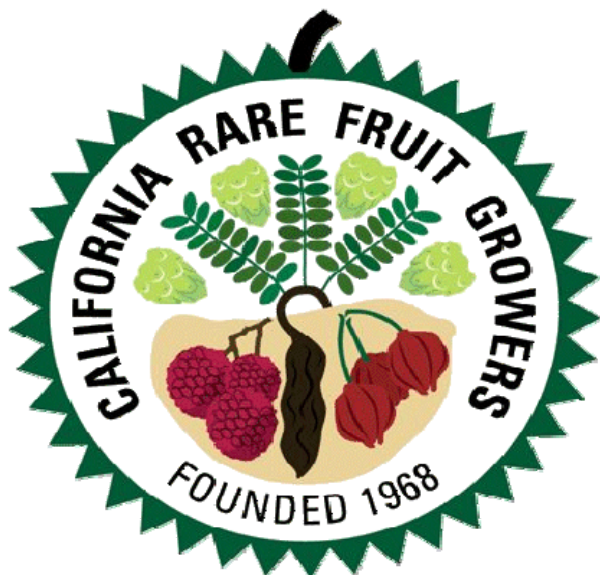


# CALIFORNIA RARE FRUIT GROWERS

## SAN DIEGO CHAPTER NEWSLETTER

March 2008



### SECRETARY'S REPORT

By Barb Alvarez

Jose gave a little intro and report. Joy presented an update on the status of the Festival of Fruit plant sale fact-finding report. She is still gathering info for this report.

This year we had a nice group of speakers who each spoke on a particular aspect of propagation.

**Jim Bathgate** started his talk by explaining how seeds germinate. "It's kind of miraculous how from a tiny seed you can grow a huge tree."

Some seeds need to be **stratified** (kept in a cool place) to germinate. Here that means the refrigerator. Other seeds need to be **scarified** (scratched or altered in some way to break the coat) to germinate. Other seeds germinate best when they are planted fresh from the fruit, rather than after they have dried.

**Lee Bathgate** talked about planting cuttings. For pomegranates she uses a mixture of peat and perlite. She uses Rootone (a plant growth hormone), but does not wait for the cuttings to callous before planting. Using moist soil, Lee puts the pot (with several cuttings in it) in a clear plastic produce bag with the opening of the bag at the top. She then ties the top to hold in the moisture, places it in the shade and checks it weekly. The Bathgates also use oasis block to start cuttings. Jim had a sample of lavender, but oasis block can also be used to start trees.

**Barry Resetco** uses 50/50 peat moss and perlite, which he talked about working specifically for passiflora. However, it will work on most cuttings. Passiflora seeds are usually not true to seed. Cuttings will be a duplicate of the parent. Barry likes to use Dip n Grow, but the powder works too. He scrapes the bottom of the cutting. Barry also bags it to keep it moist. Harder wood works better than the tips. They propagate well if you keep the

**NEXT MEETING is March 26.**

**It is on Exploring Quail Gardens.**

**Also Free Rare Fruit Introductory Classes!**

**Open to the Public.**

**Part 1: What is a Rare Fruit? And Your Garden's Microclimate**

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**Meeting Place: Rm. 101,**

**Casa del Prado, Balboa Park**

**4<sup>th</sup> Wednesday, 7:00pm**

branch attached to the mother plant and just bury part of the branch after you have cut away a portion of the lower side of the branch. The best time to do this is in the Spring.

**Lee Bathgate** introduced air layering. Fill a Ziploc bag with damp sphagnum peat moss. Cut the branch about ½ inch wide down just past the cambium layer of the wood. Peel the bark off between the two cuts. Be sure to cut all the way around the branch. Put rooting hormone over the cut and place a bag over the cut. Tie the bag on. Be sure to cover the bag with something to keep it dark, but make sure there is a cut in it so it does not overheat.

**Jim** then gave us a grafting demonstration. Jim uses a rubber band to keep the scion in place. Be sure to line up cambium layers. Jim uses black electrical tape to hold the graft together. Then he covers the scion with parafilm and covers it with a paper bag to keep it shaded. Make sure the bag has a cut in it so that it too doesn't overheat. Sometime later he cuts off the black tape.

**Jose** gave us a brief intro to the process of tissue culture propagation. Plants can be propagated by tissue by using a small part of the plant. Things that are needed: Clean environment, agar, nutrients, vitamins, proteins, sugar, a scale, baby-food jars with magenta B-cap, and a beaker to prepare the solutions. A workshop is scheduled for the club in October.

## *FROM EL PRESIDENTE*

### **Plant Propagation Presentations**

Our BIG thanks go to **Jim** and **Lee Bathgate**, and to **Barry Resetco** who presented us with different plant propagation methods. They talked about propagation from seed, cuttings, tip propagation, grafting and air layering. Included in this great presentation were samples of each method. Lee brought a very interesting air layered plant that she cut from her tree and showed how the roots were ready to be planted. **Joy Bladykas** brought healthy cuttings of her two kinds of passifloras. Barry explained how these can be propagated by scarring and putting them in soil or by scarring a branch from the plant and covering with soil.

Jim brought in a very interesting teaching tool. He had several cuttings on a board to demonstrate the different types of grafting.

Finally, the presentation ended with a brief PowerPoint introduction to tissue culture, which included a brief story, what part of the plant can be used, how to sterilize and what equipment is needed for home tissue culture propagation.

### **UC Davis Riverside Trip**

Over 35 people attended this unique field trip opportunity. Please read David Long's article on details of this wonderful day.

We all had a great time, even if it started a little cloudy and cold. Less than half way through the tour the sun came out and we enjoyed a beautiful day surrounded by the smell of citrus flowers and fruit.

You can also enjoy some of David's and my pictures posted now on our web site: <http://www.crfgsandiego.org/> Go to events, then click on: UC Riverside Citrus Collection Field Trip.

### **Home and Garden Show**

While some of us were enjoying a great field trip another group of our members were working hard at the Home and Garden Show an the Fairgrounds. Our gratitude goes to **June Andersen** for organizing and spending the whole three day staffing the CRFG booth. Our thanks to **Frank Habetler, Zhenxing Fu and Carol Graham** for staffing the booth and then closing it down.

### **Quail Garden Presentation**

Our next meeting will be a special presentation, Dave Erhlinger will be covering the history of Quail Gardens and its main attractions. Included will be a brief description about our Chapter's contribution to Subtropical Area, also known as the Fruit Tree area.

### **Exploring Quail Garden Field Trip**

As a follow up to our meeting, we are having an exclusive guided tour of Quail Gardens by their staff. In addition, some of our members will give a tour of the Subtropical area and its history on how it evolved from an arid area to the current wonderful collection.

### **Introductory Presentations**

Just a quick reminder about our first introductory class, which will take place an hour before our regular meeting. In this session we will review what is a rare fruit and show you how to identify your garden's microclimate which will help determine what rare fruit you can grow in your garden.

This session will take place Wednesday, March 26, 6:00PM, Balboa Park, Casa del Prado, Room 104. If you know of anyone who is interested in learning about rare fruit, please invite them to this free series of sessions.

See you on the 26th!

*José*  
*El Presidente*

## UC RIVERSIDE CITRUS TOUR FEBRUARY 29, 2008

By David F. Long (CRFG San Diego)

Thirty-four members from the San Diego Chapter and the North County Chapter toured the UC Riverside Citrus Variety Collection on February 29, 2008. The large group was divided into two smaller groups led separately by Tracy Kahn and Toots Bier, a retired Research Associate. The group that I was in was led by Tracy Kahn, Ph.D and Richard Lee, Ph.D. Tracy Kahn is the Curator of the Citrus Valley Collection. Richard Lee is a virologist and spent 26 years in Florida specializing in citrus before coming to Riverside.

The UC Riverside citrus collection field is large. It is completely fenced in with barb wire at the top for security. Tracy said the gates will have security keypads soon because they are very concerned with contamination from the public coming in and taking trees and/or cuttings. She talked about the history of the citrus grove and the importance of keeping samples of all the citrus. The citrus grove was started in 1910 when the first trees were planted. Currently, there are 1,010 different varieties of citrus planted, and they evaluate new ones from around the world every year. Two trees of each variety are planted, with some of the original trees being grafted and replanted three times. The trees are planted in random order that is logged in a book for location. Again, this is because of security concerns to help prevent the potential of infecting the trees with viruses from people taking cuttings.

Tracy walked us to numerous types of citrus trees and the sampling was continuous. She gave everyone paper sacks to fill while many of us brought our own, and fill them we did. There was much slicing and peeling going on as we were shown new breeds and mutations along with discussions about the different types, crossbreeding, pollination, and history. Many of the fruits we looked at were new varieties. We sampled their Mandarin Hybrids Shasta Gold and Yosemite Gold (we missed Tahoe Gold) which were seeds planted from the same orange that is a cross of Temple x Dancy x Encore. We also sampled a couple of kumquats: Marumi, Nordmann, and Indio Mandarinquat, several mandarins and oranges. My wife Gloria Chang and I rated some of these fruits we were lucky to take home. (See my separate article on "*Citrus Ratings from UC Riverside Citrus February 29, 2008*" below.)

There was an area where we viewed "TRIFOLIATES", a type of citrus that drops its leaves seasonally. This group is used for semi dwarf and dwarf root stock. Near that area was also a "PAPIDA", which is distinguished by its small leaf with the wings of the petioles as large as the leaf blades. This group is used for acrid oils and is very fragrant.

After our walk through the citrus grove, we went back to where we started the tour and Tracy showed us rare and unusual citrus fruits to smell and taste. One was a small tube shaped lime and when it was cut open, the water sacs came out like fish roe. Another was a new hybrid between a Dancy Mandarin, a pomelo and a blood orange called Red Valentine. The fruit is heart shaped and ripens near Valentine's Day. There were also lemon varieties that were pink inside, green variegated outside, or sweet. There were good examples of Buddha's hand citrons and many more.

Richard Lee talked about the concern of virus contamination that is occurring in citrus now. He discussed the numerous types of pests and diseases and answered questions from our group. He said one pest that is here to stay is the leaf miner. This pest loves the tender young shoots of new growth causing them to twist and contort. He said, though it looks bad it generally will not hurt the tree. What Dr Lee spent most of his time discussing was a new pest and virus that was introduced in Florida in 2005, and during the last two years has spread dramatically. The bacterium causing the damage is HUANGLONGBING (in Mandarin HUANG=yellow; LONG= stripe; BING=sick) and the insect spreading it is the ASIAN CITRUS PSYLLID. It is not in California yet but has already invaded Florida, Texas, Mexico, and Hawaii. Richard Lee feels that Florida will lose half of its citrus production from this virus in 2 years. For more on this please go to the UC Riverside web site at <http://ccpp.ucr.edu/>.

We all learned a lot from this trip. It made me realize how vulnerable our citrus industry can be because of imported pests and diseases. Tracy Khan and Richard Lee's concern is the inadvertent spreading of virus by taking scions from a neighbor's tree that has a virus and grafting it onto a healthy one in another area. They recommend getting buds and wood that is registered and known to be disease-free to help stop the inadvertent spread of diseases.

CITRUS RATINGS FROM UC RIVERSIDE CITRUS TOUR FEB. 29, 2008

**By David F. Long (CRFG San Diego)**

I find when I'm in the field picking fruit off the tree all of it tastes outstanding. Luckily, Gloria and I brought a magic marker and wrote down the name of oranges as they went into our bag so I would know what I was eating when I got home. I still had about a 1/3 that was unidentified, but I was able to get a good sampling for a taste test at our table. Some I found were as good in the house as they were in the field, and some I didn't like at home. Here are my findings on the fruit I marked.

**Key**

G= Gloria; D= David; A through E= Best through worst

**MARUMI KUMQUAT**- Very mild and sweet, larger size and the pulp inside has a soft presence. Pleasant to eat, skin soft, fruit slightly mushy

G= A; D= A-

**NORDMANN KUMQUAT**- (Also spelled Nordman) This one is seedless and very sweet. Skin crisp and flesh firm for great eating. This has a kumquat presence with enough acid to give it great flavor but without sourness. Gloria said it was crunchy when comparing it to the other kumquats. Fruit size is about ¾ x 1 ½ inches, Best kumquat I've ever eaten. I am going to get one for my yard.

G= A+; D= A+

**INDIO MANDARINQUAT**- Very large fruit about 1 ½ x 2 inches or larger; very pretty fruit, inside looks like orange with pleasant Tangerine smell. VERY STRONG tasting with sour pulp and sweet skin, more mandarin flavor than orange flavor. Long lasting after taste, my mouth was still tingling 10 minutes later. Possibly it would be good for canning or marmalade. I really liked this fruit when we were in the citrus grove, but this was after I had eaten a lot of citrus already and towards the end of the tour. Sitting at the table and having it by itself I found it too strong. Definitely for those who want a BIG BOLD flavor. Gloria didn't like it in the orchard nor does she like it now.

G= E; D= C

**YOSEMITE GOLD** – More orange flavored than tangerine, clean taste, a bit of acid to pick it up, the fruit has good flavor without being overly strong, fruit is wet but not super juicy, easy to peel, fruit large, 3-4 inches in diameter. I really liked this in the orchard and I really like it at the table. I would have this in my yard.

G= B+; D= A

**SHASTA GOLD**- Sister tree to Yosemite gold because they came out of the same orange. Taste is more tangerine than orange, very juicy with water dripping when pulling segments apart; strong mandarin taste with higher acid, this one has a real presence.

G= C; D= B

**GOLD NUGGET MANDARIN** – Very sweet, bursting with flavor, clean finish, juicy but not dripping, not as strong flavored as the Yosemite Gold. I would have this in my yard.

G= A+; D= A+

**PIXIE**- The Mandarin is sweet with good flavor. More acid than Gold Nugget, size small-medium, seedless, about 2 1/2 inches in diameter

G= A-; D= A-, B

**WASHINGTON SANGUI**- Beautiful orange/red skin that is fairly thick and the fruit is orange color with flecks of red pigment inside. This is a very pretty fruit inside and out. The flavor was nice but not remarkable and reminded me of a standard supermarket navel. I think we will see this in the stores at some point because of its beauty and good shipping ability from the thick rind. I would prefer something with more flavor. Gloria didn't like this one, she said it wasn't appealing. Size is med large.

G= D; D= B- C

**USDA 882**- This orange is sweet, flavorful, and juicy (but not dripping) with a clean finish. I thought this was an outstanding orange because of the flavor that came out. Gloria loves this one, but I don't think it is quite as good as the Yosemite Gold, hence my slightly lower score. Fruit is medium sized

G= A; D= A- B

**ARMSTRONG SATSUMA**- it is not really fair to judge Satsuma now because it is way past its harvest season by 4 to 6 months. We did try this one which still had fruit hanging, though you had to look for good ones to eat. It was easy to peel and had a nice flavor but not exciting. The fact that the Armstrong still had fruit hanging on it this late is a good testament to its keeping on the tree. It would be good to come in November/December when they are at their height of ripeness and try the numerous varieties here.



*Citrus group discussion*



*'Nordmann' Kumquat*

## CERTIFIED FARMERS' MARKETS

### **TUESDAY**

Coronado - 2:30 to 6:00 p.m.  
Old Ferry Landing at First St and B Ave

Escondido - 2:30 to 6:00 p.m. (4:00 to 7:00 p.m. in Summer)  
Grand Ave between Juniper and Kalmia St

UCSD/La Jolla - 10:00 a.m. to 2:00 p.m. (September thru June)  
UCSD Price Center near the bookstore at Lyman Lane and  
Library Walk

### **WEDNESDAY**

Carlsbad - 1:00 to 5:00 p.m.  
Roosevelt St between Grand Ave and Carlsbad Village Dr

Ocean Beach - 4:00 to 7:00 p.m. (4:00 to 8:00 p.m. in Summer)  
4900 block of Newport Ave between Cable St and Bacon St

Temecula - 9:00 a.m. to 1:00 p.m.  
Promenade Mall across from Edwards Theatres

### **THURSDAY**

Chula Vista - 3:00 to 6:00 p.m. (3:00 to 7:00 p.m. in Summer)  
Downtown Chula Vista at Center St and Third Ave

Horton Square/San Diego - 11:00 a.m. to 3:00 p.m.  
(March thru October)  
Downtown San Diego at 225 Broadway and Broadway Circle

North Park - 3:00 p.m. to Sunset  
CVS Pharmacy parking lot at University and 32nd St

Oceanside - 9:00 a.m.- 1:00 p.m., Coast Hwy & Pier View Way

Oceanside - 5:00 to 9:00 p.m., Tremont and Pier View Way

Tierrasanta - 3:00 to 7:00 p.m.  
De Portola Middle School at 11010 Clairemont Mesa Blvd and  
Santo Rd

### **FRIDAY**

Borrego Springs - 7:00 a.m. to Noon (November thru June)  
Christmas Circle Community Park at Christmas Circle and Palm  
Canyon Dr

La Mesa - 3:00 to 6:00 p.m.  
8300 block of Allison Ave east of Spring St

Rancho Bernardo - 9:00 a.m. to Noon  
Bernardo Winery parking lot at 13330 Paseo del Verano Norte

### **SATURDAY**

Carlsbad - 9:00 a.m. to 1:00 p.m.  
Roosevelt St between Grand Ave and Carlsbad Village Dr

Del Mar - 1:00 to 4:00 p.m.  
City hall parking lot at Camino Del Mar between 10th & 11th St

Pacific Beach - 8:00 a.m. to Noon  
Promenade Mall on Mission Blvd between Reed and Pacific  
Beach Blvd

Poway - 8:00 to 11:30 a.m.  
Old Poway Park at Midland Rd and Temple

Scripps Ranch - 9:00 a.m. to 1:00 p.m.  
Ellen Browning Scripps Elementary School at  
Scripps Poway Parkway and Spring Canyon Rd

Temecula - 8:00 a.m. to 12:30 p.m.  
Old Town Temecula at 6th and Front Street

Vista - 7:45 a.m. to 11:00 a.m.  
City hall parking lot at Eucalyptus Ave and Escondido Ave

### **SUNDAY**

Hillcrest - 9:00 a.m. to 1:00 p.m.  
DMV parking lot at 3960 Normal St and Lincoln St

La Jolla - 9:00 a.m. to 1:00 p.m.  
La Jolla Elementary School at Girard Ave and Genter

Leucadia/Encinitas - 10:00 a.m. to 2:00 p.m.  
Paul Ecke Elementary at Union St and Vulcan St

Third Avenue/San Diego - 9:00 a.m. to 1:00 p.m.  
Downtown San Diego at Third Ave and J St

Don't forget to bring your garden's fruit to share for the tasting table or if your last name starts with E-H bring anything for snacks. Also, if you have some plants for the opportunity table, please bring them.

**NEXT Meeting:**

**WHERE:** Casa del Prado Building Room 101, Balboa Park  
**WHEN:** March 26, 2008  
**MEETING INFO:** The history of Quail Botanical Gardens and the Subtropical Fruit Garden and also a slide show of his recent trip to Fairchild Tropical Botanic Garden and Fruit Spice Park in Florida  
 by Dave Erhlinger, Director of Horticulture QBG

**CRFG, SAN DIEGO CHAPTER 2008 CALENDAR**

(FT = Field Trip, WP= Work Party)

<i>Month</i>	<i>Meeting/Program/Speaker</i>	<i>Event/Field Trip/Activity</i>
March	3/26 - 6:00PM Intro Session: What is a Rare Fruit/Your Garden's Microclimate	WS: 3/15 Hands-on Grafting Workshop
	3/26: Program: Exploring Quail Gardens	FT: 3/29 Quail Gardens
April	4/23: - 6:00PM Intro Session: How to Select and Plant Rare Fruit Trees	WP: 4/12 Quail Garden 9:00AM
	4/23: Program: Water in San Diego	FT: 4/19 Green Scene – Orange County

**California Rare Fruit Growers**  
**San Diego Chapter**  
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