. There was a good crowd and fine spirit, and we sold a bunch of grafted apple trees to the parents of the school children who came for the opening ceremonies of Arbor Day at the park. Thanks to the SLO City Parks crew, who were such helpful hosts.

## The Search for Dr. D's Perfect Apple

That was the title of the article by Joe Tarica, aka Joetopia, that ran in the May 6th issue of The Tribune. He featured Dr. DeVincenzo's efforts in See Canyon to create a signature Central Coast apple variety. Our own Joe Sabol brought the project to Joetopia's attention, and Joe Tarica interviewed him for the article. Joe described CRFG's efforts

to preserve Dr. D's apple trees by cutting thousands of scions and his subsequent efforts to get all of the scions into the hands of orchardist for grafting. Joe worked with Farm Supply in San Luis Obispo to coordinate a scion give-a-way and information was published in the May 6th article. By noon the next day, 25 bags of scions had been snatched up and Joe had to replenish the supply. Said Cara Crye of Farm Supply, "People were running in as if we were giving away gold." Thanks to their efforts, and those of Joe Tarica, The Tribune, and Farm Supply, Dr. D's goal of growing that perfect apple is still being sought.

## Scholarship Program Continues

At our May CRFG Meeting, we voted to continue our scholarship program with Cal Poly SLO and offer two scholarships, each for \$1000. This is our Central Coast chapter conducting and financing this scholarship. Cal Poly Professor Lauren Garner will help us by "recruiting" qualified applicants.

# FOOD IN HISTORY

## Cauliflower

Cauliflower originated in Asia Minor and the Mediterranean around 600 BC. It is a cultivated descendant of the wild cabbage. Its name is from Latin *caulis* (cabbage) and *flower*. One of the first references to cauliflower is found in the treatise on agriculture, *Kitab al-fila-hah*, written by Ibn al-'Awwam, an Arab-Muslim scientist who lived in Muslim Spain and died in 1185. The work was translated into Spanish and French. Cauliflower arrived in Italy around end of 1400s, and was cultivated across Europe by the 1500s. In 1600, it was featured in *Théâtre de l'agriculture*, written by Olivier de Serres, French soil scientist. Often served during Lent, it is hearty, filling, and didn't break the rules for fasting.

Around the time of King Louis XIV, cauliflower had made its way to the tables of aristocrats. In reference perhaps to her elaborate powdered wigs with tower of curls resembling cauliflower curds, recipes for cauliflower were named after the beautiful Jean Becu, Comtesse Du Barry who was born of an illegitimate seamstress but rose to power as a courtesan, the last mistress of King Louis XV of France. According to the *Larousse Gastronomique* (first edition 1938) the traditional garnish “à la Dubarry” consists of “Small flowerets of cauliflower covered with Mornay Sauce, sprinkled with grated cheese and breadcrumbs and browned.” The other well-known cauliflower dish with Comtesse Du Barry's name is a cream soup.



White curls piled high on the head of a French aristocratic lady resemble the curds of the cauliflower plant, but one should never mistake ones wig for this vegetable, or visa versa

## CAULIFLOWER CHARACTERISTICS

One of the cultivars of *Brassica oleracea* (also includes cabbage, broccoli, kale, collard greens, kohlrabi and Brussels sprouts) cauliflower is an annual plant that reproduces by seed. Undeveloped flowers form the favored part of the plant, the curd, although the

leaves of the cauliflower are also edible. Thick stems beneath the buds store vitamins and minerals that, if allowed to bloom, would go into fully developed flowers and seeds. Cauliflower is low in fat and contains high amounts of vitamin C, vitamins B5, 6 and 9, vitamin

K, fiber, and complex carbohydrates. The heavy green leaves that surround the head protect the flower buds from the sunlight. The lack of exposure to sunlight does not allow chlorophyll to develop. Therefore, color is not produced, and the head remains a white color.

## Cooking Tips

- Rapid cooking time reduces the odorous sulfur compounds.
- Steaming cauliflower will best preserve its vitamin content.
- Cauliflower may turn yellow in alkaline water. For whiter cauliflower, add a tablespoon of milk or lemon juice to the water.
- Do not cook cauliflower in aluminum or iron cookware. The chemical compounds in cauliflower will react with aluminum and turn the vegetable yellow. Cooked in an iron pot, it will turn a brown or blue-green color.



# LEAFLET RECIPES

## Strawberry Soy Smoothie

*Here's a light, refreshing, and healthful drink for warm afternoons. The strawberries are center stage, without the supporting cast of sugar, cake, or cream.*

*from Margaret Lange*

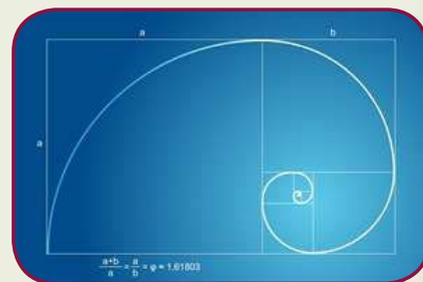
- 1 cup silken tofu (about 7 ounces)
  - 2/3 cup soy milk
  - 1 cup ice
  - 1 1/2 to 2 cups strawberries
  - 1 teaspoon vanilla extract
  - 1 to 2 teaspoons honey
  - 3 mint leaves
1. Place ingredients in a blender in the order given.
  2. Blend on high for 10 to 15 seconds, or until the ice is fully incorporated and the mixture is frothy.
  3. Pour into glasses and enjoy. Makes approximately two tall glasses full.



*Wanted: Your recipes! For publication here, send them along with a picture to the editor.*

## Did you know?

Throughout the plant kingdom, one can observe plants exhibiting the Fibonacci pattern—a perfect spiral. Fibonacci was an Italian mathematician of the Middle Ages who introduced the Hindu-Arabic numeral system to Europe. His divine proportion sequence results in the self-similar spiral pattern, and this mathematical phenomenon can be seen in the fruit of the pineapple, which is actually 100 to 200 fruitlets fused in the perfect spiral. Other plants with this spiral pattern include the pine cone and the sunflower.



# Heirloom Exposition —continued

There were many 20-something-year-olds at the Heirloom Exposition and some talked about their experiences with buying and operating small farms (5 -20 acres) and successfully growing food for local markets and community supported agriculture (CSA) organizations.

## Heirloom and Native Plants

Heirlooms seem a lot like Native Plants. Are they the same thing? It seems that human individuals have selected and saved heirlooms while native plants sorted themselves out on their own. Heirlooms are plants (or animals) that have adapted to people's local tastes. You've certainly seen the increasing appearance of heirloom tomato varieties, colored potatoes, purple cauliflower. These have been chosen and preserved by gardeners, native farmers, the world's local food cultures. For example, there are 140,000 varieties of cultivated rice.

The term "Heirloom", and perhaps the defining characteristic, comes from the history of saving and handing down seeds, within a family, from generation to generation. This passing seeds to one's heirs is not done with native plants ("Here, son. I want you to have my favorite Acuba"). Heirlooms require this commitment or they are gone, while native plants are just fine when left alone.

Native Indian corn, squash, and bean varieties are considered heirlooms. But Indians also harvested food from a wide

variety of "native" plants, which they also used for clothing, tools, weapons, medicine, baskets. So some native plants have benefitted from a sort of guardianship by humans, a long-term interaction.

Part of "heirloom-ness" requires that it is not grown in modern large scale agriculture, which essentially developed after WW2 and tends to mono crop hybrids. Similarly the term "native" plant seems to evoke a plant that is not commonly grown and sold by the large scale nursery industry which has to pander to landscaping choices that require profuse flowering, low maintenance, regular fertilization and irrigation, and fast growth. .

Heirlooms and native plants have in common that their use seems to be working with nature rather than against it. Natives obviously don't need chemical "inputs" and their water use is minimal. Since heirlooms have been selected for local climate conditions, they are like a round peg in a round hole.

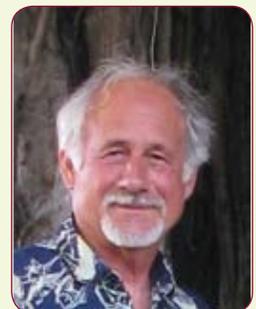
As humanity tries to keep our civilization experiment afloat there is less and less certainty about how we are going to get back to the way it was. Our children and their children, who have to see farther than that, know that going back isn't going to happen. They are ready to get on with fixing things and doing what needs to be done in a way that leaves behind a better place. We are part of Nature and must stop soiling our



A display of tomatoes and peppers in an array of colors at the Exposition

own bed. The respect for native plants and the preservation of their cousins, locally adapted heirloom varieties, are undoubtedly part of a successful future.

Charlie Gulyash, CRFG member and Nipomo Native Garden newsletter editor



# What is an Heirloom?

**T**he use of the word heirloom to describe foods varies with the propagation style used for that particular plant. For vegetables grown from seed, most will produce seeds that will grow true to the variety year after year. However, as we explain in all of our grafting demonstrations, many fruit trees will not grow true to their variety from seed, hence heirloom varieties are maintained only through grafting.

What's more, while many heirloom fruits and vegetables originated from chance seedlings or unique shoots on existing plants created by nature, many of our favorite old-time varieties were the result of intentional cross-pollination of varieties to enhance and combine the traits of each.

For many of us, this process continues, and some new cultivars created today will become heirlooms to future generations.

**C**ase in point: the popularity of the Dr. DeVincenzo apple project! To paraphrase the tag-line from *Composers Datebook* on American Public Media, "All food was once new."

## What is an Heirloom Vegetable?

—*Courtesy of Kathy Mendelson*

While people have been talking about heirloom vegetables for more than a decade, they have yet to reach an agreement on exactly what an heirloom variety is. So far, experts in the field agree that heirloom vegetables are old, open-pollinated cultivars. In addition,

these varieties also have a reputation for being high quality and easy to grow. Perhaps it is best to discuss the details feature by feature.

### Trait 1: Age

Just how old a cultivar has to be to be an heirloom is open to discussion. Some authorities say heirloom vegetables are those introduced before 1951, when modern plant breeders introduced the first hybrids developed from inbred lines. While there are good reasons to use 1951 as a cut-off, many heirloom gardeners focus on varieties that date from the 1920s and earlier. A few, especially those re-creating World War II Victory Gardens, add introductions from the 1920s, 1930s, and the early 1940s. While some first-rate open-pollinated cultivars were introduced after 1951, few gardeners include them with the heirlooms.

While many of the varieties are 100 to 150 years old, there are some heirlooms that are much older. For example, experts think certain heirlooms are actually traditional Native American crops that are pre-Columbian. Other heirlooms are old European crops, some of which have been in cultivation for almost four hundred years. Still other heirlooms trace their ancestries to Africa and Asia. They too may be much older than records indicate, but distance and language make it difficult to trace their histories.

**J**ust as different gardeners have different ideas about how old heirlooms are, they also have different ideas about which old varieties are heirlooms. To some, nearly all the old-time

## An Heirloom Primer

Defining the word "heirloom" is easier than finding a firm description of what qualifies a plant to be called "heirloom." According to the OED, "heir" comes from the Latin *herem* and means "One who is entitled to receive property of any kind as the legal representative of a former owner." "Loom" comes from Old and Middle English for "utensil, implement, apparatus, furniture, an implement or tool of any kind." Combined, heirloom means "Anything inherited from a line of ancestors, or handed down from generation to generation."

A recent entry from 2006 defines heirloom as it is used to describe flora and fauna as:

"Of or designating a variety of plant or breed of animal which is distinct from the more common varieties associated with commercial agriculture, and has been cultivated or reared using the same traditional methods for a long time, typically on a small scale and often within a particular region or family."

varieties are heirlooms. To others, varieties can be old without being heirlooms. They exclude, for example, commercial varieties and those that appeared in the seed trade, limiting heirlooms to those local or regional varieties that were passed down from generation to generation of gardeners.

While I can appreciate the reasoning of those that view heirlooms as a narrow subset of

# What is an Heirloom? —continued

all old varieties, I side with those who include nearly all the old-time varieties with the heirlooms for several reasons. For starters, many of the old varieties that went on to fame and fortune as commercial successes started small.

**T**ake the 'Hubbard' squash, for example. There really was a Mrs. Hubbard who found this variety, which was later popularized by seedsman James J. H. Gregory. Similarly, is the 'Brandywine' tomato, recently rediscovered by many growers, to be excluded from the ranks of heirlooms because several prominent seed companies promoted it in the 1880s?

I also consider old varieties to be heirlooms because so many of them are threatened with extinction. Should we not save such varieties just because, at one time or another, they were popular enough to be commercial successes? I am even happy to lump the old, open-pollinated varieties that still appear in seed catalogs today with the rare heirlooms. While such plants may not need preservation today, they could become orphans just as easily as their ancestors.

## Trait 2: Open-Pollinated (OP)

When heirloom gardeners refer to open-pollination, they mean that a particular cultivar can be grown from seed and will come back "true to type." In other words, the next generation will look just like its parent. For example, plant a 'Brandywine' tomato, let some of the fruit

mature and collect the seed, process it properly, and store it well. The next year, plant the seed and it will grow another 'Brandywine' tomato. Seed saving is a simple enough process, and gardeners have been using it for generations.

Now, however, there are more and more vegetables that will not come back "true to type." For example, plant nearly any F-1 hybrid tomato, and go through the steps described above to save seed. The next spring, plant it, and see what happens. The seed may not even germinate, since it may be sterile. If it does sprout, the young plants will probably not have many of the characteristics that made its parent noteworthy. While hybrids have many outstanding qualities, the ability to reproduce themselves is clearly not one of them.

Heirloom gardeners are, of course, aware that the term "open-pollination" is a bit of a misnomer, because there is nothing at all open about the pollination of many heirloom vegetables. Take squash and pumpkins, for example. They cannot be left to pollinate each other willy-nilly, or the resulting offspring will be mongrels. While some may be interesting, the original type will be lost. Like the squash family, the brassicas (cabbage, cauliflower, broccoli, and their kin) also cross readily, as do several other vegetables. Gardeners who hope to save seed of such vegetables have to isolate either the plants or their flowers to prevent such unwanted crossings.

Another problem with the term "open-pollination" is that some of these crops are not even

grown from seed, and no pollination, open or otherwise, is required to keep these varieties going. Potatoes, garlic, Jerusalem artichokes, and certain others are propagated vegetatively. Calling such crops "open-pollinated" feels awkward, even if such cultivars first grew from seed.

**F**inally, that open-pollinated varieties can come back true to type does not guarantee that they always will. Gardeners in the past knew that open-pollinated seed would occasionally produce an off-type seedling. To maintain a seed line, they looked for and rogued out off-type seedlings. Gardeners should do the same today.

## Trait 3: Quality

What draws many gardeners to heirlooms is flavor. They want a tomato that tastes like a real tomato, not a plastic one. They long for corn that tastes like it did when they were a kid. They search for a sweet, juicy muskmelon, and wonder why cantaloupes are crisp and dry. After trying varieties that look good on the pages of seed catalogs but just don't taste like much, they turn to heirlooms.

What they find may well be something of a mixed bag. The best of the heirlooms really are wonderful. They have it all. They taste wonderful, look beautiful, and are easy to grow. No doubt about it, these varieties are terrific. There are, however, varieties that take a more experienced hand to grow well. Some are local or regional varieties that may or may not

*continued on page 10*

# The Leaflet Review

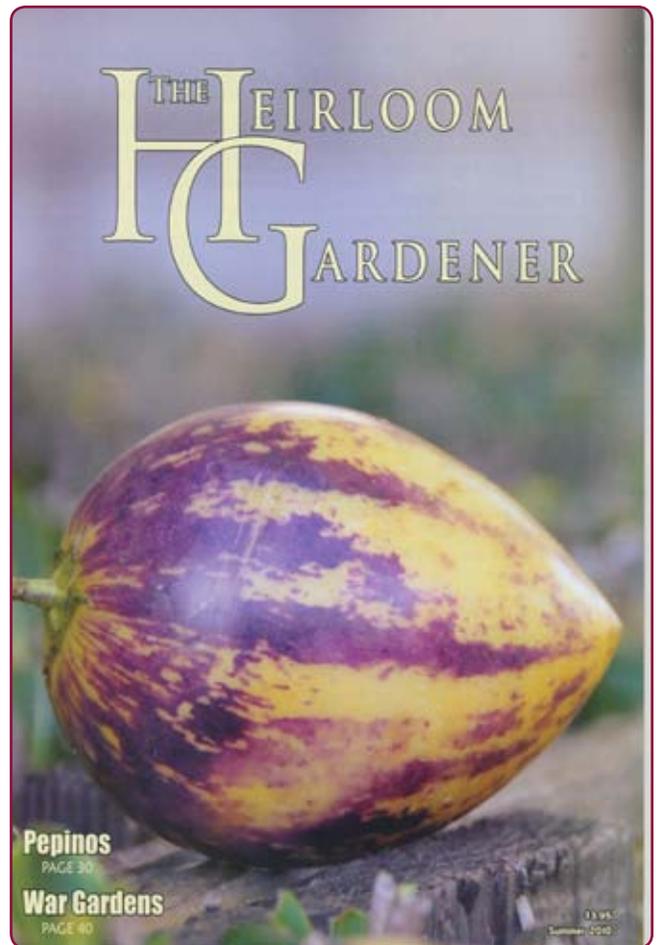
## The Heirloom Gardener Magazine

**P**UBLISHED QUARTERLY BY RARESEEDS PUBLISHING in Mansfield, Missouri, the Heirloom Gardener covers heirloom gardening and living, comprehensively and with a polished style. The publication emphasizes the cultivation of non-hybrid, heirloom varieties of old-time vegetables, herbs, flowers, fruits, and berries, growing organically, and living a local lifestyle. Featuring educational, well-written articles and high-quality colored photographs, The Heirloom Gardener covers such subjects as seed sources, seed and food preservation, seed collecting, food history, growing tips, recipes, and travel. Recent articles include:

- "How Native Americans Grew Corn"
- "Tomatoes: Grow the Best Tomatoes Ever"
- "Bring on the Beneficials: Inviting Predatory and Pollinating Insects"
- Strawberry Memories: Preserving Varieties for Future Generations"
- Farmer's Markets in Paradise: A Visit to Kauai's Sunshine Markets"
- "Pepino: the Mellow Fruit"
- "Northern California's Lemon Lady: Learn How to Feed the Hungry in Your Area"

For more information or to subscribe:

[www.TheHeirloomGardener.com](http://www.TheHeirloomGardener.com) or 1-866-OLDSEED.



## WHAT IS AN HEIRLOOM? -CONTINUED

be suited to conditions in your back yard. Others are susceptible to problems unknown to earlier gardeners. Today, certain plant problems are much more common than ever before, and new, resistant cultivars may be the only ones suited to areas where certain diseases and pests are entrenched. Your local Master Gardeners or County Extension have information on plant problems in your area.

Finally, heirlooms can be quirky. Seeds may germinate slower than their modern counterparts, or they may sprout in erratically. Some may pop up after you've given up on them. As they grow, some heirlooms have traits that are downright strange. For example, I once grew an heirloom cabbage variety that seemed to tip its crown upside

down until it had six or so true leaves. Then it turned right-side up and grew just fine. Other old plants will do similarly wacky things. Unfortunately, information about such traits is hard to find. About all gardeners can do is wait to see what happens, perhaps reflecting on all the things our gardening forebears knew and the wonders of biodiversity.

*Kathy Mendelson, a botanist by training, has worked in public gardens, taught plant science at the community college level, and served as a consultant and speaker on garden history. She is particularly interested in garden history, especially the story of gardening in the Pacific Northwest. She grows a wide variety of heirloom plants. Read more on her excellent website: [www.halcyon.com/tmend/heirloom.htm](http://www.halcyon.com/tmend/heirloom.htm)*

# In and About the Orchard

## Have You Thinned Your Fruit?

If you have ever spoken with me about thinning fruit trees, you know that I am passionate about this. Too much fruit on a tree results in these problems:

- Lots of fruit drops before ripening, leaving more clean-up of useless fruit.
- The fruit that does ripen is smaller.
- Overloaded branches droop excessively and can break.

Yes, thinning is time-consuming too, and if you planted and grafted and cared for your trees this far, thinning can be a pleasure — your trees have matured to the point where they set fruit and you are going to harvest the rewards of your labor.

Even if your tree is just beginning to set fruit, thinning may be a good idea, if there are fruits touching each other.

I have no training in horticulture, so I'll share with you what I've learned at CRFG meetings and in working with my trees for the last 12 years. I only thin my apples, pears, and plums.

Thinning the fruit is done best when the trees have been suitably pruned the previous year, so that the fruit is



Looking up, more to thin..



Lots of little apples on the ground from thinning this tree.

accessible and there is plenty of air space within the tree. Still, I find places that are growing too densely while I am thinning, and I prune these back. Here are the steps I go through:

### Thin the Clusters

Most of the fruit will set in clusters. Apples grow in clusters of up to seven, while pears are in twos (should I say pairs?). Plums seem to be more random. I thin most of these clusters to only 1 fruit, leaving the largest, or the one in the best location.

### Increase the Space Between Fruit

As I thin the clusters, I find branches that have clusters very close together, or close to those on another branch. I leave at least 2 or three times the final diameter of the fruit between each one.

### Reduce the Total Quantity

At this point, I look at how much fruit is there is on the tree. If it is more than I know I can use and share, or seems to be too much for the tree, I thin out more, taking out the smallest fruit. There's a tricky part here: There should be at least 35 leaves on the three for each apple, and at least 70 for all other fruit.

### Check Again

When I think I'm done, I take a fresh look and invariably discover whole clusters that I missed. I find that getting down on the ground and looking up in the tree is a good way to spot them.

# LEAFLET CHRONICLE

March 10, 2012

## Return to the Pear Orchard

We returned to Lisen Bonnier's orchard and the Pear trees that we grafted over to Seckel last year. They had grown a lot and needed to be pruned already. A great meeting that afternoon, for at least ten reasons:

1. We had a good show of people, at least 59 people came out.

2. The demo by Larry was fantastic. The crowd moved in to see.

3. We had a significant number of folk who had not participated last March and needed to know the Bark Graft. They got to practice later with guidance from Art and Larry.

4. The discussion/debate/learning in the orchard was fantastic!!! We had several hot discussions and lots of learning. We cut off limbs today that had BEAUTIFUL GRAFTS GROWING!! I could not believe it, we have never cut off new growing grafts before - we had to. There were too many successful grafts and too much growth!!!!

5. The birthday cake was a surprise, was delicious, and might be a tradition!! There was food and drink for all. Delicious cake fed 60 people big pieces.

6. The growth of our year old grafts was AMAZING and the members love seeing this growth.

7. Obvious preparation by Lisen paid off. Windbreak for our meeting, Scionwood in cooler boxes, etc!!!



One of the groups telling Marv what and where to cut.

8. Lauren Garner brought a BUNCH of College students.

9. There were Master Gardeners there for their first meeting (thanks to sales pitch by Art on Thurs.)

10. Good spirits, good feelings, happy people.

This outfit is friendly!! Congratulations to all on a very good meeting today.

—from Joe Sabol

**L**isen is also growing a large field of artichokes. In past years, it has been hard work to clear the field after the harvest was complete. This year she is experimenting with using livestock to clear the field while the graze. Maybe next year we will get a report on the results.



New bark grafts on a pear tree.

# LEAFLET CHRONICLE —CONTINUED

## April 14, 2012 at the Home of Jack Swords in Nipomo-

April's meeting found us in what may appear to be a tropical forest, belied by the appearance of jackets on the participants. Jack's motto is, "Someone told me I couldn't grow these here, so I had to see if I could!" It is such a remarkable thing to see these plants flourishing in cold Nipomo, only pictures can explain.



Macadamia nuts ripening on the tree.



We use the special nut cracker and eat plenty.



Successful cleft graft on a Cherimoya tree.



Jack grows Proteus, too.



Grapefruits

# 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.

Check the website for more details.

[www.crfg-central.org/calendar.htm](http://www.crfg-central.org/calendar.htm)

The June meeting will be held on the THIRD Saturday for June!!!!

**S**aturday, June 16:  
This meeting will be held on the THIRD Saturday of June. If you arrive on the second Saturday, you will find the Cal Poly Graduation program instead!

Dr. Lauren Garner and her fellow Cal Poly Fruit Science faculty, staff, and students will host this meeting at Cal Poly. School will not be in session, and we will be treated to a tour of the tour of the amazing Cal Poly Citrus Orchard.

**T**HE CRFG FESTIVAL OF FRUIT 2012 – THE YEAR OF HEIRLOOM FRUIT, WILL BE HELD THIS YEAR ON MONDAY THROUGH THURSDAY, SEPTEMBER 10, 11, 12, AND 13 IN ASSOCIATION WITH THE 2ND ANNUAL HEIRLOOM EXPO IN SANTA ROSA, CA. HISTORICAL, HERITAGE, HEIRLOOM AND EXOTIC FRUITS OF ALL KINDS WILL BE CELEBRATED, WITH SPEAKERS, DISPLAYS, AND TASTINGS AT THE NATIONAL HEIRLOOM EXPO. THE SCHEDULE IS STILL BEING FORMED, AND IS ALREADY FILLING UP.

MONDAY WILL FEATURE TOURS IN SANTA ROSA AND SEBASTOPOL, FOLLOWED BY A RECEPTION IN PETALUMA. SPEAKERS WILL INCLUDE:

- BOB HORNBACK (EXPERT ON THE "FRUIT WIZARD" LUTHER BURBANK)
- AMIGO BOB CANTISANO (EXPERT ON PIONEERING SIERRA NURSERYMAN FELIX GILLET)
- RAM FISHMAN, AUTHOR OF "FRUIT EXPLORER'S HANDBOOK" (AND EXPERT ON APPLE BREEDER ALBERT ETTER)

THE NATIONAL HEIRLOOM EXPOSITION ADMISSION PRICE: ADULTS \$10.00 OR 3 DAYS FOR \$25, ANYONE 17 AND UNDER GETS IN FREE. HOURS: 11 AM TO 9 PM DAILY  
LOCATION: THE SONOMA COUNTY FAIRGROUNDS, SANTA ROSA CALIFORNIA

THESE HOTELS HAVE SPECIAL RATES FOR THE FESTIVAL AND EXPO:

- AMERICAS BEST VALUE INN SANTA ROSA - 1800 SANTA ROSA AVENUE
- TRAVELODGE SANTA ROSA: 1815 SANTA ROSA AVENUE
- FLAMINGO CONFERENCE RESORT AND SPA 2777 4TH STREET HILTON
- SONOMA WINE COUNTRY 3555 ROUND BARN BOULEVARD

WANT MORE INFORMATION? CONTACT:

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