



Redwood Empire Chapter Newsletter

July 2010

Wolfskill Mulberry and Cherry Tasting

by John Valenzuela

On May 15, Wolfskill Experimental Orchards, with assistance from the Sacramento Chapter of CRFG, held a tasting of cherries and mulberries. The tasting was hosted by Wolfskill collection curators Jenny Smith (mulberries, kiwi, persimmons and olives) and Clay Weeks (stone fruit).

This very early fruit was not at its sweetest, due to the unusually cool spring. Here is the list of the varieties made available for sampling (with a few taste comments)

Cherries (*Prunus avium*)

'Guigne Dianronay' (slightly bitter overtones)

'Guigne Noire Luisante'

'Mona' (my favorite)

'Big Burlat' (large, good)

'Merton Premier'

'Merton Heart'

'Korsova Rana'

'Spanische Glaskirsche' (tart pie type, similar in color to 'Coe')

'Coe' (gold, blushed with red, translucent and melting)

'Coops special'

'Burbank' (good)

Mulberries (*Morus alba*)

'Rupps Roumanian' (reddish and black color, good sweet sour balance)

'Florida' (seemed a little bigger than 'Florida Giant')

'Florida Giant'

'Middleton' (likely a Middle Eastern selection, by way of Australia, very productive and early)

To search for information on these, and all the other varieties in the Germplasm Repository Collection, see the Accession Area Queries here:

http://www.ars-grin.gov/npgs/acc/acc_queries.html

Summer Greenwood Exchange:

Date and place to be announced, but probably some time in August.

FESTIVAL OF FRUIT, 2010

This year's Festival, the Year of the Pitahaya, will be held on Saturday, August 14, at Cal Poly Pomona. Tours are scheduled from Thursday, August 12, through Sunday, August 15. Events planned for the festival include:

August 12: Tours to different gardens and to the South Coast Research Station, for a guided tour of its pitahaya collection.

August 13: Tour of the Huntington Botanical Gardens in Pasadena (normally \$18, but free for registered FOF attendees); the Cal Poly Center for Regenerative Studies; and the Cal Poly Pomona Pitahaya plantation, followed by a welcoming reception from 5pm-8pm.

August 14: the Festival, at Cal Poly Pomona. Twenty-four speakers are scheduled, including three lectures on pitahayas, by Ramiro Lobo, Maritza Cantwell and Grey Martin, and Fruit Winemaking 101, by Joe Real. Joe, whose fruit wines we tasted at last year's FOF here in Santa Rosa, won several awards for his wines this year, particularly his dragonfruit wine.

Plants and other items will be for sale during the festival, and during the lunch hour Dave Wilson Nursery will be hosting a tasting of stone fruits. After the festival there will be a dinner featuring a keynote speaker.

August 15: Tours of the Fullerton Arboretum and the Elk Creek Ranch, which specializes in pitahayas.

Information about the festival, accommodations, speakers, tours, and reservations, can be found on the festival web site, <http://www.festivaloffruit.org>

CRFG's annual plant sale:

Our 2010 plant sale will be held on Saturday, July 24, from 9 a.m. to 1 p.m., at the Santa Rosa Farmer's Market, next to the Veteran's Building near the fairgrounds. Our previous plant sales at the farmer's market have been very successful, so come early to get the best selection of grafted trees and donated plants.

Pest Warning: The European Grape Vine Moth

By John Valenzuela

(Adapted from an e-mail posted by John Valenzuela on the RECRFG listserv.)

The European Grape Vine Moth (EGVB), a devastating pest for grapes, was discovered in California in October of 2009. That fall it destroyed 100% of the grapes in a 10 acres of vineyard near Oakville, in Napa Co., prompting a quarantine to protect the industry.

New finds this spring in Sonoma, Napa, Solano, Mendocino, Merced and Fresno counties have expanded the quarantine areas. In addition to grape production, this will also affect the movement of many other species of plants and fresh fruit (See list below.)

On May 19 the California Department of Food and Agriculture issued a press release about the EGVB quarantine expansion:

http://www.cdffa.ca.gov/egov/Press_Releases/Press_Releases.asp?PRnum=10-023

From the press release, especially note:

“Homeowners, plant nurseries, landscapers and other citizens and businesses who work with plants are also involved in the quarantine, though. For example, residents who have grapes, stone fruit trees (peaches, plums, etc.) and other “host plants” for this pest in their yards are asked to harvest and consume their fruit on-site to further limit the risk of spreading the pest.

“Residents of the quarantined area are asked to review the list of host plants/fruits (below) and to not remove them from their property; the produce may, however, be harvested and consumed on site.

<u>Scientific Name</u>	<u>Common Name</u>
Actinidia chinensis	Kiwi fruit or Chinese Gooseberry
Berberis vulgaris	European Barberry
Clematis vitalba	Old-Man's-Beard or Traveller's Joy
Daphne gnidium	Spurge Flax
Dianthus spp.	Carnation
Diospyros kaki	Persimmon
Galium mollugo	False Baby's Breath or White Bedstraw
Hypericum calycinum	St. John's Wort or Aaron's Beard
Ligustrum vulgare	European Privet
Olea europaea	Olive ?Prunus spp.

Stone Fruit (e.g. apricot, cherry, plum)

Punica granatum	Pomegranate
Rhus glabra	Smooth Sumac
Ribes spp.	Currant, Gooseberry
?Rosmarinus officinalis	Rosemary
Rubus spp.	Blackberry, Dewberry

?Silene vulgaris	Bladder Campion
Trifolium pratense	Red Clover
Urginea maritime	Sea squill
Vitis spp.	Grape
?Ziziphus jujuba	Jujube

Overview map of quarantined areas:

http://www.cdffa.ca.gov/phpps/egvm/images/EGVM_QUARANTINE_OVERVIEW_10_web.jpg

State CDFA website for EGVM:

www.cdffa.ca.gov/phpps/egvm/index.html

Sonoma Ag Comissioner page on EGVM:

www.sonoma-county.org/agcomm/european_gv_moth.htm

Idell Weydemeyer's Garden

By Linda Robertson

Idell Weydemeyer has fitted an incredible number and variety of fruit and nut trees, garden vegetables, and native plants – not to mention a small guest house – onto one hilly acre in El Sobrante.

Last May, I went on a tour of Idell's garden, as part of a benefit for a group called Bringing Back the Natives. Idell began by passing around a bowl of mandarins from her garden and explaining how the garden is organized and what we would see during our walk. She handed out a list of her fruit and nut trees which filled a double-sided page.

After the talk, she led us along a path which wound along the hillside among little groves of fruit and nut trees of various types, interspersed with beds of native wildflowers, small ponds with goldfish and, here and there, little benches of brick and board, designed to be lizard habitat.



Lizard Habitat in Idell Weydemeyer's Garden

For the most part, the trees were arranged by type – pears, peaches, cherries, figs, apples, citrus, and so forth. At the end of the tour, back near her house, were raised beds with strawberries and various vegetables, including tomato plants that were already twice the size of mine. To retain heat at night in her raised beds, Idell sets several plastic milk bottles filled with water in each bed. The water absorbs the sun's heat

during the day and disperses it slowly at night, helping to keep the soil warmer around the plants.

In some of the trees we saw more plastic milk bottles hung from the branches on string. These were, we learned, codling moth traps, filled with a homemade bait. The recipe, as given by Idell, is:

- 1 cup of vinegar
- 1/3 cup of molasses
- 4 cups of water

Make as much of the mixture as you will need for the number of trees you have. Cut a 2-inch hole into the side of gallon or half gallon plastic milk bottles. Fill the bottles with a couple of cups of the bait and hang one or two bottles in each tree.



A Codling Moth Trap

Lists of the trees, plants, mammals, butterflies, and reptiles to be found in Idell's garden, along with an album of photographs, can be found at:
<http://bringingbackthenatives.net/idell-weydemeyer%E2%80%99s-garden>

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Seasonal Recipes

By Linda Robertson

Rhubarb Bread Pudding

Courtesy of recipezaar.com. I found this recipe on the Internet when I was looking for a way to use some rhubarb from my garden and a half loaf of stale brioche bread. I made it using nonfat milk, and it was still delicious.

- * 8 slices bread, lightly toasted, cut into half inch cubes
- * 1 ½ cups milk
- * 4 tablespoons butter
- * 5 eggs
- * 1 to 1½ cups sugar
- * 1/4 teaspoon salt
- * 1 teaspoon cinnamon
- * 4 cups rhubarb, chopped (fresh or frozen)
- * 1/2 cup raw sugar (or brown sugar)
- * 1/4 cup pecans (or walnuts), chopped

1. Put bread cubes in a greased 2 quart casserole.
2. Melt butter with milk in a saucepan.
3. Pour over bread and let sit 15 minutes.
4. Mix together the eggs, sugar, salt and cinnamon.
5. Stir in rhubarb.
6. Stir into bread mixture.
7. Top with raw sugar and pecans.
8. Bake at 350 55-60 minutes until set.
9. Serve warm.

Roasted Green Beans and Cherry Tomatoes

This recipe came in a flyer from Weightwatchers. It's low in calories but good enough that even my non-dieting partner Michael likes it.

Ingredients:

- olive oil cooking spray (or enough olive oil to brush the bottom of a roasting pan)
- 4 cups of green beans, trimmed
- 2 cups of cherry or grape tomatoes, cut in half (or quarters, if they're big)
- 1/4 fresh basil, cut into ribbons
- 2 tsp. minced garlic
- ½ tsp. salt
- 1/4 tsp. black pepper

Preheat oven to 450 degrees F. Coat a large roasting pan with cooking spray (or olive oil.) place green beans in a single layer in prepared pan and coat with cooking spray (or roll them in the olive oil in the pan.) Roast until beans are fairly tender, stirring now and then, 10-15 minutes.

While beans are cooking, combine tomatoes, 2 tablespoons of basil, garlic, salt and pepper; set aside.

When beans are finished, remove from oven and spoon tomato mixture into the hot pan; toss thoroughly. Serve hot, room temperature, or chilled, topped with the remaining 2 tablespoons of basil.

Makes 4 1-cup servings.