



California Rare Fruit Growers – Central Coast Chapter

February 2020 Newsletter

by Lori Bright

Meeting: February 22, 2020: Annual Scion Exchange



Much of the preparation for the Scion Exchange happens the night before. The Scion Exchange is 100% run by volunteering Chapter members. Here our cheerful volunteers prepare to package grafting "goop," while others will sort and label rootstock, arrange and label tables to hold the scion wood, package grafting goop, package pheromone loops, get the supplies for the store ready, and enjoy a tasty chili that Evelyn prepared for the hungry volunteers (see recipe below). Photo by Alisha Taff

Upcoming Events:

Due to Rain our Grafting at the Orchard on March 7th has been postponed. I'm sure Dara and Manny will keep us posted.

March 14th we will have our monthly meeting at the Seven Sisters Garden at 2156 Sierra Way, SLO. This will be our Annual Propagation Meeting. Don't miss it!

So, onto the Fabulous Scion Exchange:

Whew, did you have as much fun as I did? That was like a fast rolling roller-coaster ride. From the evening of the 21 st til the last rootstock sold on the afternoon of the 22nd we were a-movin and a-shaken!



Roxy had a great idea to sell "Scion Kits" for those who come to the Scion Exchange unprepared. One dollar will get you a Ziploc bag, Sharpie, paper towel, and tape to label your scions. Photo by Alisha Taff



Packaging up pheromone loops for sale at the Scion Exchange store. Gloves are a must! Photo by Alisha Taff

What a well-oiled machine we were. Our Fearless Leaders, (Alisha, Tucker, Carol, Robert, Joe, Nell, Roxie....) were organized and well-prepared. If I might say so, I think we get better every year. Now, I'm not sure we had quite as many people at our event as we had last year, but those that came were super enthusiastic and bought us out of most of our goods. Joe suggested that we get our hands on some Avocado rootstock for next year. Great Idea!

Per Nell:

"We did it - another successful Scion Exchange under our belts. We canned, bagged and sold rootstocks to dozens of people (had 89 sales receipts) and helped them understand the fun world of grafting.

"We had an interesting mix of 'newbies' as well as seasoned grafters for customers. We had several orders of 10 or more rootstocks per individual.

"In spite of selling out of almost every rootstock, we brought in plenty of money for our scholarship program."



Closely observed by his supervising chicken, Joe has put the birdnetting in his truck and is ready to load up all the rootstock to bring the Scion Exchange!



Christine and Art admire the new signs for teaching students how to graft apple trees during this year's High School grafting project. Photo by Alisha Taff

So, techniques were taught, items were sold and happy gardeners absconded with tons of scion wood. I must have grabbed 70 scions myself and grafted like crazy. I could have slept in my orchard. Did you find some cool scions to add to your ensemble? Well for now we must rest on our laurels a bit and watch them bud out. So much FUN!

Evelyn's Vegetarian Chile Recipe

Evelyn made an absolutely delicious chile for those who helped out at the preparation for the Scion Exchange on Friday night. It was so good we all asked for the recipe! So here it is by popular demand.

Garden Chili

From children's center cookbook 2003 by Evelyn Ruehr



Photo by Dara Manker

- 1 medium onion, chopped
- 1 Tbsp oil
- 1 clove garlic, minced
- 1 large carrot, diced
- 1 green pepper, diced
- 2 stalks celery, sliced
- 1 zucchini, diced
- 2 cups water
- 1-29 oz can chili beans
- 1-15 oz can diced tomatoes
- 1 tsp – 1 Tbsp Trader Joe's organic chili seasoning blend (or chili pepper, cumin, oregano to taste)
- 1Tbsp brown sugar (optional)

In heavy 4-quart pot or Dutch oven sauté onions and garlic in oil. Reduce heat and add vegetables and water. Cover and simmer until vegetables are crisp-tender. Add chili beans and diced tomatoes. Simmer for an additional 30 minutes. Check seasoning and add chili seasoning blend and brown sugar to taste.

Approx 8 servings.