

# The Fruit Leaf

Santa Clara Valley Chapter



May/June  
2006

California Rare Fruit Growers, Inc



Mike Border

## Notes from Corrie

**NEXT MEETING: Saturday June 10<sup>TH</sup> Prusch Park**  
Visiting Starts at 12:30, Meeting at 1:00 pm

Heritage orchard discussion, annual potluck lunch and members' discussion on their fruit growing experiences-joys and problems.

Our chapter has a challenge of how to care for our heritage orchard as I have already communicated to our egroup members, as follows:

In spite of Saeko's hard work and many appeals for volunteer help we are losing the maintenance battle in the orchard. We have a lot of work to do in this treasure of an orchard. The time has come for us to invent new ideas on how to get the work done. We will have a discussion about this at our next meeting and look forward to your thoughts.

Here are a few ideas which may be used as a starting point for discussion by members. More ideas will be welcomed at our next meeting.

1. Increase the annual membership to \$20 and use the extra cash to hire help. Volunteers can get monetary credits for work done, say \$2 per hour up to \$20 per year.
2. Do things at our members' meetings to generate money, for

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## June 10 Meeting Annual Potluck

*Saeko Izuta*

Our next meeting is a membership potluck. What to bring?

Spring is renewal time. Time for fresh starts. Let's go healthy and low calorie. Since this is lunch, let's forget about sugar-rich desserts. If you attach your recipe, that would be very helpful for other members to improve their diet. Chapter provides cold drinking water, and iced tea. Freshly squeezed fruit juice from your backyard would be nice.

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## Adopt-a-Tree Program

*Saeko Izuta*

*Heritage Orchard Manager*



Have you ever read the agreement between our chapter and the Prusch Park? I suspect many of you may not have. Here is part of it.

*"The Santa Clara Valley Chapter (SCVC) shall be responsible for all capital costs including plants, soil amendments, signs, and irrigation improvements in the Heritage Orchard. Care and maintenance of the orchard are the responsibility of SCVC .....b (which) may include, but not be limited to pruning, watering, mulching, spraying, and disking."*

Yes, EVERY ONE of us is responsible for the welfare of the fruit trees in the Heritage Orchard in one way or another. We have a new program called "Adopt-a-Tree" that enables you to be a responsible member. Please think about the few hours it might take per month to do the below tasks if we all participate in Adopt-a-Tree.

The program would have you:

1. Choose two or more trees in the Heritage Orchard. A list and brief descriptions of each tree are available on-line. Actually we chose about 70 trees that are of a significant historical value and are marked with a yellow tape on the tree.
2. Mulch your trees from the wood chip pile close to Knox Avenue gate. Once you put the mulch thick enough (about 8"), you don't need to weed for months. I put thick mulch last September inside a drip line in the peach section, and some stayed weed-free, some had a few weeds but very easy to pull out until now. Check the watering. We and the Park are jointly planning to install the automatic watering system, but it may take time.
3. Prune and remove the suckers.
4. Cut back the water shoots and suckers from the base. We are planning to have the multi-layered sucker mounds removed by the paid workers. Trim the branches that are sticking out between the rows to make room for disking operation.
5. Spray as needed.
6. Report about your adopted trees once a year.

The form will be provided for you to insert basic data such as: fruiting period, shape, color, and the taste of ripened fruit, etc. That's it. Weeding of the orchard floor except inside the drip line will be done either by park staff (disking) or bus crew (with hoes). You can come any work mornings to take care of your trees. My estimated working time for two trees might be an hour/month, or two hours on every meeting day morning of even-numbered months.

I will prepare several copies of our orchard tree list and the descriptions, and blank tree sheets for you to sign in at our June meeting. If you have any questions, please ask me either on line or in person at the meeting.

Call me at; 510-299-2813 or email [s.izuta@sbcglobal.net](mailto:s.izuta@sbcglobal.net).

## Notes from Corrie

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instance ... raffles.

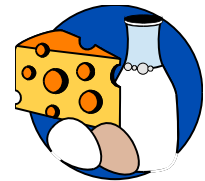
3. Help make our scion exchanges more profitable.
4. Attract more volunteers by making volunteering attractive. Have a way to certify volunteers (say 12 hours per year) and they get special benefits such as free and first choice of plants at plant sales and other benefits as these become available. Organize events such as tours and special tastings for volunteers only.

The above are ideas to prompt you all to comment and to contribute ideas. This topic will have to stay with us until we have a viable program. Do sign up early for the fruit festival in San Luis Obispo in September. Recycle any garden related items you do not need any more by bringing them to the next meeting to raffle or to give away.

We are back from a very pleasant trip to South Africa, unfortunately no interesting fruit at this time of the year (fall) but did find some Natal plums growing around the town hall of a town named for my French Huguenot forefathers, Frenchhoek (French corner). They were the farmers who started the wine industry in the Cape.

## June 10 Meeting Annual Potluck

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Below is what we would like you to contribute to the membership potluck.

If your last name begins with:

- A-G** Please bring a main dish, e.g., noodles, pasta dish, fried rice, or sushi.
- H-Q** Please bring a healthy, lean protein, source dish; e.g., chicken, turkey, other lean meat, fish or tofu dish.
- R-Z** Please bring salad, e.g., green salad, fruit salad, and all kinds of combination salads.

If your specialty goes beyond the above guidelines, it's OK to crossover. Vegetarian dishes can be included in all three categories above. Make your dish ready to serve with a serving tool. There will be a microwave, a stove, an oven available at the meeting hall for heating food, and a big refrigerator to keep the food and drinks cool.

Recipe ideas:

<http://whatscookingamerica.net/RecipeIndexDiet.htm>

<http://healthy.allrecipes.com>

<http://vgs.diabetes.org/recipe/index.jsp>

<http://www.weightwatchers.com/food/index.aspx>



***P.S. I intentionally dropped 'Fruit tasting' for this one meeting as I'd like to eliminate using the kitchen counter area for washing and cutting. The fruit scraps create squishy messes on the floor which are a challenge to clean. Thank you for bringing your homegrown according to the above instructions. -- Saeko 510-299-2813 s.izuta@sbcglobal.net***



Mature peach twig borer larva.  
Photo by Jack Kelly Clark.



## How to Manage Pests UC Pest Management Guidelines

### Cherry Peach Twig Borer Scientific Name: *Anarsia lineatella*

(Reviewed 4/06, updated 4/06)

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#### DESCRIPTION OF THE PEST

The peach twig borer is widely distributed throughout California and is found on several hosts, but is rarely a problem in mature cherry orchards. The adult moth is about 0.3 to 0.5 inch long, with steel gray mottled forewings. Small larvae are almost white with black heads. Mature larvae are about 0.5 inch long and have black heads and brownish bodies with white portions between each body segment, giving the appearance of stripes. Peach twig borer overwinters as larvae in tiny cells, called hibernaculum, that are located in the crotches of 1- to 3-year-old wood and at pruning wounds. There may be three to four generations each year, but later generations occur after cherry harvest.

#### DAMAGE

The peach twig borer is a minor pest of cherry, but can damage both shoots and fruit. Larvae may burrow down tender shoots and kill the tips, which may cause problems in training young trees. They also feed on fruit, primarily at the stem end. Either feeding damage or the presence of larvae will cause a fruit to be offgrade.

#### MANAGEMENT

Dormant or delayed dormant insecticide sprays will reduce populations of overwintering larvae. When control has not been achieved by delayed dormant treatment (the preferred timing), an insecticide should be applied at petal fall or shortly thereafter. Monitor before treating to assure that you have the pest and to properly time application.

#### Organically Acceptable Methods

The use of *Bacillus thuringiensis* at bloom, preceded by a dormant spray oil treatment for scale and mite eggs, is acceptable for use on an organically certified crop.

Common name (trade name)	Amount to Use** (conc.)(dilute)	P.H.I.+ (days)
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*The following materials are listed in order of usefulness in an IPM program, taking into account efficacy and **impact on natural enemies and honey bees**. When choosing a pesticide, also consider information relating to environmental impact.*



# 2006 Festival of Fruit

September 5 to 9, 2006 San Luis Obispo

For information go to:

[http://www.crfg-central.org/2006\\_Festival/festival\\_2006\\_home.htm](http://www.crfg-central.org/2006_Festival/festival_2006_home.htm)

We host the Festival of Fruit and All CRFG Chapters in the state are coming!!!! Save the dates. Official meeting starts on Friday, September 8 in the Chumash Auditorium on the Cal Poly Campus!! BBQ that evening, then workshops and speakers all day Saturday. We Host!! Be there and join the fun.

Invited speakers will give presentations on Friday afternoon, including keynote by A.G. Kawamura, California Secretary of Food and Agriculture; Markku Hakkinen, Tropical fruit expert from Finland, "Rare and Wild Banana Species"; John DeVincenzo, Local Pomologist, Orthodontist; and Fruit Market Owner Philip Forsline, USDA Horticulturist; and Apple Curator Bob Noyes - Dinner Speaker, Wine Connoisseur. Workshops and lectures are planned for Saturday. Plants, fruit tasting and information will also be available on Saturday. Dave Wilson Fruit Tasting at noon, Dorothy's Grape Tasting in the afternoon.

## Tour of McEvoy Olive Ranch

### Planting & Pollinating - McEvoy Ranch

**Date:** May 12

**URL:** <http://www.malt.org/hp/hikestours.html>

**Contact:** MALT - (415) 663-115

**Time:** 10 A.M.-noon

**Location:** McEvoy Ranch

**Address:** 5 miles south of Petaluma at 5935 Red Hill Rd. (aka D Street or Point Reyes-Petaluma Rd).

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

**COST:** \$15 / \$20 non-member of Marin Agricultural Land Trust's (MALT)

**Description:** Tour Nan McEvoy's 550-acre organic olive ranch in a spectacular valley near the Marin-Sonoma Border. Walk among the flowering orchards and wildflowers and learn how olives are grown. This organic ranch is working to link the farmscape with the landscape to increase wildlife habitat. Then tour the olive pressing facility and watch as oil is pressed or extracted from the olives. Taste the oil and, if you like, purchase a variety of products made with this wonderful farm product.

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



# Fruit Slices

Andy's

Orchard Farm Stand and County Store  
has now listed tour calendar.

First tour Father's day, June 18th, 10am

408 782-7600 and ask for Lorene

<http://www.andysorchard.com/aoe-eventcalendar.shtml>

I would like to hear about your favorite farm stand. It's name, address, and what it sells.

Please write me at [weedeater@earthlink.net](mailto:weedeater@earthlink.net) or

Sue Cancilla- Conde,  
4698 Englewood Drive,  
San Jose 95129.

## When are the melons ripe?

Experienced watermelon growers try a lot of tricks to know exactly when the fruit is ready to eat. Here are a few you can try:

- When the tiny tendril on the vine just opposite of where the watermelon stem attaches dries out and turns brown, the melon is ripe.
- "The flat dead sound emitted by a melon when thumped is the readiest indication of ripeness, and the one most universally depended on," says *1,001 Old-Time Garden Tips*. "If the resonance is hollow, ringing or musical, it is certain proof of immaturity."
- Rinds of unripe watermelons have a nice shiny gloss; ripe melons lose that shine, so the rinds are drab.
- The spot where the melon rests on the ground turns greenish-yellow as the melon reaches maturity.

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

Are you on the Chapter's Mailing list?  
Has your email address changed recently?  
Please notify Sarah Sherfy at  
sherfy@gmail.com. Don't miss out on  
communication from the chapter.

### Membership!!

If you are interested in joining the  
chapter request a membership form from  
Sarah Sherfy sherfy@gmail.com.  
Have not renewed your 2006 membership?  
You may send your check for \$10.00 dues  
to SCVC/CRFG.

Address: Sarah Sherfy  
9140 Paseo Tranquilo  
Gilroy, CA 95020

### Newsletter

Submit articles, pictures, cartoons by  
email: Sue Conde  
weed eater@earthlink.net

Or snail mail: 4698 Englewood Drive  
San Jose CA 95129

Read about Our Organization  
<http://www.crfg.org/>

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