Well before Climate Change was an issue, around the 11th century, there were reports of lemon juice being sold in the open markets of Cairo. There were no major fossil fuels in usage in 17th century France, although some reports suggest the lemon-flavored drinks had alcohol – after all it was France. The “limonadiers” had a higher status than some of the wine merchants.

Fast forward to 1873 and ten-year-old Edward Bok sold ice water for 1 cent to passengers in horse-drawn carts that stopped to water their horses. Edward soon faced competition from other boys, so he capitalized on lemonade at 3 cents a glass. The onset of youthful entrepreneurs was underway, and by the year 2,000 a youth named Alex began nonprofit fund raising with a lemonade stand in Philadelphia. Similar stands nationwide under the title “Alex’s Lemonade Stand Foundation” are said to have raised 45 million dollars for cancer research supporting children.
“Well, even the Tri City Ecology Center lemonade booth has not raised that much money!

The lemonade business has not always gone well. In the 1860’s avaricious peddlers in New York, filled wooden or tin pails with a mixture consisting of water, molasses, and vinegar and sold it to the immigrants getting off the docks. They topped the concoction with sliced lemon rinds to make it look a little tastier and salubrious. In the summer of 1941, a youngster sold a more honest product in her front yard but neglected to clean the glasses between customers. She managed to contract polio, as did four of her friends, and the associated press described tracking down her enterprise as the “hottest trail of the deadly disease virus in the history of epidemiology.” That’s one of many reasons why TCEC uses compostable cups, meticulously cleans the equipment, and always gets signed off after the country health inspector’s review of our operation and before sales begin.

Lemonade stands have been robbed, raided, and shut down, but all in all, they continue to be popular for young entrepreneurs as well as non-profits like TCEC. As summers get hotter, more drinks will sell, a questionable benefit of climate change.
Be your Neighborhood Tree Ambassador!

T.C.E.C.s own Urban Forest Friends continues to offer FREE 15-gallon City approved street trees! Can you check with neighbors within a 5-6 block area so that our volunteers have a 4-tree total to plant?

Each homeowner can select the species with assistance of a great tree selection application and our help. the trees will be planted by us this October- February (the best time to establish new trees).

Please call Lynn Miller to get more information 510-604-8206

It's fun and easy to green/ cool/ beautify your neighborhood!
When life gives you lemons, it is said you should make lemonade. If life gives you lemons around the time of the Fremont Festival of the Arts, why not purchase lemonade from the Tri-City Ecology Center’s lemonade stand? Receiving lemons in the real world may not be that bad this way! Many of us will continue to drink cold glasses of lemonade on hot summer days long after the Festival of the Arts is over. Below are some interesting facts about lemons that might add another level of enjoyment to that glass.
They are technically a berry, containing an average of 8 seeds, 3 tablespoons of juice, and supplying about 15 calories. Lemons are a hybrid of a sour orange and the ancient and aromatic fruit known as citron.

Egyptians once believed that eating lemons offered protection from several forms of poison. Royalty exchanged lemons in the Victorian era because they were rare and showed prestige.

Lemon trees can be grown from seeds, but there is no guarantee that they will produce the same type of lemons or any lemons at all. Furthermore, it could take 7 to 15 years to produce fruit.

The heaviest lemon on record was grown in Israel in 2003. It weighed 11.6 pounds and had a circumference of just over 29 inches.

A ponderosa lemon tree planted in 1900 in Connecticut is one of the oldest lemon trees alive today. Lemon trees in the Bay Area on average live 50 years but can thrive for 100 years given the proper care.

The world’s top producers of lemons are India, Mexico, China, Argentina, Brazil, and Turkey. They collectively account for 65% of global production.

California and Arizona produce 95% of the United States’ lemon crop.

Lemon trees originated in Asia, were brought to Europe in the second century, and to the Americas as seeds in the fifteenth century by Christopher Columbus.
Lemons are the only food in the world that are anionic, which means they possess a negatively charged ion. 2 to 4 lemons connected to copper and zinc wires can light a small LED bulb.

If life has ever given you a lemon, you don’t have to make lemonade. Stop by the booth at the Fremont Festival of the Arts and buy some instead and perhaps share some of your own lemon trivia.
Growing a lemon tree in your backyard is not only a rewarding experience but also a delightful way to add a touch of freshness to your surroundings. Imagine stepping outside and plucking juicy lemons straight from your own tree, ready to be transformed into refreshing lemonade, zesty culinary creations, or aromatic home remedies. In this blog post, we'll guide you through the essential steps to help you cultivate the most productive lemon tree right in your backyard. Get ready to embark on a citrus-filled journey!

Selecting the Right Lemon Tree Variety:
Choosing the right lemon tree variety is crucial for successful growth. Consider your climate, available space, and personal preferences. Research local nurseries or consult with experienced gardeners to find varieties that thrive in your region. Compact varieties like 'Improved Meyer' or 'Ponderosa' are excellent for small spaces, while 'Eureka' or 'Lisbon' are larger, traditional lemon trees for more expansive areas.
Finding the Perfect Spot:
Lemon trees love sunshine! Select a location in your backyard that receives at least 6 to 8 hours of direct sunlight daily. Ensure the area has well-draining soil to prevent waterlogging. Avoid frost-prone areas or provide protection during cold weather if you live in regions with freezing temperatures.

Preparing the Soil:
Preparing the soil properly sets the foundation for a thriving lemon tree. Clear the area of weeds and debris. Conduct a soil test to determine its pH level and composition. Amend the soil as needed by adding organic matter, such as compost or well-rotted manure, to improve drainage, aeration, and nutrient retention. Adjust the pH if necessary to the recommended range of 6.0 to 7.5.

Planting and Watering:
Dig a hole twice as wide and deep as the lemon tree's root ball. Gently place the tree in the hole, ensuring the root crown is level with or slightly above the soil surface. Backfill with amended soil, firming it gently around the roots. Water deeply after planting and maintain regular watering, ensuring the soil remains moist but not waterlogged. Adjust the watering frequency based on weather conditions.

Feeding and Fertilizing:
Citrus trees have specific nutrient requirements. Feed your lemon tree with a balanced citrus fertilizer according to the package instructions. Apply fertilizer in spring and summer to provide essential nutrients for healthy growth and fruit production. Avoid over-fertilization, as it can lead to excessive leafy growth at the expense of fruit.

Pruning and Maintenance:
Prune your lemon tree annually to maintain its shape, promote airflow, and remove dead or diseased branches. Pruning should be done in late winter or early spring before new growth appears. Monitor for pests and
diseases regularly, and take appropriate measures to control them. Mulch the base of the tree to conserve moisture, regulate soil temperature, and suppress weeds.

**Harvesting and Enjoying:**

Monitor your lemon tree for ripe fruit, typically when the skin turns a bright yellow color. Harvest by gently twisting or cutting the lemons from the tree. Freshly picked lemons can be stored at room temperature for a few days or refrigerated for longer shelf life. Savor the joy of using your homegrown lemons in a variety of culinary delights or share them with friends and family.

(Editor’s note: don’t like GPT in the newsletter? Send us (richgodfrey77@gmail.com) your comments! Thanks)
RAMIREZ FARM AND PETERSON FARMHOUSE VERSUS HOUSING/QUARRY LAKES PARKWAY DEVELOPMENT PROPOSAL –
WHAT IS THE PLAN?
WHERE IS THE PUBLIC?
WHAT’S THE PRICE?
KEEP RAMIREZ FARM PUBLIC

To Regulators, Elected and Appointed Officials–

Regulators are reviewing the removal of Ramirez Farm and the 140-year-old Peterson farmhouse site for the Development Proposal along the outskirts of Fremont and Union City, and the regulators are requiring the City of Union City to submit an updated Proposal for the entire Ramirez Farm property owned of the State of California.
The City of Union City is trying to purchase the farm and has notified the farmer that Ramirez Farm must close by the end of this year assuming regulators will approve the Proposal which is premature given the City of Fremont and Union City have had no community input on the design.

This Development should be scrutinized, and regulators and elected officials should do everything possible to preserve this active farm and historic site which is public owned. Before the potential farm closure, regulators need to require that Cities of Fremont and Union City and the developer make their proposal public, solicit extensive community feedback and, in good faith, incorporate community wishes. I expect regulators will require City and the developer to NOT cease farming until the community is informed and provides input. I also expect regulators will provide details on how the farm and farmhouse can be preserved.

The Cities of Union City and Fremont, the State of CA and the developer have been less than candid about details underlying their intentions to completely remove the farm and historic farmhouse. This must change. Once a new proposal is made public through extensive outreach, I will expect the Development proposal to contain detailed descriptions in the following areas:

What is the Plan?
I learned that the Union City promised agricultural land will be preserved and the housing vision was only a planning exercise and housing would be built elsewhere. What exactly will be built in every area of the farm and farmhouse? Will any of the farm or farmhouse be preserved? How tall/wide will the buildings be? What will the buildings look like? How will the Development affect the views of the hills to comply with the Hillside Area Plan?

Where is the Public?
What aspects of the proposal will the public see before permits are issued? Is the public access to design documents restricted? By location? By time of year?
What is the Price?
What will the public pay? What is the updated cost and funding plan for Quarry Lakes Parkway? What is the timing for the entire Development? How might this change over time? What can you do to allow farming, improve the quality of Alameda Creek and Old Alameda Creek and still retain the historic farmhouse on the site?
I will also look for details on non-negotiable proposal elements such as:

- Ramirez farm operations should not be terminated until the Development has all funding appropriated with community support;
- Public safety enhancements, e.g. funding for law enforcement and firefighting, funding for the protection of Niles Cone Aquifer, and funding to prevent flooding and ground water contamination;
- Environmental impact mitigations include creek restoration, and conservation for agricultural land, steelhead trout and associated creek habitat through maximizing on-site conservation; Vehicle traffic mitigations to prevent Highway 84 traffic from entering through Quarry Lakes Parkway and Ramirez Farm.
- Establish the Farm and Peterson Farmhouse as a State and National Historic Place;
- Initiate agreements with the cities and the state to restrict use of public land in return for lower assessments based on the agricultural use versus the potential market value increase of the property due to zoning changes acceptable to Fremont, Union City and Caltrans.
- A legally binding, enforceable operating plan that ensures the developers, agencies and the cities promise to continue operations of the Ramirez Farm and Peterson farmhouse in perpetuity as a public-owned property is needed; and should find sufficient housing opportunities that are possible within walking distance to BART, so this small historic working farm does not need to be sacrificed.

We need your assurance this Development proposal will be revised to meet community expectations and to keep the Ramirez Farm and Peterson Farmhouse site public!
Email to Regulators + Elected and Appointed Officials

Emails

- pao@conservation.ca.gov;
- ifo2@waterboards.ca.gov;
- Brian.Wines@waterboards.ca.gov;
- gina.markou@acwd.com
- ; thomas.price@dtsc.ca.gov;
- askbdr@wildlife.ca.gov;
- info.calshpo@parks.ca.gov;
- cclerk@fremont.gov;
- annab@unioncity.org;
- contact@alamedactc.org;
- david.haubert@acgov.org
- ; elisa.marquez@acgov.org; contact.us@calsta.ca.gov

Regulators

- CA Department of Conservation,
- SF Regional Water Quality Control Board,
- Alameda County Water District, Department of Toxic Substance Control,
- California Department of Fish and Wildlife, California State Historical Resources,
- Alameda County Transportation Commission, CA State Transportation Agency staff
- Elected officials
- City of Fremont and Union City City Councils and Planning Commissions,
- Alameda County Transportation Commission,
- Alameda County Supervisors,
- Alameda County Water District Board, California,
- CA State Historical Resources Commission,
- CA Secretary of Transportation
https://www.saveunioncityhills.com/

If you hit the red button - can email regulators, populates text for you to just send or you can add your name etc.

From Liz Ames – Vice Chair - TCEC
MEETING NOTES
TRI-CITY ECOLOGY CENTER BOARD MEETING
THURSDAY, JULY 6TH 2023, 7:30 - 9:30 PM

PRESENT
Caroline Harris-Chair, Liz Ames-Vice Chair, Dan O'Donnell - Publicity, Rich Godfrey - Publications, Patricia Schaffarczyk - Office, Steve Evans - Tech/Media, UFF - Lynn Miller
Guest: Sarika Paralkar about Fremont buy nothing plan hyper-local group of people share any abundance freely with each other with the objective of meeting close neighbors, reducing the amount of stuff purchased using FB page/group and a new app called Olio.

BUSINESS COMMITTEE REPORTS
- June treasurer’s report not available.
- Donation in memory of Donna to OHS at Niles Dog Show July 15th, 2023.
- Directors and Officers Insurance (D&O) - It’s done, well done Beth.
- Correspondence: Dan, no checks, no thank yous, just junk mail.
- Publications: Rich/Hiran newsletter - Content due ASAP, please.
- Membership: Gail - No report.
- Office: Patricia - Nothing to report, damaged doors still not repaired. The city maintenance crew will take care of it soon.
- Publicity: After the parade non-profit event at Fremont DT Event Center. Our booths were well attended and a very worthwhile event. Many signatures were gathered for Save Newark Wetlands and Save Rameriez Farm. Lots of interest in the Quarry Lakes Parkway and planting neighborhood trees. Anyone that manned a booth is invited to give feedback here: https://tcnpc.org/after-party-feedback/

Thanks to SaveOurWater.com for the coloring books and plant stand kits. Thanks to SpareTheAir.org for the activity books.
- UFF & COF UFMP - Lynn - Project committee reports.
- City staff is still reluctant to move forward with tree planting/citizen education in any timely fashion. This is very frustrating given the effort and energy put into this vital effort by urban forest friends.

- Transportation & Peterson house Liz.
- Parks & Recreation- events grand opening & ribbon cutting ceremony for the newly constructed Dusterberry neighborhood park on Friday, July 7, 2023 at 4:00 pm, free ice cream, limited parking.
- Local History Museum -Caroline July 9th.

New business –
- Lemonade booth art and wine festival
- Insurance purchased.
- Booth application submitted.
- Health permit applied for.
- Funds for initial change need to be released to Steve, and small bills for making change.
- Steve to contact our bank for permission to use the outside water faucet.
- Steve to order the concentrate from Smart & final this week.
- New cups have been ordered from world-centric, we’ll use up the old ones first.
- Steve and Rich coordinate the machine retrieval from storage for cleaning and repairs.
- Cell service will be contracted for one month to facilitate square purchases at the booth.
- Janis & Caroline coordinate the cash counting each day.
- Ice will be available for purchase at the event.
- Steve to visit the TCEC office to collect signs, cups and supplies before the event.
- Volunteer schedule mostly complete, few open spots to fill.
• TCEC to host a picnic for members and families 11-3 pm Saturday, Aug 26th Central Park, Redwood Picnic Site. Bring your own beverage, TCEC will supply the rest.
• Discussed having a booth at Newark Days in September to bring attention to the Area 4 development proposal.
• Discussed an event in October on Make a Difference Day to highlight the Ramirez Farm situation.
• The meeting adjourned 9:15 pm.
WHERE TO GO FOR LEMONADE AT THE AUGUST 5-6 ART AND WINE FESTIVAL?

THE TCEC LEMONADE BOOTH – OF COURSE

A HISTORY OF THE LEMONADE BOOTH

– BY GUS MORRISON AND CAROLINE HARRIS

For the first 20 years of its existence TCEC gathered all its revenue from selling recycled glass, paper and metal. When mainstream curb side recycling came to the Tri-City area in 1990 that funding source instantly dried up, we needed another source. Gus looked around at the Arts and Wine Festival and decided a lemonade booth would be a welcome addition. In those days the Festival was at the Hub in Fremont, the concentrate came from Costco and the water was hand carried 6 gallons at a time from the Asian Massage Parlor to the beer barrel mixing & dispensing machine.!
In the early days the price per cup called for lots of quarters to be available to make a change, at 25lb for $500 that’s a heavy load! Adrienne Stephens organized the volunteer roster every year until 2013 when Caroline Harris took over. We have a very faithful band of volunteers that help out every year and also welcome new faces! Thank you All!

Gus handed the guardianship of the machine to Bob Wieckowski while he was in Japan on City Business as Mayor. Tom Browne was guardian for a few years, and it is now with Steve Evans, seen here getting ready for 2023 and the possibility of rain.

Great job all of you for keeping the machine clean and working.

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3. Great job all of you for keeping the machine clean and working.

4. It’s usually hot on the weekend of the festival and there is not much competition for soft drinks. We usually sell about 3,000 cups of lemonade and therefore cover the cost of the booth, insurance, and City business license and make a profit for TCEC funds.

The second year saw record sales of 8,000 cups of lemonade, and it became clear that water had to be piped to the mixing apparatus to keep up with demand and save the backs of the water carriers. Gus dreamt up and built the “machine” we still have today. It has a float valve in an elevated water store drum above the mixing & dispensing tank. It’s simple, ingenious, and low maintenance, and hardly ever goes wrong while in operation. Oh...well, sometimes people making a new batch of mix forget to turn the water spigot off! After the event the machine is loaded into Gus’ truck and taken to the car wash to get all the sticky stuff off.

In one of the early years there was an experiment to use real lemon slices in the cups - a lot of work and soon dropped as an idea that could work in high volume. Another year, a mix with real pulp was selected at a TCEC board meeting when the lemonade vendors presented a sampling - the pulp clogged up the beer taps and that idea was dropped. One year the cash box took a drenching with spilt lemonade and the dollar bills and coins had to be washed and dried before they could be taken to the bank.
There's always the regular stream of questions at the booth – “is it real lemonade?”

“Is there a sugar-free option? Answer - “It is what it is”, the formula works, and we consistently have a line of thirsty folks at the booth, especially around 2pm. And especially if it’s really hot!
EVENTS

Don Edwards cleanup
Saturday, July 22, 2023 9:00 AM - 11:30 AM

- Organized By: So Alameda County Group
- Location: Don Edwards San Francisco Bay National Wildlife Refuge, 2 Marshlands Rd, Fremont, CA 94555, USA

Event Organizers:
William Yragui, wyragui@missionpeakconservancy.net
650-642-5150 cell
Orders May be picked up at 3375 Country Drive, Fremont, on Thursdays between 11 AM – 2 PM, or by special arrangement. When purchasing please fill out an order form and pay by cash or check. Sorry, we don't have change. Questions? Call Dee Miner at 510 940 6272 or email her at muskox44@hotmail.com and please cc Caroline Harris at caroline.harris@earthlink.net.
Do you have news or events you would like to share with Tri City Ecology’s members?

Do you have any ideas on what would make Eco-Logic an even better publication?

Let us know!

We would love your feedback and are always looking for Fresh faces and ideas!

Email us @ richgodfrey77@gmail.com

Please check out our website – www.tricityecology.org and Face Book

You can always call and leave a message at 510 793 6222

And if you haven’t joined TCEC yet, here’s how
WANT TO JOIN TCEC?

If you want to become a member please click [HERE](http://www.tricityecology.org) to fill out this form and mail a check to 3375 Country Drive, Fremont, CA 94536. To know more about TCEC please visit our website at [http://www.tricityecology.org](http://www.tricityecology.org)

Board meets on the first Thursday of each month on Zoom due to Covid-1. Please call to verify. If you wish to speak on a subject, please call 510.793.6222 or 510.790.1685.

If you have any suggestions or want to contact us, please fill out [THIS](http://www.tricityecology.org) form.

**TRI CITY ECOLOGY BOARD**

- Chair       Caroline Harris  📞 415 377 9200.
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