

Featuring a mini Auction of select Koi



Redesigned Pond

Hosted by Ed & Linda Kushner 1556 Vandagriff Way Corona 92883 951.520.0092

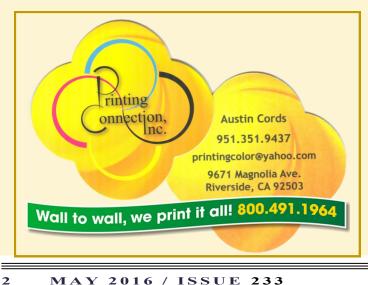


AROUND THE OVAL POND

The IKS Board meets monthly, generally on the Wednesday evening following the Sunday regular meeting of the club. The meeting begins at 7:00pm and is open to any interested members.

At the April 27 meeting we discussed:

- Wonderful turnout on April 24 at Francine's. Good turnout with 46, and a wonderful vard to explore. Speaker Iva Gaglione, national manager for aquatic foods from Ultra Balance/Star Milling, "did it the way it should be done. A nice technical report." She gave the club four boxes of bagged koi foods to be used in our raffles for the next few months.
- *Confirmed* meeting plans for most of the rest of the year: May 22 at the Kushners; June at Broomfields; July at Milfelds; August at the Nyiradys. Considering bus trip to Barstow Koi in October. Iva Gaglione of Ultra Balance will speak on Koi Nutrition at the April meeting.
- *Newsletter:* we ordered 65 copies printed in April, but received 87. It was nice to have the extras for the Flower Show and garden tour. Larry & Debby had some at their house to give to those who ere interested in the club, and some were left at the Elks Club by the display pond..
- *Riverside Flower Show:* We'll set up a display pond in the lobby at the Elks Club on Friday, April 15, at 4pm; tear down will be Sunday at 4pm. We need a new promotional flyer for he club to put by the display. The Leveretts will be part of the garden tour.
- Member Renewal: March 31 the mailing list will be culled. So far, 60members. We had three new members at the April meeting. [Check the list, pg.4, to see who is current.]
- *Koi Rescue*: April 7, team picked up 10 koi from Sarah Hayden in Rancho Cucamonga to close her pond. He will pick up another eight in Ontario this weekend. He has about 25 in quarantine. Ed is putting a link on the website to his pond camera. He wants to do another mini auction at the May meeting, but will set a minimum bid to be met or not sell the fish. He'll et up a small pond for them.
- Next Board meeting will be Wed., May 25 ~ at Scott-Marrin.



Peggy Milfeld, Secretary \neg ('.') /

Officers, Directors and Help Line

BOARD OF DIRECTORS

President: **Position Open**

Vice President: Rob Fales ~ Mtg Sites & Speakers (951) 279-0181 ~ Rob fales@inlandkoisociety.org

Secretary: Norma Marrin (909) 792-3603 ~ norma@marrin.com

Treasurer: Nick Milfeld ~ *Membership* (951) 780-7395 ~ NickMilfeld@inlandkoisociety.org

- Newsletter Editor (Interim): Peggy Milfeld (951) 780-7395 ~ PeggyMilfeld@inlandkoisociety.org
- Director: Deanna Fales ~ Raffles (951) 279-0181 ~ Rob fales@inlandkoisociety.org
- Director: Ed Kushner ~ Koi Rescue (951) 520-0092 ~ edkushner@inlandkoisociety.org
- Director: Larry Leverett ~ (951) 781-3887 ~ LarryLeverett@inlandkoisociety.org
- Director: Jack Marrin ~ Info, Club Properties (909) 792-3603 ~ jack@marrin.com
- Director: Randy McGarvey ~ (909) 534-5776 ~ randymcgarvey@inlandkoisociety.org

Director: Tom Ross ~ (951) 354-6444 ~ tomzuma@att.net

<u>Director</u>: Tom Wright ~ Koi Health (951) 990-5479 ~ TomWright@inlandkoisociety.org

IKS HELP LINE

Koi Health, K.O.I. Rep.: Spike Cover ~ (949) 855-2371

AKCA Representative ~ Mac McClain(951) 398-7048

Librarian: Books & Videos listed on IKS web-site Audrey Rowland ~ (951) 233-3671

Database: Orville Hanson \sim (951) 682-3107

<u>Web Master</u>: Alecia Everett ~ ikswebmaster@yahoo.com

Badges: Jack Marrin ~ (909) 792-3603 ~ jack@marrin.com

Sunshine: Francine Hoffman ~ (951) 781-8209

•When calling our volunteers, you might get a recorded message. Please suggest a time when you're home to receive a return call, or when you would like to call back.

•*Remember that phone advice is given based on your input;* the ultimate responsibility for treatment remains with you.

MAY HOST PROFILE

We return this month to the home of *Ed & Linda Kushner*, where we gather in the shadow of virgin wilderness land, as the property is bordered on two sides by the Cleveland National Forest. Purchased in 2001 as an empty flag lot, one of only four in the neighborhood, the attractions were the elevation, the view, and the privacy. The long driveway leads to wide drop-off area and space to turn around, but not enough space for parking. We ask everyone to park on the street, but feel free to drop things or people off at the top and then move back to the street.

Ed had his original pond built by Kan-Do Ponds of Placentia; it was basically an Aquascape design full of rocks and lacking bottom drains. His learning curve ran the gamut of removing the rocks, adding bottom drains, protecting against local predators... and planning the remake that has just been finished. He has admitted in the past that he didn't know much at the time, but now he's one of our club "experts" and has managed our rescue program for several years. His own 1400-gallon QT tank, located in the 'dead-end' behind the house, is used year-round for rescues, but, as auctions approach, he sets up an above-ground pool with full filtration to quarantine fish for months before the event. You may recognize the water bar (filtration return) is very much

like those in every tank at Inland Koi, which we visited in March. We'll have the chance to bid on a few select koi during this meeting, so get your QT tank set up and bring a checkbook or cash!



We all met and enjoyed chatting with Ed Brown, of *Ponderiffic*, at meetings the last few months. He is responsible for the redesign and rebuild of the Kushner's pond, and will be our featured speaker this month. *Ponderiffic* is a landscape design and construction firm with an impressive list of projects to recommend it, including Disney's Epcot Center in Florida, wineries in Temecula, Descanso Gardens in La Canada, etc. Ed's personal credentials are impressive, too, with an MS in Plant Science; licensing or certifications as a landscape contractor, a crop advisor, a pest control advisor; plus experience in horticulture, wildlife biology, water gardening, and mechanical contracting. He has created a new business, focusing on sustainable landscaping and backyard farming, to complement what *Ponderiffic* does. Whatever topic he has chosen, it should be a

terrific presentation! Ed and his wife Trina have joined IKS and are making a practice of gifting a one-year IKS membership to any client for whom they build a pond.



Ed & Linda Kushner, Corona

So what exactly has Ed done to his pond? For starters, the original pond, featured on our 2008 Pond Tour, was 5,000 gallons; the new is almost tripled in volume at 14,000 gallons. It is still visually a stream spilling into two divided sections, but the stone bridge dividing the two has been replaced with a lovely arched wooden bridge with a solar light on top of each post for night-lighting. The separate sections appear larger, wider, and for the increased volume are surely deeper.

Filtration seems to be a major change; more pond needs more!

March. s meeting,

The original pond had one skimmer with dual submersible pumps that fed two vortexes and flowed into the waterfalls at opposite ends of the system; a UV light was a later addition, as were drains on the filters. The 2006 solar system saved about \$500 a month on the system, and continues to be a wise decision

as the new system includes two Savio skimmer filters with Sequence 8200 pumps (8200gph and 445 watts), drawing from the surface and separate bottom drains. There's also an AlphaOne LH 6.0 filter rated at 17,000 gallons, pulling from two

bottom drains, with a 12,500 gph pump pulling from a Wave-36 Vortex and a ZappPur ZP-40 UV. There's a total of four 4" bottom drains with air diffusers, and two air pumps each serving two bottom drains. Lots of water movement, lots of healthy stuff! And some pretty nice koi, too.

Come early for a good look around. Linda always has the big island in her kitchen ready for our buffet, so bring your potluck items into the house from the patio. Remember chairs, maybe an offering for the raffle table, and all your questions about pond design. I'm certain Ed will have the answers!

We'll see you there!



3

MEMBERSHIP RENEWALS

Member News

Renewals received to date...

As of March 31, our mail list was culled, but we are pleased to welcome back several more who seem to have been procrastinating. We also have a number of new members in the last few months, and you'll find them listed to the right.

You know I'm working on the new Directory and Donise Lei has been taking pictures of all our members, singly or as couples or families, at recent meetings. If she hasn't shot you yet — or if you wont be at the meeting this month — please consider sending me a *mug shot* or *selfie* for the Directory. Having faces to attach to the names helps us remember people we only see once a month.

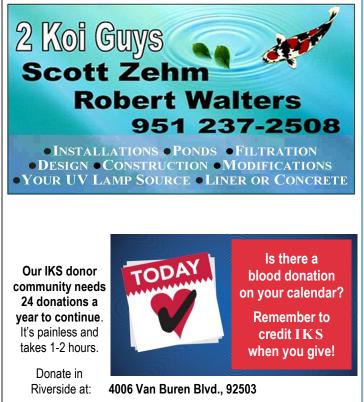
Remember, *phone photos* will work great. No cell phone? Please ask a friend or neighbor to take one and forward it to me at (951) 892-4270 or to milfeld@msn.com. I'm hoping to have <u>everyone</u> pictured in this Directory, and to have it to you as soon as possible.

Thanks for your help! ~Peggy

Our most recent renewals are:

Chandler, Don & Brenda Haiavy, Jacob & Maryam McCracken, Wes & Susan Sharpe, Patricia

THANK YOU ALL FOR YOUR CONTINUING SUPPORT!



Call Life Stream at 951.687.2530 to schedule your donation!

WELCOME TO OUR NEWEST MEMBERS!

We look forward to getting to know you and hope you'll find a fun & rewarding association with us. We offer you the advantage of years of experience (mistakes and all), and there are enough new-to -the-hobby members that no one should feel foolish asking questions. Ask away ~ there's something to learn from everyone!



11/4/16: Ed & Louise Broomfield Claremont 91711 ~ cell (909) 519-7026 e.broomfield@verizon.net louise.broomfield@verizon.net



11/11/16: David & Hilda Parsons 60425 Santa Rosa Rd., #250 Mountain Center 92561-3747



02/3/16: Robert & Marcella Moreno San Bernardino 92404 The Morenos inherited Jim & Marty Layes' pond when they bought their house. Their membership is a thoughtful gift from the Layes so they can learn more about their new pets. Welcome! We hope to meet you soon!



04/24/16: Ed & Trina Brown, *Ponderiffic* 39692 Baldi Court ~ (951) 845-3639 Cherry Valley 92223-4689 ed@ponderifficadventures.com





04/24/16: Dan & Nancy Simas 4717 Horseshoe Lane ~ (951) 681-5287 Riverside 92509 Nancy.Simas@gmail.com *The Simas' originally joined in 2003 after a Pond Tour. Life goes on...and its great to have them back again!*



We've moved: Jim & Marty Layes 755 Indigo Street, Beaumont 92223 jim.layes@verizon.net



APRIL 24 MEETING NOTES Hosted by Francine Hoffman, Riverside



Francine's yard was meant for large gatherings: everywhere you turn there is comfortable seating for two or more, plus walls, ledges and leaning posts for more casual chats. Twice the 46 we had attending could have held private conversations without disturbance, yet the same crowd could gather on the patio for our speaker.

Rob introduced our visitors. *Ed Brown* came back again and brought guests, *Wayne & Linda Richardson*; and all three joined as members. Former members *Dan & Nancy Simas* returned after about 10 years and rejoined us. Welcome!

After lunch — and don't we do lunch well! — Francine talked of the various pond problems she's had over the years, all of them solved by either Diego, her jewel of a handyman, or by Orville Hanson, Tom Wright, or Tom Ross, IKS's handymen. She praises all of them, especially Diego, who "can do anything— hardscape, brickwork, anything I ask…!" He has finished the goldfish pond walls with a smooth cement cap, comfortable for sitting when a crowd gathers there. And all over the yard I noticed more garden creeping in, every nook and corner infused with Francine's inimitable spirit.

Rob introduced *Iva Gaglione*, the National Manager for Ultra Balance's line of aquatic foods, and her assistant *Sandy*, who heads the Customer Service department for the online store at Koifood.com. Iva shared a brief history of the company, which began in Anaheim in the late 1960s as Star Milling Co.

The Cramer family produced pelleted varieties of many feeds, including trout feed, which they supplied to eastern and western Sierra trout farms, and to the state hatchery system. In the late 70s, they moved to the current facility in Perris, where their aquaculture products are made today. Making koi food started 35 years ago because the Cramers wanted to provide a food higher in quality and lower in price that what was then available. By the late 1980s Ultra Balance Premium Koi Food was on the market. There is a full line of aquaculture diets for wide range of species now. Ownership has now gone to the son, but the character and commitment to quality and good manufacturing practices hasn't changed. The bags and formula names have, though, but we'll discuss that on pg. 10 with more about the foods.

The presentation was well received and followed by many questions and additional comments. Iva and Sandy graciously donated several cases of food to our club, which will be used in raffles, starting today. Thank you, both of you!

Our Librarian, *Audrey Rowland*, stepped up to share a small selection of resources from the IKS library. On hand she had books on design and construction, filtration, diseases and diagnosis, and some of the great AKCA guide books. She will deliver to any meeting any book you request, wherever your interest is; just give her a call (see pg.2).

We also had a reminder that IKS scholarship funds are still available for this year. Call the Milfelds and the application will be emailed or sent to you. The deadline for submission is June 26.

Nominations were made for Koi Person(s) of the Year; after ballots were cast, we proudly named Rob & Deanna Fales our Persons of the Year. Randy McGarvey handily won Koi of the Year with a beautiful photo (see pg 9).

After the raffle and more desserts there were sooo many *cookie monsters* there!—we cleaned up and headed home. Several of us stayed to chat and finally get a look at all the gardens, and we left the place spotless as always!



INLAND KOI

L and E Computer Repair Services ~ Harrison's Koi Farm



6

AN OPEN INVITATION

Erika Henry is graduating!



YOU ARE CORDIALLY INVITED TO ATTEND THE COMMENCEMENT CEREMONY AT

Mt. San Antonio College

TO CELEBRATE THE GRADUATION OF

Erika N. Henry

with Associate in Science Degrees in Veterinary Technology Horse Ranch Management Livestock Management

Commencement Ceremonies will be held on Friday, 10 June 2016 at 6:30 PM

HILMER LODGE STADIUM 1100 N. GRAND AVE., WALNUT CA 91789 No Tickets Required • Parking Lots R or F, Be Early

I want to share some of my experiences with you as I invite you to my graduation. Your interest in me and my schooling has been so encouraging, and I hope some of you will be able to share the evening with me.

The five year process that has been my academic adventure — maybe not adventure, but journey — has finally come to an end. But it isn't really the end at all, just the beginning of a long fulfilling career.

It all began nearly two and a half decades ago in a petri dish.... Ok, we don't need to go quite that far back! I grew up with a love of animals, and I know I got that from my dad: we had guinea pigs, birds, tortoises, some frogs and a toad, along with fish galore. Although my career goals evolved over the years, they stayed true to my passion to be working with animals.

I started volunteering at the Humane Society of San Bernardino Valley (HSSBV) at 14½ and was there for just shy of five years, assisting RVTs, Vet Techs and doctors in the exam rooms on the overwhelmingly busy Saturday Shot Clinics. I graduated Redlands High School in June 2010, and that Fall started my academic journey at Mt. San Antonio College.

The initial goal was to complete the Veterinary Technology program, but while going through all of the classes and meeting all of the different people, I found myself more interested in the larger animals and turned to the Livestock Management and Horse Ranch Management programs. What are a couple of extra classes when it can make for a more well-rounded educational experience, right? A year into the program I started working at

a group of small animal hospitals, staying for almost two and a half years. At one point during my studies, I even found myself on the Livestock Show Team showing a steer we called Forest at the Fresno Fair; we didn't win. but we had fun.

Originally, I had thought I would wind up working with exotics; although I was always fond of horses, I never thought that they could be my niche. My parents love to remind me that when I was about

three years old I had my first pony ride. They tell me that I told the little horse to go faster, and that the other parents, standing around watching, questioned if I had ridden before; the overwhelming response was that I had not. I had my first chance to ride a normal-sized horse at 14½: a Vet Tech I worked with at the HSSBV invited everyone over for a barbeque and I was

able to ride her gelding around the yard. Then, right before I started at Mt. SAC, some girls I knew brought me along for the ride, literally: a week of trail riding in Santa Barbara and some shorter rides every once in a while.

I gained the majority of my confidence working with horses while going through the Horse Ranch Management program, which showed me that I was actually decent with horses. I was able to gain more equine experience when I met my best friend, Codey, who was living with a gentleman who had a few horses. I spent many hours with those mares and they taught me a lot. Most recently, I have been helping a fellow IKS member, working



his horses whenever I find the time between my hours at Columbia Sportswear, at the Equine hospital, and the occasional days that I am at the Inland Empire 66ers (a Class A minor league baseball team). Those four jobs are a challenge, but a challenge enjoyed all the same.

The way I see it, you can't always learn everything from a book or from a class; the horses you work with teach you much of what there is to know, as well as teaching you a little about your-

self. As one of our professors always told us in regard to horses, "You just can't teach *feel*; you have to experience and learn it." There is always more to learn with horses, and never a dull moment!

Through the Vet Tech program, I was required to have 4 units (60 hours each): one unit with the greyhounds on campus, one in a *small* animal hospital, another in a *specialty* hospital, and the fourth in an *emergency* hospital. I was privileged to work three of those units at Equine Veterinary

Specialists Medical Center in Norco, which I now consider my dream job. Every day brings a new challenge to overcome and something new to learn. I look forward to learning and growing with this facility for as long as possible, and I thank my lucky stars to be able to work in such an awesome hospital and with some great vets and staff.



With 52 classes, 141 units completed, a 3.25 GPA total — and way too many miles driven — it's been a long process. I've made three trips to Las Vegas for the Western Veterinary Conference (and met Dr. Fitzgerald from the old *Emergency Vets* show on Animal Planet!). The numerous animals I came in contact with over the years as a volunteer, while working at the small animal hospitals, through all the classes as well as on the farm on campus, and now at EVSMC (especially all the different horses that come in) taught me so much. All those horses have shaped the way I will work with future horses. The many fellow RVT students helped and encouraged me as well, even as I learned alongside them.

To all of my family and friends, to the California Turtle and Tortoise Club members and the Inland Koi Society members who encouraged me to continue and have kept up with how I was doing in my studies, I thank you for all of your support over these past five years. It was a long process, but I have finally finished it! I recently passed the National Exam and I plan to sit for the State tests within the next few months. And I'm actively working in my chosen field, loving every day of it! I couldn't have done it without all of you pulling for me and cheering me on! Thank you! ~Erika

HAI FENG KOI FOOD Aqua Delight Freeze Dried Fish Foods PROFESSIONAL QUALITY KOI FOOD . DOES NOT CLOUD WATER . EASY DIGESTION

. COLOR ENHANCING

ISO 9001:2000 REGISTERED (UKAS,ANAB) YOUR QUALITY ASSURANCE

. IMMUNE SUBSTANCE ADDED

Aqua Delite[®]

FREEZE DRIED SHRIMPS & FREEZE DRIED SILKWORM PUPAE



DISTRIBUTED BY: **UP RIGHT TRADING CORP.** TEL: 626-579-0578 TOLL FREE: 877-424-3364 E-MAIL: sales@uprighttrading.com

. HIGH IN PROTEIN AND NATURAL NUTRIENTS . GOOD SUBSTITUTE FOR LIVE AND FROZEN FOOD . FOR FRESH OR SALT WATER FISH



. HIGH IN PROTEIN FOR RAPID GROWTH . BETTER SLIME PROTECTION . HELPS TO RESIST BACTERIA AND PARASITES

© 2012 Up Right Trading Corp. All Right Reserved.

KOI & KOI PERSON OF THE YEAR

"Koi Fest 2016" at Mystic Koi

~ KOI PERSON of the YEAR ~

It was nice to have four nominations for the honor of *IKS Koi* Person of the Year. In the order nominated were the following:

Jerry & Pat Mall, for their repeated willingness to host the November meeting, setting up a sit-down dinner, and doing all the prep of the main course.

Rob & Deanna Fales, for carrying the responsibilities of VP and acting President in one house, coordinating meeting sites and speakers each month, shopping for and running the monthly Raffle, and actively participating in Koi Rescue. In addition, they keep their children involved in the club, Eric in Rescue and frequent meetings, and Carrie and Robin when they are home from college.

Scott & Phyllis Zehm, for the help always offered to members' ponds.

Francine Hoffman, for the face and heart of IKS that she has become in writing to so many members.

With one vote per person, ballots were collected, counted, and we could congratulate Rob & Deanna, Koi Persons of the Year 2016. They set a beautiful example of selfless giving of time and energy by the few for the benefit of the whole. Thank you!

Bob Everett



Rob & Deanna Fales 2016 IKS Koi Persons of the Year

Carole Hamilton Jack Marrin Nick Milfeld Scott Zehm **Bob Walters** Chrisie Nobles Peggy Milfeld Norma Marrin

Kelly Houston Gene Maingot Theo & Jeanne Zoetemelk Marv Leever Tom Wright Bob Henry Larry & Debby Leverett Orville & Sandy Hanson Ed & Linda Kushner Pete Miles Mac & Jill McClain

Thanks to these and many others, we have a great club!



2016 Koi Grow-Out Selection and Koi Festival Saturday, June 4 ~ 10am-5pm

at **Mystic Koi** ~ 1250 West Arrow Highway Upland 91786 ~ 909.920.3767

Mystic Koi has acquired over 80 certified jumbo tosai from Taniguchi, Omosako, Beppu and Ueno. Take one home for one year, feed it, grow it, and care for it. And one year later all four Japanese koi breeders fly from Japan to judge which they feel are the best koi. Oh, and let's not forget: the winner gets a round trip to Japan to visit breeders and select his dream koi!

Any 1 koi ~ \$500 Guaranteed a first round draft choice. 2 koi special ~ \$900 Guaranteed one first round draft pick. Breeder 3-Pack ~ \$1100 for one koi from each breeder. Full details at https://mystickoi.net/learn/

Selections begin at 10 am ~ Judging of 2015 koi at 11 am Lunch ~ Awards ~ Sale of grow-out koi about 1 pm



~ KOI of the YEAR ~

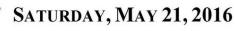
I always look forward to what entries will be turned in for Koi of the Year. It's a rare instance we can tub a fish, and the ones I want to capture swim in a pack, usually under the others. So I like being the first one to see the pictures for this contest.

A big 8x10 folder was handed over early in the day, a glossy print of a shiny white, hi and sumi sharp-edged, fins out just so, a clean headed male. I was jealous; it had been tubbed, too, and it faced toward the camera.

Credit for the shot goes to director Randy McGarvey. His koi won without competition, and has been submitted to AKCA for consideration by those attending the Annual Meeting in June.

Congratulations, Randy & Pauline!





Hundreds of Beautiful Koi from 6" to jumbos will be looking for new homes at bargain prices. Returning this year, the used Equipment Auction!

| Held at | | ter Flora & right, Owner | Fauna | 2137 Via Cort Escondido, C | The second s |
|------------|---|---|---|---|---|
| Sellers pl | lease stop at | the first drive | eway to registe | er and save time | e Saturday morning |
| Buyers | 10:00 a.m. 12:30 p.m. 3:00 p.m. Buyers shot of the Koi's Payment is | Auction star Approximate Approximate available to removed un prior to the uld quarantin health. Bring accepted in | ts e 30 minute lu e end of the au be picked up. til the end of t day of the au e their purchas g boxes/cooler cash or chee | uction and your Please note Ke he auction, with uction. ses; the club ma is to transport you ck only. Sales | new Koi are bi cannot be lout approval akes no guarantee bur new fish safely. tax is added to |
| | will need are | e boxes/coo s \$5.00 and i | lers for the tr | ip home. ch & drink ticket | vith oxygen; all you for one. Additiona |
| | will need an egistration is nes, chips an 7:30 a.m. <i>The club res</i> Please note | e boxes/coo s \$5.00 and i d drinks are a Check in of Oxygen is a Note each b please sepa serves the rig a the 6" minin | lers for the tr ncludes a lund available for pr your <u>pre-bago</u> vailable upon bag received w arate your Koi ht to reject an num size and i | ip home. ch & drink ticket urchase. <u>ted</u> Koi and use arrival, if reque vill be auctioned into individual b y Koi for health | for one. Additiona d equipment. sted. as a single lot; ags prior to arrival. concerns. ing more than 20 |

ULTRA BALANCE KOI FOODS

AKCA Meeting: Still time to Register

Our guest speaker, *Iva Gaglione* of Ultra Balance, began by introducing the new looks on their koi food products. After 35 years, Ultra Balance has slightly changed the formula names and packaging to better identify the diet inside. The "All Season" (gold label) has been rechristened as "Growth Formula," and the "Wheat Germ (blue label) is "Maintenance Formula." No change in the quality within!

The **GROWTH** food is formulated to push growth during the grow season, while water temps are at 64° and above. Your koi should be fed more than once a day during this season, and they need the room to grow. The formula includes three natural colorenhancing ingredients (spirulina, shrimp meal and marigold extract) and two natural probiotics (yeast cultures for the digestive and immune systems, and yucca extract to decrease the ammonia excretion which in turn reduces growth of algae).



There are also organic minerals — not inorganic,

which come from sources such as ground up rock or earth and only about 25% of such can be assimilated. The organic minerals are plant sourced and up to 99% can be assimilated; in the end, that means less poop production. The formula includes protein, fat, fiber and ash; ash is anything indigestible and is added to by inorganic compounds.

The wheat germ MAINTENANCE formula came out eight years ago

for winter feeding when water temps drop below 64°F. It is also specified for two-year and older koi year 'round in over-crowded ponds where the fish cannot utilize the grow food which would be mostly excreted and lead to excess ammonia and increased algae growth.

The formula has most of the same ingredients, the natural color enhancers, probiotics and organics, plus fish meal, which usually refers to *ground fish meal*, usually the least costly form. But Ultra Balance use only white fish meal for all of its formulas.

A maintenance diet can be used for all ages of koi below 64°F as a high protein diet in cooler months does not digest well. Most of Southern Cal doesn't get that much cold, but in the northern states this is the primary product being used.

High protein diets made by others are usually 40-50% protein. Hatchlings to three-inch koi require 45-50% protein, but that level yields 14% fat in the body and causes enlarged hearts and fatty livers. Diets with 35-38% protein yields only 7% fat. So, consider your goal in feeding: do you want to win at a show even if sacrificing the koi, or will you give your koi health and longevity?

As they grow, the protein to energy ratios drop and the rest of their food formula should be kept in balance. Ultra Balance's 1.5mm pellets yield 45 protein and 12% fat; the 2.2mm pellets, 40 protein and 10% fat.

Star Milling does have a "Pond Diet" formula for koi and goldfish at about \$16 for five pounds, but it has no color enhancers, no white fish meal, and no probiotics. It was formulated tor egg quality, egg mass, and egg viability, and it utilizes some less desirable ingredients like poultry and feather meal.

Vitamin C was questioned; yes, all the products have "stay-C," a

stabilized vitamin C, because fish need it. All koi foods should have it. And are they *sink* or *float* formulas? All are designed to float, but sometimes some pellets will sink. They have never been able to figure out what in the process causes sinking, so if you get a 'dud' you can report the bag and batch date at <u>Koifood.com</u>. That would probably go to Sandy's desk. A guaranteed *best by* date is one year from

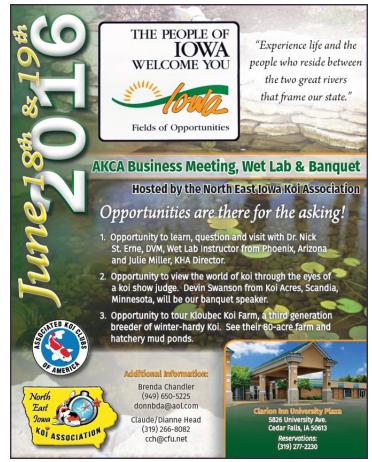
manufacture; as any food begins to break down over time, you shouldn't try to stock up. Check the dates when you purchase, especially if you find a big sale on foods; are they getting rid of older stock?

Iva noted that fish have a very acute sense of smell and taste, and can detect rancidity; they won't touch bad food. They are worse than a cat, and more discriminating. But, if they take food and spit it out, it's probably too big a pellet.

She also asked that we report any retailers who don't keep stock supplies current dated. A note on foreign-made products: with 30-60 days in transit and another 30 days on the dock wait-

ing for customs clearance, it's already older stock, and much of it never gets off the dock.

Only their own distributors sell Ultra Balance. Iva gave us a comprehensive list of the dealers in the IE, with addresses and phone numbers, plus what formula they carry, sizes, how often they order or if it's only by special order. I'll have extr copies at the next meeting. They are in the middle of the koi foods, with Hikari (Japan) their biggest competitor. Regardless, remember that food is only a third of the equation for healthy koi; another third is water quality/filtration/water exchange, and the final third is genetics.





TOUR GARDEN SEASON

Ca

Koi ponds were quite popular in the local garden tours this year. The Leverett's pond was a hit on the Riverside Flower Show tour, and we found three on the RCRMC* tour. A unique water feature in a water-wise garden was made from a 6' round galvanized steel livestock tank; it held aquatic plants and a few we-think-goldfish, with

the water recirculated through a watering can! Raised beds for vegetable gardening used the same galvanized steel for the sides, with wooden frames and top ledges wide enough to sit on. Imagine, too, squash growing upright in tomato cages!





The largest property featured two koi ponds. The older one, close to the patio, invited you into it with a wooden deck built over the middle of it. On the far back side of the property was a pond made of five descending pools in a forest setting of redwoods and other evergreens.

We had seen this pond five years ago when it was first completed, and I don't remember the redwoods; at the time we commented on the mess broadleaf trees could make of a pond. The present





setting is fully transformed in its maturity, and no leafy trees are there. No information was provided about construction. filtration, or even dimensions.

. 📕

J

Y

G

F

*Riverside County Regional Medical Center Foundation plans this annual tour; usually six gardens, large to small, with a box lunch served at the largest property. Chairs and umbrella tables are provided, and porta-potties.

Great Resources Are Available In Our

1KS Library



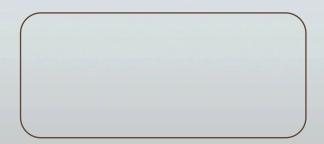
| lend | ar & Koi Events |
|---------------|--|
| 15 | Primavera in the Garden ~ 2-5pm / UCR Botanic Garden / Food & Wine Tasting fundraiser / Info-tickets: <u>ucrbg@ucr.edu</u> |
| 21 | Garden Oasis, the Series ~ 8am-noon / 3 rd seminar by Marc Chacon / \$25 includes continental breakfast, course materials, two gardens exemplifying the lesson. More info: 951.687.3015 |
| 21 | KCSD Friends of Koi Auction, Used Equipment Sale ~ 9am view- ing / 10am-3pm Auction, with 1/2 hour lunch break about 12:30 pm. ~ Site: Freshwater Flora & Fauna, 2137 Via Corte, Escondido 92029 ~ \$5 <u>Bidder</u> registration includes a lunch & drink ticket. ~ <u>Sellers</u> 7:30am check-in of pre-bagged koi (one per bag) & equip- ment. Limits: 6" minimum size; get approval from Linda Pluth (619.200.4146) to bring more than 20 fish. Info: contact Linda Pluth, KoiAuction@KoiCSD.org or <u>http://KoiClubofSanDiego.org/</u> |
| 22 | IKS POTLUCK MEETING ~ 2-5pm / Hosted by Ed & Linda Kushner, 1556 Vandagriff Way, Corona 92883 / 951.520.0092 |
| 25 | IKS BUSINESS Meeting ~ 7pm / <i>All members welcome</i> ! Meet at 6531 Box Springs Blvd., Riverside 92507 ~ Jack Marrin |
| 27-30 | Garden Grove Strawberry Festival ~ at the Village Green, between Euclid & Main, Garden Grove 92840. Free admission. Friday 1pm-10pm; Sat-Sun, 10am-10pm; Mon, 10am-9pm. Unlimited all-day ride tickets: \$30 Fri., \$35 Sat-Mon. Info at <u>StrawberryFestival.org</u> No animals allowed. |
| 30 | Memorial Day |
| 4 | KoiFest 2016 ~ Koi grow-out selections and Koi Festival / Mystic Koi, |
| 19 | Father's Day Happy Father's Day |
| 26 | IKS POTLUCK MEETING ~ 2-5pm / Hosted by Ed & Louise Broomfield, 427 Lee Ave., Claremont 91711 / 909.519.7026 |
| 29 | IKS BUSINESS Meeting ~ 7pm / <i>All members welcome!</i> Meet at 6531 Box Springs Blvd., Riverside 92507 ~ Jack Marrin |
| 7/10- 8/28 | Hot Summer Nights in Old Town Temecula ~ Live bands every Friday night 6-10PM / FREE / <u>temeculaevents.org</u> |
| 7/15- 8/14 | 126th Orange County Fair ~ OC Fair/Event Center, 88 Fair Dr., Costa Mesa. "Get your Fair Face On!" theme. <u>www.ocfair.com</u> |
| 24 | IKS POTLUCK MEETING ~ 3-6pm / Hosted by Nick & Peggy Milfeld, 1644 Northhampton Dr., Riverside / 951.780.7395 |
| 27 | IKS BUSINESS Meeting ~ 7pm / All members welcome! TBA |
| 19-21 | 6th Long Beach BBQ Festival ~ Rainbow Lagoon Park. Bat- tle for best ribs & sauce in SoCal. Country music, dancing, fun for kids. <u>www.longbeachbbqfestival.com</u> |
| 26 | IKS POTLUCK MEETING ~ 2-5pm / Hosted by Steve & Laura Nyirady, 38431 Acorn Way, Yucaipa 92399 / 909.790.7607 |
| 29 | IKS BUSINESS Meeting ~ 7pm / All members welcome! TBA |
| 25 | IKS POTLUCK MEETING ~ 3-6pm / Hosted by George & Juli Ramirez, 198 W Monterrey Dr, Claremont 91711 / 909.626.0261 |
| 28 | IKS BUSINESS Meeting ~ 7pm / All members welcome! TBA |
| | |

10/23 We're working on a field trip to **Barstow Koi** on October 23.



INLAND KOI SOCIETY 5198 ARLINGTON AVE., #146 RIVERSIDE, CA 92504

Return Service Requested





Visit our website: www.inlandkoisociety.org