



# The Friends of CA Citrus Park

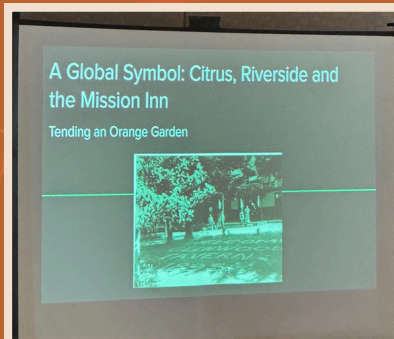


## FULL CIRCLE PLAYERS RETURNS TO CITRUS!

**Thursday - Saturday, July 10, 11, & 12, 2025**

200 attendees over the course of 3 days came out to California Citrus State Historic Park to watch the Full Circle Players perform 2 exciting plays:

Pre-Show ~ La Mujer Dormida & Romeo and Juliet.



**Sunday, July 22, 2025**

The Riverside Historical Society and The Mission Inn Foundation held a special joint event at the Sunkist Center. Their successful event featured an exciting presentation on the

deep-rooted connections between the rise of Riverside through the citrus industry and the evolving legacy of the Mission Inn.



**Meet our new President!**



**Delicious recipe inside!**



**MUCH MORE!**





# Meet & Greet

## Kenneth Noller - President



Ken Noller was born and raised in Riverside, California. He graduated from Ramona High School, received his AA from Riverside Community College, and his BA & MA from the University of California at Riverside (UCR). Ken was a middle school teacher for 36 years at Gage Middle School where he taught history and after he retired he subbed at Gage Middle School for 7 years.

Stepping into the new role as President of the Friends of CA Citrus Park, Ken shared that he sees his role as being an ambassador for the park. One of his goals is to build up the membership and give board members meaningful tasks. He would like to see the members' time used wisely. Ken believes that “full involvement of board members contributes to the vision of the park”.

Ken was asked what he hopes for the future of the CA Citrus State Historic Park. He envisions that a visitor would need to spend an entire day at the park to get an appreciation of the comprehensive picture of what citrus has done for not only Riverside, but the whole world. He hopes that the new improvements capture all aspects of the roles that different people have played, including the good and the bad. Along with the cultural stories, there should also be a scientific side shared about how diseases and insects have an impact on citrus and the challenges grove owners face.

Ken's favorite area of the park is the Varietal Groves. As president, he would like to pursue creating signs throughout the varietal grove that explain the types of citruses and what they can be used for. He would also like to explore installing picnic benches on the knolls for visitors to enjoy lunch and a great view of the groves!

We asked Ken if he were a citrus, which one would he be? He shared he would be an Oro Blanco because he came from UCR, and the Oro Blanco is one of the original citrus creations from UCR. It was also the first citrus variety that got him excited for what citrus could be! Ken's final thought for our readers is to encourage everyone to become members of the Friends of CA Citrus Park. With your memberships and donations, the Friends support the park in many ways, from maintenance to interpretation, and so much more! He shared that CA Citrus State Historic Park is a real gem, and the Friends could use your help to spread the word about this little jewel in Riverside, California.

## History FLASHBACK!

Have you seen these metal contraptions around the park? These are Smudge Pots and they served a very important purpose before they became park decorations! Citrus thrives in colder weather, but not so well in freezing temperatures. At night, especially in winter when temperatures drop significantly, freezing temperatures are detrimental to the fruit and can also cause trauma to the tree itself by freezing the moisture under the bark. Then when the day heats up the tree, it can cause the bark to burst, damaging the tree. The same thing can happen to the fruit. Smudge pots were used from the late 1800s to mid 1900s to help keep the temperatures in the groves above freezing. Men would have an alarm that was connected to a thermostat and if the temperature dropped below a certain level, the alarm would sound. Most of the time this would happen really early



morning, such as 2:00 a.m. The bottom of the smudge pot would be filled with oil and lit on fire. The heat would go through the top into the trees. Smoke would also pour out, causing air pollution, which led them to be replaced by windmills that circulate the air through the trees preventing frost from sitting on the citrus.

Black & white photo by  
the San Bernardino Sun





# Rest in Peace - Margie Brown



If you visited the Museum on Fridays, you most likely would have been greeted by Margie Brown. Margie enjoyed meeting guests and getting to know them, especially those visiting from out of the country! She would encourage each visitor to sign the Museum's guest book. She also loved to share her knowledge of the varieties of citrus at the park. Her favorite citrus was the Sanguinelli blood orange and she described it as follows: "if you thinly slice the blood orange, it looks like a stained glass window...just beautiful!". Margie loved volunteering at the park and she was so kind

to every visitor, volunteer and staff person. She touched many of our hearts and will always be fondly remembered and deeply missed.

## Updates



After 30 years, the kitchen in the Sunkist Center gets a refresh!

Everything was updated from the floors to the walls and the appliances! It is ready to go for any event!



This delightful **Lemon Cobbler** is a perfect balance of tangy and sweet flavors, with a fluffy cake-like topping and a gooey lemon sauce underneath. It's a refreshing dessert that's easy to make and sure to impress your guests.

### For the cobbler:

1/2 c. unsalted butter (melted)	1 1/2 tsp baking powder
1 c. all-purpose flour	1/4 tsp salt
1 c. granulated sugar	1 c. milk
1 Tbsp lemon zest	1/2 c. lemon juice (freshly squeezed)

For the topping: 3/4 c. granulated sugar

### Instructions:

Preheat the oven to 350°F (175°C).

**Prepare the cobbler:** Pour the melted butter into a 9×9-inch baking dish. In a medium bowl, whisk together the flour, 1 cup sugar, lemon zest, baking powder, and salt. Stir in the milk until just combined to form a thin batter. Pour the batter evenly over the melted butter in the baking dish—**do not stir**.

**Make the lemon topping:** In a separate bowl, mix the lemon juice with the remaining 3/4 cup sugar and carefully spoon it over the batter. **Again, do not stir.**

**Bake:** Bake for 40–45 minutes, or until the top is golden and the cobbler is set with bubbling edges. Let cool slightly before serving.

Serve warm with whipped cream or vanilla ice cream. For an extra lemony kick, top with a dusting of powdered sugar & a few fresh lemon slices.



# Highlights

## Sanguinelli Blood Orange

Blood oranges are a group of sweet orange cultivars which includes Navel oranges and Valencia oranges, but are distinguished by their attractive red flesh. Some blood oranges also have an attractive red blush on the rind. Sanguinelli is one of the later maturing blood oranges grown commercially in California in comparison to the Moro blood orange and Tarocco blood orange selections. Sanguinelli originated in Spain and was a budsport of another blood orange called Doblefina that became recognized in the 1950s. Sanguinelli trees are small to medium in size, without thorns and known to be very productive. Sanguinelli fruit are more elongated and egg shaped than Moro fruit which makes them stand out. They are also slightly later in maturity than the Moro, have slightly less intense red flesh and have a red blush on the outside. Sanguinelli fruit have a good flavor at peak season, usually in late February in Riverside. Their distinctive shape and ability to hang on the tree later than other blood oranges make them an attractive backyard tree.



Tracy Kahn Curator of the Givaudan Citrus Variety Collection at UCR

## Scrub Oak

The Scrub Oak plays a vital role in supporting biodiversity by attracting birds and a diverse range of butterflies. It thrives in various conditions and benefits local wildlife making it a valuable addition to gardens. It is a medium-to-small oak. Its green leaves are leathery on the surface and somewhat hairy on the underside. The Scrub Oak is a versatile plant that thrives in full sun to part shade. In cooler regions, it remains compact, while in warmer areas, it spreads out and grows several meters high. It is said that local indigenous cultures had many uses for the Scrub Oak including food and firewood.

<https://calscape.org>



## The Gift Shop

The Cedar Co. candles are locally made by husband and wife duo, Jason and Antria Jackson. We have carried these candles in the gift shop for the last 6 years and they continue to be a visitor favorite. The candles are known for their clean burn and fresh citrus scents. The gift shop carries three citrus scents; Orange Creamsicle, Citrus Flower & Grapefruit. The candles come in two sizes; small (\$8) & medium (\$14). They make a perfect gift for anyone and everyone.



## Seeking Volunteers!!

? Do you enjoy the outdoors? Have a passion for citrus...past or present? Have ideas for events at the park? Enjoy fundraising and would like to share your ideas? Do you have extra time you would like to donate to help your community thrive?

The Friends are seeking volunteers to join the marketing & events committee, maintenance & operations committee, citrus committee, fundraising committee and the citrus heritage committee.

**Contact us at: [cacitruspark@outlook.com](mailto:cacitruspark@outlook.com)**





# Updated Membership Benefits

**Citrus Friend.....\$50**

*Includes Newsletter & Event Notices*

**Citrus Steward.....\$100**

*Includes Newsletter & Event Notices*

**Citrus Trustee.....\$300**

*Includes 10% Gift Shop Discount, Newsletter & Event Notices*

**Citrus Guardian.....\$500**

*Includes State Parks Historian Passport Annual Pass, 15% Gift Shop Discount, Newsletter & Event Notices*

**Eliza Tibbets Society.....\$1,000**

*Includes State Parks Historian Passport Annual Pass, 4 Tickets to Friends Event, 20% Gift Shop Discount, Newsletter & Event Notices*



The Historian Passport\* allows pass holders to visit 33 CA State Historic Parks for free!

INCLUDING:

CA CITRUS STATE HISTORIC PARK!

for more information, visit:

[https://www.parks.ca.gov/?page\\_id=30966](https://www.parks.ca.gov/?page_id=30966)

\*Available for Citrus Guardian & Eliza Tibbets Society members

## Other ways to contribute

- Donate part of your IRA's "required minimum distribution".
- Are you a member of Altura Credit Union? Donate to the Friends through their Netgiver Program.
- Do you shop at Ralphs? If you register your Ralphs Rewards Card online with our organization name, "CA Citrus State Historic Park NPMC," each time you shop, we earn a rebate from their community contribution program. Sign up at [www.ralphs.com/i/community/community-rewards](http://www.ralphs.com/i/community/community-rewards).
- Do you bank with Provident Bank? Provident Bank makes donations to local non-profit organizations through their Community Partnership Program. You can link your account to the Citrus Park as your favorite non-profit by calling (951) 686-6060. Provident Bank recognizes us by our formal name, California Citrus State Historic Park Non-Profit Management Corporation. At the end of each year, Provident Bank will donate based upon the balance of the individual accounts.
- Do you have a car, boat, airplane, or RV that you might want to donate to the Citrus Park? The process is easy and straightforward! Go to [careasy.org](http://careasy.org), click the "Find a Nonprofit" button, and find the Friends of California Citrus Park and follow the directions. You can also call (855) 500-7433 to complete the process.



## Save the date!

December 2nd is Giving Tuesday!

...recognized around the world as a global day of giving!

Join this movement by supporting the Friends of CA Citrus Park!



Saturday, March 28, 2026

Join us for our 4<sup>th</sup> Annual Citrus Festival!

Citrus tastings, music, entertainment, vendors,  
food & drinks, FUN FOR ALL!!



## BOARD OF DIRECTORS

Kenneth Noller - President  
Andrew Emery - Vice President  
Heather Ross - Treasurer  
Mark Balys - Secretary  
John Brown  
Lynn Brown-Summers  
Laurie Cook  
Jennifer Gamble  
Ken Gutierrez  
Tracy Kahn  
Maureen Kane  
Chris MacArthur  
Chuck Tobin

## EX OFFICIO MEMBERS

Frank Arreola  
Chuck Conder  
Rachel Gonzaga  
Mikaila Kruse  
Sally Mazzetti  
Pauline McGuigan  
Dustin McLain  
Greg Neal  
Tom Spellman  
Alan Washburn  
Ted Weggeland



With your help,  
the Friends are able  
to maintain the unique  
varietal grove collection in the  
park that is available to visitors  
year round.

DONATE

Please send correspondence & donations to:

California Citrus State Historic Park  
Non-Profit Management Corporation (NPMC)  
(dba Friends of California Citrus Park)

P.O. Box: 21292,  
Riverside, CA 92516  
(951) 333-6786

cacitruspark@outlook.com

9400 Dufferin Ave. Riverside, CA 92503

## CA STATE PARKS

Kelly Elliott - Inland Empire District Superintendent  
John Rowe - Superintendent III  
Teri Pope - District Interpretive Chief

## STAFF

Susan von Zabern - Executive Director  
Stephanie Breads - Community Outreach Coordinator  
Jenna Brockman - Program Assistant

## WEDDINGS & EVENTS

cacitruspark@outlook.com  
(951) 333-6786

## Follow us on our socials!



Want to give back to the community?  
We are always in need of volunteers!



Sign up  
today!



or current resident

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