

# The Fruit Leaf

Santa Clara Valley Chapter



July/August  
2006

California Rare Fruit Growers, Inc



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## Notes from Corrie

Next meeting: Saturday, August 12, 2006  
Emma Prusch Park, 647 King Road, San Jose 95116  
Doors open at noon and the meeting begins at  
1:00pm

*This is a special invitation for members who never attended before to do so and get the real benefits of belonging to this Chapter!*

## Speaker will be Joe Real Growing Bananas in our Area

Please try to attend the **2006 FRUIT FESTIVAL** in San Luis Obispo! September 5 - 9, 2006; particularly, if you have not attended one of these festivals before. They are very educational and great fun. There are classroom lectures and tours on a huge variety of topics. Actually, it is hard to decide what to attend and what to miss since one can not attend all of the events.

Judging by the notices the Central Coast Chapter members are organizing a great festival program and we should all try to share in the benefits.

I know a good number of us are registered to go but I also know that more of our members should attend. Keep in mind that the next opportunity is more than a year away and will likely be much further than beautiful San Luis Obispo.

*Cont. page 3*

## Speaker Joe Real Going Bananas Nancy Garrison

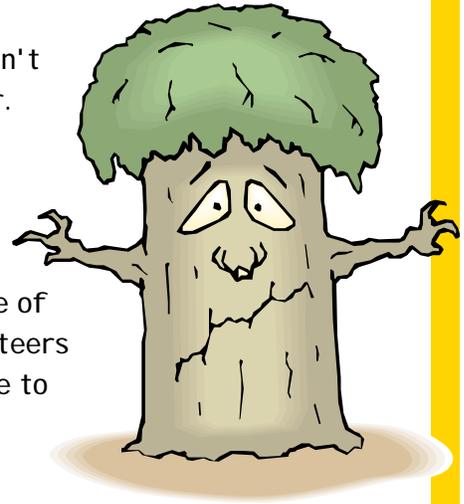
Banana cultivars will be covered by our speaker Joe Real from Sacramento at our August 12, California Rare Fruit Growers meeting. Meeting goes from 1:00 - 4:00 and guests are \$5.00 each. We typically have announcements from 1-1:30. Speaker, tasting of rare fruits, plant raffle, and the rest of presentation until 3:30 or 4:00 pm. Check out Joe's Banana outline continued on page 3.

## Survival of Heritage Orchard in Your Hands

Saeko Izuta

Hello, CRFG-SCV Chapter members,

Due to my aggravated health problems, unfortunately I can't continue the Heritage Orchard maintenance work any longer. The trees in the orchard need to be taken care of for survival. Our volunteer manager, Scott Papenfus ([papenfus@pacbell.net](mailto:papenfus@pacbell.net)) will be organizing a work party soon. If you are willing to help, please contact him directly. More access information is located on the last page of the *Fruit Leaf*. I would like to thank all the dedicated volunteers who showed up on the work mornings and worked hard. Hope to see you in the orchard again some day. Contact Saeko at [s.izuta@sbcglobal.net](mailto:s.izuta@sbcglobal.net) to wish her well.



## San Juan Islands

Corrie Grove

Elise and I just returned from Friday Harbor, one of the many islands of the San Juan Islands group between Washington State and Vancouver Island. This island has very good climate for apples, pears, peaches, apricots and plums. It used to produce these in abundance but now produce none for commerce and little for private use. The change came when they could import fruits cheaper from the main land (America as they some times call it). There are a number of different blackberry types but we did not find any really good ones.

The stores now sell the hard, attractive, tasteless fruits which they can get more reliably and over longer periods than from the Washington growers and warehouses. There is still some odd fruit growing and vegetable growing but seemingly mostly for farmers markets.

The only good farm now is a very attractive and progressive lavender farm with over a hundred products. These products include interesting lavender flavored goodies to eat like honey, cookies, teas, and coffees.

These islands are very attractive and popular for tourists wanting to see the Orca whales. We saw lots of them on two excursions we made. These are very impressive and entertaining animals with very interesting habits. There are three types of these animals, around the San Juan Islands and the inside passage they are called Resident Orcas that do not migrate and feed on salmon. The three pods (families) around the San Juans, total 88. All the Orcas are all named and the ages and genealogies are known. The oldest is a female estimated at 94 years. The pods are matriarchal and the families stay together except for the occasional stray of males to mate outside their own pods.

For further information contact Corrie at: [freestate@juno.com](mailto:freestate@juno.com).

## Notes from Corrie

*Cont. From page 1.*

Sadly, for health reasons, Saeko has to stop or at least severely curtail her wonderful nurturing in our orchard. Saeko, this is thanking you for your enthusiastic and beneficial efforts in the orchard. We hope for a speedy recovery for yourself and of course, also for your husband who also has severe health problems.

The Heritage Orchard remains our biggest concern and need for volunteers. Please offer your help to Scott Papenfus who is co-coordinating volunteers. Weeding was finally completed so now our main job is hand watering by hoses. Gophers remain a problem and we can do with some good hints to control these. Erik Koser has plans to use 'dry ice' to eliminate oxygen from the borroughs and he will also need help. Please offer your help, phone and email details are listed for you on the back page.

In the spring of next year we will have to install a new irrigation system. Planning is underway and as soon as something firm is decided I will let you know. I can tell you now that we will need many hands for that job.

## Speaker Joe Real Going Bananas

*Nancy Garrison*

*Cont. From page 1*

### **Here is a taste of Joe's program August 12th at Emma Prusch Park**

Short history

Banana cultivars

Commercially grown bananas and the  
big banana cultivar hype

Bananas the rest of the non-western  
world enjoys

6 major groups of bananas

Different colors

Different sizes (1 ft tall - 65 ft tall)

Different taste

Influence of climate; cold hardiness

Pests and Diseases

Objectives of growing

Ornamental purposes

Fruiting and ornamental effect

Cold hardy types

Different measures of cold hardiness

Inland valley northern California

General care and requirements

Fertilizer, mulches, drainage, irrigation,  
cold protection

Minimum requirements for hardiness  
Microclimate and preferred location  
in your yard

Protection against the cold snap and  
arctic blast

Increasing chances of fruiting,  
fruit yield, fruit size

Uses of the male banana blossom

Surviving the challenge of producing  
fruits in colder zones

Propagation

Different types of pups

Encouraging pup production

Corm propagation

Tissue cultured plantlets

Banana seeds

Transporting, packaging, shipping

Bananas in my backyard

A small tour

My yard experimentations

Sources of bananas in the USA

California Nurseries

Useful links and info on the web

Recommended online stores

## Apricot Bacterial Canker Pathogen

*Pseudomonas syringae*

(Reviewed 2/06, updated 2/06)

UC Pest Management Guidelines



*Dead bud wood and phloem necrosis caused by bacterial canker (blast). Photo by Jack Kelly Clark.*

### **SYMPTOMS**

Symptoms are most obvious in spring, and include limb dieback with rough cankers and amber colored gum. There may also be leaf spot and blast of young flowers and shoots. The sour sap phase of bacterial canker may not show gum and cankers, but the inner bark is brown, fermented, and sour smelling. Orange or red flecks and pockets of bacterial invasion under the bark occur outside canker margins. Frequently, trees sucker from near ground level; cankers do not extend below ground.

### **COMMENTS ON THE DISEASE**

*Pseudomonas syringae* survives on plant surfaces, is spread by splashing rain, and is favored by high moisture and low temperatures in spring. The disease is worse in low, gravelly, or sandy spots in the orchard. Vigorous trees are less susceptible to bacterial canker, while young trees, 2 to 8 years old, are most affected. The disease rarely occurs in first year of planting, and is uncommon in nurseries.

### **MANAGEMENT**

Bacterial canker tends to affect mostly weak trees, so any management practice that improves tree vigor (e.g., lighter, more frequent irrigation, improved tree nutrition, nematode management, etc.) will help reduce the incidence of this disease.

Delayed or summer pruning may help. Of the rootstocks commonly used for apricots in California, trees planted on peach appear to be the least susceptible to bacterial canker, possibly because it has greater tolerance of the ring nematode; peach rootstock is followed in susceptibility by apricot, Myrobalan, and Marianna 2624, which is the most susceptible. Copper sprays applied at the beginning and end of leaf fall have been tried with highly variable results.

## Management Decisions

In light, sandy soils and in some heavy soils, control has been achieved with preplant fumigation for ring nematodes. Nematodes stress trees, which predisposes them to bacterial canker. The benefits of preplant soil fumigation for control of bacterial canker usually last only a few years; in some areas only limited improvements in disease control occur following soil fumigation.

*Consider information relating to water quality when choosing a pesticide.*

*Preplant A.*  
METHYL BROMIDE\*

300–600 lb



*Orange or red flecks and pockets of bacterial invasion under the bark occur outside canker margins.*

## COMMENTS

Use allowed under a Critical Use Exemption only. Use higher rates for fine-textured soils. Fumigants such as methyl bromide are a prime source of volatile organic compounds (VOCs), which are a major air quality issue. Fumigate only as a last resort when other management strategies have not been successful or are not available. Permit required from county agricultural commissioner for purchase or use.

## PUBLICATION

*UC IPM Pest Management Guidelines: Apricot*  
UC ANR Publication 3433 Diseases  
J. E. Adaskaveg, Plant Pathology, UC Riverside  
W. D. Gubler, Plant Pathology, UC Davis  
W. W. Coates, UC Cooperative Extension, San Benito County  
J. J. Stapleton, UC IPM Program, Kearney Agricultural Center, Parlier  
Acknowledgment for contributions to the diseases section:  
B. L. Teviotdale, Kearney Agricultural Center, Parlier

**To find out more about managing pests and diseases in your yard visit the UC site:**

**<http://www.ipm.ucdavis.edu/index.html>**

# Events

## McEvoy Olive Ranch

August 25  
10 A.M.–Noon

### McEvoy Ranch

5 miles south of  
Petaluma at  
5935 Red Hill Road  
(aka D Street  
Extension or Point  
Reyes-Petaluma Rd.)  
<http://www.malt.org>  
MALT:  
(415) 663-1158

Tour Nan McEvoy's 550-acre organic olive ranch, where 16,000 olive trees thrive in a spectacular valley near the Marin-Sonoma border. Walk among the orchards, learn about olive-growing, and tour the pressing facility to see how olives are transformed into oil. Afterwards, taste and purchase olive oil and a variety of related products.

Limited to the first 40 reservations received by mail. Pre-registration required.

**WHAT TO BRING:**  
Water, walking shoes

**COST:**  
\$15 / \$20 non-member

## Western Horticulture Society Season

**September 13--Nevin Smith** "Life on the Wild Side: Exploring the California Outback"

This will be a light hearted personal account of discovery in the wild. It will include copious notes on the joys (and occasional woes) of working with lesser-known native plants and attempting to bring them to California gardeners.

**October 11--Andy Mariani** "Stone Fruits for the Bay Area: History, Cultivation and Varieties."

The lecture will cover history of fruit growing here, particularly in the Santa Clara Valley, at one time considered the Fruit Basket of the World, where soil and climate combined to make it one of the world's finest fruit growing areas. The lecture will also cover climate factors, including winter chill requirements, cultural aspects such as training/pruning, fertilization, irrigation, pest management, and the selection of varieties that do well in the Bay Area.

Western Horticulture Society meets at Covington School, 205 Covington Road, Los Altos. Doors open at 7pm, meetings begin at 7:30. Meetings include: Plant Discussion, Lecture, and Plant Raffle. There is a \$5 guest fee. There is also a dinner with the speaker prior to the meeting at Chef Chu's, 5:30pm. Confirm dinner with Gail Klein at (650) 852-0775. For more information about WHS, call Janice Gillmore (408) 867-9428.

## Make Your Reservations for 2006 Festival of Fruit

This year the Central Coast Chapter will host the Festival in San Luis Obispo on the campus of California Polytechnic State University September 8 and 9.

Tours and special events in the surrounding community September 5 to 8. You can find the reservation form on line at: [http://www.crfgcentral.org/2006\\_Festival/festival\\_2006\\_home.htm](http://www.crfgcentral.org/2006_Festival/festival_2006_home.htm)

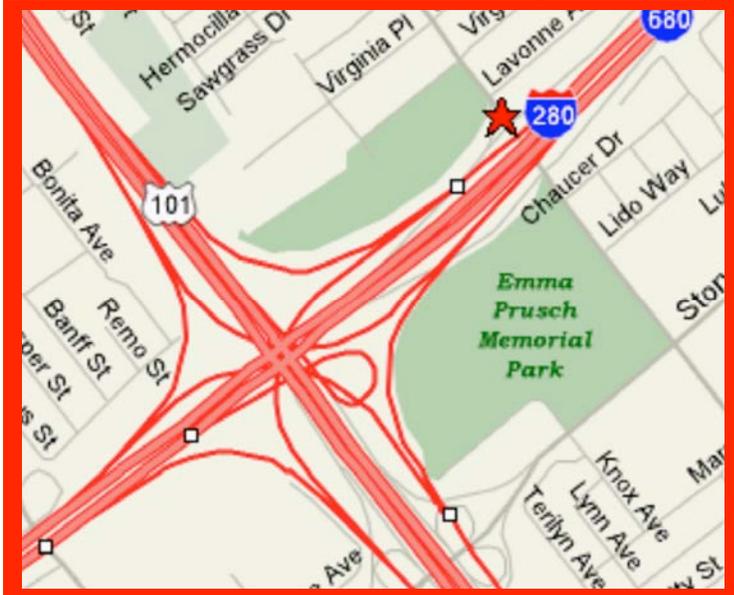
# Fruit Slices

**Strut your stuff** and contribute to the expansion of all our experiences. Please bring fruit from your garden that is cleaned, cut-up, and labeled for the fruit tasting. Thanks in advance for helping to make this tasting great!  
Nancy Garrison

Your editor here,  
Sue Cancelli-Cande.

I just joined my first CSA. Picked up my box of farm delivered boxed goodies. Hmmm. Check it out! Support our small farms. Here is contact to just one:

Heanne Byrne  
High Ground Organics  
521 Harkins Slough Road  
Watsonville CA 95076  
osac@highgroundorganics.com  
(831) 784-8286



Emma Prusch Farm Park  
<http://www.mapquest.com/maps647>  
S. King Road at Highway 680  
San Jose, 95116. Exit King  
Road off of 280/680  
highway.

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.



**CRFG-Santa Clara Valley Chapter**  
**9140 Paseo Tranquillo**  
**Gilroy, CA 95020**

**Membership Information**  
**Address Change Notification**

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, pictures, cartoons to:  
**Sue Conde**  
**4698 Englewood Drive**  
**San Jose CA 95129**  
**email: weedeater@earthlink.net**

**About Our Organization**  
<http://www.crfg.org/>

**2006 Board of Directors**

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Director	Nick Lolonis	650-574-0998
Director	Saeko Izuta	510-299-2813
Director	Sarah Sherfy	408-846-5373
Vice Chair	Open	

**2006 Committee Chairs**

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	Ken Sherfy	408-846-5373
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Sub-tropical fruits promotor		open