



# CALIFORNIA RARE FRUIT GROWERS

## SAN DIEGO CHAPTER NEWSLETTER

September 2008



**NEXT MEETING is September 24, 7:00pm**  
(4<sup>th</sup> Wednesday, 7:00pm)

**"Ice Cream Social" and Presentation by Julian Duval from Quail Botanical Gardens**

Meeting Place: Rm. 101, Casa del Prado, Balboa Park

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### September 24<sup>th</sup> Program



The September program will be Julian Duval Executive Director of Quail Botanical Gardens, speaking on "Quail Botanical Gardens... How It Came To Be What It Is and Where it is Going." We will also be having our big Ice Cream Social.

This month is our Annual Ice Cream Social where we get to taste the delicious ice cream from Tepoznieves. In addition, we are having Julian Duval as our guest speaker who will be talking about Quail Botanical Gardens and the wonderful future of "our" subtropical fruit garden. This will be an interesting meeting.



For those who have not attended our Annual Ice Cream Social, let me tell you why Tepoznieves ice cream is so special, first of all, it is not your typical ice cream. It is more of a gourmet ice cream; it is manufactured in a very unique and secret process. This happens to be magical ice cream from the mystical land of [Tepoztlan](#), a tiny mountain village outside Mexico City where the wind god raised his son Tepozteco, "Thus, an ice cream dedicated to him was born" reads the menu.

Regular ice creams are made from materials such as vegetable or animal oils and/or fats mixed with artificial fruit flavorings and colors, as well as chemical products such as stabilizers or preservatives, having a final "foamy" texture, very light, which are preserved at a low

temperature, around -20°C. An ice cream is a delicate chemical product to store, once it starts melting, that special texture is lost. Also, it is very difficult to mix with fresh fruit, which accelerate the decomposition. The mixture with the fruit gives the product a very short shelf life and as a result, not commercially profitable. What we eat as commercial ice cream has their fruit processed (frozen or semi-cooked) to the degree that the natural texture and natural flavor is lost. This is similar to what happened to canned fruit, such as canned pineapple or peach.

Here is where Tepoznieves ice cream comes in to play; they developed a process which mixes the fresh fruit with natural products such as milk, goat milk, sweetened with honey or natural juices from the fruit, at a temperature that creates fine crystals in the fruit without destroying the texture of the fruit. In addition, using Tepoznieves process, the mixture of the fruit, juice and the milk is made in such a way that there is no air between these ingredients therefore the ice cream becomes "heavier" rather than "foamy". When you taste Tepoznieves ice cream you can immediately tell the difference, the flavor is that of a fresh fruit and the fruit you find mixed in the ice cream has the fine texture which a fresh fruit should have.

There are so many flavors to select, over 80! So, we will surprise you with some "new" flavors as well as some of those that have been selected as the "best of the best", as well as some of the non-dairy and no sugar added ones... and, of course, Helen Skeel's favorites (as well as many of us!) the Margarita and Tequila ones, non-dairy and no sugar added!!

José M. Gallego

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## August 2008 Program

By Barb Alvarez

August 27 2008

We had 49 in attendance, with 15 at Jose's introductory class. Our guest speaker was Bill Tall who started City Farmers Nursery while he was still in high school. Bill's nursery became organic, as a result of a way to avoid all the paperwork that using chemicals require. He eventually got into hydroponics. Bill has a 2000 ft square garden which supplies 80 percent of his food (along with his animals). Some of his animals include a horse, goats, turkeys, ducks, and rabbits. He lives on \$15 a week in

groceries a week. Bill is starting to also raise tilapia fish, they reproduce quickly and eat algae.

A few tidbits that Bill shared. An egg will last one month if the coating is not washed off after it is laid. Cedar wood is a good deterrent for flies, moths, and termites. Spinosad sprayed in the spring is a control for citrus leaf minor. The best weed control is to keep the light from getting to them. Use mulch.

Plants that you can eat: fuchsia seed pods and flowers, watercress, inpatients and marigolds.

Thank you Bill. It was an interesting lecture and we got to hear just a bit of your many stories.

<http://cityfarmersnursery.com/>

We had a really good raffle table in August. In fact, as I was walking to my car, I saw some new members who were thrilled with their "take". Some plants donated were: guavas, figs, cherimoya, avocado, taro, pitahaya, dragon tree, mysore banana, venus grape, loquat, namwah banana, and banana flower. Those who donated: David, Gloria, Steve, Frank, Barb, John P, Matt, Barbara, Oscar, Shiahin, Persan, Lew and Joy.

We also had great snacks with lots of varieties of figs, grapes and bananas, rose apples Thank you to those who donated: Frank, Matt, Perusan and I'm sure more.

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## August - Board Motions and Decisions

No motions made.

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## From El Presidente

### **IMPORTANT!!**

Please read the attached regarding the disease-carrying Asian citrus psyllid meeting and article on this issue.

We have been in close contact with the Citrus Research Program regarding this important finding and how it may impact our citrus trees. We will be keeping our members posted on any new developments regarding this disastrous find. For now, if you grow any kind of citrus, please take a close look at the photographs and report any finding directly to the Citrus Research Program at (559) 738-0246.

### **South Bay Green Scene Event Report**

Our Chapter participated at this inaugural event. Please read the full report on this issue.

### **Update on Audit/Account Review.**

Zhenxing and Claire Guggenheim are currently working on performing the Chapter's Account Review. Once completed, the results will be published in this newsletter.

### **SOP&R Review**

Just a quick update, Aaron St. John, Barry R., Keith and Roderick have received the editable version of the current Chapter SOP&R as well as the suggested version of provided to all CRFG Chapter by our parent organization. They are currently working on the SOP&R, thank you very much guys!

### **Nominating Committee**

The nominating committee will be forming soon. The elections are at our November meeting (which is on **Tuesday Nov 18th**, a change due to Thanksgiving. The December meeting is **Friday, December 19th** due to Christmas).

### **Rare Fruit Introductory Presentations**

On our fifth session we continued with "**Monitoring Your Rare Fruit Trees (Watering, Fertilizing, Soil Conditioning, Soil pH, etc.)**" and did a few quick tests for soil, including Soil Composition, pH and Salinity. Of interest was Barb's avocado soil which showed the almost perfect loam soil as well as the right pH and very low salinity, perfect for coming from her avocado tree. I also brought a sample from my home.

This month Tom del Hotal will cover "**How Maintain Your Rare Fruit Trees**". Tom is a nurseryman for over 34 years; Tom is a California certified nurseryman and holds many advanced certifications from the California Association of Nursery and Garden Centers. Tom is a part-time horticulture instructor in the Landscape and Nursery Department at Southwestern College and works full-time at The Home Depot in Lemon Grove. Tom also owns and operates his part-time business, Fantasia Gardens, from his home in Lemon Grove; CA. Fantasia Gardens is a nursery which specializes in fruiting plants.

Tom has been a member of the California Rare Fruit Growers for 25 years and is a past president of the San Diego chapter. Tom was the manager of Pacific Tree Farms for more than ten years.

### **November and December Meeting Dates**

Just a quick reminder that our November Meeting will be held on **Tuesday Nov 18th**, a change due to

Thanksgiving. The December meeting is **Friday, December 19th** (potluck dinner) due to Christmas.

*José,  
El Presidente*

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## **Announcement from Vice President**

Just a quick reminder again about our work party at Quail Botanical Gardens on **October 11**, starting about 9:00AM. A big thank you to Ian for working so hard last month at Quail and to those who brought food and volunteered at the Home and Garden Show: Joy, Jack, Paul U, Carol, Neven, Jose & Sabrina, Sally, & John, Jim R and Barry. There was an abundance of sample fruit: pomegranates, pitaya, figs, bananas, papaya, atemoya, rose apple, citrus, avocados, asian apples, peaches, grapes, finered citron and more...

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## **The Coffee is always brewing!**

We should all thank Barry Resetco for making sure, every meeting that everything is ready for the meeting. Although it "just" looks like we have the sign-in table, the tasting table, the raffle table and the coffee/table appear. There is a lot happening to get things to that point. Leading the way to this is our long time member Barry Resetco. Please let him know that you appreciate all the work it takes to make things look seamless. **THANK YOU** Barry, we really appreciate your dedication and service to our Chapter.

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## **Opportunity Table & Fruit Tasting**

Don't forget about our opportunity table and fruit tasting table. Members bring in donations for the benefit of others. If you have interesting fruit in your garden be sure to bring them. We love to share your blessings. Also the opportunity table is successful by your donations. You may want to propagate plants just for this purpose. Thank you to all those who regularly bring in plants and fruit.

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## **August Fruit Garden Calendar**

Here are some of the things that you may want to do this September:

[] Wait until the end of September to give you trees your last fertilization, if necessary.

- [] Continue to remove weeds. Crab grass can become at this time a problem.
- [] Verify that your irrigation system is properly working.
- [] Verify that each tree is receiving the right amount of water especially your citrus, allowing them to go dry and then over water them will cause the fruit to split. (Yes, your oranges will surely leave your garden and go someplace else if you don't treat the right).
- [] Watch for brown rot on your citrus.
- [] You may need to start watering twice a week, check the moisture in your soil before irrigating.
- [] Keep an eye on your fruit trees for draught stress.
- [] Watch out for insects and snakes that may harm you when you are harvesting your fruits and berries.

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## South Bay Green Scene Report

By José M. Gallego



*San Diego Chapter Vice-Chair June Andersen and Keith Harold, Assistant CREG Treasurer.*

The first South Bay Green Scene was a huge success, our congratulations to Southwestern College for an excellent event and for their vision for future events that will help all the botanical gardens to share knowledge and experience on what can be grown in San Diego. In addition, this event will provide a place to purchase from knowledgeable local nurseries. There was a nice "Booth Loop" which curved through the gardens where vendors and organizations presented their information or plants.

Our Chapter was part of the inaugural event. We had a lot of people interested in growing rare and unusual fruit as well as participating in our current and future Chapter activities.

I would like to thank June, Keith, Barbara and Sabrina for staffing our booth, hopefully they will do it again next year. So, let's start getting ready for next year!

In addition to having our presence at the event, and as incredible busy as he was during the event, **Bill Homyak**, took the time to talk with me about his plans for a section of the garden and our Chapter participation. He showed the area he thought would be great for us to plant rare fruit trees. We will be meeting with him to go through the planning of selecting, planting and maintaining OUR new garden.

Once I have more information, I will share it with our members.

This is such great news and opportunity for our Chapter!

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## Briefing Sessions on Scouting for the Disease-Carrying Asian Citrus Psyllid.

September 12, 2008

California Citrus Research Board to Hold Sept. 25 Briefing Sessions on Scouting for the Disease-Carrying Asian Citrus Psyllid

Over the Labor Day weekend, it was confirmed that the disease-carrying Asian citrus psyllid has invaded California. On Friday, August 29<sup>th</sup>, CDFR and USDA announced that a single Asian citrus psyllid had been found in a trap in a citrus tree in San Diego in the Sweetwater Reservoir area about 11 miles north of the U.S.-Mexico border. The follow-up delimitation surveys have revealed multiple Asian citrus psyllids at multiple sites in the area.



*Found in San Diego in the Sweetwater Reservoir area. Picture Asian citrus psyllid adult and nymphs (yellow). (Photo credit: Courtesy of UC Statewide IPM Program, Beth Grafton-Cardwell)*

A tiny, aphid-sized insect, the Asian citrus psyllid is a threat to every citrus tree grown in California because it is an extremely efficient carrier of Huanglongbing, which is also known as HLB or citrus greening disease. HLB is literally a death sentence for citrus trees (see [www.californiacitrusthreat.com](http://www.californiacitrusthreat.com) on what to look for and what to do.) The situation is complicated by the fact that in addition to citrus, a number of closely related plants are also potential hosts for the psyllid, and the HLB bacteria can also infect some citrus relatives in addition to citrus.



Feeding by the psyllid causes new foliage to twist or die (Photo credit: Courtesy of UC Statewide IPM Program, Beth Grafton-Cardwell)



Citrus greening disease results in off-center, poorly colored fruit with a bitter taste. (Photo credit: Courtesy of UC Statewide IPM Program, Beth Grafton-Cardwell)

The citrus industry in California has been on high alert since the discovery of the psyllid in Tijuana, Mexico, in late June, and the Citrus Research Board is reaching out to other groups involved in horticulture that have a shared interest in being on the lookout for this insect.

The Citrus Research Board is holding two informational meetings in Escondido on Sept. 25<sup>th</sup> specifically for members of various horticulture groups – especially those with a particular interest in citrus trees and related plants – to answer questions about the psyllid and about the devastating citrus plant disease that could be carried by this insect.

**The first briefing on Sept. 25 will be from 3 to 5 p.m. at the San Diego County Farm Bureau at 1670 East Valley Parkway, and the second will be from 7 to 9 p.m. at the California Center for the Arts, Escondido, at 340 North Escondido Blvd.** No reservations are needed. For more information, contact the Citrus Research Board at (559) 738-0246.

## CRFG, San Diego Chapter 2008 Calendar

Month	Meeting/Program/Speaker	Event/Field Trip/ Activity
September	September 17-7:00PM: Board Meeting CANCELLED	WP: 9/13 - Quail Garden 9:00AM
	September 24- 6:00PM: Part 7 of 10: "How To Maintain Your Rare Fruit Trees" By Tom del Hotal. Tom will cover the basic maintenance requirement for fruit trees, including a review of some of the basic practices to make sure your trees are in good shape, including pruning techniques and pest control. Casa del Prado in Balboa Park, in Room 104.	Pitahaya or Dragon Fruit Festival and Field Day, (Saturday September 13)
	September 24-7:00PM: Meeting Program: Julian Duval on "Our Fruit Garden" and "Rare Fruit Ice Cream Social" Hosted by the San Diego Chapter of the California Rare Fruit Growers.	Festival of Fruit 2008, (September 19-20)
October	October 20-7:00PM: Board Meeting, Casa del Prado in Balboa Park, in Room 104	WP: 10/04 - Quail Garden 9:00AM
	October 29 - 6:00PM: Part 8 of 10: "What To Do With Rare Fruits – An Introduction To Eating, Cooking, And Simply Enjoy Your Rare Fruits" A review of available fruit recipes including preservation techniques. Casa del Prado in Balboa Park, in Room 104.	

(FT = Field Trip, WP= Work Party, CP: Chapter Promotion, NC= North County Chapter)

**NEXT Meeting:**

**WHERE:** Casa del Prado Building Room 101, Balboa Park  
**WHEN:** Wednesday, September 24, 2008  
**MEETING TOPIC:** "Ice Cream Social" and Presentation by Julian Duval Executive Director, Quail Botanical Gardens

Don't forget to bring your garden's fruit to share for the tasting table. Also, if you have some plants for the opportunity, please bring them.

See you at the **Festival of Fruit** Sept 19 & 20<sup>th</sup> CSU-Fullerton <http://festivaloffruit.org>



*Barry Resetco, Sabrina Gallego and June Andersen staffing our booth at the Home and Garden Show*

**California Rare Fruit Growers**  
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