



LOS ANGELES CHAPTER

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HAPPY NEW YEAR !

January Meeting

Date: Saturday January 22, 2005

Time: 12:30pm-? PLEASE NOTE: BEGINNING TIME IS 12:30

Place: Encino Community Center
4935 Balboa Blvd., Encino, CA 91316

Program: Scion Exchange and Grafting Demonstration. A grafting demonstration of various techniques will precede our great annual scion wood exchange. Please bring your new and unusual varieties of cutting that you have collected and wish to share. Be prepared to tell the group about what you have brought (success, flavor, etc.). Those who bring in scion wood will have first choice to select the scion wood, members next, and non members last. **See next page for hints and suggestions on how to collect and store scion wood**

February Meeting

Date: Saturday, February 26, 2005

Time: 10:00 am followed by potluck.

Place: Winnie Wu's home She has some concerns to how much she will have to show as we will be at the end of the dormant season. But I am sure it will be a wonderful outing.

Lynn Maxson will have blueberries to distribute at the January meeting. He will also have the polyacrylamide in 5lb bags for \$20, which we agreed upon in the December meeting.



Bob Goldsmith and Larry Mallach

Passing of the Torch

Two years have flown by since **Larry Mallach** became our chairman. During those two years, **Larry** worked hard to keep our Chapter going. We thank him for his service. And now we welcome our new Chairman, **Bob Goldsmith**. After retiring from the Los Angeles, Sheriff's Department in 2000, **Bob** signed up for horticultural classes. He will be getting his degree this year. It was through a friend, in 1999, that **Bob** heard about **CRFG** and attended his first meeting. He has been coming ever since. His main interest is "orchardry", stone fruits and citrus. As for the rare part, any unusual stone fruits or citrus fruit attract his attention. His enthusiasm and knowledge make for great leadership. Welcome, **Bob**.



EAT, DRINK AND BE MERRY

Our first annual Holiday Pot Luck was a great success! The tables were overflowing with wonderful salads, main dishes, and desserts. Everything looked very festive, thanks to **Christine Warren**, who decorated the tables and brought the colorful paper goods. And everything tasted delicious! Thank goodness the food patrol was nowhere to be found.

SCIONWOOD

HINTS & SUGGESTIONS

- ◆ Wood should come from clean, disease-free and non-patented trees.
- ◆ Select straight wood from last year's growth and cut as near to our scionwood exchange date as possible.
- ◆ Wood should be 1/4" – 3/8" diameter (pencil size) and contain several buds.
- ◆ Cut to lengths that fit easily into a ziplock-type bag. Cut with a slanting cut on the top (distal) end and flat cut on the end that would have been nearest the trunk (medial).
- ◆ Bundle by variety in a moist paper towel and seal in a ziplock-type bag.
- ◆ Label outside of bag w/ fruit type and variety, as well as any additional information you feel is pertinent (i.e. minimum chilling hours; needs pollinator; vigor; zip code where successfully grown, etc).
- ◆ Keep sealed scionwood bag in vegetable bin of your refrigerator until the morning of the exchange. Be careful not to let the scionwood freeze!
- ◆ At the exchange, please wait to make your selections until directed by the chairman.
- ◆ Please limit your selections to two of any variety, until all the groups have had their opportunity. Then feel free to go back

NEW YEAR'S RESOLUTION

AT \$6.00 a year, you can't find a better deal. That's right; prices are going up all around us, but *not* with the **LOS ANGELES CHAPTER!** You will always know what is going on with our Chapter in a timely manner and receive important data regarding your garden, helpful tips, wonderful speakers, great field trips, fellowship, tasty goodies and much more. If you wish to sign up for more than one year, go right ahead. (That way, we won't be bugging you so often). So send in your dues today. Make the check payable to **CRFG Los Angeles Chapter** and mail it to:

K. Payton 22275 Dardenne St. Calabasas, CA 91302-5869. Six dollars (\$6) per year.

Along these lines, it is time to remind you that many of you are chapter members, but do not belong to **CRFG**, the mother organization. **REMEMBER BEFORE YOU CAN BE A MEMBER OF ANY CHAPTER YOU MUST BELONG TO THE PARENT ORGANIZATION-CALIFORNIA RARE FRUIT GROWERS.** (over)

The membership in **CRFG** has been dropping over the last few years. If the local chapter members do not sustain the parent organization, it will go defunct which means local chapters will cease to exist also. So please, if you have not already done so, join now, or make sure to renew your membership. For **\$30** a year you become a member which includes receiving a beautiful magazine, the ***Fruit Gardener***, delivered to your door six times a year. There are articles filled with interesting facts. There are columns dealing with organic, container gardening, recipes and a seed bank. You will read the magazine from cover to cover.

Also, part of your membership fee to **CRFG** takes care of insurance which umbrellas all the chapters (for field trips and meetings) Buying insurance on our own would be prohibitive.

I have enclosed an application form with this letter for you to send in today. We also have them available at each of our meetings

In the Fullerton Arboretum

By **Alfredo Chiri*** (see Note following article)

ROSE APPLE – *Syzygium jambos* – Myrtaceae

Donated by: Fullerton Arboretum and planted in 1978 (r.f.-08)

Common names: Poma rosa, Manzana rosa, Jambeiro, Jaman, Yambo

The rose apple may be a shrub but generally is a tree, reaching 25 to 40 feet in height. It has a crown of spreading branches with an overall spreading that exceeds the height. The plant is native to India and was very popular as a dooryard tree during the Victorian era.

The evergreen leaves are opposite, lanceolate, tapering to a point, somewhat leathery, glossy pink when new, fading first to pale green, and then dark green. The flowers are creamy or greenish-white. There are usually 4 or 5 flowers together in terminal clusters at the ends of the newer twigs. They are creamy white and fragrant.

The fruits are almost round, 1 to 2 inches wide. When ripe they may be greenish or dull yellow flushed with pink. The skin is dull, the flesh whitish and firm and scented like roses. They taste almost like rose petals. The fruit is crisp and crunchy, and the seed rattles around inside the fruit. In the hollow center there are 1 to 4 brown, rough-coated, more or less round seeds.

The Rose apple flourishes in the tropical or near tropical climates and has become naturalized in the Caribbean

Islands where it grows from sea level to an altitude of 3,000 feet. In the Hawaiian Islands it grows from sea level to 4,000 feet. In India, it ranges up to 5,000 feet. In Ecuador, it will grow up to 8,000 feet. In California at the high altitudes the tree grows vigorously but will not bear fruit.

The tree prefers a loamy soil, but it will grow on sand and limestone with very little organic matter. Most rose apples are grown from seeds, which are polyembryonic (producing 1 to 3 sprouts), but the seedlings are not uniform in character or behavior. They do not respond easily to layering, budding, or veneer grafting.

Rose apple trees bloom in Southern California in April and May, and fruit sets almost immediately, reaching ripening stage by August. Rose apples bruise easily and are highly perishable. They must be freshly picked to be crisp. A tree might yield up to 7 lbs. of fruit each season. The fruits are very light because they are hollow, which is considered a very small return for a tree that occupies so much space.

The seeds are said to be poisonous. Small amounts of hydrocyanic acid have been found in the roots, stems and leaves. Jambosine, an alkaloid, also has been found in the bark and roots. The roots are considered poisonous.

NOTE: Alfredo Chiri, has kindly agreed to submit an article to each of our newsletters. Alfredo is an active member of the Orange County Chapter and is very involved in growing and maintaining the variety of tropical and subtropicals that are grown at the Fullerton Arboretum.

SWEETS FOR THE SWEET

This year we are going to try something different. Instead of letting the tasting table up to chance, we have decided to do what most of the other Chapters are doing and assign who is to bring something to each meeting. So starting at the **January** meeting, we will ask that **those of you whose last names begins with A-G** please bring something to share. There will be a plant given to the one bringing in the tastiest treat.

Give weeds an inch and they'll take your yard.