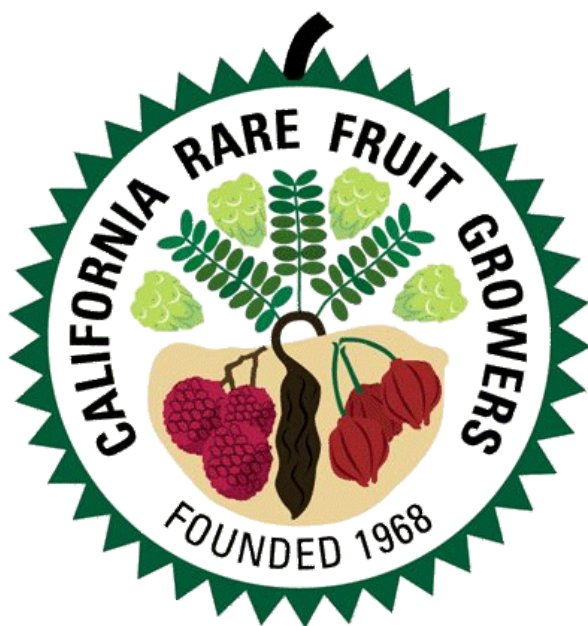


CALIFORNIA RARE FRUIT GROWERS

SAN DIEGO CHAPTER

FEBRUARY 2006 NEWSLETTER



Note also, San Diego Home and Garden Show is coming up March 3-5 at the fairgrounds in Del Mar. We want a few good volunteers to staff our place and spread the word about CRFG. Call our own June Anderson at 760 729 3501 to sign up. Parking is 8 dollars, but we will have a couple of parking passes that you can use if you coordinate.

Another exciting event upcoming is the California Cherimoya Association annual meeting this year on February 18, 2006 at the University of California South Coast Research & Extension Center 7601 Irvine Blvd., Irvine, CA. 10 AM to 3PM. A copy of the registration sheet is attached.

And from CRFG friend and supporter, Nan Sterman, I pass this along: **Encinitas Garden Festival, April 8, 2006!**

The centerpiece is an extensive, self-guided walking tour of private gardens in Leucadia. Tour registration will be in Cottonwood Creek Park, the newest and coolest park in Encinitas. It will also be home to our Gardeners' Marketplace. The Marketplace features a large plant sale. There will also be vendors selling garden art to jazz up your garden, tools for make gardening fun (or maybe just a tad bit easier), food, information booths and much more.

This is a walking tour, so once you register in the park, you will receive a map of the gardens on tour and a wristband. The wristband gets you onto a double decker bus to ride to the tour neighborhood. It also gets you into the gardens.

The buses will make several loops through the neighborhood so when you are done seeing gardens in one area, you can hop the bus and ride to the next area. At lunchtime, the bus loop will stop along Highway 101 in Leucadia where you'll find dozens of little restaurants.

*NEXT MEETING is **THURSDAY FEB 23d**
in ROOM 102*

Our January meeting was the Scion Exchange but no elections. That is because I forgot. We will have them this time so as to legitimate the reign of the existing officers and to replace those who wish to retire. I'm sure that we can arrange for anyone to run for any office. As it is, the incumbents are standing for all offices, with two exceptions. The position of secretary and newsletter editor and publisher have no one running for them. This is your chance.

Please note that the calendar has been finalized. **Paul Fisher was able to get those Friday meetings back to Thursday, including the February meeting.** November and December are still third Friday instead of fourth Thursday as usual.

Note please that the exotic pomegranate scion wood should be here for the next meeting.

Adult tickets are \$15 on or before March 15, \$20 after that. Kids (ages 6 - 10) are \$5 on or before March 15, \$7 after that.

Tickets are on sale at: Encinitas Chamber & Visitor Center, 138 Encinitas Blvd. Encinitas, (760) 753-6041 (phone sales in addition to on-site)

- Anderson's La Costa Nursery, 400 La Costa Ave, Encinitas
- Cedros Gardens, 330 S. Cedros Ave. Solana Beach
- Grangetto's Farm and Garden Supply, 203 South Rancho Santa Fe Road, Encinitas
- Leucadia 101 Mainstreet Association, 216 N. Coast Hwy. 101, Encinitas

- Walter Anderson Nursery, 3642 Enterprise Street, San Diego, CA
- Downtown Encinitas MainStreet Association, 818 S. Coast Hwy. 101, Encinitas
- Sunshine Gardens 155 Quail Gardens Dr. Encinitas 760.436.3244
- Barrels and Branches 1452 Santa Fe Drive, Encinitas, (760) 753-2852 For more information, visit our website, www.EncinitasGardenFestival.org, or leave a message at 760 753-8615

David Silverstein -- Chair (619) 523 8565 chair@crfgsandiego.org	Paul Fisher --Vice-Chair, Membership Manager and Treasurer (619) 440 2213 vicechair@crfgsandiego.org
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Jose Gallego – Webmaster and Director of National Affairs (619) 697-4417 webmaster@crfgsandiego.org	Irene Sias – Greeter (619) 482-0938 Greeter@CRFGSanDiego.org
Oscar Butler – Librarian, 858-458-3533 mbutlr@pacbell.net	

ADVERTISEMENT

FOR SALE:

- 1 Inga
- 1 Malibar Chestnut
- 2 Pluots (Flavor Queen)
- 2 White Sapote

Please call Frank Habetler (619) 246-6868 for details

NEXT Meeting: GRAFTING, BUDDING and FRUIT TREE PROPAGATION

WHERE: Casa del Prado Building Room 101, Balboa Park

WHEN: February 23, 2006 7:00 p.m.

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
JANUARY 26, 2006	SCION EXCHANGE	
FEBRUARY 23 ROOM	FRUIT TREE PROPAGATION – Grafting, Budding and Air Layering.	
MARCH 23	Main Topic: EFFECTIVE SOILS FOR CONTAINER GROWN TREES. Brief Topic: CHERIMOYA POLLINATION	
APRIL 27 ROOM 102	THE LOQUAT	Green Scene
MAY 25	THE AVOCADO	
JUNE 22	CITRUS	WINE TASTING (Let's justify the insurance we're paying for.)
JULY 27	GRAPES	GARDEN TOURS
AUGUST 24	EXOTIC FRUIT ICE CREAMS. We will be tasting wonderful fruit ice creams from South of the Border (the Mexico/U.S. border)	
SEPTEMBER 28 ROOM 102	MANGOES, discussion of varieties culture and lore followed by Mangos and Ice Cream.	PLANT SALE DAY IS IN FLUX
OCTOBER 26	POMEGRANATES. Discussion of varieties, culture and lore of this fruit, followed by tasting of some unusual varieties.	
NOVEMBER 17 FRIDAY – RM 104	WINTER PRUNING OF DECIDUOUS FRUIT TREES.	
DECEMBER 15 FRIDAY	HOLIDAY PARTY AND GIFT EXCHANGE.	

KUMQUAT MARMALADE

- 3 qts. Water
- 2 doz. kumquats
- 2 med. oranges
- 1/3 c. lemon juice
- 4 1/2 c. honey

1. Thinly slice the kumquats to measure 2 cups. Slice the orange peel and the orange pulp to measure 1 1/2 cups each. Add the water to the fruit, cover, and let and overnight.

2. Bring to a boil and cook until the peel is tender. Add the honey and stir occasionally until it dissolves. Resume the rapid boil and cook about 45 minutes until the mixture reaches the gel point. Stir occasionally to prevent scorching.
3. Spoon into hot sterilized jars to within 1/2 inch from top. Complete seals and process for 10 minutes in a boiling-water bath.
4. Makes 8 half-pints.

Florida Fruit Marmalade

- 4 medium oranges
 - 12 calamondins
 - 12 kumkuats
 - 1 lemon
 - 1 grapefruit
 - 1 can (No.2) crushed pineapple
 - 1 jar (6 oz) maraschino cherries
 - sugar and water
1. Wash and dry each piece of fruit; remove blemishes and seeds.
 2. Cut in pieces small enough to force into grinder. To each cup of ground fruits, add two and one-half cups water.
 3. Let stand overnight in cool place.
 4. Cook until fruits are soft; add pineapple and cherries. Add one-half cup sugar to each cup fruit used. Cook until syrup sheets from a spoon.
 5. Pack in sterile jars; seal.