

# The Fruit Leaf

Santa Clara Valley Chapter

Jan./Feb. 2006

California Rare Fruit Growers, Inc



Scion preparations

## Notes from Corrie

*Our next meeting will be on February 11th. Doors open at noon, meeting starts at 1:00 pm. Come early for a bit of bragging, tasting and socializing. Bring interesting goodies for tasting and anything you want to rid yourself of from your garden.*

Our annual big event is sweet history, we had a very successful scion exchange as reported by Karl Gross in this newsletter. Karl showers thanks on the many helpers who contributed to the success, however, we owe Karl a lot of thanks for his efforts in organizing and actual physical work to pull this off, thank you Karl.

The board will settle on all the board positions at an early meeting on February 11 and you will be advised of the results at the general meeting on the 11<sup>th</sup>.

One position we did settled on is that of Orchard Manager, Saeko will take on this huge job. She has already, by herself, done a lot of work in the orchard such as carting in mulch and spreading it. She has also, alone, done a lot of work in listing and describing all the trees in the orchard. Saeko, this is wonderful of you and I want to appeal to members to please, please come forward to help in the orchard when Saeko asks for help.

We hope, however, that Ken and Nick will continue to look after the grapes, they will also need a bit of help, particularly from those who would like to learn more about grape cultivation, Nick is the pro.

This year we will have to be more active in the orchard to stop the deterioration of some trees, again your volunteered help will be appreciated.

The details of the February 11<sup>th</sup> meeting is inside. It looks very interesting to me and I look forward to it. (you can also pay your dues if still outstanding)

The egroup is proving very effective and useful to all those who are in it. If you are not please do join.

Tell us if there is anything you would like or dislike !

**Wishing you all a wonderful 2006 and hoping that CRFG will be a source of joy, happiness and knowledge to all our members.**

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## 2006 Meeting Program Schedule

Feb. 11 Members meeting. Speaker: Bill Merrill, see inside.  
April 8 Members meeting. Speaker: TBA  
June 10 Members meeting. Pot luck. Members round table of ideas and suggestions, the same as last year's interesting meeting.  
Aug. 12 Members meeting. Speaker: TBA Select a nominating committee  
Sept. ? Annual fruit festival in San Luis Obispo, details not yet known  
Oct. 14 Members meeting. Speaker: TBA. Nominating committee will propose new board members  
Dec. 9 Members meeting. Speaker: TBA. Vote for new board members. Annual awards

## SCVC 2006 Scion Exchange

By Karl Gross

Once again most of you reading this have come to and participated in the SCVC 2006 Scion Exchange, held again this year at Prusch Park; so you've already seen how successful it was. However, for those few that missed attending let me pass along the following and acknowledge some members and other folks.

As always I like to take this opportunity to thank those groups and individuals that provided so much assistance to put this Scion Exchange together. Without them, there would be no Scion Exchange. THANK YOU ALL Very Much!!

First off, many thanks to the Prusch Park Staff. Every year we seem to work closer and more efficiently together with them in putting on the Scion Exchange and all the prep work therein. Both the Work Party on the 7th and the Scion Exchange on the 14th were led off by work sessions on the Friday immediately preceding. Park Staff was most helpful throughout the entire process of the hectic preparation: From having a line of cars to enter the Park on the 7th at the opening bell, to laying down the floor mats in the MC Center, the Park Staff and our members worked smoothly and cooperatively. Thanks to the entire Staff of Prusch Park for their assistance, particularly Wes, Steve, Lalo, and Gina.

The Calif. Dept of Food and Agriculture was on hand to educate us about the dangers of Plum Pox (Sharka), something we all need to be aware of (Don't bring in wood from Europe and the East Coast!) **You cannot detect infected scion wood by looking at it.** We appreciate their time and effort.

Our count of varieties cut and available to members and the public was just over 450, exceeding last year's count of some 400 varieties. Members continued to bring in scions throughout the day and unfortunately some of those did not get added to the variety count, though they disappeared as quickly as the rest. With all that, we were still short some cherries, pomegranate, some of the European Plums, apricots, and a few other select varieties. We do seem to have finally managed to cut and provide more figs and grapes, mulberries, and persimmons than can be absorbed. We've always had more than enough peaches, Asian Plums, apples and pears. We try to vary the selection somewhat each year but still provide some of the tried and true favorites. Forewarned, members please next year plan to cut and bring in some of those varieties from YOUR trees!!

Jim Kern acquired some rootstock and there was even some leftover that might surface again for purchase at the February meeting. The rootstock route is certainly an inexpensive way to get more fruit tree for your dollars. Plenty of scions to graft on. [Personal Note: I believe that grafting a scion to a rootstock is more advantageous than a bareroot tree. The root system is the same size as the growing variety and can provide a massive first year growth (6-10'). Should the scion not take, next year you have a sturdy tree, in place, with three or four good places to graft to get one of those multiple or fruit salad trees.]

Andy Mariani of Andy's Orchard (<http://www.andysorchard.com>) provided scion material for a hundred varieties of stone fruit and most of our persimmons. The Heritage Orchard at Prusch and the Monterey Chapter's pome scions added a couple of hundred more. A cutting at Filoli was frosting on the scion cake-count and the staff member we worked with at Filoli was most helpful and friendly. Ray Sheehy from Sacramento brought down the Wolfskill cuttings and spent the Work Party day dividing them amongst the five No. Calif. Chapters. Thanks to all of you and to all the members that go out into their own trees/yards/orchards and put together a bag or two of their favorites to add to the mix.

The Work Party on the 7th was a massive show of support for the Scion Exchange effort. We filled the Meeting Hall at Prusch with tables, scions, and cutters (40+) from all Chapters. It was heartening to see so many people pulling together to put those scions on the tables. Each Chapter took home scion material in 5+ of the heftiest and largest, plastic garbage bags available. For the effort of all those people, spending a good part of that Saturday cutting and bagging, the vast number of people you saw at the Scion Exchange had a free Smorgasbord of scions to add to their orchards.

Saeko Izuta again masterminded a great potluck lunch that kept us going to the last cutting.

SRO is the order of the day when it comes to our grafting demonstrations and if you didn't get there early on, that's exactly what you had to do this year – Stand! Badar Kudsi started off at noon and kept going, and going, and going. Jim Kern came in at two o'clock for the final presentation of the day to end with a bang. Thanks to both our speakers, for they embody what we're all about, spreading the skills necessary to keep propagating those valuable, yet out of favor fruit varieties.



Bader Kudsi

This year's scion cuttings down at Andy's were marred by holidays, rain, and work. Many thanks to Sini Falkowski for making every single one of our five different scion cuttings. Scott Papenfus did the same, and then both of them came out to the orchard for the tree marking the Friday before the Work Party. What a marvelous effort at supporting the Scion Exchange.

Sarah Sherfy, our Membership Chair, again spent the entire Scion Exchange day helping people get into the Scion Exchange, physically and mentally. Cathy Berwalt and Jenell Doyon served heroic duty all day long at the sales table and helped out our members, the public, and our Chapter.

As always there are many, many more people that showed up to help and did what needed to be done and was asked of them without question. So, Corrie G., Erik K., John O., Nancy G. Jeffrey, Nancy, Nick, Steve, and a dozen or more others whose names I can't remember at the moment, thanks much. Thank You One and THANK YOU ALL!

### **Ideas for Next Year:**

We had a number of great suggestions for next year, all of which require effort. So, if either of these ideas appeals to you and you'd like to participate, get in touch with me or one of the Board Members.

**Labels:** Some Exchanges back we used to put labels on many/most of the varieties brought to the Scion Exchange that described that particular variety (characteristics, chill requirements, uses, etc.) As the varieties changed and the number of them grew over the years, that data set became outdated and wasn't replaced. We have a list of most all of the varieties at this year's Exchange and hope to get started in the coming months to get the labels prepared for next year's exchange. It will never be 100%, but if we start now we'll be prepared for a great percentage. Writing descriptions, compiling, formatting, and ability to print on a sticky label – you get the picture.

**Rooting Talk:** Again, a number of Exchanges back we used to have a third presentation on Rooting rather than grafting. Usually items in *Morus* sp., e.g., grapes, figs, mulberries, etc. We need to get back to that because we have so many cuttings to offer to people, and despite the casual comment about "just sticking it in the ground," the success rate is much higher when properly rooted. So, again, let me or your Board members know if you'd be interested in preparing such a presentation for next year. How's that for advance notice!!! You could even break in your rooting presentation at one of our bi-monthly meetings.

We had another very successful Scion Exchange thanks to the hard work of so many. Quite a few new people showed up at this year's Scion Exchange. We need that new group to keep coming to add to our membership and fill our Board and work parties. However, we most need those new folks involved to keep the heritage and bounty of rare fruit alive. So keep encouraging your friends and relatives to come to future Scion Exchanges and be a part of the California Rare Fruit Growers. Scion Ex. Chair Karl Gross [kgross@usgs.gov](mailto:kgross@usgs.gov)

## My Dream for Our Heritage Orchard

By Saeko Izuta

This year I volunteered to be a Heritage Orchard Manager. Why? Because I am convinced that we can transform the orchard into El Dorado. Here we can smell sweet fragrance in spring when the fruit trees are in bloom. In summer and fall, we can harvest and taste their fruits. Our pioneer CRFGs already planted nearly 400 different varieties of deciduous fruit trees. We are using the heritage trees as scion woods now, but how many of us know the taste of their fruit? We can do both, of course. Most people who hear me say this, flatly deny and say to me, "Oh, no, we can't, because it's a public park." Yes, we can do it. I know one public park in San Jose, and another public park in Hayward. Both have a big orchard with about 200 fruit trees. They harvest

fruits to be used for having a festival, and for distributing to the needy. Of course we need to put up a fence to ensure the crop. The above mentioned two parks have fences; one has a 3-foot wooden fence and the other an 8-foot deer fence. Why can't we? Right now our director chair Corrie is trying to negotiate with the San Jose City Park staff.

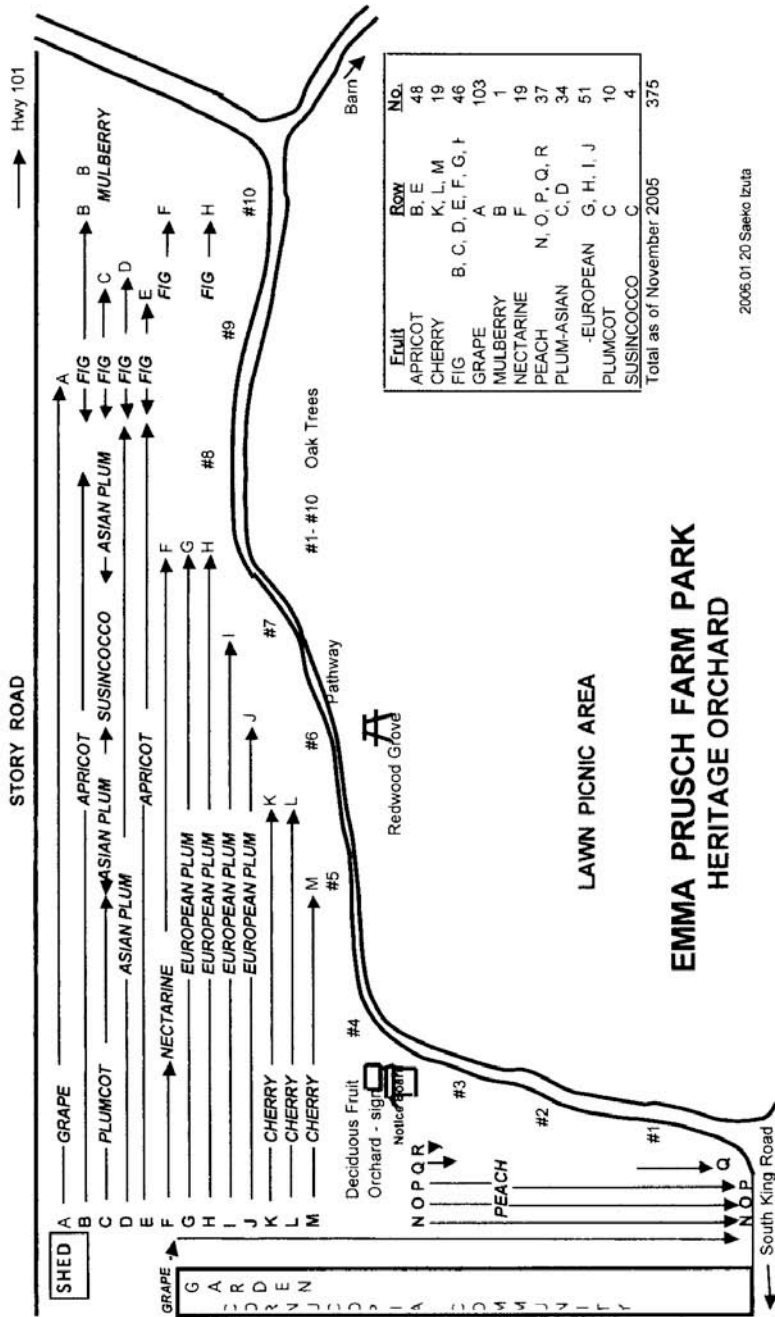
We definitely need a permanent watering system so that we can put in more of our time to keep the trees in good condition in order to bear fruits, more of our time to keep the trees in good condition in order to bear fruits, and at the same time to make the weeding easier. Fruit growers grow fruit trees to produce fruits. Right? That was basically what Emma Prusch wanted when she donated her property to the City of San Jose. We see this happening in farm animals, community gardens, etc. Why don't we work the orchard along this line? Last year Karl and I revised the orchard tree list. I also compiled a 30-page booklet containing brief descriptions on each tree from various sources, such as Andy Mariani's publication, Hai-Wen's cards once used for scion exchange, the reference book people use at scion exchange, and others. They are available free on-line, but cost a bit in printed form. There are lots of other things to do to maintain our Heritage Orchard. We depend on many people's help. We need your support and participation. I always admire the healthy fruit trees in the high-density orchard right next to our orchard every time I walk into the park from King Road parking lot. I heard each Master Gardener is putting in 100 hours per year of their volunteer time. This year I will be in the orchard at least two Saturday mornings, 2nd and 4th of the month from 9 am to 12 noon. If you are interested or feel challenged, please come and join me anytime convenient for you. Let's share our dreams, hopes, joys, blessings, tastings, whatever good things fruit tree caring may bring.

If you have any questions or comments about our Heritage Orchard, please email me. My address is: [s.izuta@sbcglobal.net](mailto:s.izuta@sbcglobal.net).

*I would like to introduce, very briefly, our Heritage Orchard in Emma Prusch Park. It is located in the east side of the park along the Story Road fence line. The orchard is a little less than two acres, and has about 370 different varieties of deciduous fruit trees. Out of 370, about 150 varieties are recommended to grow in home backyards by Andy Mariani. The Heritage Orchard is also used as scion wood. The heritage trees were planted by the original CRFG member caretakers some time in the 90's. If you pass the meeting hall heading toward Shell Station along the pathway, you will see our notice board and Deciduous Fruit Orchard sign on your left. You also see a dark green shed where we store some tools and supplies. All the rows and tree numbers start from here.*

*Now that several trees have started blooming, why don't you take a walk while the grass level is low?*





2006.01.20 Saeko Izuta



**Last Call!!  
Renew your  
Membership for  
2006**

It is time to renew your annual local Chapter membership. Membership runs from Jan-Dec each year. For those who have not yet renewed, it is advisable that you do so at the Feb 11th general chapter meeting or you may send your check for \$10.00 to SCVC/CRFG.  
Address: Sarah Sherfy, 9140 Paseo Tranquilo. Gilroy, CA 95020  
If you don't renew it by February, you will be removed from the distribution list (which I honestly hate to do). If you are not sure of your membership status, just ask me!!.

# Events

**Patricia Becker**  
**Common Ground**  
**Organic Garden**  
**Supply and**  
**Education Center**  
559 College Avenue,  
Palo Alto, CA 94306  
ph: (650) 493-6072  
[www.commongroundinpaloaalto.org](http://www.commongroundinpaloaalto.org)

II. February 5, 2006  
Bed Preparation with  
demonstration  
Year-round  
Sustainable Garden  
Planning  
Companion Planting  
Building Flats  
Soil Testing

III. March 5, 2006  
Seed Propagation  
with demonstration  
Transplanting  
Harvesting techniques  
for maximum  
production  
Summer Care  
Seed Saving  
Cost: \$120 for the 3-  
part series  
Time: 1-4:30  
Saturdays

## **Our Speaker for February 11, 2006, Not the first Saturday as in the past.**

*By Nancy Garrison with info provided  
by Saeko Izuta.*

Our speaker for Sat., February 11 will be **Bill Merrill**. Bill is a Fremont resident and Manager of *Navlet's Garden Center* in Fremont, where he's worked for over 12 years. Bill participates every year in "Bay-Friendly Garden Tour" which showcases natural gardening techniques. In his case, a CA native wildflower street front garden which requires NO watering year round. Bill uses cocoa bean hulls, moving compost bins, and cardboard for weed control. He used to be an organic farmer in Wisconsin.

Bill will talk about his experience growing some very worthy rare fruits in Fremont. His intensively gardened lot contains two dozen varieties of apples, a dozen types of citrus, four kinds of guava, and four types of blueberry. Three types of fruiting, cold hardy bananas were added in 2003. The first bananas were harvested on Jan. 1, 2005. Macadamia, avocado, sapote and walnut trees provide privacy along the fence line.

Be sure to bring fruit from your garden to taste such as citrus, avocados, passion fruit, and anything thing else you've got if you are not in the Medfly quarantine area which is in San Jose bordered by Camden and Hicks to the Southwest, San Felipe Road on the East, and Dry Creek on the North. To check the actual map, go to: [http://mastergardeners.org/Med\\_Fruit\\_Fly.html](http://mastergardeners.org/Med_Fruit_Fly.html) and click on map link.

Central Coast Counties Walnut Institute  
University of California Cooperative Extension  
Thursday, March 9, 2006 8:30am - 12 noon  
649 San Benito Street  
Veterans Memorial Building, Hollister  
Contact Bill Coates at (831) 637-5346  
[bwwcoates@ucdavis.edu](mailto:bwwcoates@ucdavis.edu)  
<http://cesanbenito.ucdavis.edu/>

# Fruit Slices

## GARLIC SPRAY

I have not tried this but often heard about the magic of garlic spray for insect control and plant foillar feeding. **GOOD, GOOD GARLIC:** Here's a quick recipe that will help keep bugs away and plants healthy. Puree 2 cloves of garlic in the blender on high for a minute. Slowly add 1 quart of water and continue blending for 6 minutes. Strain and add 1/8 teaspoon of liquid soap (not detergent). Cover and store in the refrigerator. To use, mix 1 part garlic mixture with 10 parts water and spray for pests or on plants with fungal, viral and bacterial diseases.

The patent on Monsanto's Roundup Herbicide has expired.

The active ingredient in Roundup concentrate is 41% Glyphosate. I found a source of inexpensive generic herbicide with 41% glyphosate as the active ingredient. This business sells 5 gallons of 41% glyphosate concentrate with the brand name of "Glyphos" for only \$149.75. That is the total price and includes all shipping costs. Order from "The Farm" Christina at (608) 271-1624 use your credit card. I've done business with them for 2 years and I've used "Glyphos" and it works great. This is a tremendous savings because a few years ago 1 gallon of Roundup Concentrate at 41% glyphosate was \$118. + tax. The above good information is from the Monterey Chapter newsletter, Thank you to their President, Chuck Rust.

**Important message to SCVC CRFG members! CRFG Inc. membership is now REQUIRED! You must join the parent CRFG Inc. organization. With this membership you receive a very colorful quarterly magazine-The Fruit Gardener filled with great articles on fruit growing, news and ideas, great recipes, other chapter activities and much more. Dues are \$30 annually or \$87 for 3 years. Dues run 1 year the date you join. Membership application is available at [www.crfg.org](http://www.crfg.org) Contact Sarah Sherfy [sherfy@gmail.com](mailto:sherfy@gmail.com)**

Saeko has designed the below graphic so we may cut out and use as a badge. Just write your name nice and large with a sharpie and pin to your lapel for any CRFG event.

The new badges that some of you ordered from CRFG Marketplace arrived and are waiting for you to be picked up at the February meeting. If you can't come and want it to be delivered to your address, please send me a self-addressed stamped envelope to my address below.

(One badge: 52 cents, two badges: 63 cents)

Saeko Izuta  
6249 Marguerite Dr  
Newark, CA 94560



## Membership Information Address Change Notification

Chapter membership dues of \$10 for the year 2005 are now payable. For information on chapter membership, notification of address and phone number changes, please contact:

Sarah Sherfy  
9140 Paseo Tranquillo  
Gilroy CA 95020  
408 846-5373

### Newsletter

Submit articles, by email  
Sue Conde  
weedeater@earthlink.net  
Or snail mail:  
4698 Englewood Drive  
San Jose CA 95129

## 2006 Board of Directors

Director Chair	Corrie Grové	650-372-0516	freestate@juno.com
Secretary	Cathy Berwaldt	650-856-1357	cberwaldt@hotmail.com
Treasurer	Jeffrey Wong	650-424-9664	jeffrey.wong@itv.com
Director	Erik Koser	408-229-8181	erikkoser@sbcglobal.net
Director	Nick Lolonis	650-574-0998	flolonis@yahoo.com
Director	Saeko Izuta	510-299-2813	s.izuta@sbcglobal.net
Director	Sarah Sherfy	408-846-5373	sherfy@gmail.com
Vice Chair	Open		

## 2006 Committee Chairs

Membership	Sarah Sherfy	408-846-5373	sherfy@gmail.com
Program Chair	Nancy Garrison	408-298-5828	nancyg2@aol.com
Fruit Leaf Editor	Sue Conde	408 996-3112	weedeater@earthlink.net
Scion Ex. Chair	Karl Gross	408-733-5317	kgross@usgs.gov
Heri. Orchard Manager	Saeko Izuta	510-299-2813	s.izuta@sbcglobal.net
Hospitality	Saeko Izuta	510-299-2813	s.izuta@sbcglobal.net
Grape			
Maintenance	Nick Lolonis	650-574-0998	flolonis@yahoo.com
	Ken Sherfy	408-846-5373	sherfyk@gmail.com
Volunteers Chair	Scott Papenfus	408-337-2240	papenfus@pacball.net
egroup	Piyush Mehta	510-713-8202	piyush_mehta@yahoo.com
Librarian	Doron Kletter	650-571-1258	kletter@impact.xerox.com
Propagation	Doron Kletter		
Hybridizers	TBA		
Sub-tropical fruits promotor		open	

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