



California Rare Fruit Growers San Diego Chapter Newsletter

Thursday, December 13, 2007

General Mtg. & Installation of 2008 Officers:

7:00 – 7:30 pm

Holiday Dinner: 7:00 pm – 8:30 pm

Gift Exchange: 8:45 pm

The Year of the Mango

Website: crfgsandiego.org

Mailing Address:
P.O. Box 152943
San Diego CA 92195-2943

Meeting Place
Rm. 101, Casa del Prado,
Balboa Park, San Diego CA

2007 Elected Officers

Chair: Jose M. Gallego
Membership Chair
chair@crfgsandiego.org
619/697-4417

Vice-Chair: Mike McCright
vice-chair@crfgsandiego.org
760/749-3538

Treasurer: Zhenxing Fu
treasurer@crfgsandiego.org

Secretary: Barbara Alvarez
secretary@crfgsandiego.org

Immediate Past Chair
David Silverstein
formerchair@crfgsandiego.org

2007 Appointed Positions

Greeters:
June Andersen & Irene Sias

Librarian: Oscar Butler
librarian@crfgsandiego.org

Facilities Coordinator
Barry Resetco 858/278-3732
javaman@crfgsandiego.org

Newsletter Editor: Cielo
editor@crfgsandiego.org

Webmaster: Jose M. Gallego



FROM "EL PRESIDENTE"

Well, our November meeting sure did not go as planned, our guest speaker Randy Pompoon was not able to make it to the meeting. Our BIG thanks go to **Rolf Dethlefsen** for his presentation on how they survived the recent wildfires. **Mike McCright** also briefed us on the plants he lost to the wildfires. As I mentioned in our last newsletter, we are ready to help them in any way we can.

During the business part of the meeting, the Treasurer of the Festival of Fruit, **Keith Harold**, presented us with the financial statements. We had a few questions and concerns from the floor about the distribution of the funds. Keith asked that all questions should be sent to him.

We also talked about the UC Davis cuttings requests, which, by the way, were sent on the afternoon of Friday the 30th. Hopefully, the order will arrive before our meeting in January.

CONGRATULATIONS to **June Andersen** who was elected as Chapter Vice-Chair. She has been a great supporter of the Chapter, and has great plans for our 2008 activities. So, don't forget to let us know what you would like to see in 2008. We will have "Wish List" forms available at the December meeting. Again, June, congratulations!!!

A Reminder: Our Chapter meeting will be on the third Wednesday of the month, starting January 2008.

See you soon!
José
El President

TREASURER'S REPORT**By Zhenxing Fu**

Here is a brief financial report that includes all the financial activities till the end of November 2007. I will give an annual financial report for closing the year of 2007 in the newsletter of January 08.

Revenue:

Membership	\$ 832.00
Opportunity table	\$ 531.00
Plant sale	\$ 10.00
Donation	\$ 25.00
Fruit Festival	\$2,000.00
Total	<u>\$3,398.00</u>

Expenses

Supplies (plates, cups coffee, etc)	\$ 61.91
SD Botanical Garden Membership Dues	\$ 75.00
Web site:	\$ 134.72
Holiday Party:	\$ 0.00
Ice Cream Social:	\$ 239.05
Specialty Fruit for meetings:	\$ 60.00
Parking reimbursement	\$ 81.00
Speaker Honorariums:	\$ 50.00
Administration, stamps, etc.:	\$ 49.08
Chapter Promotions:	\$ 62.47
Newsletter:	\$ 661.46
Insurance:	\$ 0.00
Field trips:	\$ 366.66
Post Office Box Rental:	\$ 83.00
Total	<u>\$1,924.35</u>

Income: 1,473.65**SECRETARY'S REPORT****By Barb Alvarez, Secretary****Board Meeting Minutes for Nov. 10th**

In attendance were **Jose, June, Jim, Zhenxing Mike, and Barb**. Jose showed us his beta of the membership list on his computer. We are considering using a secure central system. Only 2 or 3 people would have access to it.

We discussed sharing the website with the North County chapter, but realized that it has some potential problems compared to advantages. So we decided to each keep our own.

Dave Erlinger from Quail Gardens will be our speaker in March.

November 27th is a "Cherimoya" field trip at Irvine Field station.

We talked about field trips and the possibility that the club could subsidize them.

We talked about the possibility of having a link on the web site for the "Chicken Soup" book, but since we are non profit it would not be advisable. Mike made a motion. Zhenxing 2nd to not put up a link for the "Chicken Soup" book on the San Diego Chapter web site. Unanimous decision.

Concerning the possible donated of a 6-acre property in Fallbrook. This would incur a lot of liability on our part and there would also be requirements and restrictions on what we would have to do and be allowed to do. For example, we wouldn't be allowed to make any additions or changes. Motion: by Mike, and seconded by Barb, that we do not proceed with accepting the Fallbrook donation. All voted in favor.

Jose will make name tags for the members for the next member meeting for the purpose of helping to get to know each other and assist in the voting process.

We will be having a work party at Quail Botanical Gardens every 2nd Saturday.

Zhenxing will be getting a detailed treasurer report soon.

At the Last Meeting

We had a good turnout with 71 people in attendance. Nothing like an election with two good people running for the same office to bring out the members. Congratulations go to **Jose Gallego** (Chair), **June Andersen** (Vice-Chair), **Zhenxing Fu** (Treasurer), and **Barb Alvarez** (Secretary).

Unfortunately, the scheduled speaker on guavas was not able to make it. But we were able to see a short presentation by **Rolf Dethlefsen** on the experience he had with the recent fire. His property (near Lake Hodges) was virtually completely burned except his house! All of his immediate neighbors lost their homes. When asked how their house was saved, Connie just says "prayer." There was a pile of wood about 30 feet from the house. A water faucet was next to it, when the plastic riser to the faucet was burned, the water squirted out just at the right time to cool the air. Rolf explains that he had a lot of banana trees east of the house (the direction of the fire). They were about 50 feet away, and as Rolf says "served as a sacrificial offering" cooling the air. They were heavily damaged, but are already starting to come back. Rolf also attributes the preservation of his home to the newer building codes, which do not allow open wood eaves. They must be covered with stucco. Fire storms are called that for a reason. There was fire wood that flew 400 yards! The strength is extremely powerful. Rolf encourages us to contact our county supervisors to arrange for controlled burns, so that in the event of a future fire, the damage will be minimal. Thank you, Rolf, for sharing your story. Our hearts go out to you for your loss. There is a lot of work that needs to be done.

Fruit Tasting & Opportunity Tables

Thank you to those who brought food for the tasting table: **June Andersen, Paul Fisher, Cielo Foth, Nevin Kleege, Jim Neitzel, Jack Skeels, Jon Verdick, and Forrest Wilson**. They brought: 'Hachiya' persimmons, sweet tamarind, papaya, raisin tree, bananas, white sapotes, guavas, mangos, tiny apples, tropical guavas, red bananas, 'Fuyu' persimmons, pitayas, cookies and pomegranates.

Fruit Tasting & Opportunity Tables (continued)

Thanks to those who brought plants for the opportunity table: **William Chow, Frank Habetler, Toan Humphrey, Nevin Kleege, Steve Pruyn, Lew Rishel, Aaron St. John and Alan Snavely.** The donations included: banana, cherimoya plants, dragon fruit, Thai guava plants, garlic, cherimoya 'Collen', boysenberries and loquat trees.

Festival of Fruit (FoF) Financial Report

Keith Harold from the Festival of Fruit steering committee (and member of both San Diego and North County chapters) gave a treasurer report of the Festival of Fruit and announced how the proceeds would be divided which is: San Diego Chapter of CRFG = \$2,000, North County Chapter of CRFG = \$2,000, Southwestern College \$1,000, and CRFG inc = \$1,139.00. **Cielo Foth** voiced opposition to that decision, saying that the San Diego chapter had the plant sale which accounted for a lot of the profits. Keith stated that the San Diego Chapter did not have a plant sale, the Festival of Fruit (a joint project of both the San Diego and North County Chapters) had a plant sale. There was more discussion. Several people met with Keith after the meeting and discussed this issue further. There will be updates in this newsletter or after the program at the meetings or both. Keith left copies of the detailed treasurer report available for people to pick up.

**San Diego Chapter's Plant Sale at the FoF**By **Jim Neitzel**

My purpose in writing this is to dispute the way the FoF funds were distributed and the Festival Committee's failure to recognize our Chapter's plant sale, which greatly contributed to the FoF funds. We tried to resolve this issue with **Jose** before the meeting. Because Jose did not want to get involved, he asked me and **Zhenxing** to reconcile the receipts ourselves, and we determined that we netted \$4,031. We agreed that **Tom Del Hotal** should be compensated with a good percentage of our proceeds from his donated plants.

The San Diego Chapter had put on its annual plant sale at the Festival despite our Chapter Vice-Chair and FoF designated head of plant sale **Mike McCright's** report in July at our chapter meeting that there was lack of interest and lack of donated plants, and also due to Agricultural Department issues. Our Chapter planned and made this plant sale happen in less than two weeks of the event. After all the hard work and all the plants donated by our Chapter members, I feel that it's unfair to turn our plant sale receipts over to the FoF before we had our own Chapter Treasurer's Report on its final accounting shortly after the event. We should have had a voice as to how to apportion our plant proceeds. I feel that our Chapter was not properly represented in the FoF

steering committee, and that our Board did not apprise us of what was going on. When did the FoF committee decide that they were not going to recognize our Chapter's plant sale, then take our plant proceeds as its own? Had our Chapter Chair Jose, a member of the FoF steering committee, told me this, I might not have done all this work, our members might not have donated their plant materials, then we could have had our regular plant sale in September.

It bothered me to hear **Keith** tell **Cielo** that she misrepresented herself when she told **Nevin Kleege** as she picked up his donated plants that they were going towards our Chapter plant sale. I should have spoken up during the meeting after Cielo voiced her opposition to the funds distribution. It was embarrassing and hurtful to see that Jose would distance himself from us (members who disagreed with the FoF committee's decision) when we tried to talk with him after the meeting. He defaulted to Keith to answer our pointed questions.

This is not just about the money, it is the principle that our Chapter should have had a hand in the decision of the funds distribution. We should have had our own treasurer's report on our plant sale final accounting. Our Chapter's interest should have been represented at the FoF steering committee by Jose and the Board we elected.

Let's do what's right for our hardworking members. Let's recognize our contributions not just by nice appreciation certificates but by representing us in the decisions made by the FoF steering committee. Let's not lose the goodwill and camaraderie we achieved. Recognize our Chapter for the fantastic plant sale we put on and give us the credit we deserve.

**Gift Exchange Ideas**

If you plan to participate in the Gift Exchange, here are some suggested gift ideas to take the stress out of gift-giving: horticulture or garden books, a fruiting tree or flowering plant, a bag of bulbs (tulips, narcissus, daylilies, etc.) small garden tools – gloves, knee pads, and pruning shears. Give what you would like to receive – but be reasonable. Keep a budget -- \$5 minimum.

Holiday Potluck

Since there was no sign up sheet at the last meeting, let's try to divvy this list according to our last names. Please bring the following according to your last names:

- A to H: Appetizers;**
- I to O: Main Dish/Side Dish;**
- P to Z: Desserts / Fruits**



Holiday Potluck (continued)

Remember to bring serving spoons for the dish you're bringing. **Whatever you decide to bring, thank you!** The Chapter will provide turkey and ham, drinks, cups, paper plates & napkins, and silverware.

**DECEMBER GARDEN TIPS**

Gardening must do are minimal this month, giving you more time to focus on the holidays!



- Don't fertilize or water roses this month. They need to harden off for winter. However, in desert areas you may want to give them an occasional drink if you think they need it.
- This month is a great time to transplant. Just be sure to keep new transplants well-watered if the weather is mild and dry.
- Finish your planting of pre-chilled spring bulbs, such as tulips and hyacinths.

Planting Bare-Root Trees, Shrubs, and Roses --

Finish planting bare-root trees, shrubs, roses, and vegetables. But hold off planting tropicals until next spring. It's still too cold.

Smart Pruning -- Prune deciduous fruit trees once they've gone dormant and dropped their leaves.

- Cut back dormant grapevines. A bonus: The cuttings make great wreaths!
- Stimulate wisteria by cutting it back now. Cut back the long, thin branches that appeared this season alongside or entangled with the older wood. Leave two or three buds at the base of the branch.

Set out a nice big basket to hold all those garden catalogs that have started arriving already so you can read them after the holidays, at your leisure.

Vegetable Garden -- Keep up with the harvest in the veggie garden and plant more, if desired. You can plant artichokes, asparagus, beets, broccoli, Brussels sprouts, cabbage, carrots, cauliflower, celery, greens, kale, kohlrabi, lettuce, peas, potatoes, and radishes now.

**WISH LIST**

Send your Wish List to editor@crfgsandiego.org
by the 10th of the month.
Jose will have forms at our December meeting.

I'm interested in any and all **olive curing recipes**. Brett Goldstock <goldstock@gmail.com> or call 858/761-2411 or see me at an upcoming meeting.

* **Autumn Olive (Eleagnus Umbellata)**
* **Chinese Magnolia Vine (Schizandra Chinensis)**
* **Goumi Berries (Eleagnus Multiflora)**
* **Seaberry, Aka "Sea Buckthorn" (Hippophae Rhamnoides)** In exchange, I can offer potted Morning Glories, and cuttings of scented leaf geraniums (Lemon, Rose, and 2 kinds of Peppermint; a couple of Apple-scented geranium plants). Linda Williams at <lindawms@sdcoe.net> or 619-583-8454

Wanted: Winter Squash seeds sold by Tina Silber that I believe she called 'Spanish Squash.' The shape was round, squat, with golden flesh. When baked, the juice would caramelize to be sweet as candy. Thanks! Leo Manuel <rarefruit@san.rr.com>

Scion wood requests for this winter/early spring: Pierce and Fino de Jete Cheremoyas, Big Jim Loquat, Beverly Hills Apple, Sue Belle or McDill White Sapote and Gilogly Avocado. Would appreciate free or trade for boysenberry plants. Thanks! Aaron St. John <astjohn@hotmail.com> 858/672-2375

**CALENDAR OF EVENTS****Balboa Park: December Nights**

Dec. 7 Fri. 5 to 10 pm & Dec. 8 Sat. noon to 10 pm. Participating Museums will be open free of charge from 5 to 9 pm both evenings. This annual holiday event features sparkling lights, theatrical and musical entertainment, exotic foods throughout the park. info: www.balboapark.org/decemberevents

Quail Botanical Gardens

Dec. 7--9, 5 to 9 pm: Garden of Lights. Quail is transformed into a dazzling winter wonderland. 760/436-3036 ext. 206 or www.qbgardens.org

San Diego Horticultural Society

- **Dec. 10 at 6 pm** Cookie Exchange; renowned Dutch floral designer **Rene Van Rems (AFID)** will entertain us with "Holiday Entertaining with California Native Plants. Surfside Race Place, Del Mar Fairgrounds on Jimmy Durante Blvd in Del Mar.
- **Jan. 14, 2008 at 6 pm** author, speaker, and TV personality **Nan Sterman** will discuss "**Lessons from Chelsea: International Ideas for Sustainable Gardens**" Del Mar Fairgrounds on Jimmy Durante Blvd in Del Mar. 760/730-3268 or www.sdhortsoc.org

Water Conservation Garden

Sat. 10:30 am, Sun 1:30 pm: Docent tours of the Xeriscape garden. Free. Visit their website for water-wise resources ☎ Info: www.thegarden.org or 619/660-0614 12122 Cuyamaca College Dr. West, El Cajon

2007 Pomegranate Roundup – Part 2

By David Silverstein

USDA Wolfskill (California) Pomegranate Tasting November 3, 2007

This is a list of fruits set out in the tasting. The list was assembled by Joe Real. It represents his and his daughter's evaluation. I don't agree with his take on everything, particularly **Parfianka** which I think that he under rated. Also, **Mayagko Semayanni** was omitted and I messed up his table trying to insert it. But in general, this is a useful guide, and has the bonus of evaluating wine making potential. Note that the last fruit has no accession number because it was brought by a representative of Pars Produce, a nursery that specializes in Iranian cultivars of various fruits. Joe's completed version will be available in a couple of weeks.

	Name	Color Rating	Fruit Size	Seed Size	Acidity	Sweetness	Fresh Eating	Wine Making
DPUN0014	Mola Nepes	7.5	Medium	Tiny	Medium	Medium	Good	Very Good
DPUN0015	Parfianka	7.5	Large	Small	Mild	Medium	Good	Good
DPUN0035	Vina	3.0	Small	Tiny	Mild	Medium	Very Good	Fair
DPUN0056	Purple Heart	7.0	Large	Large	>Mild	Medium	Good	Good
DPUN0059	Sakerdze	8.0	Medium	Large	Medium	Medium	Good	Very Good
DPUN0060	Al-sirin-nar	6.5	Large	Large	>Mild	Medium	Very Good	Good
DPUN0067	Nikitski ranni	6.5	Large	Small	Mild	Medium	Very Good	Good
DPUN0081	Wonderful	7.0	Large	Large	Mild	<Medium	Good	Fair
DPUN0082	Sin Pepe	3.5	Small	Tiny	<Mild	Medium	Very Good	Poor
DPUN0085	Crab	7.5	Medium	Small	>Mild	<Medium	Very Good	Good
DPUN0086	Cranberry	7.5	Small	Small	Mild	Medium	Very Good	Good
DPUN0105	Agat	2.0	Large	Tiny	Strong	Mild	Poor	Fair
DPUN0108	Desertnyi	3.0	Medium	Tiny	Mild	Mild	Very Good	Poor
DPUN0109	Medovyi Vahsha	7.0	Small	Tiny	Mild	Medium	Fair To Good	Fair
DPUN0113	15/4 Pamyati Rozanova	8.0	Medium	Tiny	Medium	Medium	Good	Good
DPUN0125	Ariana	7.5	Large	Tiny	Mild	Mild	Very Good	Fair
DPUN0134	Myatadzy	7.5	Medium	Tiny	Mild	Mild	Good	Good
DPUN 108	Gissarskii Rozovyi	3.0	Medium	Tiny	Mild	>Mild	Very Good	Poor
DPUN0139	Myagkosemayanni	3.0	Medium	Tiny	Mild	>Mild	Very Good	Poor
DPUN0151	Sirenevyi	7.5	Large	Small	Mild	>Mild	Very Good	Fair
DPUN0167	Ink	8.5	Large	Large	Mild	Medium	Good	Good
-	Saveh	8.0	Large	Small	Mild	Medium	Very Good	Fair

This was my third visit to the repository and by far the latest in the year I have been there. This year my seven year old daughter, Allison, came with me. We tasted the fruits set out on the tasting table and then went out into the orchard to taste still more fruit. What a display the orchard was with most trees covered with cracked and burst fruit, fallen fruit on the ground, sunny day, blue sky and the winy smell of broken fruit and buzzing of bees all over. It is interesting how different fruits age. Some just crack open, but some open like flowers. Since I flew up there, I did not have a knife with me, but none was needed. I could break the cracked fruit with my hands.

At the tasting table, I was once again very impressed with **Parfianka**. It stood up well to competition. And I would call the competition very daunting. After a number of years of tasting, the selection was not random. Everything out there was somebody's favorite or had something going for it. And there were 22 selections. That day I felt that **Parfianka** had a light cherry-like flavor that distinguished it from the pack. Another good thing about it is the juice. For some reason its arils left a couple of inches of clear red juice in the bottom of the empty aril bowl. We poured the juice into cups and drank it. Exquisite. Again, it had that sweet/sour cherry like flavor that reminded me of the pie cherries I used to get when I was growing up in Wisconsin. I'll mention a few of the others that I thought did especially well in the "competition".

Of the soft seeded sweet pinks, **Sin Pepe** was still the nicest, with **Vina** comparable but not as good. The fruits on the tasting table were carefully arranged from mildest to strongest more or less. This allowed similar varieties to clump together, and be tasted against one another. In that environment it was hard to pick favorites. For example **Sirnevyi**, **Myatahdzi**, **Medovyi Vahsha**, and **Sogdiana** (tasted in orchard), all are a family of fruits with complex sweet/sour/ bitter/astringent tastes that people find very appealing to different degrees. I spent a very long time tasting the three of them that were on the tasting table trying to make sense of them. I would put **Medovyi Vahsha** at the bottom because it is controversial. I love it. But some people think it is too bitter. It is also slightly less juicy than the other ones. Between the other three, I'd say **Sirnevyi** is the best based on previous experience with it in part. I felt that it was not quite up to

2007 Pomegranate Roundup – Part 2 (continued)

full potential this year. That was confirmed by the curator. Possibly there was too much rain. **Sogdiana** is almost as good as **Sirnevyi** for flavor, but appears to be relatively less fruitful. So that would probably place **Myatahdzi** second. With all these excellent fruits present, other factors such as fruitfulness and crack resistance take on much greater importance when you are considering what to plant.

Another taste clump was **Gissarski Rozovyi** and **Myagko Semayanni**. These both are light pink sweet/tart varieties reminiscent of grapefruit. That is their tartness is "soft" rather than strong, biting sourness. Both are delicious. Neither is better than the other.

On the question of dark stronger sweet/sour (as opposed to sweet/tart), **Nikitski Ranii**, and **Purple Heart** are very good. They are both large fruits with hard seeds and deep color and flavor. Purple Heart is sweeter. **Nikitski Ranii** has larger than average Arils. Moving down the toward sour, we have **Sakerdze**, with slightly smaller fruit and faint taste reminiscent of green apples. **Cranberry** was also very nice in this sourer range with a redder color to the arils and a slight cranberry taste. **Molla Nepes** was also a good Sweet/Sour. **Al Sirin Nar** also good in this category of sweet/sour with hard seeds.

Out in the orchard, there was a lot of interesting fruit still hanging on the trees. **Nikitski Ranii** and **Purple Heart** still held relatively large quantities of relatively unsplit fruit. **Eversweet** was also surprising. I know it is an early ripener, yet here deep into the fall the tree still had lots of good fruit hanging on it. Another one that held up well is **Eve**. It had large fruit relatively intact fruit, large arils and crunchy hard seeds. Arils were light red. Flavor was sweet tart but very much on the sweet side of it with a strong fruity flavor that my daughter loved. I liked it, but some people characterized the fruitiness as similar to artificial cherry and together with the sweetness they compared it to a cherry slurpee. I can't say that was wrong. Dr. Stover, the Research Leader at the Facility, called a pomegranate for kids. I'm embarrassed to say that I liked it. One called **White Flower** is another one the young kids liked. This had big crunchy, white slightly blushed arils with a nice sweet/sour but more sweet taste and a lot of that unique pomegranate flavor that is hard to describe. They all have it to one extent or another. I would describe it as smell like rain -- I mean that smell which I think is dust and soil and vegetation wetted down. Approaching thunderstorms have this smell too. It can be but is not necessarily pleasant. **Ink** (the pomegranate) has a dusty sour less pleasant faint note of it in its flavor. **White flower** has a relatively strong but nice version of it.

Another interesting Fruit was **Cloud**. I did not like it when I first tasted it on my first trip to Wolfskill. Its clear white arils were watery and its seeds woody in the early part of the season. But late in the season, cracked and bursting, its arils were blushed and a little cloudy

and its seeds had become hard and crunchy. It had acquired some sweetness and sourness and a nice rainy flavor comparable to **White Flower**.

That wraps up the Pomegranate Roundup for this year. I look forward to our scion exchange in January. I hope to see some interesting local pomegranate wood coming in. See you at the holiday dinner.



Pruning Fruit Trees – Part I

By Tom Del Hotal

Pruning Basics:

A pruning cut is a wound that is a possible entry point for decay, diseases or insects. Plants "heal" a wound by a process called compartmentalization. This process surrounds the wounded area both internally and externally with tissue that has greater resistance to decay. The wounded area never grows back together and this wound remains a weakened area for the life of the plant.

Cutting a small branch and making a small wound is always more desirable than cutting a larger branch and making a larger wound. Larger wounds take longer to "heal" (or compartmentalize) and have greater potential for attack by decay organisms, diseases and insects.

Types of Cuts:

Thinning cuts - Cuts used to remove an entire branch or stem at the point of origin, or to remove a portion of a branch or stem by cutting back to the crotch of a branch which is at least 1/3 of the diameter of the branch that is being removed, (drop crotching).

Drop crotch pruning is a recommended method for reducing the size of a plant in both height and width.

Heading cuts / Topping cuts: Cuts made to remove a portion of a branch, stem or trunk. Cuts are made without regard to the position of the cut or to lateral branch attachment. Heading cuts usually result in excessive branch development below the cut. These branches are usually poorly attached and frequently break off damaging the branch or trunk they were attached to.

Making Cuts

When making thinning cuts, remove the branch at the top of the collar or shoulder of the remaining branch. This will trigger a "wound response" which initiates compartmentalization and callus tissue formation at the wound site.

Never leave stubs. The cut will not compartmentalize, and decay and disease will enter the wound.

Never make flush cuts. This makes a larger wound which takes longer to compartmentalize and also removes the collar or shoulder which is helpful in triggering the wound response

Never make ripped or torn cuts. When removing a larger branch, follow the three cut process to prevent damage to the bark.

Pruning Fruit Trees (continued)

If no collar or shoulder is present, prune at a mirrored angle to the branch bark ridge.

Training:

Training branches to grow in specific directions is often a viable option to pruning. This can take advantage of growth which has already developed instead of pruning off already grown branches and waiting for new branches to grow.

Using training techniques can avoid the wounds made by pruning and therefore reduce the problems associated with those wounds.

Training should be done when branches are young and flexible enough to bend into shape without breaking or splitting the branch or trunk. Weights, guy wires, stakes or spreaders can be used to train branches. If ties are used, the tie material should be at least 1" wide wherever it comes into contact with the bark of the tree to prevent damage to the bark.

Reasons To Prune**Structural Strength:**

Pruning for structural strength is especially important on fruit trees. Heavy crops of fruit can easily break branches, severely damaging main scaffold limbs or splitting trunks. Basic guidelines for structural pruning are as follows:

Train scaffold branches to be spaced along the trunk both vertically and radially when trees are young.

Prune off branches which are attached to the bottom side of attached branches. (Unless this is going to become the new terminal end of the branch.)

Increase the crotch angle of branches to greater than 30 degrees by spreading branches apart or by pruning off one of the branches.

Remove co-dominant leaders by removing or reducing one of the branches. Occasionally one of the branches can be redirected into a lateral branch by spreading the branch. This redirected branch will no longer be co-dominant. The Crotch angle should be spread to 30 degrees or larger.

Health:

Prune off the four D's: Dead, Damaged, Diseased and Dysfunctional branches.

Shape:

Prune trees to specific shapes for best fruit production. (Open vase or modified open vase for trees in the genus Prunus, central leader or modified central leader for all others.)

Many fruit trees can also be pruned or shaped for specific function in the landscape such as shade or patio trees, hedges, screens or espaliers.

Fruit or Flowers:

Prune to leave flowering and fruiting wood for specific fruit types. (Fruiting spurs, last season's growth/ one year old wood, or current season's growth.)

Thin branches and fruiting wood to allow adequate light penetration and air circulation for proper fruit development for each fruit tree type.

Size:

Fruit trees which are pruned to their maximum size will produce the greatest amount of fruit. These trees are pruned into central leader or modified open vase shapes.

To keep fruit trees smaller for ease of picking the fruit, to get more trees into an area, or because of space limitations, prune to modified central leader or open vase shapes.

Never top or head branches or trees!!! (The only exception is when you are pollarding a tree.) Topping or heading has many harmful effects on tree growth and tree health. The results include excessive, poorly attached branch growth, disease and decay, and starvation among others and never results in reducing the size of the tree long term!

Reduce the height or width of a tree or the length of a branch with thinning cuts by the pruning technique known as drop-crotching.

Part 2: To be continued in the January 2008

□ Reasons to Prune (Direct or Redirecting Growth, and Managing Suckers), □ Pruning Styles (Open Vase & Modified Open Vase, Central Leader & Modified Central Leader) and □ Chart of Fruiting Habit of Common Fruit Trees & Nuts)

**ANNOUNCEMENTS****Principles of Pruning Fruit Trees & Vines**

Instructor: Tom Del Hotal

Southwestern College

Lecture: 6 - 8pm Wednesdays and

Hands-on pruning lab at 3:30 - 5:30 pm Saturdays

Class begins 1/16/08 and Ends 3/1/08.

We teach pruning methods for fruit production, health, and size control on deciduous fruit trees as well as citrus and other subtropicals, grapes and brambles.

Not for College Credit – No fees required.

www.swccd.edu/ClassSchedule2/?DeptCode=LNT

or 619/482-6460

Joint Work Party at Quail Botanical Gardens:

Dec. 8 Sat. at 9 am: SD & North County Chapters

Join us and learn how to properly prune deciduous fruit trees. Questions? June Andersen 760/729-3501.

