



Redwood Empire Chapter Newsletter

January 2009

ANNUAL MEETING

Last spring, the chapter officers decided to change the date of the annual meeting and election of officers in December, instead of March. This year's meeting, which was combined with a planning meeting for the Festival of Fruit, was held on December 8, at Phil Pieri's house. About 30 people attended.

Treasurer's Report: Treasurer Mike Lee reported that we have \$13,308 in our bank account, an increase of about \$1,000 in the past year. We discussed possible ways of using some of our surplus, but decided to put off any plans until after the Festival of Fruit.

Biomanager: David Ulmer, our biomanager, reported that we have a number of trees growing that were grafted last summer and should be ready to sell next summer. David will host a grafting demonstration/workshop on February 21 after the January scion exchange, and soon thereafter we will hold a grafting workshop to create trees to sell next summer.

Plant sale: We agreed that last year's plant sale at the Santa Rosa Farmer's Market was better than the previous sales at the Sebastopol Flea Market and decided to hold the 2009 sale at the Santa Rosa Farmer's Market on July 18.

Fort Ross Gravensteins: We will graft more Fort Ross Gravenstein apples. Mike Roa has arranged to donate two of our grafted trees to Fort Ross Elementary School.

Newsletter: Linda Robertson asked that people submit articles, even short blurbs, anecdotes, or notes, that she can use in the newsletter.

Burbank Farm: Phil Pieri noted that the espalier fence is doing well and that some trees produced fruit this year. He encouraged people to visit the farm.

Sonoma State University Orchard: Phil reported that SSU is going to take over maintenance of the orchard, which is doing well.

Librarian: Mike Roa thanked Florence Strange for her donations to the library and reported that the library has received little use. He asked that people let the librarian know if there are resources that should be added to the library.

2009 Festival of Fruit: Our chapter has offered to organize this year's event, which will be held on August 14 and 15 at SRJC. Various tours are going to be set up for the week leading up to the Festival. The following members volunteered to help with various tasks.

1. Overall Coordinator: Phil Pieri
2. Speakers: David Ulmer
3. Hospitality: Carolyn Harrison, Kalia Kliban, Vivianne Nelson?
4. Tours: Maile Pieri
5. Vendors: Kalia Kliban
6. Signage: Hsiao-chen Tsai
7. Publicity (media): Barbara Narita
8. Budget: Mike Lee
9. Catering/food service: handled by Alice at SRJC

FOF volunteers will meet at Kalia's house on January 11 at 3:00

Election of Officers:

Mike Lee decided not to continue as treasurer because he has volunteered to be the budget coordinator for the Festival of Fruit. Mike Roa agreed to take up the office of treasurer again, leaving the office of secretary open. There was only one candidate for each chapter office, and those volunteers were "elected" by consensus:

Chapter Chair: Phil Pieri

Secretary: Linda Robertson

Treasurer: Mike Roa

Volunteers for Ongoing Committees

A. Events: Kathleen Murphy agreed to take over from Kalia Kliban, who is unable to continue because of other commitments.

B. Biomanager: David Ulmer agreed to continue; Ted Richardson agreed to help

C. Newsletter: Linda Robertson agreed to continue.

D. Web Site: Keith Borglum agreed to continue.

E. Burbank Farm: Phil agreed to continue.

F. SSU: As noted above, SSU will be taking over the operation of the orchard there.

G. Library: Linda Robertson, as secretary, will be taking care of the library

UPCOMING EVENTS

New Date for Scion Exchange January 31, 2009

2009 will be a very busy year for our chapter, since we'll be hosting the Festival of Fruit in August. More about that later – but the first event of the year, the annual scion exchange, is coming up at the end of January. The date has been changed, and the exchange will be held on **January 31**, from 9 to 1, at the Veteran's Hall in Sebastopol. As usual, the exchange is open to members only from 9 to 10:30. So come, bring food for the hospitality table if you can, and check out the silent auction items.

The Veteran's Hall is at 282 High Street, Sebastopol.

Grafting Demonstration and Workshop:

After you collect your scions and rootstock at the scion exchange, you can brush up your grafting skills at a grafting demonstration and clinic, to be held from 1:00 to 3:00 on the afternoon of February 21, at David Ulmer's house. Bring grafting supplies, especially a super-sharp

grafting knife, if you have them, but come anyway, even if you don't. David's address is 7157 Camellia Lane, Sebastopol.

Festival of Fruit Planning Committee Meeting:

A planning meeting for the Festival of Fruit will be held at Kalia Kliban's house on January 11, at 3:00. Come if you can, if you're interested in volunteering. If you'd like to help with the festival and can't make it, contact Phil Pieri at phil_p_2001@yahoo.com

Other Events:

The hybridizing group of the Santa Clara chapter of CRFG will hold a work day some time in March for doing cross-pollination of fruit trees. Interested people from other chapters are invited to come watch the process and see how it's done. We'll send updates as we learn more.

Festival of Fruit

Clear your calendars for the annual Festival of Fruit, to be held here in Sonoma County on August 14 and 15, 2009. The title of the festival is The Year of the Olive, and the Redwood Empire chapter is sponsoring it.

Mary Frost's Recipe

Several people at the RFG meeting asked me for the recipe for the persimmon and avocado salad I made.

Dressing (adjust ingredients to taste and the amounts you use to the size of the finished salad):

Dijon Mustard Rice Wine Vinegar
Extra Virgin Olive Oil A little Honey
Pinch of Kosher Salt

Start with about one Tablespoon of mustard in the bottom of bowl, whisk in some rice vinegar then drizzle olive oil in while you continue to whisk. After you have added about twice as much oil as vinegar check for flavor, add a pinch of salt. Whisk again and add a dollop of honey. Adjust ingredients to taste as you go.

Salad:

Fuyu Persimmons, peeled and cut into bite sized pieces. **Avocados**, pitted and cut into bite size pieces (I cut them in the rind and scoop out the pieces with a large spoon.)

You may want to buy avocados that are on the firm side to complement the firmness of the persimmon.

Mix some dressing into the persimmon pieces first and then add the avocado and more dressing, mix gently. Can be decorated with purple pansies for a beautiful presentation

Mary
www.thegardeningtutor.net
mary@thegardeningtutor.net
707.545.6863

SOLAR FOOD DRIERS

A couple of months ago someone posted a question on the listserv about solar food driers. This resulted in an interesting exchange of e-mail postings, with various ideas and recommendations for building your own solar drier. Several members mentioned that they're interested in building one.

Mike Roa is willing to set up a workshop for making solar food dryers, if enough people are interested. Mike estimates that it will cost about \$100 to make a dryer from wood and plexiglass, using the "solar chimney" model. The club will subsidize the project at a level of \$50 per dryer, with the individual attendees at the workshop paying the difference. We would also build two dryers to auction at the scion exchange or some future event. Mike will select a date and invite participation via email. If you're interested, send him an e-mail at mroa@sonic.net.

Newsletter Staff

Copy Editor.....Linda Robertson
Layabout.....Michael Kurland

time flies like an arrow - fruit flies like a banana.