

The Fruit Leaf

Santa Clara Valley Chapter

California Rare Fruit Growers, Inc.

March/April
2007

April's Enticements

Nancy Garrison

Please attend our next meeting
April 14, 2007

Emma Prusch Park, doors open at noon
Meeting 1:00 to 4:00



Kiyoko helping with
scions 2006

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Newsletter

Submit articles, pictures, cartoons
by email:

Sue Cancilla-Gong
weedeater@earthlink.net

Or snail mail:
4698 Englewood Drive,
San Jose CA 95129

Our Organization's URL

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

Our program for April 14 CRFG meeting will be on budding and grafting citrus and avocados to be presented by our own rare fruit grower Doron Kletter, with a bonus piece on grafting large numbers of citrus onto one tree by Joe Real member in Sacramento.

We will be having a green wood exchange of avocados, citrus, white sapotes and other evergreen sub-tropicals. To make this a successful event, we need lots of members to bring cuttings of the above mentioned plants. A short how to collect budwood is continued on page 2. We do not bring any patented varieties and if you don't know, we will check materials before they are exchanged. Jack Kay coordinated an order for citrus rootstocks and they should be at our upcoming meeting, as should the special citrus Joe Real ordered for us. *Cont. page 2*

Nancy's Blogett

The first thing I noticed about 1 month ago was that the *Viola odorata*, that is a widespread invasive weed/groundcover everywhere actually bloomed this year. I've fought it throughout my garden for years since it invaded. I've noticed that the growing point was always curled up and gall-like. As I further investigated by cutting open up the gall, I came across the gall maker, which was a small larva that turned out to be named the violet pod gall midge. Apparently the cold weather we had this past winter was enough to kill off enough of them that the violet groundcover in my yard and around the neighborhood all were in glorious bloom. The new growth has since grown and covered up the pretty little flowers, so I am back to trying to eliminate it. *Cont. page 7*

April's Enticements

Cont. from page 1

This information is taken directly from the following website from the University of Florida Extension written by LK Jackson called Citrus Propagation for Homeowners. For the full article see:

<http://edis.ifas.ufl.edu/pdffiles/XC/XC03000.pdf>

The best budsticks are commonly selected from the next to last growth flush (the wood behind the current flush) and from the current growth flush after it has matured and hardened. Older growth flushes can be used if the bark still is green. Round twigs about the size of a pencil are preferred. The buds located in the axils of the leaves (where the leaf is attached to the wood) should be well developed, but still dormant.

After the budwood is cut from the tree, the undesirable wood and/or growth flush should be removed and the remaining budwood should be trimmed to lengths of 20-25 cm (8-10 inches). The leaves should be cut off leaving a stub of the petiole 3-4mm (1/8 inch) long to protect the buds. Trimmed budsticks should be labeled and used immediately or placed in plastic bags in a cool place. Include a moist paper towel to maintain turgidity and freshness. The label should include the variety, date of collection and source. Budsticks are usually tied in bundles for ease of handling.

STORING BUDWOOD

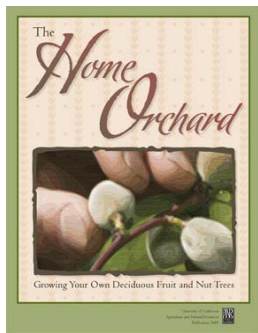
It is desirable to use budwood as soon after collection as possible, but it can be stored for several months under proper conditions. The bundled budsticks should be sealed in a plastic bag and stored in a refrigerator. The optimum storage temperature is five degrees C (40 degrees F); it should not be

allowed to go below two degrees C (35 degrees F). The vegetable drawer of the refrigerator is the best place. Stored budwood should be checked every couple of weeks for the presence of mold or excess moisture in the bag. Budwood lightly affected with mold should be carefully washed in cold mild soapy water, rinsed, and rebagged in a clean bag. Excessively moist budwood can be lightly blotted on paper towels. Moldy, shriveled or darkened budwood should be discarded, as the buds probably will be dead.

When using stored budwood, it should be kept cool and moist. A good idea is to take enough budwood for a couple of hours use from storage.

BUDDING

Budding can be done anytime there is a suitable stock on which the bark is slipping and when suitable budwood is available. Usually, the bark is slipping from April to November, depending on location. To produce new plants choose rootstocks of pencil size to 2 cm (3/4 inch) diameter, either seedlings or rooted cuttings. The area to be budded should be pruned clean of thorns and twigs. The preferred budding height is 15 cm (6 inches) above ground level.



Home Orchard: Growing Your Own Deciduous Fruit and Nut Trees

New from the UC ANR

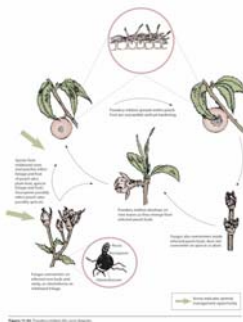
Review by Sue Conde

Their descriptions are articulate, and so precise, you can visualize the topic from the first few words of the sentence. And for the right-brained learner, the images of the subject are phenomenal. *The Home Orchard* details the life cycles of major pests and diseases, and then gives the solutions or management possibilities. I have never before, bought a book that instructed me how to buy the best rootstocks for my type soil. There are sections of the *The Home Orchard* book analyzing the difference between summer pruning versus dormant pruning; between compost, mulch, organic fertilizer, and, synthetic fertilizers. And finally, a book that says precisely where to make the cut on my year-old persimmon tree; no head cuts for these trees.

It is important for us to attack the insects only when they are at their most harmful stage toward our plants. *The Home Orchard* book details the life cycles of major pests such as: aphids, scale, codling moth, peach twig borer, and, shothole borer; so now we are able to strategize a prevention program. Surviving season to season, diseases have their own types of life cycle and understanding how the disease survives is key to prevention or management.

I said their descriptions are articulate, here is a quote: *"Under a hand lens, powdery mildew spores can be seen growing in chains on the tips of fungal strands. Powdery mildew may cause new growth to be dwarfed or distorted. Weblike russet scars may develop on fruit, leaving a rough, corky skin (Figure 11.42)"* This was describing powdery mildew on an apple. Now I will be able to diagnose powdery mildew damage on apples long after the disease has disappeared.

The Home Orchard book will clearly become the companion book to Sunset Western Garden book for the home orchardist. To add this book to your collection, *The Home Orchard*, (ANR publication 3485, I SBN 978-1-879906-72-3) contact your local UC Cooperative Extension office or you call 1-800-994-8849 or visit the ANR publication site at <http://anrcatalog.ucdavis.edu>. Cost is \$25.00 plus tax and shipping through catalog orders.



Life cycle of powdery mildew

Just two of
the many
illustrations
in the book.

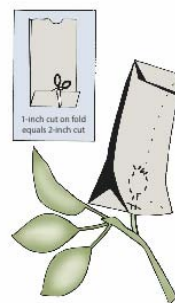


Figure 11.22. Bagging fruit will protect it from codling moth attack.

Bagging fruit will protect it
from codling moth attack.

Thomas Munson, Phylloxera and the Grape

A Brief History

Nick Lolonis

Thomas Munson was born in 1843 on a farm near Astoria, Illinois. He became one of the leading experts on native American grape species. In 1870 he graduated from the University of Kentucky in Lexington. After his marriage in 1870 he worked in his father-in-law's nursery for two years before moving to Lincoln Nebraska where he began his career as a horticulturist and viticulturist. His passion was working with the native grapes. However, because of the harsh climatic conditions, his early work on grapes at Lincoln was almost a complete failure. Munson did note that while northern *labrusca* and *viniferas* were subject to various diseases, native or wild grapes in Texas were quite resistant to these diseases.

To escape the harsh climatic conditions of Lincoln Nebraska, Munson moved to Denison, Texas in 1876. Here he joined his brother in the real estate business, and gradually he devoted most of his time with his love, grapes. He traveled more than 50,000 miles in search of grape specimens from 40 US states and Mexico. Munson wrote many articles on the classification, hybridization and varieties of grapes which were published here and in France. His studies led to the introduction of more than 300 grape varieties. In 1909 he published his foundations of 'American Grape Culture' which became the standard reference for grape culture in the United States.

Munson is best known for his work in fighting phylloxera, an insect that attacks primarily the roots of the European grape, *Vitis vinifera*. Three serious problems developed in the production of grapes in Europe between 1850 and 1890 (after the introduction of American vines from the new world sometime around 1840). Two were fungus diseases, powdery mildew (*Oidium*) *Unicinula*

necator-burr, and Downy Mildew, *Plasmopora viticola*. These diseases were finally brought under control after the development of the famous fungicide, 'Bordeaux x Mixture' by Pierce Millardet, professor of botany of Bordeaux University in France in 1852.

The third problem and a more serious one was the infestation of phylloxera, *Dactylosphaera vitifoliae*. It was first noticed in 1865 in Rhone Valley of France by M. Lanchon and later identified by an American, Charles Riley as the same insect found on American grapes where they had acquired resistance to this insect and as such recommended the French to import and use American rootstocks to graft their vines onto. Although reluctant at first, the French wine industry knowing of Munson's expertise, requested that he send some of the grape hybrid rootstocks that he had developed during his work at Denison Texas. Thus Munson's work and that of another horticulturist, Hermann Jaegar, helped save the European wine industry, from total destruction and Munson was awarded the French Legion of Honor Chevalier du Merite Agricole by the French government in 1888. He received numerous other awards as well. Needless to say, many French growers and vintners considered it an insult to graft their fine world-renowned varieties onto the American vines. Some of Munson's selections were found to be resistant to Pierce's Disease as well.

The phylloxera in France and other European countries destroyed more than six million acres of vineyards. It reached California by 1873 and Algeria and Australia by 1885. In California phylloxera was pretty much restricted to the heavy clay soils of northern and central coast. Phylloxera prefers heavy soils and rarely exists in sandy soils. When these clay soils dry-up they form cracks which the phylloxera use as paths to move from



Susan out in the orchard preparing the fig scions



Randy, Ming Wei, and, Jeffery

**Thomas Munson,
A Brief History**

cont. from p4

one root to another.

But the story of phylloxera does not end here. When the French finally realized that the only salvation was to graft their varieties onto American rootstocks, they earnestly began a breeding program to improve on the rootstocks they received from Munson earlier. One such rootstock which became very popular, was the hybrid aramon xrupestris Ganzin #1, known as AXR #1. The parent Aramon is a vinifera and as such has raised some doubts about its resistance to phylloxera. After being used in France for over 20 years the French admitted that its resistance has failed in some areas, and therefore no longer recommended it for planting.

Here in California on the other hand, AXR#1 performed very well and became our most popular rootstock for phylloxera resistance. France's warning that it should no longer be used went unheeded and as a result, nearly all vineyards in northern and central California where phylloxera was present; AXR#1 remained the number 1 choice. Vines once healthy were found stunted in a vineyard in Rutherford of Napa Valley. In later years this malady spread to other vineyards nearby. After 10 years of intensive research, the conclusion was that a new strain of phylloxera has emerged and AXR#1 is not resistant to it. The controversy of whether a truly new strain of Biotype "B" actually exists or not, continues to this date. At any rate, as a precaution, the University of California will not recommend any phylloxera resistant rootstock that contains vinifera in its ancestry.

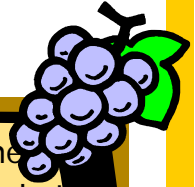
At the present, about 80% of the vineyards in Napa, Mendocino, Sonoma, Monterey, and in a few other areas that were on AXR#1 have either been replanted or are in the process of doing so; a very expensive program indeed! So the French do have the last laugh!



Reminder!! Last call
- Your membership
is now passed due!!
For those who did
not renew, please
send \$10 to:

Sarah Sherfy
9140 Paseo
Tranquillo
Gilroy CA

Events



The Hybridization Group will be selling a few muscat grapes vines at the chapter meeting. These are dormant and in cold storage and will be ready to plant immediately. These have been propagated by Doron Kletter from accessions from USDA new releases of seedless muscats. These vines are disease free. Prices TBA at meeting. For more information on this or special ordering of the groups fruit tree hybrids contact:

Sini Falkowski , sinif@sbcglobal.net

QuickTime™ and a
TIFF (Uncompressed) decompressor
are needed to see this picture.

EARTH DAY

Saturday, April 21, 2007 4-7pm

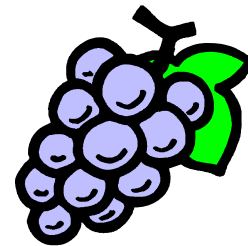
River Oaks Hot Springs & Spa

800 Clubhouse Drive, Paso Robles

<http://www.vineyardteam.org/events/earthday.php>

SUSTAINABLE WINEGROWING SELF-ASSESSMENT WORKSHOP

- Date: Friday, April 13, 2007 At 9:00 AM
- RSVP Date: 4/12/07 RSVP
- Duration: 3 Hours
- Contact Info:
- California Sustainable Winegrowing Alliance
- Email: lisa@wineinstitute.org
- URL <http://www.sustainablewinegrowing.org/>



- Take the time to evaluate the sustainability of your winery or vineyard. This workshop is most appropriate for facility managers, vineyard managers, and principles, **but all are welcome!** First-time participants will receive the 500-page 2nd edition of the Code of Sustainable Winegrowing Practices Workbook. Lunch included! Bring a friend!

Fruit Slices

To quickly clean my pruning and grafting tools I buy 99% isopropyl alcohol for under a dollar. Safeway carries it. I buy a small spritz bottle at the drug store and just spritz it on the blades and wipe. For sticky stuff like fig and tree sap on your saw and pruners use a kitchen cleaner, anti-bacterial or not. This stuff melts the junk from your blades.

Master Gardener's Spring Garden Market

is on Sunday, April 25 at the San Jose Mercury News like last year. Their address is 750 Ridder Park Drive; **in San Jose**

(West Parking Lot) This is **the place** to get the greatest selection of tomato and pepper seedlings which have been chosen from nearly 600 varieties the Master Gardeners have trialed over the past 24 years. It's from 9:00am – 2:00pm and be sure to come early for the best selection.

For those who live up the peninsula, the following weekend, April 21, 2007; 9 am to Noon, the Master Gardeners will have another sale at the Palo Alto Demonstration Garden at Eleanor Pardee Park (near the intersection of Center Drive and Martin Avenue).

Nancy's Blogett

cont. from page 1

With this year's winter chill and drier spring, I have quite a fruit set on all my stone fruits including cherries for the first time in many years. As of Feb. 28, 2007, the chill hours recorded at the weather station in Morgan Hill totaled 849. Last year that number was 604, in 2005 it was 670. In San Jose we probably got around 650 or so, which was much better than the 450 we had in 2006. I got my fixed copper spray on my peaches and nectarines JUST before bud break and have no leaf curl. Because of the little rain at bloom my stone fruits didn't get blossom blight and I might escape the worst of the brown rot. For the home gardener a fairly effective fungicide available to reduce brown rot is Daconil applied at blossom time. Commercial growers apply their fungicides at red bud, mid and late bloom to control it most effectively. They have access to more effective products than do home gardeners.

I bought a new weeding tool for getting out dandelions, mallows and other deep tap rooted weeds called Clint's Dandy Digger. I will bring it to our next meeting to show folks as I think it is going to be quite helpful as I haven't used herbicides in my garden for at least 10 years. It's no substitute for any number of hoes I have to scrape the soil surface to dislodge young shallow rooted weeds but may be the best for deep rooted ones. Photo below. To get your own just Google it and you'll find it. The gentleman is 80 years old and lives up in Oregon. Those industrial souls among us could undoubtedly make something similar themselves.

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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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