

The Leaflett

California Rare Fruit Growers - Central Coast Chapter Newsletter
Volume 12 • Issue 3 • MAY-JUNE 2009



2009 The Year of the Olive

Red Dragon Fruit or Pitaya

Hylocereus undatus



At the 2008 December plant exchange there were several lucky winners of Red Pitaya canes. Those people were winners in more ways than one as they now have a chance to grow a fruit that one doesn't see around every farmer's market. Brian Larson was one of those winners and he immediately started researching how to grow his cane. (He sent the photos above of close-ups of the blossoms as well as trellised fruit at a commercial grower.) There are several different Pitayas from the genus Cactaceae, but I will only address the "red" one here, as it is the most cultivated species.

Oddly, where Pitaya originated has never been precisely determined, but it is thought to have been from Southern Mexico and South America. In the late 1800's, French sailors introduced the plant to Vietnam where it became a special fruit to be eaten only by royalty and the wealthy. It grows well in Vietnam and Thailand and other parts of Tropics, where it has become a very widely used fruit. It is also popular in Hawaii where possibly the best known Pitaya hedge in the world grows. According to an article from Wikipedia: "In 1836, Mrs. Bingham planted a hedge of *Hylocereus undatus*, the famed cacti known in Hawaii as *Panini o kapunahou* and its exotic blossoms still bloom during the closing summer months on the Punahou walls. The hedge is on two sides of the school and about three hundred meters (football fields) long.

From July to as late as October the hedge blooms and several times there is a wall of white flowers hundreds of yards long. Supposedly all the *H. undatus* in Hawaii came from the wall of Punahou School. People used to come in the evenings from all over the island to see them blooming and "borrow" some cuttings so that now they have this species all over the islands.



The fruit is so beautiful to look at with its deep red skin which, cut open, reveals a white interior studded with tiny black seeds. The flesh is mild and sweet, with some people likening its taste to that of a mild pear with the texture of a kiwi. (Others think this variety is just plain “blah” and prefer the red-fleshed variety.) The photo on the left is from Darlene Schmidt at About.com and her article on eating fruits of Thailand.

The plant isn't especially difficult to grow, but because it flowers at night we don't have the natural pollinators (certain bats and moths) that it takes to get the fruit to set. Also, the plants need to be grown in greenhouse conditions here on the Central Coast because they are intolerant of low temperatures. There are many good sources on the internet to explain the growing and pollinating process.

If you don't have greenhouse conditions, but you still want to serve a fun, exotic fruit at your next dinner party, you can sometimes find the fruit at the grocery store. One internet source for the fruit is available from Jay Ruskey, a CRFG member who grows Pitayas, Cherimoyas, and other sub-tropical fruits at his 200-acre organic farm in Goleta. You can visit his website at www.calimoya.com or call 1-(805) 685-4189 for more information.

March Meeting

The March meeting, held in our Community Orchard on the Cal Poly Campus, was a “hands-on” experience in orchard management and maintenance. A large group of members turned out to be guided by “leaders” Bob Tullock, Larry Hollis, Art DeKleine, and Joe Sabol. Several volunteers turned up early to lay-out drip system parts. After sharing light refreshments, the crowd was divided into four groups that rotated in doing tasks such as drip irrigation installation, weeding, mulch spreading, fertilization, planting of two trees, and more! It



was an extremely productive and educational day for everyone who attended. All those who participated felt a much stronger feeling of “ownership in the orchard, too! Huge thanks go to everyone who was involved! We'll all benefit when we taste the “fruits” of your labor this summer!

April Meeting

By Bob Tullock

Saturday, April 11 was the day selected for the monthly Central Coast meeting of CRFG. It was a beautiful sunny, Spring day with just a light breeze. Many of our members arrived early to enjoy a delicious lunch at the picnic tables on the patio.

After the remainder of the membership gathered for light refreshments on the covered patio, our host and hostess, Reiner and Karen, led us to a room where we were treated to a power point presentation about the farm. The farm has been in operation for 16 years by their family and produces and sells a wonderful selection of organic foods and treats. One of the topics discussed was the difficulty and time required to produce organic olives. The typical olive process involves strong alkali solutions followed with the neutralization of these caustic solutions with sulfuric acid. The chemical cure occurs within a few weeks and the product is ready for packaging and sale. Organic curing utilizes salt



solutions and more than one full year from bin to sales jar. Their crop and kitchen residues are composted in very active worm bins, a time consuming process that is also very labor intensive. They have a marvelous selection of fruit trees that are planted to utilize bio diversity and allow nature rather than chemicals to control

insects and diseases. (Group shot was taken by Paul Moyer.)

Mt. Olive Organic Farm is located less than 4 miles west of Paso Robles and is an excellent place to stop for lunch and/or produce for those that enjoy quality!

Sandra Pirghabi Does It Again!

If you haven't seen one of the fabulous scrapbooks Sandra Pirghabi has made for our chapter—one for every year's activities--you simply must check one out! Sandra and her husband, John, have been long-time members of our chapter and Sandra is amazingly talented in recording and documenting chapter activities. Sandra began that documentation with her newsletters (a tough act to follow) and then moved on to her scrapbook project. Several years ago, the Pirghabis moved away from our area, but their hearts are still here on the Central Coast and they attend meetings whenever they can.

A few weeks ago, Sandra and John paid a surprise visit to the Sabols where Sandra presented our chapter with another scrapbook in the "Sandra format" that our current historian, Mary Giambalvo, could use to update our activities! As Joe Sabol said, "What a treasure we have in Sandra Pirghabi!"

And Speaking of Chapter Talent

Susan Atlee and Rosemary Wilvert (former poet laureate of SLO) requested that these beautiful words from a poem by Central Coast Chapter member, Doris Henzgen, be shared with you.

From a poem by Doris Henzgen titled: "Beauty of Vineyards of Grapes of a Lovely Valley of France."

"Orchards so enormous that lie in the enchanting valley of such beauty...the lovely valley so precious and protected for centuries."

Rosemary and Susan chose the first and last lines of the poem because they were reminded of our own Community Orchard lying in that “enchanted” valley on the Cal Poly campus. Thank you for sharing Doris’ beautiful words!

Optimal Codling Moth Control

By Art DeKleine

I think that one can use the internet and California ANR to establish an optimal time for codling moth control – with a lot less work than checking traps every few days.

For optimal application timing of larvicide, one must determine when the codling moth eggs hatch and become larva. This egg-larval stage of the codling moth is the very short period that damage control to the apples is possible! This is the optimal time for pesticide control.

Step 1: Determine a Biofix Date for the Codling Moth. Biofix is the date that marks the beginning of each generation. This is the first opportunity for adult Codling Moths to mate. (A practical alternate definition is the first day two or more adult moths are trapped – some people use the day when the fifth moth has been trapped – which often coincides with full bloom of Red Delicious apple blossoms.)

Info: Overwintering larvae begin pupating in their cocoon in early spring (mid-March to early April) – about the time apple blossoms show some development. The first adult moths begin to emerge several weeks later. Peak emergence is usually 17 to 21 days after the first adults emerge, though this depends on temperature. Adults continue to emerge for 6 or 7 weeks.

Adult moths are most active a few hours before and after sunset and they only mate when the sunset temperatures are above 62^o F.

In the spring, the Biofix Date is typically the first date after several moths are found in a trap and the sunset temperatures are above 60^o F for two nights. The Biofix date for later generations is calculated by noting an increase in trap collections about the time of a new generation.

The UC ANR makes a good effort to set Codling Moth Biofix dates and to record past dates, although I do not know of a specific site for SLO. See for example, (April 2008 and May 2008)

<http://cesanbenito.ucdavis.edu/newsletterfiles/newsletter399.htm>

Due to a cold spell in late March of 2008, there were two Biofix dates, March 24 and April 10.

If you fail to find an exact date, then use the date that your orchard began to bloom. This is not as accurate, but it will suffice.

Step 2: Find a calendar to write on and locate a degree-day recorded table. For example, if living in SLO, use

Weather Underground

<http://www.wunderground.com/>

Choose Zip Code, 93405, for example.

<http://www.wunderground.com/cgi-bin/findweather/getForecast?query=93405>

Make sure that San Luis Obispo, California (Airport) is selected. If not, select it!

Find Current Conditions and scroll down to **Weather History For This Location**

Scroll down to **History & Almanac**

Observe **Yesterday's Heating Degree Days:**

Click on **Detailed History and Climate (View)**

Click on **Weekly**

Observe **Growing Degree Days (base 50)** for the week.

Click on **Custom** above.

Enter the Biofix date. Observe **Growing Degree Days (base 50)** for the period.

Step 3: Using the following chart, estimate the egg-larval development stage.

Table 3.4. Temperature thresholds and degree-day requirements for codling moth development based on a lower threshold of 50°F (10°C) and an upper threshold of 88°F (31°C).

Event	Degree-days (°D) required	Average degree-days (°D)
Preoviposition period	30–79	58
Egg hatch begins	111–214	158
Larval development	330–640	471
Pupal development	302–586	431
Generation time*	743–1,440	1,060†

*Generation time is the average total time, in degree-days, from initial adult egg laying to the emergence of adults and the initial laying of new eggs in the subsequent generation.

†Generation time for summer flights averages an additional 160°D.

Source: *Integrated Pest Management for Apples and Pears*, 2nd ed. (ANR Publication 3340, 1999), p. 80.

Info: Adults mate and lay eggs within a few hours. A female deposits 30 to 70 tiny eggs, often on smooth leaf and fruit surfaces. The egg develops for some days (5 – 20) and then hatches. The small larvae seek out work their way into the fruit within 24-48 hours. This process takes about 150 – 250 degree days.

The egg hatch period lasts 4-6 weeks.

The WSU Orchard Pest Management Online recommends starting pesticide management : 21 days after full bloom (this may be 12 or more days too early) or 250 degree days after Biofix.

Info: For commercial growers, the larvicide Intrepid 2F and oil is a recommended pesticide control.

The first spray or other pest control should be applied at 250 or before DD50 after the Biofix. This timing corresponds to a predicted 3% egg hatch. A second pest control may be applied 10-14 days later. If pressure is not overly severe, one control, applied at 360 DD50 after the Biofix, is sufficient. Pest control for the second generation should be applied 1260 DD50 after the Biofix date. If codling moth pressure is severe, another application should be applied 10-14 days later.

If an insecticide is being considered, the following schedule is helpful

Compound Trade Name	Chemical Class	Life-Stage Activity	Optimal Spray Timing for CM	Mite Flaring Potential
Guthion, Imidan	Organophosphates	Eggs, Larvae, Adults	Biofix + 250 DD	L-M
Asana, Warrior, Danitol, Decis, Baythroid XL	Pyrethroids	Eggs, Larvae, Adults	Biofix + 250 DD	H
Rimon	IGR(chitin inhibitor)	Eggs, Larvae	Biofix + 100 DD Residue under eggs	M*
Assail, Calypso, Clutch	Neonicotinoids	Eggs, Larvae, Adults (limited)	Biofix + 150 - 200 DD Residue over eggs	M*
Intrepid	IGR(MAC)	Eggs, Larvae, Adults (sublethal)	Biofix + 150 - 200 DD Residue over eggs	L
Avaunt	Oxidiazine	Larvae	Biofix + 250 DD	L
Esteem	IGR(juvenoid)	Eggs, Larvae	Biofix + 100 DD Residue under eggs	L
Proclaim	Avermectin	Larvae	Biofix + 250 DD	L
Granulovirus	Biopesticide	Eggs, Larvae	Biofix + 250 DD Residue over eggs	L

*May cause mite flaring in combination with carbaryl or pyrethroids that kill predacious mites
Recommendations developed by: Larry Gut, John Wise and David Epstein, Michigan State University Department of Entomology

References:

1. The California Backyard Orchard - Referenced by Pests and Diseases
<http://homeorchard.ucdavis.edu/general-pests.html>
2. Managing Diseases and Insects in Home Orchards - Referenced by Fruit extension.oregonstate.edu/catalog/pdf/ec/ec631.pdf
3. Codling Moth Management Guidelines
www.ipm.ucdavis.edu/PMG/PESTNOTES/pn7412.html
4. WSU Orchard Pest Management Online
<http://jenny.tfrec.wsu.edu/opm/displaySpecies.php?pn=5>

Degree Day Look-up Table for Oriental Fruit Moth

Lower threshold: 45°F Upper threshold: 90°F Vertical cut-off

		Minimum temperature																							
		15	18	21	24	27	30	33	36	39	42	45	48	51	54	57	60	63	66	69	72	75	78	81	
Maximum temperature	46	0	0	0	0	0	0	0	0	0	0	1													
	49	1	1	1	1	1	1	1	1	1	1	2	4												
	52	1	1	1	2	2	2	2	2	2	3	4	5	7											
	55	2	2	2	2	3	3	3	3	4	4	5	7	8	10										
	58	3	3	3	4	4	4	4	5	5	6	7	8	10	11	13									
	61	4	4	4	5	5	5	6	6	6	7	8	10	11	13	14	16								
	64	5	5	6	6	6	6	7	7	8	8	10	11	13	14	16	17	19							
	67	6	7	7	7	7	8	8	9	9	10	11	13	14	16	17	19	20	22						
	70	8	8	8	8	9	9	10	10	11	11	13	14	16	17	19	20	22	23	25					
	73	9	9	9	10	10	10	11	11	12	13	14	16	17	19	20	22	23	25	26	28				
	76	10	10	11	11	11	12	12	13	14	14	16	17	19	20	22	23	25	26	28	29	31			
	79	11	12	12	12	13	13	14	14	15	16	17	19	20	22	23	25	26	28	29	31	32	34		
	82	12	13	13	14	14	15	15	16	16	17	19	20	22	23	25	26	28	29	31	32	34	35	37	
	85	14	14	15	15	15	16	17	17	18	19	20	22	23	25	26	28	29	31	32	34	35	37	38	
	88	15	15	16	16	17	17	18	19	19	20	22	23	25	26	28	29	31	32	34	35	37	38	40	
	91	13	13	14	14	15	15	16	16	17	18	19	20	21	23	24	25	26	28	29	30	31	31	32	
	94	11	11	11	12	12	12	13	13	14	15	16	17	18	19	20	21	22	23	24	25	25	25	25	
	97	10	10	10	10	1	11	12	12	13	13	14	15	16	17	18	19	20	21	21	22	22	22	21	
	100	9	9	9	10	10	10	11	11	12	12	13	14	15	16	17	18	19	19	20	20	20	20	19	
	103	8	8	9	9	9	10	10	10	11	11	12	13	14	15	16	17	17	18	18	19	19	18	17	
106	8	8	8	8	9	9	9	10	10	11	12	12	13	14	15	16	16	17	17	17	17	17	16		
109	7	8	8	8	8	9	9	9	10	10	11	12	13	14	14	15	16	16	16	16	16	16	15		
112	7	7	7	8	8	8	9	9	9	10	10	11	12	13	14	14	15	15	16	16	16	15	14		
115	7	7	7	7	8	8	8	9	9	9	10	11	12	12	13	14	14	15	15	15	15	14	13		

To find the total degree days for a day, locate the low and high temperatures and follow the rows to where they intersect. For temperatures between those listed, use the nearest shown. This chart can be duplicated for easy reference in the field.

Spring Tour for CRFG Members

By Pet Daniels

With buds swelling, and trees blooming, what a wonderful time it is to call a CRFG Central Coast Member and ask for a garden tour! Pet and Marv Daniels did just that yesterday and we toured the garden of Roger and Kathleen Eberhardt in south eastern San Luis Obispo. We have heard the area called Edna.

Roger and Kathleen live on a corner one-acre lot with Kado, the cat, who walked in and decided to stay! The home sits in the middle of the lot surrounded by some very tall trees, a nice natural looking swimming pool and an extensive orchard! A Fruit Growers dream!

We toured the entire garden and found many rare and interesting fruits and trees. Roger has the 'grafting bug' big time! He showed us many successful grafts and is truly willing to try the most 'difficult to graft' projects!



The orchard and vegetable gardens were very well tended and sported a nice cover crop of Fava Beans in preparation for the summer vegetables. (Thanks to Roger for the photo on the left that shows one part of his extensive garden.)

Roger and Kathleen collect rain water for use in the garden and not only recycle but gather sun power for their solar electrical system on the garage roof! We were impressed by the wide variety of plants they grew in the different areas of the property. There were surprises around every corner! One area Kathleen has set aside for a Japanese Garden with a serene

atmosphere. It is in the process of being developed.

Roger has planted his berry vines and grapes along the back fences. They are neat and healthy and all carefully pruned in preparation for the summer crop.

Yes, it was a good day to be in the Eberhardt's garden and take a tour. Thank you both for sharing such a wonderful sight!

A Rare Fruit by Any Other Name

Can you name the rare fruit in the photo on the right? If you said papaya, banana, pineapple, or mango—you'd be wrong. This photo of a fruit cart was taken by a friend of mine in New Delhi, India a few months ago. There, it was the Washington State Red Delicious Apples that were the "rare" fruit!



The whole idea at the founding of the California Rare Fruit Growers was to push the envelope of where a fruit could be grown. As

stated on the CRFG internet home page: "Although oriented toward the environmentally sound culture of any and all edible plants in the home landscape, CRFG is focused on species not native to nor grown commercially in any given area. Its mission is to share knowledge acquired from its activities with home growers in particular and with anyone else in the world having an interest in edible plant cultivation."

So, even something as "common" as an apple can be a rare fruit when trying to find an apple, for example, that will grow well here on the Central Coast. An apple that will do well in Paso Robles, won't taste the way it

should, or won't even produce south of Cuesta Grade. So what kind of "rare fruit" grows in your backyard—an apple or a cherimoya? Share some of your rare fruit growing experiences with your fellow chapter members!

2009 High School Apple Grafting Program

It just gets better and better! Apple Grafting Coordinator, Joe Sabol, and his able Apple Grafting Assistants, Marvin Daniels and Patti Schober, along with many chapter volunteers, have just completed another successful season of apple grafting with local students. I say "students", because the "wannabe" grafters aren't just high school age. Grafting classes were held with children in elementary school, high school, and continuing education. There were students who are "Master Gardeners" (shown above in a photo by Joe Sabol) and some of all ages who learned for the second year at Hesperia Hall in Bradley.



Santa Inez High School grafted its 1000th tree in the 10 years since Joe and his trusty crew of volunteers has been going there. (The photo on the left shows the proud grafter of tree 1000 and several CRFG volunteers who assisted him.) In the 11 years since the grafting program started, thousands of trees have been grafted, thousands of hours have been volunteered, and thousands of miles have been driven. But is all the work worth it? After all, if one wants a particular variety of apple, they are available to buy, right? Technically, that is correct, but, that discounts the intense pleasure students derive from "building" their own tree.

Teenagers are notoriously aloof when it comes to learning something "non-electronic" and especially being taught it by adults that are—to put it nicely—at least middle-aged. But there is a world of difference between those teen faces when they walk into the room and when they leave the room carrying their very own grafted apple! Even Master Gardeners are as excited as kids in a toy store when they get their canned rootstock and a piece of scion wood in front of them. And, of course, Joe Sabol's enthusiastic lessons are not to be forgotten, whatever your age—or however many times you have heard them! (Please see the article after this one for a visitor's view of the grafting experience.)

This year I asked several students at Nipomo High School who had been in a grafting class more than once about their previous trees. **All** of them said their grafts had taken and their trees had grown. Several of them had sold their trees at the school plant sale to help raise money. One young lady said she had taken her tree last year and given it to her grandfather for Father's Day. It meant so much to him, he cried—something she had never seen him do before! Another Nipomo student, a young man who was grafting for the third year, told me he had given his first tree to his step-mother to plant for the daughter she was carrying. It created a bond between the siblings before one of them was even born. The baby girl and the baby tree are both growing strong—and the pride of accomplishment by the boy as he told me his story made his face shine! If there were this many success stories in just one school, imagine it multiplied many times over.

But it isn't just teenagers who are impressed. This past year, Ralph "Bud" Sarmento made a very special donation to the apple grafting program in honor of his late friend, Will Diephof. Why? Will's wife, Laureen, writes a column for newspaper near her home in Gonzales and she wrote the following article that I am reprinting to answer that question.

"On Christmas Day in Aromas, daughter-in-law Sue handed me a huge basket wrapped up in blue paper with a string of sparkly stars holding it together. I untied the stars, spread open the wrapping and found a few of my favorite things from Sue's kitchen; a home-canned jar of apricots, a cake baked in a ceramic container, spices for mulled apple juice and another jar filled with something that I couldn't name right away. I held it in my hand and up to the light. The content of the jar is the reason for this story.

It was in 2000, when I first began writing for the Soledad Bee and Gonzales Tribune, and my husband, Will, who was known to my grandkids as Opa (Grandpa in Dutch) was getting close to beginning kidney dialysis treatment and not well enough to get out much. Because he was bored at home, and because I wanted to be near him as much as possible, he would accompany me on work assignments to places I thought he would enjoy.



It was fun to take him with me, because of the humor he found in nearly everything, and everyone he came in contact with found him intelligent, friendly and funny. On one of those assignments, we attended a workshop in the Gonzales High School Future Farmers of America classroom when a university agriculture professor came to teach the students how to graft an apple tree. (The photo on the left is of that very same professor, Dr. Joe Sabol, teaching a class at Gonzales High School in March of 2009. Those young people are enthralled! LH)

While I was busy taking notes and photos for the paper, Will got into the project, joking with the professor and the students. He followed the directions correctly, as was typical for him. He had been an engineer and doing things precisely was second nature. He proudly took his tree project to our home in Soledad and seriously nurtured the thing that looked like a stick stuck in a bucket.

Whenever someone came to the house, he showed off the stick and said, "I grafted this in a school project. It's a Fuji apple tree and will produce apples."

"Oh, uh-huh," was the usual polite response.

Then he had to explain the whole grafting process and how much fun it was to be a high school student again.

“Oh, right, yeah, uh-huh,” was the second usual polite response.

In May of 2002, we moved to Half Moon Bay to a rented house, and I took the stick, that now had a few leaves on it, to my son Larry and Sue’s home in Aromas for safe keeping. Sue planted the stick in the ground and I forgot about it.

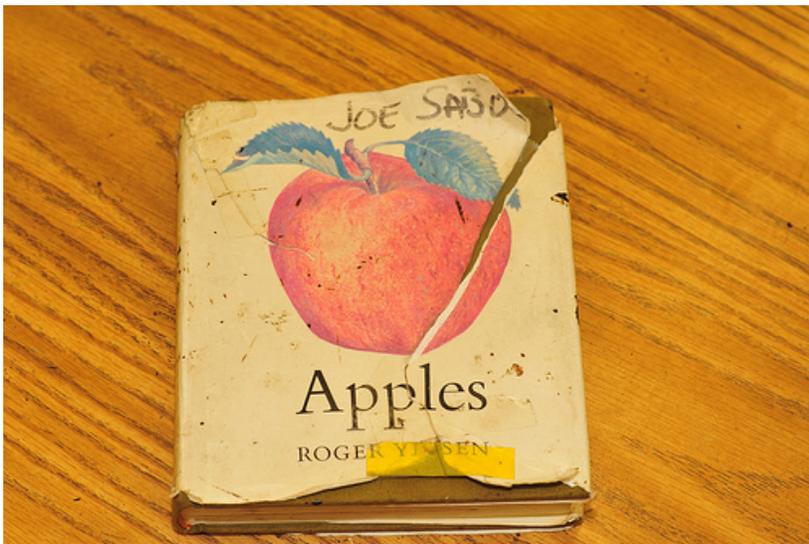
Two weeks after moving to Half Moon Bay, Will passed away.

Today, the physical sickness from grief is over and I’m left with many good memories of the guy who changed my life in many ways. Good memories come when you least expect it.

On Christmas Day, Sue pointed to the jar I held in my hand and said, ‘That is apple butter made from Opa’s apple tree.’”

Apple Grafting Class with Dr. Joe and His Team!

By Louise S. Pappas (A Friend of Pet Daniels’)



“What is your favorite apple?” With that question Dr. Joe Sabol, retired California Polytechnic University professor, began the morning in Terry Jacobson's life science class at Pacific Beach High School in San Luis Obispo, Ca. He followed that with a discussion of the "world's ugliest apple" causing laughter and questions from the intrigued students enrolled in the continuing education program. Then Dr. Joe described and demonstrated apple grafting all the while engaging students with witty and humorous questions. He placed special emphasis on how to

handle the grafting knife properly, calling on students to pledge to use the knife safely, which they solemnly did. (Photo is of Joe’s favorite apple book. He loves to get students going by showing them a picture of the world’s ugliest apple! LH)

CRFG members and Cal Poly students were there to help as students prepared the root stock. They observed, guided and offered encouraging words. Students were focused on getting the cut right, and if not, there was a CFRG member or Cal Poly student to help them do it correctly. The Cal Poly students were heard using their youthful communication skills to relate to, and act as role models for the high school students. There was pride in student faces when approval was given for a well done graft.

Community outreach is an important element of the CRFG program. We recognize that life skills and values are learned through interaction with knowledgeable and caring adults. Dr. Joe Sabol and his team of CRFG members and Cal Poly students enriched the lives of the Pacific Beach High School students that Friday morning. The whole team is to be celebrated for the time, energy and dedication it devotes to making a difference to the youth of the Central Coast. Good work, team!!!

Grafting 200 Trees in 100 Minutes and Arbor Day!



Who would have imagined that our gifted volunteers would manage to can roots, graft, goop, label, and water 200 apple trees to sell at the Arbor Day gathering in San Luis—and do it in 100 minutes! The odds were against them, but it happened when Terri, Leila, Marie, Pet, Jenny, Lee, Alicia, Dick, Doug, Marv, Larry, Jim, Paul, Ernie, and Al met at Joe Sabol's place on Saturday, March 7th for an intense work session. Paul & Marie Moyer, Jim Ritterbush, and Larry Hollis took the just grafted trees home to care for them until the Arbor Day activities on Saturday, April 25th at Laguna Lakes Park. Two volunteers,

Leila and Terri, even showed up from the Master Gardener class that had been taught a few days earlier to assist.

Then, on April 25th another crew consisting of Joe, Marie, Paul, Dave, Dick, Al, Jim, Art, Lennette, Lauren, and Kristin showed up to sell those carefully tended trees—which had already leafed out—for a mere \$5 each at the San Luis Obispo Arbor Day event. Dave Christie even gave several grafting demonstrations, much to the delight of those attending the festivities. People who purchased the trees were very excited to go home with a growing, grafted apple tree of their choice and a free bonus of a giant pumpkin seedling, compliments of Joe Sabol. It was a great way to spread awareness of our organization and to encourage people to plant trees!



Is it any wonder our group was invited to return again next year?

Announcements

WELCOME NEW MEMBERS: Brenda & Randall Cavanaugh, Richard & Sandra Fisher, William & Patsy Marshall, Nell Wade, Krista E. Warda, and Fred Kenyon.

JOIN CRFG: If you **haven't** joined the national organization of the **California Rare Fruit Growers**, why not? With your membership you receive a wonderful color magazine, ***The Fruit Gardener***, filled with

great articles on fruit growing, news, many chapter activities and contacts. You can also vote on important membership issues and even elect the governing board. Where else can you get so much for a mere \$3.00 a month? That's less than one trip to that specialty coffee place! Dues are **\$36 annually** or **3 years for \$100**. Membership applications are available from **Joe Sabol**. Call him at **544-1056** if you can't find him at a meeting or sign-up online at www.crfg.org. (If you prefer, you can save more by subscribing to the magazine by e-mail only which is just **\$25** per year!)

CHAPTER NEWSLETTER FEES: Please be sure your chapter newsletter fees are current and save our treasurer, Dick Pottratz, lots of work and begging. Newsletter fees are due January 1 of each year. Looking to save some money? Then pay the five-year rate of \$25 and you will save \$5 (since the **annual fee is \$6**)!

Making Earth Day Awareness Last: The San Luis Obispo Botanical Garden will kick off a two-week celebration featuring seminars, garden tours, lectures, discussions by renowned authors, book signings, and more. **At Home in the Garden** runs from May 3 to May 16; admission is \$10 for the general public and \$8 for members. Activities center on sustainability: Most events will take place in the Oak Glen Pavilion, which is constructed of straw bales. Discussions will address the Morro Bay estuary program, sustainable landscaping, and wildlife in the garden, along with landscaping demonstrations. For more information, visit www.slobg.org.

Lotusland Bus Trip: The Central Coast Chapter of California Rare Fruit Growers had such a wonderful time on the Lotusland trip last year we are doing the same trip again on **Friday, July 10** with the **OLLI** (Osher Lifelong Learning Institute) group. This will be your opportunity to take this marvelous bus trip and walking tour of the spectacular Lotusland gardens in beautiful Montecito, south of Santa Barbara. Registration is now open for the Lotusland field trip as well as many other wonderful classes in the current **OLLI** catalog and on line at www.oli.calpoly.edu Click on Course Offerings. (805) 756-7635

You can go to the Lotusland website at www.lotusland.org and take a peek at the wonders of this most enjoyable garden! If you have questions, call or email Pet Daniels 773-9311 or petmarv@aol.com

Looking for Rare Fruit Trees?—Norman Has Some: Norman Beard has a wide variety of tropical trees and plants available at his Goleta nursery, including Macadamia Nut, cherimoya, and avocado. His prices are reasonable, he loves to share his knowledge of growing rare fruit, and he is a very active supporter of CRFG. You can contact him at: <http://www.beardtropics.com/default.html>

Or call him at **805-968-0989** and go visit his wonderful farm. He'll be happy to give you a tour—if he isn't in the hot tub!

2009 CRFG Festival of Fruit—Plan ahead to attend the 2009 Festival of Fruit hosted this year by the Redwood Empire Chapter on **August 15** at the Santa Rosa Junior College campus. The chapter is lining up some wonderful venues that you won't want to miss! Visit the CRFG website and learn more.

Calendar of Meetings – 2009

Meetings are held the **second Saturday** of the month and **begin at 1:30 PM unless otherwise indicated**. Bring a friend, car pool, and, for most meetings, **bring a chair** for all in your party. Pet Daniels suggests we **bring our own bottled water** to drink, too. What fun it is to be a member of **CRFG**!

May 9—Avocado Grafting Workshop: We have NEVER had a "learn by doing" workshop on grafting avocados, so, this will be a FIRST for our chapter! Brokaw Nursery (Saticoy, CA) has donated 150 seedling avocados that are ready to graft! (Joe Sabol will be picking them up and taking them to the SLO County Ag Office for inspection.) Craig Righetti has agreed to "teach" us how to graft these seedlings. He is a pro! He will bring several varieties of scion wood from his orchard! Our hosts will be Paul and Kathy Madonna. We will meet at their avocado orchard up in the hills above Cayucos and they will donate Hass and Bacon scion wood from their trees for us to use on the seedlings! The first 150 people to arrive will get a **FREE** seedling to graft. If you have a small folding table, bring that in addition to your chair. Don't forget your water! Refreshments by the **A-G Team**, please!

Directions to Madonna's Avocado Orchard:

From the North HWY 101:

Take ramp for **CA-46 West** toward Cambria / Hearst Castle **0.2 mi**
 Turn right onto SR-46 / Cayucos Rd **10.5 mi**
 Turn left onto Old Creek Rd **5.3 mi**
 Turn left onto Santa Rita Creek Rd **1.7 mi**
 Arrive at **13150 Santa Rita Rd**, Cayucos, CA

From the South HWY 101:

Take ramp for **CA-1 North** toward Morro Bay / Hearst Castle **0.0 mi**
 Bear right onto SR-1 / Toro St **0.1 mi**
 Turn right to stay on SR-1 / Santa Rosa St **17.2 mi**
 Turn right onto Old Creek Rd **3.8 mi**
 Turn right onto Santa Rita Creek Rd **1.7 mi**
 Arrive at **13150 Santa Rita Rd**, Cayucos, CA

June 6—Dave Wilson Fruit Tasting—Cal Poly: Please note that this date is the **FIRST SATURDAY** of the month! **Time is from 1:00 to 3:00 PM.** There will be no business meeting. Dave Wilson Nursery will provide the entire Central Coast with a rare opportunity to taste 30 or 40 fresh fruit varieties, all for free! They will bring all the fresh ripe fruit they can pick and haul over here (mainly from Reedley) for a two hour afternoon tasting session, free, and wide open to the public!! Our chapter is co-host of the event along with Cal Poly. We will need volunteers to sign up for one of two shifts to prepare the fruit, serve the fruit, and answer questions. Volunteers will get to wear bright red aprons and big smiles! This is a fun and educational experience for everyone. No refreshments will be needed as there is more than enough fruit for everyone.

Directions to Crops Unit Classroom: From San Luis Obispo, take the HWY 101 Santa Rosa exit (Hwy 1) towards Morro Bay. Go to Highland Avenue and enter the Cal Poly campus. The Crops Unit Classroom is on the left and will be well-marked.

Central Coast Chapter CRFG Contact Information: Larry Hollis, co-chair, L_Hollis@hotmail.com or 704-1513; Patti Schober, co-chair, pwolfy@tcsn.net or 467-5097; Art DeKleine, program chair, adeklein@calpoly.edu or 543-9455; Joe Sabol, publicity, jsabol@calpoly.edu or 544-1056; Dick Pottratz, treasurer, pottratz@sbcglobal.net; or Lennette Horton, newsletter editor, handynana@gmail.com or 474-6501.