



The Fruit Leaf

Santa Clara Valley Chapter



Sept. / Oct.
2007

California Rare Fruit Growers, Inc.



Wolfskill Fig Tasting

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Newsletter

Submit articles, pictures, cartoons
by email:

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weedeater@earthlink.net

Or snail mail:
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Our Organization's URL

<http://www.crfg.org/>

Please attend our next meeting on
Saturday, October 13, 2007
Emma Prusch Park, doors open at noon
Meeting 1:00 to 4:00

"Figs for the Bay Area", a slideshow by Todd Kennedy. Todd will speak for the first half of the meeting sharing his knowledge on this topic. The second part will be you all bringing own favorite tool or garden gadget to show and tell. I am bringing my favorite hose end nozzle, garden gloves, Dan's Dandy Digger and my cart. What do you use that you really find useful and would like to tell us about? Please bring it that day and be prepared to share.

I hope many of you will also bring homegrown seasonal fruit to taste and/or to display.

Nancy's Blogett

Nancy Garrison

I've been pruning fruit trees and digging watering basins at the rare fruit orchard (the orchard just behind the meeting hall we use for our CRFG meetings) with a handful of UC Master Gardeners for the last eight months and have really enjoyed working out there through the seasons. We had gone out weekly up until recently and now are having workdays every other week. We got a small grant from Rockwell Collins this summer and will be using the money to redo plant labels, buy new and improved plants and enhance the irrigation system. I have not been involved on a regular basis since the gardens inception about 20 years ago so I have really enjoyed getting refamiliar with this treasure trove. If any of the rare fruit

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Fig Tasting at Wolfskill 2007

Nancy Garrison

I drove up with a couple buddies and had a delightful time tasting figs and grapes. We were treated to figs stuffed with goat cheese, wrapped in prosciutto, speared with a rosemary sprig to hold it together and roasted on the bar-b-que. Oh my God was that a treat. I have been making it ever since for friends and family as it combines the sweetness of the fig with the saltiness of the meat and cheese with the herbal infusion from the rosemary. Ooh la la!!! I was in Sonoma and stopped by Vella Cheese Company and the award winning 86 year old cheese maker Ig Vella suggested using his Orgonzolla to stuff the fig and I've been using that and blue cheese ever since.



Steve Boboricken examining figs



Patricia Millner is researching ways to grow strawberries without fumigating with methyl bromide. She has found compost socks (like those burlap tubes you see on the highway to hold back erosion) work great to grow strawberries and deter Strawberry Root Rot. To learn more go to:

<http://www.ars.usda.gov/is/AR/archive/sep07/root0907.pdf> www.nps.ars.usda.gov.

Nancy's Blogett

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growers would like to join us on Wednesday morning's bi-weekly, please let me know so I can tell you our schedule and tools you will need. It's a great way to become familiar with how these rare fruits grow, produce and taste here.

The orchard is looking good and healthy and because I am out there regularly I actually saw the Cherry of the Rio Grande fruit and was able to taste it for the first time. What a treat! A Shipova was there for the picking. The jujubes are just starting and I plan to bring some to our October 13 meeting. We harvested enough black currants to make one batch of jam which was wonderful. Mulberries were abundant. Since we take care of the orchard we have ladders from time to time and can pick the mulberry fruit more successfully. The autumn olives are nearing maturity and I plan on making jam which I'll bring to a meeting if they're ripe by that time.

Little to no fruit on the Jaboticaba or Surinam cherries this year, which I suspect, was due to the heavy frost the previous winter. The melon berries will be getting ripe in October along with the various guavas. If kids didn't keep picking and throwing the white sapote we would have lots of fruit to pick. We'll be planting another couple of dogwoods, *Aronias*, blueberries, sea berry, elderberry, and maybe the Pakistani mulberry, along with choice citrus.

In my own garden at home, I had more limb breakage this year than I can remember. I lost sizable limbs on my Baby Crawford peach, my Garden Delicious apple and my Yarwood sycamore. I lost two main scaffold limbs on my apple tree to what I suspect is the European apple canker. It happened in about two weeks – whole limb DEAD.

I had a great tomato year with lots of fruit produced, and starting earlier than normal. My small fruit chiles have been highly productive but my Corno di Toros and Marconis have been sparse producers. My lettuces didn't do well this summer and Kentucky Wonder green beans were very stringy and disappointing.

I have had fun growing the orange eggplants that look like pumpkins on a stick called Chinese Scarlett Red or Hmong Red eggplant which are available from <http://www.amishlandseeds.com>. Check out the website as the owner has some really special unique vegetables.

Thanks to Nikki Justino for sending in these pictures from the 2007 Fruit Festival in San Diego. Nikki writes:

Kathy Cotta and I attended the conference in Chula Vista. We met a lot of nice people, enjoyed the speakers and the sessions and had time to visit some gardens.

We spent time at South Coast Botanical gardens and the Quail Botanical Gardens on the way home...what a fantastic place.



Fig Collection



Pitaya Exhibit

Discovery of the Bordeaux Mixture

Nick Lolonis

Between 1850 and 1880 three serious problems developed in European vineyards. These problems developed after the introduction of American grape vines, apparently for research purposes. The researchers were unaware that the American grapes carried two serious diseases: powdery mildew on grapes *Uncinula nector*, and downy mildew, *Plasmopara viticola*. The third and even more serious problem was Grape Phylloxera; *Daktulosphaira vitifoliae*, an insect that feeds exclusively on roots and to a lesser extent on leaves of grape vines.

Downy mildew spreads rapidly during periods of wet weather, whereas, powdery mildew prefers dry, mild conditions, similar to weather conditions in California during the grape-growing season. Powdery mildew is the most serious disease in the grape growing regions of California, requiring six or more applications of sulfur or other suitable fungicides to keep it under control. In Europe and the eastern half of the United States, rains occur periodically in the summer, which favors the growth and spread of downy mildew.

In 1878 this fungus was first observed in France by professors Millardet and Planchion. Shortly after, Millardet was assigned by the University of Bordeaux the task of finding a control for this devastating disease. In October of 1882, as Millardet was strolling through a vineyard in the Medoc region of France he was surprised to see that the vines along the road had healthy green leaves, while the rest of the vineyard was nearly defoliated from the downy mildew. Millardet immediately went to see the vineyard manager, Mr. Ernest David. Mr. David informed the professor that it had been a common practice of growers to spray the vines along the roadside with a mixture of copper sulfate and lime to discourage the passer-bys from eating their grapes. By coincidence, it also controlled the dreaded disease of downy mildew!

For the next two years Millardet conducted many trials to determine the best mixture of copper sulfate and lime in controlling downy mildew and other

diseases. This mixture was called Bordeaux mixture in honor of the University of Bordeaux.

When the word got out on the great properties of the Bordeaux mixture in controlling diseases, many came out of the woods, claiming that they made the discovery first, however, since it was Millardet along with Planchon that had discovered and identified the downy mildew on grapes in 1878 and spent two years perfecting the fungicide, the credit of discovering the Bordeaux mixture was given to Professor Millardet. The Bordeaux mixture was found to control not only downy mildew, but many other fungi and bacterial diseases on fruits around the world, and is still very popular today in many countries, thus it is rightfully referred to as a pancea for disease control on fruits. Here in the United States other chemicals apparently have largely replaced it.

The same property that made the Bordeaux mixture so popular, the ability to stick on the surface of the plant parts, its tenacity, is also one of its disadvantages in the applications. It tends to stain many surfaces therefore; the equipment used for its application must be thoroughly rinsed out immediately after use. If you do not rinse immediately, nozzles and other parts will become clogged. Another disadvantage is that it must be prepared immediately before its application.

The Bordeaux mixture should not be applied too close to harvest. In the case of wine grapes, a period of at

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Discovery of the Bordeaux Mixture,

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least four weeks should lapse before harvest or the excess copper in the resulting wine may react with the proteins to form cloudiness. Consumers just don't appreciate a little turbidity in their wines even though it is not a health hazard at such low rates. However, the Bordeaux mixture advantages far out-weigh its disadvantages.

On the market there are several other copper pesticides. The rains readily wash off these mainly basic copper sulfates. A recent introduction called Microcop® and blessed by one university, is considered to be a good substitute for Bordeaux mixture. Its secret is a resin sticker called Sta-Stick® "M" that comes with the basic copper sulfate as one package. They are not sold separately. This sticker enables the basic copper sulfate to resist many rains. One disadvantage is its high cost so it most likely will not become popular with the commercial grower. Bordeaux mixture's three main advantages are:

1. It controls many diseases when used as a dormant or foliar spray
2. It withstands weathering, as it does not easily wash off.
3. Disease resistance to this chemical spray is difficult to come by. It has been used since about 1884 and continues to be recommended in controlling many diseases around the world.

Thus, a chemical mixture developed initially to discourage people from pilfering, ended up becoming one of the most useful disease control agents of the century. The history books are full of great discoveries that came about by accident.

For further information on grape pests, surf the UC websites. All pictures from UC website.

Downey mildew

<http://www.ipm.ucdavis.edu/PMG/GARDEN/FRUIT/DISEASE/grdownymildew.html>



Powdery mildew

<http://www.ipm.ucdavis.edu/PMG/U/D-GR-UNEC-FO.002.html>



Grape phylloxera

<http://www.ipm.ucdavis.edu/PMG/GARDEN/FRUIT/PESTS/grapephylloxera.html>

Events

The Scion Exchange is scheduled for Saturday, January 12, 2008.

The Scion Prep Day is scheduled for Saturday, January 5, 2008. At the meeting hall Prusch Farm Park.

Six-Week Class

Growing Fruits on the Peninsula and in the South Bay

October 16 - November 13, 2007,
Tuesdays: 7 - 9 p.m.

Pruning class on January 6, 2008,
Sunday: 1 - 3 p.m.

By Nancy Garrison

Our mild Mediterranean climate allows us to grow a dazzling variety of temperate and subtropical fruits and berries. Learn how to harvest delicious fruit from your garden every month of the year. Topics will include: soil preparation, planting (including space saving techniques) and establishment of plants in the first year; irrigation methods and systems; cultural requirements of specific fruits and berries; recommended varieties of deciduous fruits, citrus, avocados and other sub-tropicals; and pruning, including summer pruning for controlling tree size.

Palo Alto HS Room 1707: \$72
Call (650) 329-8752 to register.

TREE SELECTION and CARE
By Kevin Raftery
Saturday, October 27
10:30 - 1:30 \$35 at
Common Ground

Learn the basic principles and concepts that will help you choose the most appropriate trees for your growing conditions. Call 650 493-6072

APPLE TASTING
Saturday, October 27
11:00 am to 4:00 pm at Wilder
Ranch State Park

as part of their annual Harvest Festival. Admission to Wilder Ranch is free; parking within the park is \$6 (but free in the big turnout along the highway). The Apple Tasting costs \$4 per individual, \$7 per couple, or \$10 per family. We need volunteers for the Apple Tasting. If you come in western dress and volunteer for at least 3 hours, you get a free parking pass to the park. Call Ellen and Freddy at 831-662-2216 to volunteer, or for more details. Wilder Ranch is located on Hwy 1, about 1 mile north of Western Drive as you head out of Santa Cruz.

See the Wilder Ranch Harvest Festival page:
http://www.parks.ca.gov/events/event_detail.asp?id=1683

Fruit Slices

Have a look at page nine of the September/October Fruit Gardener. You will see that Ming Wei again had 2 winning photographs in the annual photo competition.

Good work, Ming Wei !!
Congratulations.
Corrie

Best Hint:

Bug zappers for coddling moths, you know, those lights that attract moths and electrocute them.

At the last meeting we discussed,
"Would anyone object to having our membership list available to our members

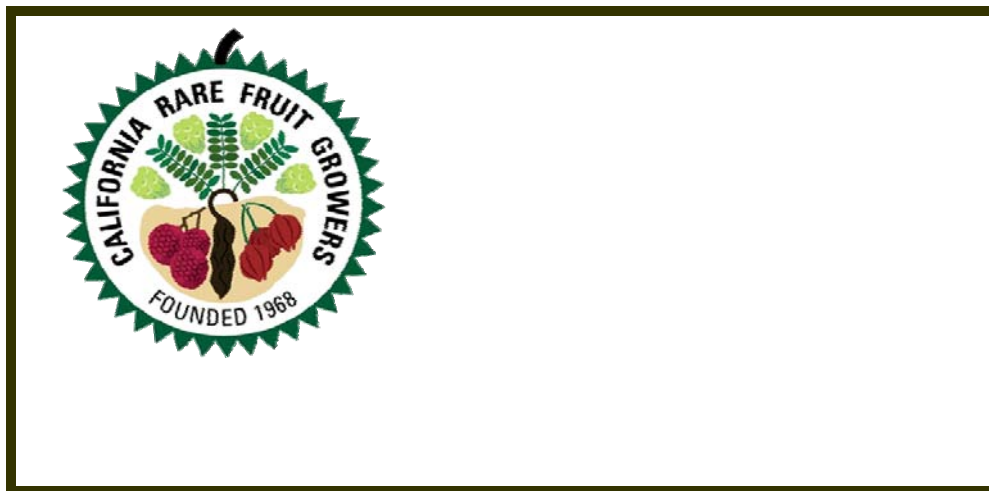
Would you, as a member, like to have a

Members Contact List

so that you can easily get hold of each other.
We would give everyone an option to opt-out if they didn't want their information shared.

Please send your comments pro or con to our Chair: Nancy Garrison Nancyq2@aol.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.



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Membership Information Address Change Notification. For information on chapter membership, notification of address and phone number changes, please contact:

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