

Southern California Bamboo

The Newsletter of the Southern California Chapter of the American Bamboo Society

A California 501(c)-3 non-profit educational corporation, incorporated July 22, 1991

Chapter website: www.ABSSoCal.org

**ABS SoCal Activities / Events planned: (Monthly meetings are usually on the third Saturday of month.)
(Changes will be noted below.)**

Date:	Time:	Activity / Event:
Sat. Oct. 15, 2005	10:00 am	TBA: Probably a Bamboo cultivation day at Quail BG. Get hands-on experience caring for the Chapter's reference collection of bamboos.
Sat. Nov. 19, 2005	10:00 am	Meet at Reference collection at Quail Botanical Gardens. Time for winter maintenance. The drainage channel around the area needs to be cleared. etc.
Sat. Dec. 17, 2005	10:00 am	TBA
Sat. Jan. 21, 2006	10:00 am	
Sat. Feb. 18, 2006	1000 am	

Unscheduled days of bamboo collection maintenance are often held at Quail Botanical Gardens, Encinitas, CA, on some Saturdays, 10:00 to 3:00. Workers generally meet in front of the Gift Shop and then move to the activity areas. If you meet no one by the Gift Shop, check in reference collection. Contact Bob Dimattia for guidance: 760-519-0397. Bring your own lunch, drinks (non alcoholic, that is!) and have a great 'hands-on' time.

Prez' Bamboo Speak

Do you know anything about your newly appointed president, Mike Mullert? Well he has given this snapshot of his life for background. He is 66 years old, came to San Diego while serving in the Navy in 1968, served as a Line Officer for five years during the Vietnam War, and has been a real estate broker ever since. Thirteen years ago he bought a house in La Mesa with some 15 kinds of bamboo. He liked bamboo. He still grows bamboo.

The SoCal Chapter of ABS has successfully shown its members how to distribute healthy plants throughout Southern California and beyond. The Chapter is hoping to introduce new plants from Mexico, build and repair its greenhouses at Quail, develop an education department, establish an annual scholarship fund for deserving students, and expand its Spring Sale the third Saturday of April 2006. Many volunteers work tirelessly to promote the goodness of bamboo. The Chapter is exploring new ways to distribute bamboo plants through its members. - Mike M.

Southern California Bamboo

American Bamboo Society Southern California Chapter Officers:

Director, President	Michael A. Mullert to '06	619-465-4690	Mamullert@yahoo.com
Director, Vice President	Christian Lydick to '07	760-352-7095	CLydick@ivnet.org
Director, Treasurer	Roy Wiersma to '08	909-980-1740	Rhwiarsma@aol.com
Alternate Director, Secretary	Pierre A. Domercq to '06	760-525-2260 (c)	PierreLaw@gmail.com
Director	Don Binnix to '07	714-531-2710	Dbinnix@msn.com
Director	Bob Dimattia to '06	760-519-0397 (c)	Bamboobob@cox.net
Alternate Director	Carl Rowland to '06	619-303-9802	CarlRowland1@cox.net
Chapter rep. to ABS National	JoAnne Wyman to '07	760-749-5716	Bamboo4u@netzero.net
Newsletter Editor, Membership	Theo Smith	951-359-1706	Trsmith00@sbcglobal.net

Bamboo Beer and Bamboo Wine

by Roy Wiersma

Wine First

In July, 1992, wine bamboo (*Oxytenanthera braunii*, sometimes called *Oxytenanthera abyssinica*- but see note following) was imported into the United States [1]. The plants originated from Iringa, Tanzania [1]. A few plants were sold later at ABS-SoCal bamboo sales after it came out of quarantine. However, in the years since it was imported, I haven't heard of anyone in Southern California attempting to make an alcoholic beverage from this bamboo. This plant seems to do well enough in areas of Southern California to be able to tap it for the production of its sap. The fermented sap of this bamboo is what is known as bamboo "wine", or, *ulanzi* in Tanzania [2]. Wine bamboo grows as a tropical clumper to a height of 30 ft with culms reaching 4 in in diameter [3]. It does not tolerate much if any frost as its minimum temperature rating is 30 degrees F.[3].

Both *O. braunii* and *O. abyssinica* are listed as being wine bamboo, but there is disagreement about this [4]. Having listed both species' names will enable one to conduct better Internet searches if desired. The way bamboo wine is made in eastern tropical Africa is provided by the following narrative.

The sap is obtained by placing a container at the severed tip of a new shoot [5]. Hollow stems of *Sinarundinaria alpina* (*Arundinaria alpina*, [*Yushania alpina*]) are used to collect the sap [2]. In Tanzania, the new shoots are topped at a height of about 3 feet [4]. The new shoot is bruised (at its cut tip) each morning and evening for about a week [6]. The total yield of sap from one culm is about 2 ¾ gallons [4]. The collected sap normally ferments in a period of two days resulting in a drink which is 5.0-5.5% alcohol [6]. Bamboo wine is a clear, whitish drink [5]. Slender stems of *Hickelia* (another bamboo) are used as straws to drink the bamboo wine [2].

I found an even better explanation of the production of bamboo wine in Tanzania in an old issue of the newsletter of the Southern California Chapter of the American Bamboo Society:

"In the first and second year after starting a new grove, shoots are allowed to grow to full height. In the third year, some of the shoots are allowed to grow to expand the clump, but others are tapped for wine when they reach a height of about 2 feet. From the 3rd year on, tapping of wine will be done continuously; some new shoots are tapped and others left to produce more shoots. All leaves are collected and placed around the new shoots as fertilizer. To expand the clumps, some new shoots one year old from older bamboo stands are transplanted along with main rhizomes. Shoots are tapped daily up to about a year and then abandoned. When shoots reach a height of 2 ft, about 2.5" is cut from the top of the shoot using a sharp knife or razor blade. Each day for the next 6 days, another ½ inch is cut from the apex of the shoot. On the 8th day, a plastic jar is tied with a string to the shoot. The wine fills the jar about 0.5 litre in the morning for bigger shoots, and about 0.25 litre for smaller shoots. In the evening another harvesting is made of about the same amount. At mid-day a thin cut (1-2 mm thick) is taken from the apex of the shoot to allow new liquid to flow. The jar is kept tied against the shoot. After collecting, the bamboo wine is poured into big plastic containers (60-70 litres) [15.9- 18.5 gal.] which are kept in the houses. The best liquor is obtained after the wine is stored for about 12-14 hours. During these hours the wine will strongly ferment and possess capability of causing one to become drunk when taken in reasonable quantities. This type of overstored liquid bamboo wine is preferred by men since it

has less sugar taste. The women and children prefer to consume the freshly tapped liquid because it is sweeter. Bamboo wine is slightly acidic, and causes diarrhea in some people the first time they drink it. This is normally harmless, and does not recur when wine is taken again. One can become drunk very rapidly." [7]

The production of bamboo wine here in California should be relatively easy for anyone with a little experience in home winemaking. The basic idea is to apply the techniques used in regular winemaking (where applicable) to bamboo winemaking. A young shoot tip is severed and the sap is collected. If enough sap can be collected within the span of a day or so (from multiple shoots, if necessary), then I recommend that the sap be fermented in a one-gallon glass apple cider jug fitted with a fermentation lock (retails for around \$1 and is also called an airlock, fermentation cap- to prevent air from damaging the new wine) and wrapped in aluminum foil (to exclude light from possibly damaging the new wine).

Because of the reports of bamboo wine ranging in taste from tasty to quite foul [4], I suggest that 1/2 crushed Campden tablet (a premeasured dose of potassium metabisulfite) per expected 1/2 gallon (1.89 l) of sap be added to the container used to collect the sap (using a plastic or glass but not metal container) either just before collecting or in a step-wise manner as sap is collected during the day. This dosage is equivalent to 50 ppm of potassium metabisulfite and should be enough to prevent spoilage organisms from growing although the exact effective dosage is pH dependent [8]. The federally allowed maximum dosage of potassium metabisulfite in wine is 350 ppm [8]. This preservative, commonly used in the wine industry, will help prevent the growth of undesirable microorganisms which may spoil the flavor of the bamboo wine.

After the pooling of the sap to a one-gallon glass container, red wine yeast can be added to start the fermentation process. Since I haven't made bamboo wine myself yet (but plenty of "regular" wine), I can't recommend which strains of yeast work the best for bamboo wine. Sugar may be added to the collected bamboo sap before fermentation if a higher final concentration of alcohol is desired. This advice is given in a minimalist fashion whereby the reader can assemble the equipment and ingredients necessary to produce a trial batch of bamboo wine.

At a bare minimum, one can collect the sap in a container, add nothing, and allow the sap to ferment with any naturally occurring yeasts present, but contamination is a great possibility. Furthermore, wild yeasts tend to die off at 4.0-6.0% alcohol [8]. If one has a refractometer (retails for around \$90), one can get a reading of degrees Brix (the "...measure of soluble solids (sugar) by the degree to which light is refracted as it passes through the juice") [8] quite readily from just a drop of bamboo sap. This reading multiplied by 0.55 gives an approximate final percentage of alcohol.

Another (better) method to determine the potential final concentration of alcohol is to measure the specific gravity of the sap using a hydrometer (combined with a thermometer retails for around \$12). It is helpful to know the specific gravity of the bamboo sap before starting the fermentation. In this case a substantially larger volume of sap is required (such as that of a tall skinny glass) to float the hydrometer. The potential alcohol can be read right off the hydrometer. A second reading after the fermentation is complete is usually needed to calculate the final percentage of alcohol (subtract the difference).

Suppose one gets the bamboo wine to ferment to an agreeable taste. What then? Drink it, of course! However, one may now want to add another layer of complexity to the process of making a fermented bamboo sap beverage. I suggest making bamboo sparkling wine (methode champenoise) if the final al-

Bamboo Beer and Bamboo Wine (cont.)

cohol percentage is around 10%. This can be done by consulting a chart and a formula (see a winemaking book such as listed below) to help determine how much sugar (and correct yeast strain) to add to the sap to get the initial 10% alcohol and then by determining how much additional sugar to add to get the second fermentation to work without exploding your champagne bottles. Another variation for bamboo wine is to age it either in oak barrels or use the method I use for my wines and that is to add toasted oak chips (available at beer and wine supply stores) to impart the oak flavor. Will this improve the flavor of bamboo wine? I do not know, so please try it and tell me. Of course, one may be wondering by now if only *Oxytenanthera* may be used to make bamboo wine. Please read on below.

On to Beer

Sometimes bamboo wine (ulanzi) is referred to as bamboo beer [9]. In my opinion, bamboo beer in its strictest interpretation is a fermented beverage made using malted bamboo seeds instead of malted barley with everything else being equal. "Beer is made from four essential ingredients: water, fermentable sugars (traditionally malted barley), hops, and yeast" [10]. "Bamboo beer is made from the dark, long grained ricelike seed of *Arundinaria hookeriana* [*Himalayacalamus hookerianus*] in its native Sikkim" [11]. In other words the cereal-like bamboo seeds are used as the grain substitute.

Finding an adequate supply of bamboo seeds to try this will likely be problematic for most of us in Southern California. In most cases where seeds are obtainable, they usually get planted to produce new plants. Additionally, any seeds coming in from overseas are subject to quarantine and are likely smothered in pesticide. Although I have had beer making equipment for more than a year, I haven't yet made any beer (but plan to by the end of this year). It is my recommendation for anyone considering making bamboo beer in the sense I have presented here to consult with a good beer making book such as listed in the reference section and practice a few times before trying with bamboo seeds [10].

As stated above, there are some other meanings when the term bamboo beer is used. Among them is a fermented beverage (such as traditional beer) that is flavored with an extract of bamboo leaves (i. e. from various *Phyllostachys spp.*) [12]. The cooked sap of *Phyllostachys glauca* (presumably) is used in beverages and specialty liquor [12]. Pictures of bottled bamboo beer are found at www.bambus.de (click on "1000 Things made of bamboo" and search for "beer").

I discovered a few other tidbits of bamboo information as they relate to fermentation while researching this article and their presentation here is in order. "Wine kept in green bamboo a few days is said to improve in flavor" [11]. Another

sentence mentions "...the Japanese practice of making bamboo sake..." [11]. Almost eight years ago I wrote an article about *mesu* which is fermented bamboo shoots [13].

Finally, "as many bamboos have a hydrocyanic acid content, it is wise to get advice as to edible species, and to soak suspect species in changes of water for 3-5 days before cooking or pickling" [14].

References:

1. Shor, George (ed.), August, 1992. ABS-SoCal Newsletter- The Southern California Chapter of the American Bamboo Society. Vol. 4, No. 4.
2. Lovett, Jon C. [date unknown- probably early 1990s]. Notes on Moist Forest Bamboos and Bambusoid Grasses in Eastern Tanzania. <http://www.york.ac.uk/res/celp/webpages/projects/ecology/EA%20natural%20history/pdf/NOTES%20ON%20MOIST%20FOREST%20BAMBOOS.pdf>
3. American Bamboo Society. Bamboo Species Source List No. 25- Spring 2005.
4. Meredith, Ted Jordan. 2001. Bamboo for Gardens. Timber Press.
5. http://www.google.com/search?q=cache:qYCFBi88Mq8J:www.itdg.org/docs/technical_information_service/toddy_palm_wine.pdf+ulanzi&hl=en&ie=UTF-8
6. Bystriakova, Nadia., Kapos, Valerie., and Lysenko, Igor. [date unknown]. Bamboo biodiversity- Africa, Madagascar and the Americas. http://www.unep-wcmc.org/resources/publications/UNEP_WCMC_bio_series/19/BambooLR.pdf
7. Lipangile, T. N., (Shor, George (ed.)). August, 1992. The Wine Bamboo *Oxytenanthera braunii*. ABS-SoCal Newsletter. Vol. 4 No. 4.
8. Cox, Jeff. 1999. From Vines to Wines- The Complete Guide to Growing Grapes and Making Your Own Wine. Storey Books.
9. www.rikkyo.ne.jp/~z5000002/tanzania/NYAKYUSA/foods/z-foods/beer-z.htm
10. Papazian, Charlie. 2003. The Complete Joy of Homebrewing (Fully Revised and Updated), Third Edition. Harper Resource.
11. Farrelly, David. 1984. The Book of Bamboo. Sierra Club Books.
12. Fu, Jinhe. October, 2001. Bamboo Juice, Beer and Medicine. BAMBOO-The Magazine of the American Bamboo Society. Vol. 22, No. 5.
13. Wiersma, Roy., January, 1998. Mesu: Bamboo Sauerkraut. Southern California Bamboo- The Newsletter of the Southern California Chapter of the American Bamboo Society. Vol. 10, No.1.
14. Mollison, Bill. 1993. The Permaculture Book of Ferment and Human Nutrition. Tagari.

(This style of end notes was chosen to save space)



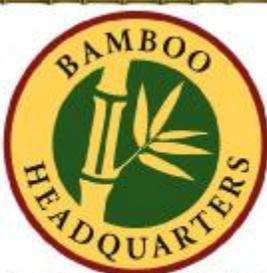
Ken's Clumping Bamboos

Rare Species
Wholesale Prices
Local Deliveries Available

Phone / Fax: **909-590-2297**
(no 9-hall)

3866 Pilgrims Way
Chino, CA 91710

A.B.S. Member Grower



Bamboo Headquarters.com

Features:
Specimens
Giant Timber
Ground Cover
Large Clumpers
Erosion Control
Hedges / Screening
Over 250 Species

Visit our website for complete details and NEW online store:
www.BambooHeadquarters.com
Vista, CA (866) 293-2925

Rhizome Barrier
(Cut and shipped to your request)

Quarantine Greenhouses Destroyed

The event may not be as dramatic as the above headline. But, yes, they were destroyed, or more accurately, demolished and removed at request of QBG, or more particularly, request of QBG's neighbors over the property line for whom the small buildings, in some disrepair and having not been actively used for a number of years, had begun to deteriorate and become the proverbial 'eyesore.' The buildings were initially constructed when there were no neighbors, only vacant land. However, with the passage of time and the growing of the Encinitas community, the land adjacent to QBG sprouted, not bamboo, but expensive houses. And who wants to buy an expensive house only to look out the back dining room windows onto ABS SoCal quarantine greenhouses? Maybe we could have put a better spin on the situation as, indeed, it was unique, but we were too late. The structures had to come down, and the chapter officers have been planning for new, more robust quarantine setup. Plans are still evolving to meet the concerns of expense, location, usability, and risk of destruction and consequent loss of resources should agriculture officers find "bad stuff" in them. (We have been told that if "bad stuff" - obviously I, the writer, am no great botanist here - is found, then the whole operation - plants, benches, and building - is "cleansed from the earth" by fire.) Sounds rough. It is, if we loose many dollars of buildings and effort. We are looking into what others doing quarantine work have done to minimize such potential loss. And we want to know if anyone has actually experienced such loss.

The dismantling began before the one with a camera, Theo S., arrived late because the usable part of the I15 fwy which bears him southward from Riverside to Escondido had been narrowed to accommodate tow trucks removing the hulk of a burned out 18 wheeler from the roadway. However, upon his arrival, at 10:30, nearly all the heavy smashing had been done and the parts hauled to the QBG trash site. What remained to be done is shown. Usable residue such as electric fans, heaters, switch boxes, seed germination / propagation heating pads, bamboo sawing boxes, etc. was saved. The fiberglass from the sides and roofs and the buildings' wooden framing was reduced to sizes suitable for carting on a QBG electric cart.

When all was nearly done, the proud work force stood at attention grinning with pride at their accomplishment as Theo S. snapped their picture. Why should he be in the picture as he really didn't do much of the work! He just gets to write about it here and hopes someone will come forward with a nicely detailed bit of history of the utility of the buildings now gone.

Potential Advertisers in Southern California Bamboo:

At its August 2005 meeting, the ABS-SoCal Board approved the sale of advertising space in the newsletter. One business card sized advertisement per issue is available for \$50.00 and will run for 6 issues (1 year). We are able to accept ads beginning with the November 2005 issue of Southern California Bamboo. Interested businesses may send a scannable business card (or equivalent) plus \$50.00 (check payable to ABS-SoCal) to:

Theo Smith 5325 Peacock Lane Riverside, CA 92505
(You may also email your advertising image as attachment to him at: trsmith00@sbcglobal.net - the 00 are zeros)

The ad will appear in black and white (or black and orange) in the printed form of the newsletter. It will appear in color in the pdf form on the ABS-SoCal Web site. Two ads are in this newsletter.



Bob D (shirt - no), and Pierre D. (shirt - yes) examine what remained of a greenhouse after walls had been cut out. Other greenhouse had been completely removed when this picture was taken.



Quarantine greenhouse 'destruction' crew from left to right: Pierre Domerq, Bob Dimattia, Brian Roberts, Carl and Kim Rowland, Rex Lydick, and Mike Mullert. Not shown: late arrivals, JoAnne Wyman and Theo Smith who took pictures.



Only the slabs now remain. Salvaged items appear in background on left.

How I enjoy my bamboos:

By Theo Smith

For many persons, a bamboo is just another plant in a yard or garden somewhere and is casually observed from time to time. For me, with a yard full of almost 100 varieties in pots and in the ground, the bamboos are almost like pets, looked after and cared for on a daily basis. Let me tell some experiences. The list is in no particular order of preference.

Raking bamboo leaves or hosing the leaves off the lawn. Some might view this as an onerous chore, especially since it is performed almost daily, but it gives me a sense of satisfaction to see a cleanly raked or cleared area.

Giving visitors to my yard a brief "bamboo 101" discussion pointing out the differences between clumping and running bamboos, telling that culms come out of ground the diameter they will always be, and that they reach their full height in about three months. Many visitors are amazed. Most recently a gentleman of Vietnamese origin stopped to wonder at the bamboos in the yard. He often passes while driving a school bus, but this time his bus was empty and he saw me as he was traveling by. He stopped to talk and look. He had not seen such bamboos in US since arrival from his homeland. I detected a wistfulness in his voice and facial demeanor as we just sat and looked at the bamboos.

Experiencing "bamboo rain" made when, often in early morning, the leaves have droplets of water on them and the plant is shaken to cause the drops to fall making the sound and feeling of a light sprinkle. In fact late some nights while walking around the yard looking to bring my cats in for the night, the tall bamboos exude enough water continuously to create dripping without being shaken.

Seeing water droplets on leaf tips and touching my tongue to a few then inviting my family members - wife and three daughters - to do the same.

Looking up culms by flashlight at night. I use one of those three million candlepower lights from Harbor Freight and shine it up onto individual culms. Such provides a visual focus not present in daylight. At night one can see more easily which culms are dead or are dying in that the turning of a culm from green to brown is more noticeable. One can also see the water running down the sides of new culms. I didn't realize that some of inner-clump culms of *Mei-nung* were dead until such was evident at night by flashlight.

Walking in the small groves of *Phyllostachys vivax* and *bambusoides*. I weave my barefooted way around the culms observing the culms ranging from one to four inches in diameter and free of branches for many nodes, and tapping my ring against the culms to sound out their solidness. Care is taken not to trip over rhizomes which have looped up and then back down into the humus of decaying leaves.

Tearing up the culm sheaths by hand so that the litter of leaves will look more uniform and because the shredded sheath will decompose more quickly

Sitting in a quiet open area surrounded tall green cathedral-like arches (culms), watching individual leaves now and again flutter earthward in the sunlight.

Guessing or predicting where new culms from clumpers will arise. Observe the branching pattern of a potential parent culm and predict that new culms will arise from the earth on the same sides as the branches appear.

Observing changes in color of the *Bambusa dolichoclada* culms from their newly unsheathed sulphur green to their maturing golden yellow with 'hand painted' green stripes. Sometimes, in late afternoon when the sun angles directly onto the lower internodes of the culms, I like to spray them with water to create a glistening golden effect.

Pulling leaf litter away from the base of new culms to observe the beautiful burst of new roots right at the soil line. The new pink tipped roots radiate outwardly like spokes of an oriental umbrella. The leaves are then returned to their place again covering the new roots allowing their existence to be 'our' secret.

Observing new culm tips extend beyond the tops of existing culms. The canopy remains quite static for most of the year, but twice a year as the culm growth - season depending on growing habit (spring-summer for running, fall-winter for clumping) nears its upward journey's end, the culm tips become visible standing taller than their earlier born siblings. Soon they branch and leaf out.

Observing the new culms of *Dendrocalamus latiflorus* 'Mei-Nung' begin to manifest their striping. New culm internodes immediately after sheath-fall appear a uniform grey-yellow-green color, but as they are gradually exposed to light the 'hand painted' green stripes on light green becomes evident on this strikingly beautiful bamboo. This year some of the culms on my clump are nearly four inches in diameter.

Cutting out, saving and then propagating a culm-plus-rhizome, of either clumper or runner, or culm cuttings from a clumper, and patiently waiting for such 'harvested' material to become viable new plants which can be shared with others by sale or gift or trade.

Harvesting dying or dead culms, trimming their branches off, and drying them for building projects, mine or others'. Once a man called seeking a culm to create a more Polynesian effect by hiding the gas line to his yard tiki torch. A ten foot length of 2.5 in. diameter *Phyllostachys vivax* with the node barriers broken out (so the gas line could go down the culm center) was just what he was looking for.

Observing the rapid culm growth of the larger species. One evening we entertained guests, and before dinner at 6 pm we noted the height of a *Bambusa Membranacea* culm to be about four feet. When the guests left at about 9 pm, the height was an inch and half greater. On another occasion I measured heights of a *Phyllostachys bambusoides* culm and found it to grow an average of 1 ft 3 in. per day over a two week period.

Observing the shadows cast by full moonlight shining through the bamboo leaves. Such shadows strongly resemble those of oriental sumie paintings of bamboos. Also looking at the bamboo silhouettes when looking at the moon directly through the bamboos brings great pleasure and quietude.



Bamboo Van

Yes, folks, you've heard many things are made of bamboo. Consider now the bamboo van. Well, not actually made of our favorite grass, but covered from front bumper to behind with dried bamboo culms and rhizomes. The owner / driver, Blair LeMire showed up at the close of our September sale. Blair LeMire, aka "Bamboo Brother," spreads bamboo consciousness through his films, music, and love for bamboo. He is passionate about the extraordinary planet-healing benefits of bamboo and is committed to sharing this with others. Blair can be spotted at festivals from Louisiana to California behind the wheel of the BambooVan-- a fun-loving alternate-fuel vehicle decked out in (yes, you guessed it) bamboo and inspiring facts about this exceptional plant. His forthcoming book, "Bamboo Power: What It Can Do For You," will be published soon. Check out Blair's website: www.bamboopower.com

Special Tour to Mexico

A spectacular eco-tour of bamboo-related sites and projects in eastern Mexico is offered to six (only) significant donors as part of a program to produce a documentary travel program. Scheduled for January 10-19, 2006, the itinerary follows that of a tour during 2004 by founding patrons of Bamboo of the Americas (BOTA), a charitable corporation now under the American Bamboo Society (ABS) umbrella.

Gib Cooper, director of BOTA, announced that the tour will begin in Veracruz - a major port on the Gulf of Mexico known for its music, history and Mardi Gras - and will travel in a circuitous route to Xalapa, Huatusco, Cofre de Perote National Park, and Catemaco. The sights include the fort of San Juan de Ulua, the famous Zocalo, the Archeological Museum in Xalapa, Clavijero Botanical Garden, the Ecology Institute, Monte Blanco, BAMBUVER, las Cañadas Cloud Forest Reserve, bamboo projects in Catemaco, and the beach at Monte Pio. These areas represent history, endangered bamboo species conservation, the Mexican national bamboo collection, research in bamboo utilization, sustainable living, green architecture, and bamboo products made by local people.

The six participants will be funding the documentary production with a tax-deductible donation of \$2500 each to BOTA. Individual airfare, in-country travel, lodging, food and fees are additional costs that range from \$2000 to \$2500 in total.

Inclusion in the tour is on a first-come, first-served basis, with a deadline of receipt of the \$2500 donation to BOTA by November 15, 2005. For more information: phone Gib Cooper at 541-247-0835, and review the BOTA website at <http://www.bambooftheamericas.org>.

Ed Note: We know this announcement as appears in this newsletter is "late," yet we want others to know about the opportunity hoping that perhaps announcement of a second tour will be available to us with more time to plan for participation in it.

What bamboo is this?

When the efforts to remove the quarantine greenhouses were completed, I took a walk through the QBG bamboo collection just to see "how everybody was." A *Dendrocalamus asper* was sending up a few magnificent new culms. A *Dendrocalamus minor*, the one near the overflow parking, is flowering on a few culms. And near the *D. minor* is a clump whose identity was not evident. I walked around it several times searching for a name tag. Its culms are dark green with yellow stripes on some of the lower internodes and a whitish ring at the node. So many striped clumpers are yellow with green stripes that this one with yellow stripes really catches the eye. Could it be *Bambusa tulda* 'Striata'? The clump is about four feet in diameter. If you know its identity, please let me know. I took the picture below, but it needs to be seen in color to be appreciated. - Theo S.



The Southern California Chapter of the American Bamboo Society

Fall 2005 Bamboo Sale (September 17, 2005)

Pot Mark	Grower	Plants Sold	Gross w/ Tax	Sales Tax 7.75%	Gross w/out Tax	To Quail	To Chapter	To Grower
						50%	50%	
ABS-SoCal	ABS-SoCal	11	\$385.00	\$27.69	\$357.31	\$178.65	\$178.66	
QBG	Quail Bot. G.	25	\$500.00	\$35.96	\$464.04	\$232.02	\$232.02	
						10%	20%	70%
AWM	Alan McDaniel	2	\$75.00	\$5.39	\$69.61	\$6.96	\$13.92	\$48.73
B4U	Bill Wyman	32	\$1,455.00	\$104.65	\$1,350.35	\$135.04	\$270.06	\$945.25
BCD	Bob Dimattia	48	\$2,410.00	\$173.34	\$2,236.66	\$223.67	\$447.33	\$1,565.66
BHQ	Ralph Evans	79	\$4,820.00	\$346.68	\$4,473.32	\$447.33	\$894.67	\$3,131.32
BRL	Bob Ricci	3	\$220.00	\$15.82	\$204.18	\$20.42	\$40.83	\$142.93
CDP	Chris Peters	6	\$205.00	\$14.74	\$190.26	\$19.03	\$38.05	\$133.18
JMR	Jim Rehor	16	\$1,045.00	\$75.16	\$969.84	\$96.98	\$193.97	\$678.89
KGR	Ken Rehor	21	\$1,400.00	\$100.70	\$1,299.30	\$129.93	\$259.86	\$909.51
PD	Pierre Domeroq	5	\$125.00	\$8.99	\$116.01	\$11.60	\$23.20	\$81.21
TRS	Theo Smith	5	\$325.00	\$23.38	\$301.62	\$30.16	\$60.33	\$211.13
ZK	Joel Kelly	2	\$60.00	\$4.32	\$55.68	\$5.57	\$11.13	\$38.98
	Carl Rowland	1	\$50.00	\$3.60	\$46.40	\$4.64	\$9.28	\$32.48
	Unknown Plants	2	\$60.00	\$4.32	\$55.68	\$27.84	\$27.84	

Total Plants Sold 258

T-Shirts	2	\$20.00	\$1.44	\$18.56		\$18.56	
Source Lists	9	\$27.00	\$1.94	\$25.06		\$25.06	
Totals	269	\$13,182.00	\$948.13	\$12,233.87	\$1,569.84	\$2,744.77	\$7,919.27

Receipts:	Cash	\$3,094.00		Memberships	6	\$190.00		
	Checks	\$4,862.00		Starter Cash R. Wiersma		\$300.00		
	Credit	\$5,629.00		Vendor	10%	\$23.58 (post sale)		
Totals		\$13,585.00				\$490.00		
							\$13,095.00	actual
							\$13,182.00	expected
							\$87.00	deficit

Note: ABS-SoCal will pay the discount rates, transaction fees, etc. this sale.
Roy Wiersma: Treasurer



Fall Bamboo Sale, Sept. 17, 2005

The spreadsheet above shows the money outcomes of our annual Fall Bamboo sale. Our big thanks to treasurer Roy Wiersma for documenting these details.

However, for him to have something to work with required the plants brought by the vendors listed above. Many thanks to each of you vendors - from the big dollar and plant count (\$4,820. for 79 plants) to the small dollar and plant count (\$50. for 1 plant) who supplied items - plants, books, bamboo furniture, etc. - to be purchased at this event.

Thanks also go to all the buyers who traded good money and time for some really great plants!

And special thanks go to those who mediated between the buyers and sellers: our cashiers Roy Wiersma, Vikki Dimattia and Shan Bottorf; our information persons Christian Lydick and Pierre Domeroq; auction helpers Bob Dimattia, Ralph Evans and Carl Rowland; and write ups by Joel Lynn Kelly. And thanks in advance to Jill Thorburn for agreeing to help us with future publicity and sales. And to the many others whose help in answering questions, moving plants, etc. whose names we didn't write down, please accept our sincere gratitude and apology for failing to get your name in print here.

Bamboos at auction in Sept. '05

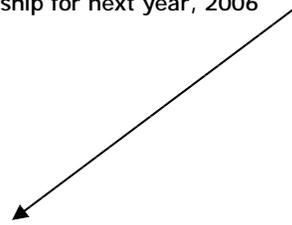
- | | |
|---|----------|
| 1. <i>Dendrocalamus asper</i> 'Betung Hitam' | not sold |
| 2. <i>Bambusa lako</i> | not sold |
| 3. <i>Borinda boliana</i> | \$135 |
| 4. <i>Chimonobambusa quadrangularis</i> | \$50 |
| 5. <i>Bambusa lako</i> | \$110 |
| 6. <i>Gigantochloa</i> 'Sumatra 3751' | not sold |
| 7. <i>Bambusa nana</i> | \$190 |
| 8. <i>Bambusa chungii</i> | \$150 |
| 9. <i>Gigantochloa atrovioleacea</i> | \$275 |
| 10. <i>Himalayacalamus hookerianus</i> | not sold |
| 11. <i>Bambusa mutabilis</i> | \$145 |
| 12. <i>Bambusa pervariabilis</i> 'Viridistriatus' | \$195 |
| 13. <i>Bambusa emeiensis</i> 'Flavidovirens' | \$175 |
| 14. <i>Bambusa eutoldoides</i> 'Viridivittata' | \$175 |
| 15. <i>Bambusa textilis</i> 'Glabra' | \$165 |
| 16. <i>Bambusa oliveriana</i> | \$175 |

Note: The above plants listed as "not sold" may have sold later during the sale at their minimum listed prices.

The Southern California Chapter of the
American Bamboo Society, Inc.
P. O. Box 230181
Encinitas, CA 92023-0181



If date is 2005 or less, time to renew membership for next year, 2006



[Dashed rectangular box for date entry]

Application for membership in the American Bamboo Society and The Southern California Chapter of the American Bamboo Society

Renewal New

Name: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Phone: _(____)_____ Fax: _(____)_____ e-mail: _____

- Membership for 2006 is (check one)
- | | |
|---|---|
| <input type="checkbox"/> Annual: \$40 - ABS and ABS SoCal Chapter | <input type="checkbox"/> Annual: \$15 - ABS SoCal ONLY |
| <input type="checkbox"/> Lifetime: \$600 - ABS Membership only | <input type="checkbox"/> Supporting: \$60 - ABS and ABS SoCal Chapter |
| <input type="checkbox"/> Lifetime: \$300 - ABS SoCal Chapter only | <input type="checkbox"/> Patron: \$120 - ABS and ABS SoCal Chapter |
| | <input type="checkbox"/> \$15/year for each additional Chapter checked below: |

- Florida Caribbean; Hawaii; Louisiana-Gulf Coast; Mid-States; Northeast; Northern California;
 Oregon Bamboo Assoc.; Pacific Northwest; Southeast; Texas Bamboo Society; Tierra Seca

Make check to ABS-SoCal: Mail to: ABS SoCal Membership, P. O. Box 230181, Encinitas, CA 92023-0181

Check here only if you do NOT want your phone number and e-mail address listed in directories.

Note: Newsletter is available in .pdf format at the ABS SoCal website: www.abssocal.org - IN COLOR!