

SOUTH BAY BROMELIAD ASSOCIATES NEWSLETTER

REGULAR CLUB MEETING: 1:30 p.m.
First Sunday of the month*
Peninsula Center Library
701 Silver Spur Road, Rolling Hills Estates, CA
Website: www.bsi.org/webpages/sbba/

**Exceptions: July Summer Picnic, August Show/Sale, December Holiday Party*

2025 SBBA OFFICERS

President—Nada Chatwell	949-463-0637
VP/Programs—Ted Johnson	310-850-2824
Treasurer—Ray Vanveen	310-308-0048
Membership/Secy—Sherry Faust	424.237.7373
Auctioneer—Ted Johnson	310-850-2824
Editor—Katherine Poehlmann	310-308-0048

SBBA January 5th Meeting: “Don Beadle’s Billbergia Hybrids”

Jeff Sorensen returns to present another Bromeliad Society International (BSI) recording. Those who attended the November SBBA meeting were entertained by Jeff’s informative and amusing commentary on another BSI-provided set of slides. Don Beadle was a superstar among bromeliad hybridizers, winning many awards. The photos in Jeff’s program promise to be spectacular. Jeff is an avid, long-time bromeliad collector and a member of the Saddleback Valley Bromeliad Society in Mission Viejo.

ANNOUNCEMENTS

► **2025 Election Time.** The nominating committee has a proposed slate of SBBA officers. Voting will take place at the January meeting. If you don’t plan to attend, you can still vote by email. Additional nominations are invited (even yourself!). Please contact any member of the committee: Barbara Smiley, Nada Chatwell, or Katherine Poehlmann.

2025 Nominees for SBBA Officers are:

President: Nada Chatwell
VP/Programs: Ted Johnson
Membership/Secretary: Sherry Faust
Treasurer: Ray Vanveen

Other committee chairs (volunteers, not elected – thank you!)

Newsletter Editor: Katherine Poehlmann
Auctioneer assistant: Don Debok
Hospitality/Welcome: Mallory Hartt, Lori Watson, and Pat Powers
Librarian: Ted Johnson
Bus trip coordinator: Barbara Smiley

► **Meeting refreshments.** With the holiday chaos, we didn’t get folks to sign up for refreshments. If the spirit moves you to bring something for the munchie table, thank you

► **SBBA Plant Auction.** Please let Ted Johnson know a week before the meeting how many plants you wish to sell. There is a limit on the total number of plants by all sellers so that we can

vacate the library's community room before the maintenance man comes to clean up at around 4:45. Call Ted at 310-850-2824 or send email to: tedjohnsonyh@yahoo.com

How to Save Your Avocado Crop from Marauding Critters

By Katherine Poehlmann

Our tree had a bumper crop of avocados this year. I'm willing to share, but when squirrels, racoons, and birds take just a few nibbles and move on to the next one, it's time to take action.

The Internet recommends all sorts of "hacks" (methods) such as: cover the tree with netting, spray with non-toxic but unappealing (to critters) substances like chili pepper, cinnamon, etc. dissolved in water, wrap each avocado in aluminum foil. These hacks don't work.

Netting gets caught in the branches and is difficult to spread and to remove.

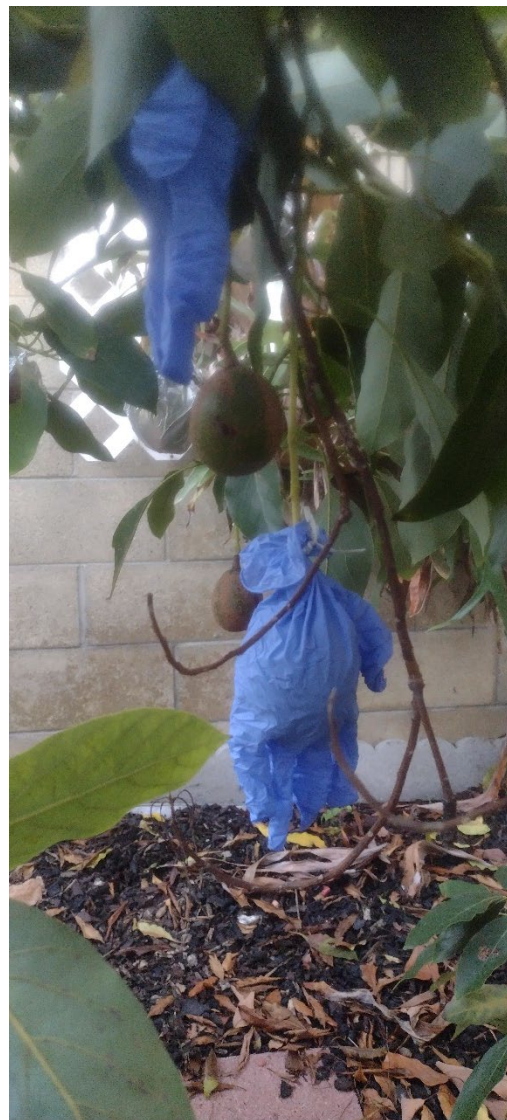
Spraying takes time, and the smell dissipates quickly, so you have to repeat often.

Foil is shiny. Squirrels are curious, and they peel away the foil. Once they realize there's a tasty treat under the foil, they go after the other foil-wrapped avocados.

Here's my own personal hack. Put an opaque (any color but clear) vinyl glove on each avocado. Use a twist tie to keep the glove on the stem. As the fruit ripens, the glove will expand.

Find cheap gloves at Harbor Freight.

The photo at the right shows the shredded foil and intact blue gloves.





Check the crop every few days by gently squeezing the gloves. If the avocados need a bit more time to ripen, put them in a brown paper bag and clip the bag closed. Add an apple to the bag. The apple gives off ethylene gas (harmless) that hastens the ripening process.

[Note: other fruits are ripened in this way. E.g., bananas are picked green and have a long way to go to reach their final destination. Just before they are ready for the market shelves, they are artificially ripened by exposure to ethylene gas.]

You can tell by feel when avocados are ripe. Slice open and enjoy the nutritious feast and gloat that you've denied the furry pirates your treasures.

I'm not sure why the outer skin is brown on my home-grown avocados. Maybe it's due to lack of sun exposure since the gloves block the light. But that doesn't interfere with the taste. The outside may be ugly, but the innards are soft, buttery, and delicious.

The glove method saved 40 avocados from ruin. At a dollar or more per avocado, I also saved money at the market.

Hmmmm...Maybe I should patent this hack!

