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# CENTRAL COAST CHAPTER CRFG

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## In this issue

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Next Meeting.....1  
Announcements.....2  
Chapter News .....5  
August Meeting Photos.....6  
Upcoming Events.....12



Photo from [SageLandscapes.net](https://www.sagelandscapes.net)

**Chapter Website:**  
<https://www.crfg-central.org>

**Facebook Page:**  
Facebook-CRFG-Central  
Coast

**YouTube Channel:**  
<https://www.youtube.com/@californiararefruitgrowers718/videos>

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[crfgccnewsletter@gmail.com](mailto:crfgccnewsletter@gmail.com)

## Next Meeting

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**Saturday, September 13th, 2025**  
**Sage Ecological Landscapes**

**Schedule\*: PLEASE NOTE TIME CHANGE**

- 11:30: Set up crew.
- 12:00: Presentation by Todd Davidson
- 12:30: Tour of acre display garden
- 1:00: Socializing and CRFG Meeting (Chapter Business)
- 1:30: Clean Up

\*Times are tentative and subject to change. Please check the chapter calendar webpage close to the event for updates:

<https://www.crfg-central.org/calendar>

**Bring:**

Snacks to share, chairs, water, and shoes for walking.

## Announcements

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### Upcoming Demonstration Orchard Workdays:

Saturday, November 1st,  
2025: 9am-12pm

### *Location & Parking:*

1301 Los Osos Valley Rd, Los Osos, CA

Plenty of parking on site. There will be CRFG signs to guide you.

### *Additional Info:*

Sage Ecological Landscapes specializes in sustainable landscape design and construction. They specialize in drought-tolerant plants, sustainable landscaping, and drip irrigation. Bring your questions related to growing plants in our county.

For more information, see the [Sage Ecological Landscapes website](#).

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### *Our Best CRFG Manners While Visiting Homes, Nurseries, Growers, etc.*

1. We never bring pets to meetings/tours and we never even ask if we may!
2. We do our best to use public facilities or our own restroom before the meeting.
3. We do our best not to ask to go inside the hosts' home.
4. We never pick fruit, flowers, foliage, weeds, seed pods and we never even ask.
5. We do our best to car pool and park with great respect to our host and the neighborhood.
6. We never talk when our host is talking. We do our best to stay up close when given a tour.
7. We never "take over" the tour and tell everyone how we do it at our home!!
8. We have thoughtful questions but try not to ask questions that embarrass our host.
9. We do our best to help our host feel good, feel appreciated. We clean up our mess.
10. We stay on the path, with our host ...and never go walking around on our own unless given permission by the host.
11. At the end of the tour, we make a special effort to thank the host. We "gather up" and have some sort of "closure" to the tour.
12. We even write thank you notes when we get home, especially if we asked a lot of questions, were impressed, were surprised, were treated well. We write thank you notes even when we are not the leader.

## Announcements

### *Chapter Officer And Committee Chair Openings In 2026*

The following positions are opening up for the 2026 year:

**Program Committee Co-Chair:** Help Sharon and the committee find interesting venues for meetings. Sharon has already started to fill the 2026 calendar!

**Hospitality Committee Co-Chair:** Help prepare for and organize the set up and clean up of the meeting's food and drinks.

**Newsletter Editor:** Take on the creative task of putting together the monthly newsletter. This is a wonderful way to keep our members connected and informed. Don't worry—it doesn't have to be long or complicated. Just an update with the location of our next meeting, any chapter announcements, news, and a few photos of the last meeting, with recap if possible.

**Welcoming and Membership Committee Chair:**

Do you enjoy meeting new people and helping others feel welcome? As Chair, you'll play a key role in creating a friendly atmosphere at our meetings: greeting attendees, assisting members and guests with sign-in and name tags, and answering questions about CRFG. If you're unable to attend a meeting, you'll coordinate with committee members to be sure someone is there to fill in.

**Scholarship Committee Chair:** Review Cal Poly Fruit Science student applications and select scholarship recipients. You will be working with Linda Robertson, Tucker Schmidt, and Terri Monell, as well as the guidance of year's chair, Gabrielle Robbins, who is willing to share her knowledge with you. They will train you.

## Announcements

### *CRFG Chapter At SLO Botanical Garden “Family Free Days”*

The SLO Botanical Garden has invited our chapter to take part in their “Family Free Days” event, held nearly every second Sunday of the month.

We already have three volunteers who are interested in putting together a booth for our chapter. We’re looking for someone to help coordinate and lead this effort.



These events are designed to give kids and their families a chance to explore nature, learn something new, and enjoy free, hands-on activities in the Children’s Garden. The Garden staff provide the venue and tables.

We’re looking for someone to find additional volunteers, if needed, and work together with all the volunteers to come up with simple, enjoyable activities. While not everyone needs to attend every event, there should be at least one chapter representative leading an activity each month.

This is a wonderful opportunity to inspire children and support families in our community.

If you are interested in participating, please contact our Co-Chairs Linda and Manny at [central\\_coast@crfg.org](mailto:central_coast@crfg.org).

## Chapter News

### Mid-State Fair CRFG Grafting Demonstrations

On July 20th, Manny, Linda, Mike, and Dara traveled to Paso Robles and set up a booth at the Mid-State Fair. Manny spent about three hours demonstrating grafting techniques, with Linda filling in for an hour to give him a break. Visitors were engaged, asking many questions and showing great enthusiasm for the process.



## August Meeting: Linn's Family Farm

Story provided by Terri Monell, extracted from the website  
Photos by Jenny Weaver

Early in their marriage in 1971, John and Renee Linn, who then lived in Lawrence, Kansas, decided to pursue their dreams to live out their lives on a farm. For years they had driven through the Midwest farmlands admiring the scenery and longing for a healthy life working together as a family. With their minds made up, these recent college graduates bundled up their newborn son Justin, packed their books and student loans into a '64 VW bug and headed for Denver. They were determined to make enough money to buy into their version of the American dream.

Unable to find a job in a bad national economy, John borrowed \$750 to put a down payment on a service station where he not only sold gas at the height of the oil crisis but specialized in foreign car repair. There was plenty of work — often 110 hours a week! The couple began to plan in earnest for a farm by deciding that in five years they would leave Denver with their family and a nest egg.



When the Linns arrived in Cambria in 1977, they felt elated and carefree. Nothing could dampen their spirits. They moved a little (8' x 32') 1952 trailer onto the farm and all five Linns moved in. They refurbished an old well on the property, learned to run trenchers, drive tractors, plant fruit trees, and build water systems and fences.

## August Meeting

Both John and Renee worked on and off the farm to make ends meet. By 1979, it hit home that without doing something imaginative — and soon, they would not survive, let alone succeed. They needed a cash crop to give them desperately needed income or their farm dreams were doomed. They decided to open a Pick-Your-Own with berries, vegetables, and cut flowers.



Many people came out to the farm, originally named Linn's Fruit Bin. The customers began to request something to take home from the farm fruit stand. So, Renee turned her attention to creating Linn's Fruit Preserves. One flavor became a particular favorite with customers. It was based on a then unheard-of fruit -- the Olallieberry -- a cross of a blackberry and a raspberry. Soon that led to the creation of Linn's famous Olallieberry pie thanks to Renee's cooking magic. Linn's Fruit pies were widely embraced due to their quality and intense fresh fruit flavor, with low sugar content. This turned out to be the cornerstone of Linn's success.

## August Meeting

Over time, Renee expanded the use of the berries into many products for sale and created recipes highlighting the Olallieberry for dessert fillings, curds, jellies, sauces, fruit butters, baking mixes, teas, vinegars, and a wide array of desserts. She then began utilizing other types of fruit which added extensively to her product line.



Linn's restaurant opened its doors for the first time in the summer of 1989. On Easter Sunday in 2006, a disastrous fire destroyed Linn's restaurant. Linn's added an emergency expansion which included the shops and the cafe located behind the restaurant on Bridge St. The restaurant was remodeled and rebuilt in 20 months and opened in December 2007. The emergency expansion was retained and now thrives along with Linn's gourmet goods and Linn's A la Carte Boutique and Books, and Easy as Pie Cafe.



## August Meeting

After many years, the Original Farm Store was closed due to Covid in 2020. Then the insurance company refused to cover the store for wildfire danger if the public were allowed onto the property. With these restrictions, and now three generations living on the farm, Linn's had no choice but to close the popular Farm Store permanently.



# August Meeting



# August Meeting



## Upcoming Events



### Family Free Day: The Secret Life of Plants @ SLO Botanical Garden

**September 14 @ 10:00 am - 2:00 pm**

Please join us from 10am to 2 pm for our almost monthly Family Free Day: The Secret Life of Plants. It's sure to be an epic adventure through the Garden to find plant, trees, birds and more! Tell your families, tell your friends friends, garden admission is waived so pack a picnic and stay for the day! This is an all ages event. Dogs on leash are welcome.

There will be crafts and educational activities in our Children's Garden. The retail nursery, home to our selection of self-propagated native plants well suited for the Central Coast's Mediterranean climate, will be open for business. Stroll through our "Fire Safe" garden and hike the hill up to the "Human Sundial" or simply meander through our main "Display Garden."

Please note: there's a \$3 fee to enter El Chorro park. Having cash will speed up park entry!

<https://slobg.org/event/family-free-day-the-secret-life-of-plants/>

### SLO Master Gardeners

#### Upcoming Workshops and Events:

#### September 2025 | Oceano | Victory Garden Workshop Series:

September 7, 2025 | Week 1: Soil prep, seasonal crop planning, California native seeds

September 14, 2025 | Week 2: Water-wise irrigation, fruit trees, garden safety

September 21, 2025 | Week 3: Pest management, pollinators, seed starting

September 28, 2025 | Week 4: Composting, small-space gardening, raised beds, program graduation

#### September 20, 2025 | San Luis Obispo | Workshop: Success with Landscape & Fruit Trees

#### October 2025 | Paso Robles | Victory Garden Workshop Series:

October 4, 2025 | Week 1

October 11, 2025 | Week 2

October 18, 2025 | Week 3

October 25, 2025 | Week 4

#### October 18, 2025 | San Luis Obispo | Workshop: Fire Prevention Strategies for Home Landscapes