

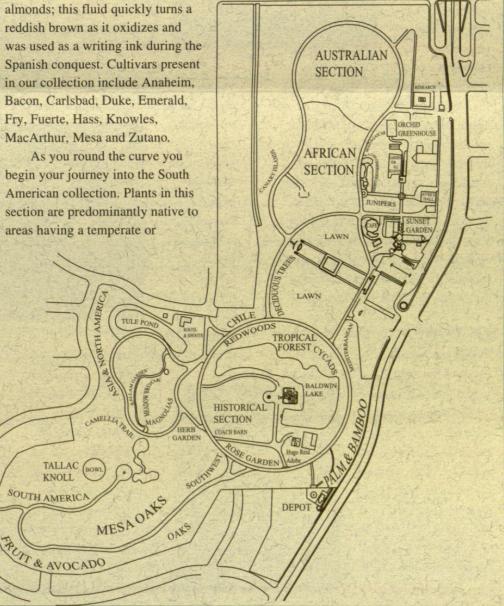
To continue Along Arboretum Paths ... On the left, past the oaks and across from our ornamental fig grove, you will see a small stand of stocky citrus trees; this is our Educational Citrus Grove, comprised of the most commercially common fruits: lemon, lime, orange and grapefruit. What makes these trees special is that scions from citrus that produce normal sized fruit were grafted to dwarf root stock. Smaller trees producing normal sized fruit greatly enhance the efficiency with which the fruit is harvested. (Please remember that fruit and other natural materials may not be taken from the grounds.)

Also on the left, just past the citrus grove, is our Avocado Orchard. We have 13 different varieties of Persea americana, Avocado or Alligator pear, in our collection. Of the three races of avocado, (Mexican, Guatemalan and West Indian) only Mexican, Guatemalan, and hybrid crosses of the two are represented in our collection. Avocados will bear fruit after their fourth or fifth year and continue to do so through their fiftieth year with some trees fruiting for 100 years or more. The character of the fruit differs widely from variety to variety, the most popular type being the Hass which was first planted in La Habra Heights, California, and patented in 1935. Many of the more commercially viable forms of avocado have thicker skins, making

them better able to withstand transport. The fruit of the Persea never ripens on the tree, and foliage and unripe fruit are mildly toxic. The crushed seeds yield a milky fluid which tastes and smells of almonds; this fluid quickly turns a reddish brown as it oxidizes and was used as a writing ink during the Spanish conquest. Cultivars present in our collection include Anaheim, Bacon, Carlsbad, Duke, Emerald,

As you round the curve you begin your journey into the South American collection. Plants in this Mediterranean climate, not the tropical or rain forest environments so often associated with South America. On the left is a somewhat nondescript shrub with glossy green leaves and, in the late summer and fall, clusters of pink blooms; this is Escallonia rubra, Pink escallonia. On warm days the oils in this plant's leaves, not the flowers, produce an odor very similar to that of maple syrup or a sweet curry.

by Nelson Holmes





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