



NEWSLETTER

APRIL 1983

TAMPA BAY CHAPTER of the
RARE FRUIT COUNCIL INTERNATIONAL, Inc.

EDITOR: RAY THORNDIKE, NEWSLETTER MAIL ADDRESS: 3114 TROY AVE., LAKELAND 33803

NEW CHAPTER MAIL ADDRESS: P.O. BOX 260363, TAMPA 33685

MEETINGS ARE HELD AT 2:00 PM ON THE SECOND SUNDAY OF THE MONTH.

NEXT MEETING SUNDAY, APRIL 10, 1983 AT 2:00 PM

MEETING PLACE TAMPA BAY CENTER COMMUNITY ROOM
UNDER WEST RAMP, BUFFALO & HIMES
NEXT TO TAMPA STADIUM

PROGRAM GENE JOYNER, EXTENSION AGENT I,
PALM BEACH COUNTY URBAN HORTICULTURIST.
GENE'S TOPIC WILL BE "THE MYRTACEAE FAMILY."
THE MYRTLE FAMILY IS A VERY LARGE ONE, INCLUD-
ING MANY OF OUR FAVORITE FRUITS, SUCH AS GUAVA,
JABOTICABA, PITANGA, JAMBOLAN, GRUMICHAMA, ETC.

PLEASE NOTE!

NEW CHAPTER MAIL ADDRESS: TAMPA BAY CHAPTER, RFCI
P.O. BOX 260363
TAMPA, FL 33685

NEW CHAPTER OFFICERS FOR 1983 - 1984

PRESIDENT - PAUL RUBENSTEIN ... 920-6256 P.O. Box 953 Odessa, FL 33556	SECRETARY - BETTY J. DICKSON ... 522-5147 2038 Iowa Ave., NE St. Petersburg, FL 33703
VICE-PRES - BOB HEATH 876-7422 4109 DeLeon St. Tampa, FL 33609	TREASURER - IRENE RUBENSTEIN ... 872-9925 4805 Beach Park Dr. Tampa, FL 33609

ANNOUNCEMENT:

1983 CLUB PICNIC - ALL DAY, SUNDAY, MAY 1, 1983
BROOKER CREEK PARK, LAKE TARPON (Lower SE shore)
Take S.R. 584 to C.R. 77, East Lake Road (northern extension
of McMullen-Booth Road) Boot Ranch at corner. Go two miles
north on East Lake Road to Park.

Park Facilities: Beach, shelters, bath house, boat ramp, canoe
trail, nature trail.

The park closes when full, so plan to arrive early and bring a picnic lunch. The first ones there will have to claim an area for us to use, as there are no reservations on Sundays. If you didn't know, Lake Tarpon is in the northern end of Pinellas County and the park is at the SE end of the lake. Please mark your calendars as this will probably be the only written notice given. If you have any questions or suggestions, please contact Betty Dickson or Ray Thorndike.

NEW MEMBERS

Hugo & Marie Goodyear, 2211 Alder Way, Brandon 33511, Tel. 689-0754

Jim Robinette, 3805 Crystal Beach Road, Winter Haven 33880

REPORT OF MARCH 13, 1983 MEETING

President Bob Heath called the meeting to order at 2:00 PM. As the first order of business the members present unanimously approved the list of candidates for the Board of Directors. A meeting of these newly elected directors was to be held immediately following the regular business meeting.

Christine Prodanas was thanked for bringing in the homemade fruit refreshments. Walter Vines announced that there would be a short meeting of the Tissue Culture Committee after the business meeting.

Christine Prodanas mentioned the need for space for seedlings grown by members for the plant sale. Willie Carreras offered space at his place.

Irene Rubenstein announced the completion of a supplement to the Membership Directory adding all new members since last publication. This supplement is to be enclosed in the next newsletter.

Bill Ryland, Secretary

MARCH MEETING REFRESHMENTS

Christine Prodanas' kitchen and garden provided peanut butter tea bread, dill cottage cheese bread, rosy grapefruit marmelade (from pink seedless grapefruit). Apple and orange juices provided by Joe Constantine.

In order that we may have a monthly tasting table as a regular feature of each meeting, Christine requests that members bring fresh fruits, preserved fruits, jams, jellies or what-have-you. Until you have tasted a fruit or its products you can not be certain that you want to grow it. Conversely, you may stir an interest in a fruit that others have never seen or tasted.

MARCH MEETING PLANT DRAWINGPLANT

Seedling Loquat
Seedling Loquat
Seedling Cherimoya
Seedling Guava
Ladyfinger Banana (3)
Seedling White Sapote
Passiflora species
Abacca Pineapple
Chaya
Downy Myrtle
Macadamia (4)

DONOR

Albert Greenberg
Albert Greenberg
Arnold & Lillian Stark
Arnold & Lillian Stark
Armando Mendez
Armando Mendez
Christine Prodanas
Bob Heath
Bob Heath
Bob Heath
Joe Constantine

WINNER

Henry M. Stewart, Sr.
Tom Goldsworthy
Pat Duke
?
Bob Duke
Jerry Amyot
Joe Constantine
Randy Naugle
Ruth McClure
Randy Naugle
Wayne Schafer
Henry M. Stewart, Sr.

PROGRAM: AVOCADO AND DWARFING CITRUS ROOTSTOCKS

by Nick Acrivos

Nick (Major Harold N. Acrivos, Ret.) opened his program by describing the current project he and his Melbourne Rare Fruit Council are involved in. They are planting a Rare Fruit and Spice Park on 5 to 10 acres allotted them by the county (Brevard) for this use. The land includes a sewage treatment plant and they plan to use the effluent plus treated sludge from the plant in soil preparation for the plantings. They hope to promote the use of treated sludge from this plant by the local population who will be able to see for themselves the proof of its value in this park.

Since there is no heavy industry or other source of heavy metal contamination in their area, their sludge is safe for fruit tree use and an excellent source of organic fertilizer. Milorganite (from Milwaukee) and other metropolitan sludges processed for commercial sale are fine for lawns and ornamentals but pose a hazard to the fruit eater. The poisonous heavy metals in industrial sludge may be taken up by the trees and absorbed by the fruits.

On the subject of rootstocks, Nick began with a discussion of those useful for dwarfing citrus. On a recent trip to Venezuela he found the commercial use of dwarfing stocks and heard of their popularity in Brazil, also. The stock used was Flying Dragon trifoliolate orange (Poncirus trifoliata, var. monstrosa), a dwarf plant from Japan often used as a potted specimen for its unusual form. It is even popular in Japan for bonsai use. Trifoliolate roots usually impart an increased cold tolerance to citrus, as much as 4 to 6 degrees F. Dwarf citrus on Flying Dragon will reach a height of 7' to 8' in about 15 years. This allows commercial plantings on 7' spacings, reducing picking, pruning and spraying costs with no loss in production per acre as compared to normal size trees. Presently there are more than 200 hectares planted in this fashion in Venezuela. The Valencia orange is the most popular citrus on trifoliolate roots in Central and South America.

Since not all citrus is compatible with trifoliolate rootstocks, as, for instance, the Thompson Pink grapefruit and the Navel orange, another rootstock must be used for dwarfing. One is a cross between the Troyer citrange and the Rangpur lime. Another is the myrtle-leaf orange, a variety of sour orange (Citrus aurantium) also known as chinotto in Italy and chinosis in France. The myrtle-leaf orange is a dense, compact, slow growing, small thornless tree. And a third alternative rootstock is the citrus relative, Severinia buxifolia, commonly known as Dense-leaved box-orange.

Dwarf citrus has not yet gained popularity in Florida either commercially or for dooryard use. Eventually the economic advantages will introduce its use commercially, but until that time it will be up to the various clubs like ours to do our own propagating for dooryard use.

Avocado rootstocks were the next topic covered in Nick's program. Florida is the most knowledgeable area in the world on avocados. Although native to Central America, this fruit does not have commercial success there or in South America because of severe insect and disease problems. The small commercial industry in Florida is concentrated in the southern tip of the state and uses varieties from the West Indian and Guatemalan races and their hybrids. These varieties have very poor cold tolerance and do not survive in Central Florida. California, on the other hand, employs Mexican race and Guatemalan race varieties and their hybrids because of their greater cold tolerance. Mexican and Mexican hybrid varieties, however, have a much greater fat content. Thus, in Florida, advertising emphasises the low fat content while in California the opposite is true. There is also a difference in taste between Florida and California avocados, as you may well know.

There are presently 18 major commercial varieties grown in Florida and, in addition, 68 minor varieties. All are cold sensitive, none being Mexican or Mexican hybrids. In Central Florida there are varieties such as Brogden and Winter Mexican available in the nurseries which are Mexican hybrids. They are almost always on Waldin roots, however. So, again, it will be up to club members to generate hardy plants on hardy roots. The Melbourne club has planted 38 different varieties, all supposedly cold tolerant, in their Fruit and Spice Park for evaluation.

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MARCH MEETING PLANT DRAWING (CONTINUED FROM Page 83-22)

<u>PLANT</u>	<u>DONOR</u>	<u>WINNER</u>
Black Sapote (4)	Joe Constantine	Armando Mendez Albert Greenberg Pat Duke (2)
Miracle Fruit	Joe Constantine	Wayne Schafer
Dormanred Raspberry (2)	Wayne Schafer	Kendra Hodge Tom Goldsworthy
Mysore Raspberry	Ray Thorndike	Jim Calhoun
Strawberry (3)	Ray Thorndike	Kendra Hodge Randy Naugle

January Program Continued: TROPICAL FRUIT CULTURE IN FLORIDA (Concluded)

by Mary Ann Ogden

SAPOTACEAE - The Sapodilla Family

This is a tropical family and all members have milky sap, sometimes of commercial value, as in guttapercha and chicle. Chicle is derived from the sticky latex obtained from the bark of the Sapodilla (Manilkara sapota, formerly Achras sapota) and was once used in the manufacture of chewing gum. The Sapodilla is a very large and tall tree and bears a fruit that is very good and sweet, like gritty brown sugar. In fact, one named variety is "Brown Sugar." Fruiting is aided by cross-pollination. The tree is evergreen and makes a good shade tree, although it is a bit tender for Central Florida.

The Mamey Sapote (Pouteria sapota) bears a large fruit, 5 lbs. or more, which sells at \$3.50 to \$5.00 per pound in Miami. With its obvious economic potential, there is a growing acreage in Dade County, over 150 acres at present. This tree is very difficult to propagate by grafting. The "Pantin" variety from Key West tastes like an almond-flavored sweet potato, the flesh varying from yellow-red to flamingo pink, and so sweet that it does not need the addition of sugar when making it into recipes.

The Eggfruit or Canistel (Pouteria campechiana) bears fruit the pulp of which has the texture of hard-boiled egg yolk and is very sweet. Seedlings bear fruit of highly variable quality, so grafted trees are advised. The tree is about as hardy as the Sapodilla.

The Miracle Fruit is borne by a small shrub (Synsepalum dulcificum) and has the ability to mask flavors other than sweet in foods so that sour or bitter items like limes, lemons and grapefruit exhibit only their natural sweetness.

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MAMEY SAPOTE (Pouteria sapota)

1983-1984 MEMBERSHIP DUES

If your name appeared in last month's list, unpaid dues are now delinquent. Either pay Membership Chairman Armando Mendez at the April meeting or mail your check for \$13.00 to:

Membership, RFCI
P.O. Box 260363
Tampa, FL 33685

1983-1984 BOARD OF DIRECTORS

President Paul Rubenstein
Vice-Pres Bob Heath
Secretary Betty Dickson
Treasurer Irene Rubenstein
Bruce Beasor
Jim Calhoun
Joe Constantine
Tom Goldsworthy
Kay Netscher
Ray Thorndike

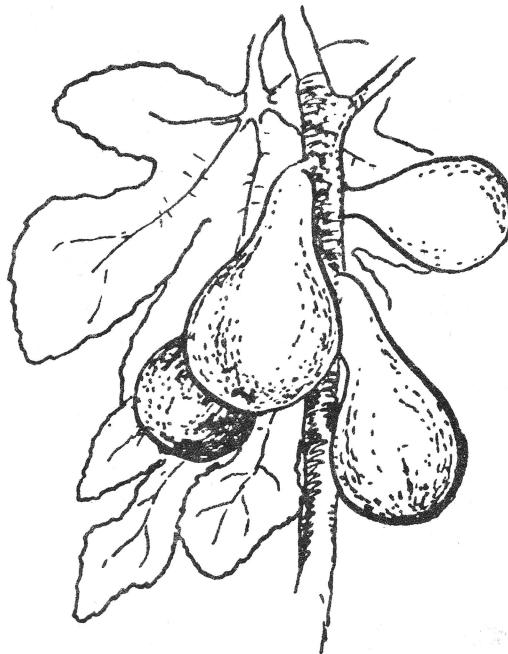


FIG (Ficus carica)

Tampa Bay Chapter Newsletter
Rare Fruit Council International, Inc.
3114 Troy Avenue
Lakeland, Florida 33803



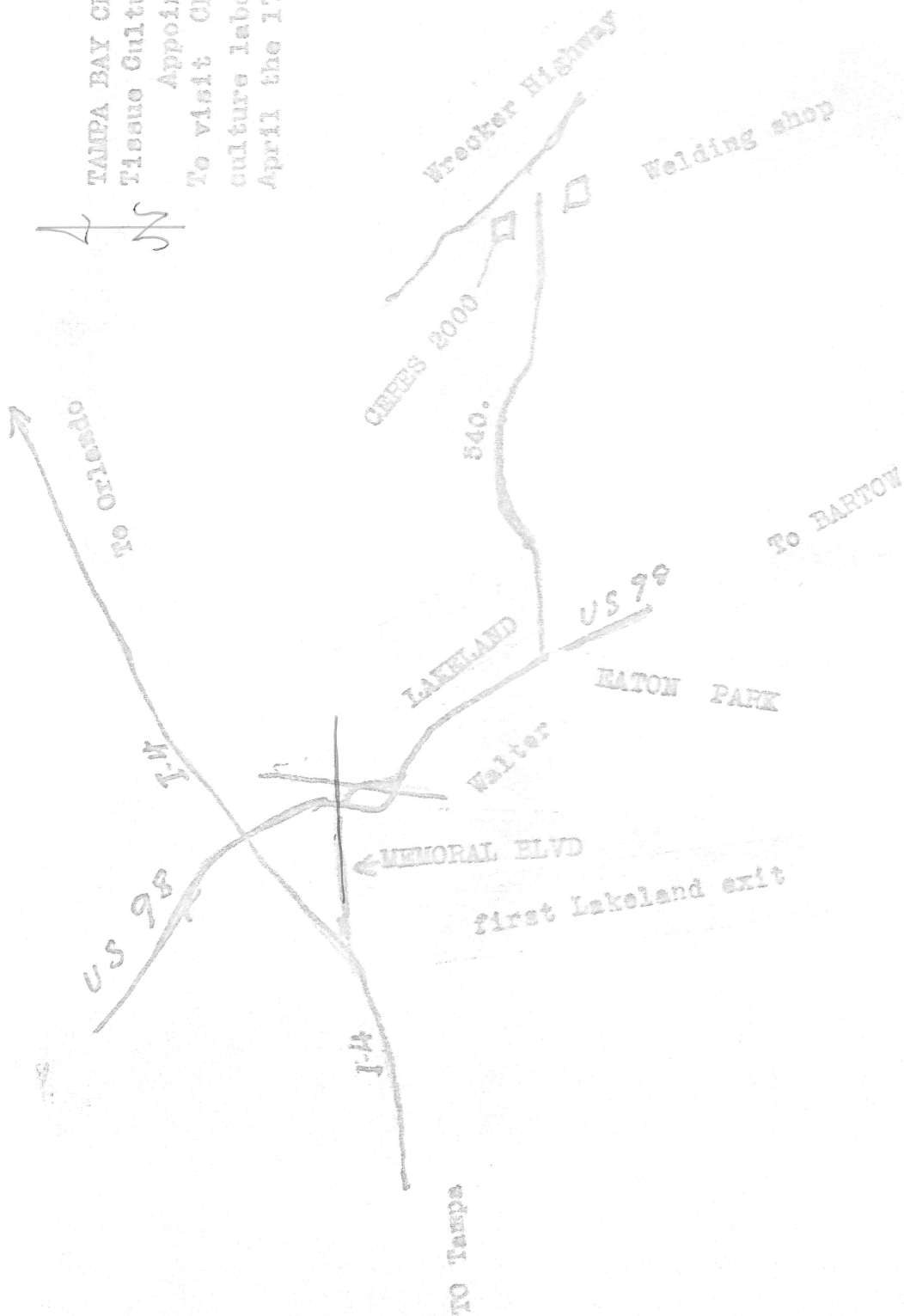
P. JUDSON NEWCOMBE
314 DEER PARK
TEMPLE TERRACE, FL 33617

TAMPA BAY CHAPTER of R.F.C.I.
Tissue Culture committee,

Appointment

To visit CERES 2000 Tissue
culture laboratory, Sunday 22nd
April the 17th

WINTERHAVEN



Leave I-4 At Memorial Blvd,
first Lakeland exit. Pick up
U.S. 98 in Lakeland, follow U.S.
U.S. 98 to Eaton Park. Pick
up 540 follow 540 to about
one block short of the wrecker
Highway. There's a welding
shop on the south side of
540. The CERES 2000 is just
across the street.
A pink house a board
fence, and we follow thru
a lane to the back.

lines Home & office

509 Clayton Ave.
509 U.S. 98 South
Lakeland, Fla. 33801