



The Fruit Leaf

Santa Clara Valley Chapter

Sept./Oct.
2005

California Rare Fruit Growers, Inc.

Notes from Corrie



Randy and Jeffery

We cannot have our normal meeting hall for half of our meetings, next year, on our traditional first Saturdays, therefore, we will start in 2006 to have our meetings on the **SECOND SATURDAY OF THE EVEN NUMBERED MONTHS.**

Our Annual Fruit Festival is now behind us with over 300 attendees and what a friendly and knowledgeable group of people. It was a great event. I never heard a single complaint or any remark that was not complimentary. The leading light in the organization was I del Weydemeier of the Golden Gate Chapter; our President, Bill Grimes, also did a lot of work but more in the background. Our many thanks to both of these two hard workers. However, our Chapter members made a valuable contribution in the overall running of the Festival. Our members were visible and active in many areas. Thanks to Sarah Sherfy for co-coordinating our contribution. Speakers from our chapter were Nancy Garrison, Todd Kennedy and Doron Kletter. Doron created a lot of enthusiasm with his talk on citrus; in fact, he was swamped for an hour by listeners after his speech. Just as well he was the last speaker of the day so listeners could continue to talk to him.

Our next meeting will be on October 8. That is the second Saturday of October.

Next year the Festival will be held in San Luis Obispo with emphasis on grapes. This is a wonderful town and interesting topic which may encourage us to be more active grape growers. I think most members who attended the Santa Cruz conference would be thinking about going to San Luis Obispo.

There were 25 speakers and naturally 25 topics. It was hard to decide on what to attend and what to skip but it was nice to have so many wonderful topics concentrated in one place. There were tours starting on Tuesday the week of the Conference. The tours covered many interests. Throughout Friday and Saturday there were fruit samples to nibble on; the whole conference was a very pleasant and satisfying experience.

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Fruit Festival 2005 - What a Success!

By Sarah Sherfy



Fruit Festival 2005 - Year of the Apple was a great success. I feel things went quite smoothly despite some of the normal glitches. It took tremendous effort and planning from a lot of dedicated full time volunteers. Our chapter was responsible for the conference registration and treasury...which is one of the key factors to successful conference.

Without our members' diligence, hard work, and sacrifice, I could not have pulled this together. These folks made it all happen. The registration task was a success. Our members kept at big smile while performing their duties. What teamwork! My personal and sincere thanks to: Ann & Rich Cerniglia, Carolyn Villa Scott, Cathy Berwaldt, Corrie Grove, Cynthia Pyun, Darien Pyne, Elaine Lou, Jeffrey Wong, Karl Gross, Ken Sherfy, Larry Shore, Louise Florance, Mario Rici, Mitchell Weinstock, Nancy Garrison, Nancy Spangler, Nick Lolonis, Phil Pieri, Purnima Nandkishore, Randy Bennett, Roland Schambeck Scott Papenfus, Sue Conde.

My apologies if I missed mentioning the countless names of those who also volunteered.



Tropical and Subtropical Fruit Survey

A "Progress" Report

By Nick F. Lolonis

At one of our board meetings about 6 months ago I mentioned that it would be of much interest to all members if we had a list of all tropical and subtropical fruits that do well in the various microclimates of our Santa Clara Valley: something in the order that Andy Mariani has done for deciduous fruits. The board received my suggestions with much enthusiasm.

To initiate the program we needed input from all of our members who have grown these fruits. After much thought and several changes, we developed a survey form that would provide us the necessary information and at the same time would be computer friendly. We agreed on Corrie's suggestion to put the survey information onto a sortable spreadsheet so we can easily retrieve the information when needed and we are very fortunate to have the appropriate individual who volunteered to do this for us, Dietrich Gaye.

About 3 months ago a copy of the survey form was added to the *Fruit Leaf*, thus everyone should have gotten one. The response to this date has been very disappointing to say the least. In contrast, it was quite rewarding to have received the completed survey from our member, David Giordano of San Jose. The elaborate information presented here actually flowed off the sheets.

David is a commercial grower and has a greenhouse on the premises which he has put to very good use. His list of tropical and subtropical fruits that he grows successfully are, mangos, papayas, lychies, cherimoyas, atemayas, sugar apples, pineapples, guavas, sour saps, and avocados. Some of these are grown in tubs and moved into the greenhouse for the winter, something not most of us are fortunate to have. A field trip to his operation would be most rewarding, I'm sure.

The reasons for such a poor response in completing and returning the forms is something we must determine and correct. If anyone is having difficulty in understanding the questions asked, please bring your forms with you at the next meeting so that Corrie and I can assist you with it. The least you can do is let us know why you have not completed and submitted the forms and if changes or omissions are necessary, so be it. *It has been suggested that we lock the doors shortly after the meeting begins and allow only those who have completed their forms to leave, but this is more like kidnapping and goes slightly against our democratic principles. ;)*

So please, bring your forms and questions with you at the next meeting and give us the opportunity to help you, and please remember, what we are attempting to do here is for the benefit of **all** members, not for just a selected group or individual.

Thank you!

A Tool to Pick Cactus Pears

By Bader Kudsi

Introductions: The easiest way to pick the Cactus pears is to use a heavy pair of tongs if you can reach the pears easily. It is also desirable to use a water hose with an adjustable pressure nozzle to wash the pears prior to picking them. The heavy water spray washes most of the fine thorns and makes it easier to handle the pears. After picking, I also wash the pears with high-pressure water nozzle while holding them with the tongs to get rid of most of the remaining thorns. The tool below is for picking the pears that are not easily reachable.

Materials Needed:

1. An empty six ounce tomato paste can
2. A 1"x 1" x 4' wooden stick. An old broomstick will work if a flat is cut for mounting the can.
3. A wire coat hanger
4. A five-foot heavy nylon string similar to one used stringing tennis rackets or any strong string. A heavy fishing string might also work.



Tools Needed:

1. A drill and 3/32 drill bit
2. Tin snips
3. A pair of pliers.

A hack saw might also be needed



Directions for the Cactus Pear

What to do:

1. Use the tin snips to cut the along the side and the bottom of the can as seen in the picture. The springiness in the can cause it to form a clam shell. You might need to use the hack saw to cut the end of the can where it is heavier.
2. Drill four small holes in one side separated by the width of the stick along the axis of the can.
3. Cut two pieces of wire 5 to 6 inches long.
4. Bend the wires into flat bottom U-shape the width of the wooden stick.
5. Drill a hole through the stick 1-inch from the top of the stick.
6. Drill a 45-degree hole six inches from the top hole. This is a little tricky. Start with the drill perpendicular to the face of the stick and then tilt the drill 45-degree and continue to drill the hole.
7. Tie the can to the stick using the bent wires.
8. Thread the nylon string though the slanted hole and over the can and through the top hole and make a knot.
9. Make a loop at the other end of the string.
10. Smooth all sharp edges for safe handling.



The tool is ready to use. To pick the pears:

1. Slip the can over the pear.
2. Pull the string to close the clam shell over the pear.
3. Twist the tool to break the pear from the cactus leaf.



Downy Mildew in Blackberries

By Mark Bolda, Farm Advisor, Strawberries and Caneberries

Introduction: The steady moisture and rains of this winter and spring season of 2004 - 2005 has fomented a serious outbreak of downy mildew in several blackberry varieties cultivated in Santa Cruz and Monterey Counties. The most recent outbreak of this disease was in 1998.

Causal Organism and Description: Downy mildew is caused by the fungal pathogen *Peronospora sparsa*. This pathogen infests all sorts of blackberry varieties, including Ollalieberry, Boysenberry and proprietary varieties, along with blackberry-red raspberry hybrids.

The disease first appears as a yellow discoloration on the upper leaf surface, followed by a red to purple discoloration which is oftentimes framed and limited in growth by leaf veins, giving the lesions an angular appearance. These blotches will appear as light pink or tan areas on the leaf underside, often accompanied by whitish spore masses. As favorable conditions persist and the disease advances, these lesions expand to cover the whole leaf, and eventually the whole leaf turns brown. Severely infested leaves may fall off the plant.

Infested flowers often result in fruit which is crumbly and not sound, while green stage fruit infested with downy mildew will shrivel and dry out. Fruit infested at the mature stage takes on a dull pallor, followed by similar shriveling and drying out. Downy mildew affected fruit will sometimes split into two parts.

The downy mildew pathogen is understood to overwinter as fungal mycelium in the plant roots, crowns and canes. As new shoots emerge in the spring, the pathogen follows the growing point, infesting stems and new leaves. These infested leaves are then the primary sites for further infestation of the plant.

Control of Downy Mildew: Downy mildew is a pathogen which depends very much on favorable weather to grow and spread. The ideal conditions for downy mildew in blackberries are extended periods of moisture and temperatures in the range of 65 to 72 degrees F. Interruptions of these conditions are not at all conducive to the disease.

Practices which limit the duration of periods of moisture around susceptible blackberries may reduce risk of disease. Removal of weeds and excess suckers around the base of fruiting canes allows more air circulation and may limit disease establishment and spread.

The fungicide often recommended for use in controlling downy mildew is Aliette (fosetyl aluminum) used as a foliar application. Growers planning on using Aliette should bear in mind the restriction of not being able to harvest fruit for 60 days after application of this material.

Although not fungicides, phosphorous acid fertilizers are successful in limiting downy mildew in blackberries. Growers should be certain that they are purchasing products containing phosphorous acid, as opposed to phosphoric acid which does not exhibit the same capability of limiting downy mildew. Additionally, all products sold as nutrient solutions must state the phosphorous content in terms of phosphoric acid equivalents, even if they only contain phosphorous acid. Products such as Phosgard, Nutriphyte and Fosphite all contain phosphorous acid.

There is a fungicide and several other products mentioned for control of downy mildew in blackberries in this article. Before using any of these products, check with your local Agricultural Commissioner's Office and consult product labels for current status of product registration, restrictions, and use information.

Those growers who have further questions concerning this disease or others affecting caneberries and strawberries are urged to contact Mark Bolda at the UC Cooperative Extension office in Watsonville, (831) 763-8040 mpbolda@ucdavis.edu

Powdery Mildew on Fruits and Berries

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University of California Publication
excerpt from

http://www.ipm.ucdavis.edu/PMG/PEST_NOTES/pn7494.html#MANAGEMENT

Caneberries. Dormant or delayed dormant sulfur sprays can be used as a preventive measure before canes begin to grow in spring. To protect new growth, treat when the disease first appears and reapply every 10 to 14 days to renew spray deposits that are washed off by rain or irrigation. Materials registered for use on caneberries include wettable sulfur, neem oil, potassium bicarbonate, and AQ10. Don't apply sulfur when temperatures exceed 80°F.

Next Meeting

By Nancy Garrison, Program Chair 2005

Next CRFG Meeting October 8, 2005 from 1:00 - 4:00 PM at Prusch Farm Park in our regular spot - the Meeting Hall

Topic:

'Identifying and Managing Common Insects, Diseases and Vertebrate Pests of Fruit'

Presenter:

Phil Cosentino, local farmer, fruit connoisseur and co-owner of Cosentino Markets in San Jose and Santa Clara.

I was very impressed with Phil's 5-acre orchard in San Jose. It is the epitome of the perfect little orchard; every tree appeared to be in excellent health, loaded with a properly thinned crop, summer pruned for tree size control, an efficient irrigation system and the orchard floor completely mulched in wood chips.

I was especially fascinated to hear about his innovative methods for controlling a variety of common orchard pests. He will cover such pests as codling moth, brown rot, peach leaf curl, Eutypa, bacterial gummosis, fireblight, birds, squirrels, and other pests. Bring your fruit problem questions so that if he doesn't cover it during his talk, he can address it during the question and answers.

Phil is a real expert on the growing, marketing and appreciation of premium fruit. This is a real treat to have him come share his extensive knowledge and experience with us.

Don't forget to bring your home grown fruit to share at the regular tasting. We'll provide plates and marker so you can label by type, variety and your name.

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.



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, pictures, and cartoons by email to:

Sue Conde
weedeater@earthlink.net

Or snail mail:
4698 Englewood Drive
San Jose CA 95129

Contributors

Corrie Grove, Sarah Sherfy, Nick Lolonis, Bader Kudsi, Mark Bolda, and Nancy Garrison

Festival of Fruit 2005



Karl could be found working the registration table most of the day



Kiyoko slicing apples at one of several tastings

We're on the Web
See us at:
www.crfg.org

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