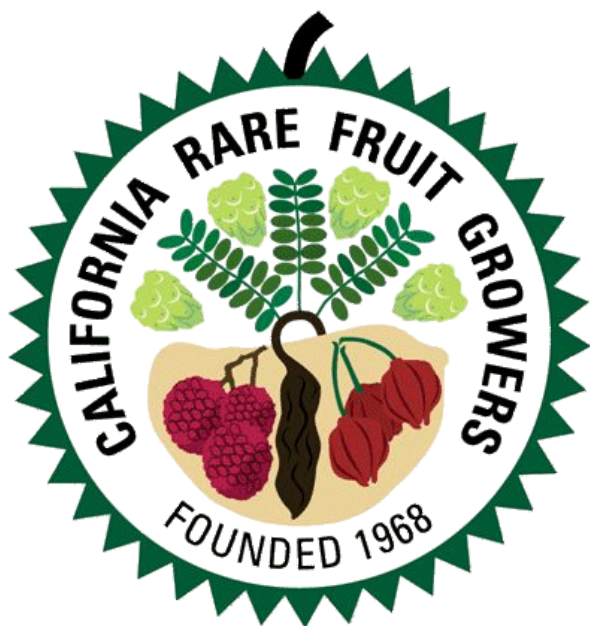


CALIFORNIA RARE FRUIT GROWERS

SAN DIEGO CHAPTER

JULY 2005 NEWSLETTER



NEXT MEETING is July 28

Meeting Minutes for June 23, 2005

Our business meeting covered the new rules for plant sales as established by the San Diego Botanical Association. To prevent the club from becoming a vehicle for commercial enterprise, no plants may be *openly* sold at meetings. But plants will be sold at the Quail Gardens' Picnic, July 23rd. And of course, the Labor Day Plant Sale will provide a great opportunity to stock up on every type of fruit tree you still don't own. Moreover, if you learn about great plants offered at great prices (as they often are) through some of our own dedicated growers, then there is nothing to prevent you from making an arrangement to purchase plants through that grower.

Our own president, David Silverstein, gave much of the evening's presentation on lychees and longans. These scrumptious tropical fruits have been grown in China and Thailand for thousands of years. They like warm humid summers, cool winters with 100-200 hours of chilling, and low rainfall. Similar to

the Hass avocado, they grow best in acidic soil with little salt content and good drainage. Water should be given frequently and in small amounts. One might consider planting them on a small mound to facilitate better drainage.

Lighting firecrackers around the tree may be a way to get it to flower, (although it may result in fines and imprisonment). This is because the trees benefit from potassium chlorate, used in making firecrackers, as well as from other micro-nutrients. The Mauritius (Kwai M.) is the most productive variety, but Sweetheart is the biggest and the sweetest. There was something about chicken tongues—oh yes, an inspired name for a lychee variety that's supposed to have more flesh than seed. Both lychees and longans can be pruned regularly. Air-layering is the best method of propagation. The longan is more forgiving than the lychee, which is nice for those of us that need a lot of forgiveness in the garden.

Professor Romero Lobo of the UC Corporate Extension completed the discussion on lychees and longans. He is involved with a project funded by The California Department of Food and Agriculture to study the commercial growth of lychees in the United States. Funding was provided because the smuggling of foreign lychees via Canada presented a high risk of bringing in undesirable insects. So far, the success of local growth has been limited. The trees have a low survival rate, sometimes dying for no apparent reason. Also, because there are so many varieties, they are difficult to study. Vista and Fallbrook appear to have the best climate for growth.

Many thanks to our excellent presenters, growers, and to all for another great meeting. Special thanks to Ramiro for coming and speaking to us. See you all July 28!

Linnea Lamar, Secretary

THE VIEW FROM THE CHAIR

Congratulations to Ed Hamilton on his election to the SDBGF Board, as first vice President. Congratulations to Joy Bladykas for accepting appointment as our primary representative to the SDBGF Board. Things should be looking up in the coming year. In addition, your Board has submitted a proposed Rule change to the SDBGF to specifically allow us to conduct our plant sales in a rational manner.

- 1 Plant or other sales on the premises of the Casa del Prado in Balboa Park may only be conducted by SDBGF member societies for the benefit of the society, societies, or SDBGF or such other lawful purpose as may be approved by the SDBGF Board.
- 2 All cash registers or points of sale shall be staffed by person's specifically designated by the society to do so. Each such person shall sign an agreement to be bound by these rules and other relevant rules of the SDBGF.
- 3 Accurate records must be kept. The records must be promptly furnished to the SDBGF or the City of San Diego, if one or both of these entities request them.
- 4 Donated products or purchased products may be sold with all profits of the society's sale retained by the society. Products may also be accepted by the society on consignment. Consigned products may be treated the same as plants purchased for resale, with all profit retained by the Society. This is proper where the Society pays the consignor a fixed price for the products it sells, and sets its own price of sale. The Society must mark the product up at least 20 per cent over what it pays for the product.
- 5 Where the consignor sets the price of sale, then the society must receive at least 10 per cent of the gross proceeds of sale. A person who both consigns product to the sale and acts as the designated cashier for that product is a consignor governed by this paragraph. He or she shall surrender at least 10 per cent of the gross proceeds of sale to the society.
- 6 Each society is responsible for obtaining its own tax ID number from the California State Franchise Tax Board, filing Form 199 and paying state sales tax, unless not legally required to do so.

At this point, it appears that we may be able to conduct our plant sale by almost the same rules as last year, although no rule change will be official until after this year's sale. However, that is not a certainty as this "goes to press", so we are gearing up for the more work intensive plant sale mode, where the club runs a central cash register. Right now, here are the positions we need:

- 4 Cashiers to run two cash registers in two hour shifts. Paul Fisher will be training them in rigorous cash handling procedures, because the central cash register concept puts the club at risk to the consignors.
- 4 Security People to check receipts and tags at the door as people.
- 4 to set up and 4 to break down. These may be the same people.
- 2 Plant sitters. (I have two particularly talented ones in mind.)

Unnecessarily inconvenient as this format is, we can make it work if we have to and make this sale a brilliant success.

In other thoughts, I've seen some disturbing things in the produce aisle of the local grocery store. The first thing is that it is almost august, and most of the colorful Indian type mangos in the stores are the cultivar, Tommy Atkins. Usually, we are over that by now and have long been into the Kents and other low fiber, flavorful mangos. I'm hoping that this is a passing phase. But I fear that the stores, which have long marketed all Indian type mangos as "Red Mangos", are just shifting over to the fiber filled and insipid Tommy Atkins. They may assume that American consumers only buy appearances. The Tommy is pretty, and I suppose the fibrous flesh makes it ship well and remain relatively hard when ripe. We need to let our local stores know that we actually eat mangos and we will not spend money on inferior cultivars like the Tommy. As a side note, it is now more important than ever to grow our own mangos.

The other horror I saw was a plastic four pack of fuji apples sold under the slogan, "Looks like an Apple, Tastes like a Grape". The price was four dollars. "Tastes like a Grape"? The H_ll it does! The package reeked of artificial grape flavoring such as you might find in grape soda, grape gum balls etc. You know the stuff, Bionic Concord. And in fact close inspection of the fine print revealed that these were

ordinary Fuji apples injected with artificial flavoring. If this is what people come up with now, I shudder to think what monstrosities will be created by genetic engineering. I guess I should be thankful that these things were not genetically engineered to produce that flavoring on their own.

Well, thank goodness for our own little orchards. See you all real soon.

David Silverstein

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ANNOUNCEMENTS:

* **The Bonsai club is displacing our 9/22/05 meeting with preparation for their show. It seems like an ungodly amount of preparation. But think about whether to move our meeting to Wednesday night the 21st, or to a week later on the 29th**

* **Festival of Fruit is coming up. It is September 6 through 10 in Santa Cruz. The main event, speakers etc are on Saturday the 10th. It looks good. The field trip on the 6th is to the USDA experimental orchard up at Winters, CA. There will be fruit tasting.**

* **Meritt Mountain Discount Nursery (Paul Fisher) is offering 20 % off on all trees. 1266 Vista del Monte, El Cajon, CA 92020 (619) 322-4141**

Don't forget to check our website at www.crfgsandiego.org.

NEXT Meeting:

WHERE: Casa del Prado Building Room 101, Balboa Park
 WHEN: July 28, 2005 at 7:00 p.m.
 MEETING TOPIC: Presentation and Discussion on growing Bananas, also Pup exchange.

For membership, please mail your application form and check to

CRFG, San Diego Chapter
 C/O Paul Fisher
 1266 Vista Del Monte Dr.
 El Cajon, CA 92020

CALENDAR == YEAR OF THE APPLE

Month	Meeting Topic	Event(s) For the Month
April 28 Casa del Prado 101	Dominic Crescenti will then discuss some organic supplements and pesticides available from J&H Biotech. Dr. Gary Bender will tell us about the newest Avocado Pest in the County, the Avocado Lace Bug.	Green Scene, Fullerton Arboretum. Date Saturday, 23 April 2005.
May 26 Casa del Prado 101	Organic Fertilizers	Member Garden Tours
June 23 Casa del Prado 101	Lychee and Longan. Presentation and Discussion.	Del Mar Fair
July 28 Casa del Prado 101	Bananas. Two local experts, Jon Verdick and Paul Fisher will lead the discussion.	Quail Garden Picnic. July 23rd. It starts at 11:00.
August 25 Casa del Prado 101	Figs. Steve Spangler and John Verdick	
September 22 Casa del Prado 104	Paw Paws. How to find and grow them. What are the best varieties?	ANNUAL FRUIT TREE SALE. SATURDAY SEPTEMBER 3, 2005. Room 101, Casa del Prado, Balboa Park. 9:00 a.m. until it's over.
October 27 Casa del Prado 101	Mangos. Presentation and discussion on growing them. Pomegranate tasting.	
November 17 Casa del Prado 103	Back by popular demand, Terry Salmon will present Vertebrate Pest Control II, focusing this time on rats and gophers. Also, workable bird management techniques.	
December 15 Casa del Prado 101	Holiday Dinner, Elections and Gift Exchange	