



The Official Publication of the Rotary Club of Davis

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District 5160 Governor: Earl Kilmer, Rotary Club of Fairfield-Suisun

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Monday, December 7, 2009

Weekly Programs

To suggest a future program, contact Jim Willett, Chair of the Program Committee.

Programs

Dec. 7: District 5160 Governor Earl Kilmer

Dec. 14: Annual Holiday Party

Dec. 21 & 28: No Meeting

Jan. 4: Dick Berry, Fencing

Jan. 11: Ray Rodriguez, Something About Food?

Jan. 18: No Meeting

Jan 25: Michael Mendonca, Rotary Artificial Hand Project

Feb. 1: Paul Hart, Polio Vaccine Trip to Benin

Meals on Wheels

If you swap dates, contact Greg Phister: (W) 756.9211 (H) 753.5594

Coordinator: Doug Jena
12/10: Bill Streng & Al Stehli
12/11: Jeff Stromberg & Charre Symms

Coordinator: J.D. Denton
12/17: Les Portello & Alan Telford
12/18: Jim Willett & Gary Walgenbach

12/24: Paul Hart & Jeff Stromberg

Coordinator: Grace Chem
12/31: Bud Wolf & Darla Young
1/1: No Delivery

Coordinator: Paul Hart
1/7: _____ & Steve Young
1/8 Greg Phister & J.D. Denton

Coming Events

Dec. 12: Club Members ring bell for Salvation Army at CVS East

Feb. 6, 2010: Tenth Annual Big Night benefitting Child Abuse Prevention Program.

Announcements— November 30

Club members will ring the bell for donations to the Salvation Army kettle at CVS East, December 12.

Kay Resler will organize a foothill wine tasting trip in January.

Remember to bring an unwrapped gift for a teenage boy to the Holiday Party for the Families First Holiday Gift Drive; for more information contact Richelle Donaldson or Marjorie Maxwell.

Liz Magnusson is the club's new Youth Exchange Coordinator. Thanks to Wayne Schrader for doing this job for years.

Don Kessler recalled his year as Rotary President, 1991-92. Highlights included the international convention in Mexico City; 137 members in the club; and the first Western Dinner.

Sgt. Steve Young recognized Les Portello (for a Mediterranean cruise); Wayne Schrader (for a trip to New Zealand); Steve Bick (for a trip to the Virgin Islands won in a raffle); JD Denton (for Fleet Feet's "Waffle Workout" on Black Friday); and Steve Bick again (for voluntarily maintaining the club's landscape project at the Covell/113 – Lou Below paid his fine).

Bruce Hartsough on the Tomato Harvester

Bruce Hartsough gave a great talk on the development of the tomato harvester at UC Davis. He learned a lot about it a few years ago when, as chair of the Dept. of Agricultural Engineering, he arranged for a plaque commemorating this work that transformed commercial tomato production.

Bruce said that development of the tomato harvester, and a rugged tomato that it could harvest, were one of the first times that biological and mechanical engineering proceeded in tandem. World War II labor shortages prompted a farsighted UCD professor to see that mechanical harvesting would eventually be necessary. Development of the tomato began in 1942 -- the goal was a plant on which most tomatoes would ripen at the same time; tomatoes would be tough enough to withstand mechanical harvesting but still taste good; and fruit and vine would separate easily.

Development of the harvester itself didn't begin until the late 1940s. There were lots of false starts, as different systems like combing, shaking, pulling, rotation, etc. were used to separate the tomatoes from the vine. Some of the early experimental harvesters were little larger than a lawn tractor. The first commercial harvester was available in 1960. However, most harvesting continued to be done by hand until the Bracero farm worker program ended in 1964. Mechanical harvesting took off, and by 1970 essentially all harvesting of tomatoes for processing was done by machine. Now, harvesters are even more efficient due to use of electronic sorting devices that separate ripe red tomatoes from spoiled fruit, dirt clods, etc.

In the USA, the tomato market is about 80% for processing and 20% fresh market. Sharon Shoemaker noted in a question that about 90% of those processing tomatoes are grown within a fifty mile radius of Davis – which may make our town the Tomato Capital of the world.