Pang Eng Chang started working on his family’s farm when he was a child and never expected to do anything but farm in the northern mountains of Laos like his father, but when the ‘Secret War’ came to his land he became a young solder fighting on the side of the US. After the war, in 1979, he had little choice but to move with his wife and two children to the US where he has followed his childhood path in a new land. Now, with the help of his 12 children, when they are not in school, at work, or in college, he grows jujube, true guavas, papaya, and cocktail citrus, (a cross between grapefruit and orange), on 15 acres of orchard and greenhouses near Fresno, California.

Most of Pang’s acreage is devoted to three varieties of jujube; li, sherwood, and an especially sweet and juicy unnamed variety (UC GA866). He is proud of their quality and careful to pick at full sweetness and cull carefully for size and cosmetic quality. The fruit is cooled on-site and shipped to order. This care is recognized by the buyers and earns a premium in the market place.

Pang’s vision for the farm is long term. He is completing his fourth year of care for a five-acre orchard of cocktail fruit. While the fruit is marketable now he does not expect it to meet his standards for sweetness and flavor for at least six more years. The skin of this fruit is orange but the flesh is white/pink with overtones of grapefruit.

Pang welcomes enquiries from buyers who appreciate quality and want to build a business relationship for the long term.