



NEWSLETTER

NOVEMBER 1983

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

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

PRESIDENT: PAUL RUBENSTEIN, 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, NOVEMBER 13, 1983 AT 2:00 PM

MEETING PLACE COMMUNITY ROOM UNDER WEST RAMP,
TAMPA BAY CENTER SHOPPING MALL,
BUFFALO & HIMES AVES. NEXT TO
TAMPA STADIUM. (TAKE DALE MABRY
TO BUFFALO AVE., AT STADIUM.)

PROGRAM "TROPICAL FRUIT FIESTA" by Tom Economou
of Miami. Tom is a tour director with
Pathfinder Tours of Miami and organizes
Botanical Tours throughout tropical
America. Tom has long been a Miami
Council member and collects and grows
many of the plants and fruit he will
be showing us. This will be the third
consecutive November program given by
Tom. It has proven very popular as he
usually brings up to 50 different fruits
to look at and to sample.

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NEW MEMBERS

Jeanne Condon, 15313 Lake Maurine, Odessa 33556, Tel. 920-5269

Tom Clark, 210 Orangewood Ave., Clearwater 33515, Tel. 443-0354

Gary & Rosemarie Baumbough, 2572 Portland St., Sarasota 33581, Tel. 922-6395

Ruby C. Trice, 260 Racetrack Rd., Odessa 33556, Tel. 920-2509

Pat Boatwright, 5307 David St., Lakeland 33803, Tel. 646-1130

Mr. & Mrs. Zane Crabtree, 8819 Oak Circle, Tampa 33615, Tel. 885-4256

Dennis Gavin, Route 1, Box 236, Plant City 33566, Tel. 752-0068

Louis C. Alarcon, 2216 Durham St., Tampa 33605, Tel. 248-3577

Bruce D. & Carroll A. Shephard, 4201 Carrollwood Village Dr., Tampa 33624, Tel. 961-3630

Richard R. & Betsy C. Ilfeld, 3609 Patina Dr., Tampa 33619, Tel. 626-8997

John & Mary Victor, Route 4, Box 146, Arcadia 33821, Tel. 494-4375

Calvin & Carol Miley, P.O. Box 686, Odessa 33556, Tel. 920-2930

ANNOUNCEMENTS:PLANT SALE AND ICE CREAM FESTIVAL - INDIAN RIVER CHAPTER, RFCI - MONDAY, NOVEMBER 7

The Indian River Chapter, RFCI will hold a tropical fruit tree plant sale and ice cream festival from 7:00 to 10:00 PM, Monday, November 7 in the main auditorium of the Vero Beach Community Center. Admission \$1.00 for all the tropical fruit ice cream you can eat. Rare exotic plants from \$2.00 to \$50.00. Proceeds will buy plants and materials for Vero Beach's new botanical garden.

CITRUS WORKSHOP FOR SERIOUS BACKYARD GROWERS - NOVEMBER 29 & 30 + EPCOT TOUR DEC. 1

Winter Haven, Haines City and Lake Alfred. Registration Fee: \$20.00. Tours of Citrus Arboretum, Winter Haven, Adams Citrus Nursery, Haines City and lectures at Citrus Research and Education Center, Lake Alfred. For reservations call or write Chris B. Rollins, Fruit and Spice Park, 24801 S.W. 187th Ave., Homestead, FL 33031, Telephone: 1-305-247-5727. Participants may also attend an EPCOT tour at Disneyworld, December 1, all day, fee to be announced, lunch included. This will be a behind-the-scenes tour of the EPCOT nursery and greenhouse operation.

REDLANDS FRUIT AND SPICE PARK TOURS - NOVEMBER 2 THRU MAY 1
24801 S.W. 187th Ave., Homestead 33031, Tel. 305-247-5727

Winter season Park Tours every Wednesday, Friday and Saturday morning at 10:30 and every Sunday at 1:00 and 3:00 PM. Guided walks through Park with samples to taste.
Fees: Adult, \$1.00. Child, 50¢.

MR. GREEN THUMB (STAN DeFREITAS) - 10:00 AM, SATURDAY, JANUARY 28, 1984, TV CHANNEL 3

Yours truly (Ray Thorndike) filled in for Publicity Chairman Betty Dickson and taped the above program on Oct. 26th. If you want to see how poorly I did, tune in on the above date.

DECEMBER 11 MEETING AND PROGRAM

Janet Conard, our hostess for the September meeting, has invited us back for the December meeting, when she will have decorated the house for the Christmas season. If the members are agreeable, we shall have another covered dish luncheon at that meeting. At this time there is no scheduled guest speaker for that date, so we plan to have a question and answer session for our program. In addition, we shall have a "show and tell" period for fruits brought in by members who have grown them. Please bring sample fruits and informally tell of the tricks and troubles in growing same plus any other background information that you have. More details in the next newsletter.

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4TH ANNUAL PLANT SALE RESULTS

Treasure Irene Rubenstein does not have an exact figure for the net proceeds as yet due to the fact that some bills are still outstanding. Anyone who has not yet submitted bills or other transactions to Irene please do so as soon as possible to clear this matter up. Contact Irene at 4805 Beach Park Dr., Tampa 33616 (Tel. 872-9925). If you cannot contact Irene, call Kay Netscher at 920-5292.

Unofficially the latest figures are: Gross Receipts = \$13,595.01
Net Profit = 2,600 or less

GROWER'S REPORT

10/18/83 - ERWIN AND EUGENIE FELLOWS, ZEPHYRHILLS, SOUTH CENTRAL PASCO COUNTY

Our "Blue Lake" grape was loaded this spring, but a 'varmint' got them while still green.

We had 24 pints of Silverthorn (Eleagnus pungens) berries between January 2 and March 8.

We had 3 pints of loquats.

In May we had 20 pints of "Brazos" blackberries in our patch.

In June we had 40 peaches on our tree. The blueberries were loaded as usual but there was no count because we were gone.

We had 38 "Pineapple" pears on our single tree. We had 10 "Sugar Baby" watermelons.

We had 97 figs on our "Brown Turkey" tree.

We had 16 "Tanenashi" persimmons on our tree in September (small tree, second bearing year, last year had 12 fruit.)

We had loads of Yellow Cattley Guavas on 6 bushes in September and October.

We have 19 green (yet) papayas on a tree kept in a specially protected area which was covered last winter during frosts and also some fruit on our tree in the atrium. The special protected area is near the east side of the house and we roll a tarpaulin over the plants each time frost is predicted, then roll it back. We have here, experimentally, a papaya pair (male and female), our jaboticaba, a jambolan plum (Syzygium cumini), a Malabar Plum or Rose Apple (Syzygium jambos) and two common guavas. We hope they may bear sometime.

We also have a Jambolan Plum that has come through the last two winters outside with a rigid styrofoam trunk protector on it and we hope it may get large enough to bear. Its located away from the house in a semi-sheltered area.

We also have a seedling mango that went through last winter outside in a semi-protected area with the styrofoam trunk protectors (two of them, one above the other) on it.

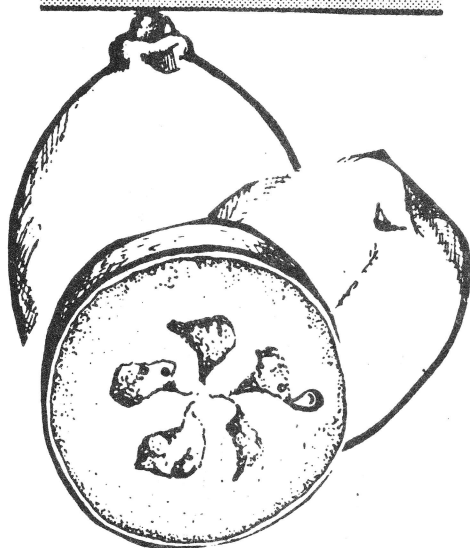
We have two minuscule apples on our "Anna" - from late bloom - only ones this year! It never has borne well, think it is a 'lemon.'

We have two to three dozen fruits on our sour orange - what came up when our "Meyer" lemon froze in January 1981. They do just as well as lemons for lemon meringue pie.

(Ed. note - My thanks to Erwin & Eugenie Fellows for heeding my request for the experiences of other members. There must be some more of you out there who can contribute to this page and make it a regular monthly feature. The Fellows seem to be doing quite well despite having to cope with a slightly colder climate than the immediate Bay region. The Silverthorn is one fruit that is quite hardy and till now has been almost completely neglected here and thus unknown to most members. I admit that I am not familiar with it and cannot vouch for its usefulness. So, let's hear from more of you! - Ray Thorndike, Ed.)

QUEENSLAND FRUIT AND VEGETABLE NEWS

FEIJOAS



The fruit was named after a Brazilian botanist called Don da Silva Feijoa.

It is now beginning to be commercially cultivated in New Zealand although it has been growing there since the beginning of the century.

The feijoa is often mistakenly identified as one of the guava family.

It was first introduced into Europe, especially the Mediterranean area, in the 1890s and was planted in California about 1900, later appearing in New Zealand.

Very soon popular varieties began to develop — the Coolidge in California and the Triumph and Mammoth in New Zealand.

Today the Triumph and Mammoth are the varieties most commonly found in New Zealand.

They have the best flavor but are thin-skinned.

It is the Triumph variety which is most favored for commercial plantings.

The fruit, which is green in color, is large and oval with an uneven but firm skin and has an excellent sharp flavor.

The Mammoth variety has a smooth skin and is more rounded than the Triumph.

This variety matures early, but is softer and therefore more difficult to handle.

Other varieties include the Magnifica, which is the best for export as it has a thick skin and is therefore better for transporting, the Grace, the Coolage, the Choiciana and the Superba.

There are in addition to these hundreds of unknown seedlings.

The Coolidge from the USA has a tendency to produce smaller, more cylindrical or pear-shaped fruit.

All varieties have a limited shelf life.

When the large number of new plantings come into full production there will be too great a volume of feijoas for New Zealand to absorb and so it will be necessary to open up more overseas

NZ commercial growers' interest in Brazilian fruit

The Feijoa (*Feijoa sellowiana*) belongs to the Myrtaceae family and is native to South America.

export markets for both fresh and processing fruit.

Feijoas are currently processed in New Zealand in the Bay of Plenty.

In New Zealand, the feijoa is even more popular than kiwifruit.

It has a strong aromatic flavor and can be eaten fresh simply by removing the skin or cutting it in half and scooping out the pulp.

It is also often bottled as a preserve, frozen or made into jam.

Feijoas are high in vitamin C and low in calories, similar to oranges.

Such is the confidence in the popularity of feijoas that commercial plantings increased by 50 per cent last year and similar increases are anticipated in years to come.

The feijoa is highly adaptable to almost any growing conditions and could easily be cultivated in many countries, but outside New Zealand it is prone to fruit fly and could, therefore, be unsuitable for commercial cultivation.

In New Zealand it is grown in most mild areas of the North Island, particularly around the Bay of Plenty, and in the warmer regions of the South Island.

It cannot tolerate frost below minus nine degrees Celsius.

It can be cultivated on a wide range of soil types, even those not suitable for more sensitive fruit such as avocado and kiwifruit.

However, the feijoa does fare better in good soil, especially if it is well aerated.

The tree starts bearing, depending on whether it was grown from a cutting or a seedling, four or seven years after planting.

The wood of the feijoa tree is quite brittle and so it should be grown in sheltered places or protected by windbreaks.

The tree generally grows to a height of about four metres and has beautiful flowers during blossoming.

Approximately 360 feijoa trees can be grown on one hectare of land, and for best results the trees should be pruned regularly.

They can be protected from pests and disease by the same spraying methods used for kiwifruit.

The fruit remains small until the final six weeks before harvesting when it swells rapidly, and when fully mature it falls off the tree.

Feijoas are normally harvested from March to May in the Southern Hemisphere and should be picked before they fall off the tree, but it is extremely difficult to determine when they are ripe enough.

One indication of maturity is a slight yellowing and dull surface on the flesh and when lightly pulled the fruit should come away easily from the tree.

It is imperative that the fruit is ripe enough when picked because it will not ripen at all after harvesting.

During packing, the fruit must be very carefully handled to reduce bruising to a minimum.

For local market supply the fruit is usually packed into boxes or cartons with a net weight of about 18 pounds, but jumble-packed 40 pound cartons have recently been gaining in popularity with both growers and retailers.

Fruit for export is air-freighted to retain its freshness and on arrival should have a shelf life of about seven days.

Feijoas can be stored for a very limited period if kept at a temperature of three degrees Celsius (37 degrees Fahrenheit).

Export fruit is packed in cardboard trays with moulded plastic inserts and is covered with a paper cushion for protection.

Turners and Growers Ltd, one of the main companies involved in the New Zealand fruit business, enclose recipe leaflets in every carton to educate buyers on the best uses for this unusual fruit.

They export a maximum of 20 tonnes, equivalent to 4000 trays, and their main markets are Japan, USA and Australia.

Small quantities also go to Europe.

Auckland Export Ltd also export feijoas and are currently conducting a trial promotion in West Germany to test market reaction and prospects.

Commercial cultivation of feijoas is still in its infancy — a lot of research is needed, particularly into more efficient harvesting methods.

(Taken from Newsletter #21, Rare Fruit Council of Australia, July 1983)

Reprinted from EUROFRUIT journal.

A REQUEST FOR ADVICE

Your Editor received the following letter in the mail and has neglected to answer it, regretfully, mainly because he does not have any answers for the questions asked.

16 August 1983

Dear Sir,

We have a farm where there are several hundred acres of flat land and the underground water is only 10 ft. deep and we have put up large turbines in 14 inch diameter boreholes, but unfortunately the water is very brackish and salty and the soil is a half-moist clay.

At the moment, we are growing salt bush (Atriplex nummelaria) on the land under irrigation. We have also planted some date trees which grow quite well but some years there is too much frost with the result that the date crops are sometimes very inadequate.

The rainfall is only 4 inches per year and the summers are dry and warm.

We would now like to plant some kind of fruit or a nut tree on the land if there is such a tree which will grow in a moist clay-like soil with very hard or salty irrigation and frequent frost in the winter with warm dry summers.

We saw your name and address in the California Rare Fruit Growers' Year Book and wondered if you could possibly think of a fruit tree or a nut tree or rootstock which may have a chance of growing under such conditions? If you could send us a short note giving your opinion or any advice you could give us, it would be greatly appreciated.

Yours faithfully
R.G. NIEMOLLER (PTY.) LIMITED

(SIGNED)

R.G. Niemoller
DIRECTOR
P.O. Box 45
POFADDER 8890
South Africa

P.S. From whom may it be possible to buy some Pistachio lentiscus or Pistachio khinjuk seeds?

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MOST POTENT SOURCE OF VITAMIN C DISCOVERED IN AUSTRALIA

(From the Jan. '83 GEOSPHERE)

A wild fruit that grows in northern Australia contains 50 times as much vitamin C as oranges do, recent tests have shown. It is the world's richest known natural source of ascorbic acid. The fruit, known as Terminalia ferdinandiana, looks and tastes like an English gooseberry. It is light green to yellow in color, is about $\frac{1}{2}$ inch to 1 inch long, has a single large pit and grows along the branches of a tall, slender tree. Aborigines have eaten the fruit for years, but it was not until 1981 that a team of scientists from Sydney University discovered its unusual properties. Samples of the fruit from both the 1981 and 1982 growing seasons were found to contain between 2,300 and 3,150 milligrams of ascorbic acid per 100 grams of edible fruit. By comparison, the same amount of oranges or other citrus contains only 50 milligrams of vitamin C. Barbados cherries have from 1,000 to 2,330 milligrams. Cultivation may be possible in the U.S., said one of the scientists.

TISSUE CULTURE COMMITTEE REPORT

by Walter Vines, Chairman

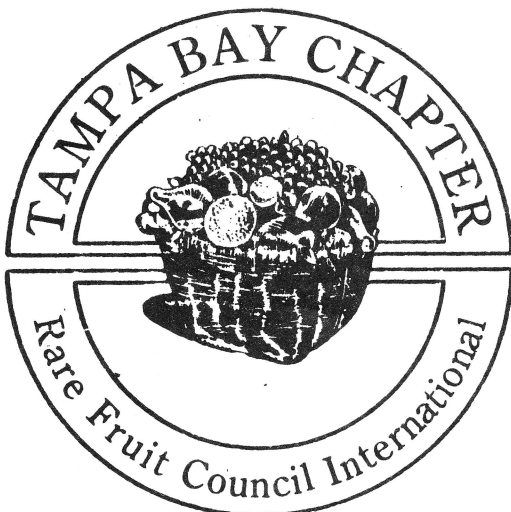
The top priority in the tissue culture world at this time is the 1983 fall meeting of the Florida Tissue Culture Working Group to be held Thursday and Friday, November 17 & 18, at the Agricultural Research Center, Apopka, Florida. There will be 12 tissue culture speakers making up the program. Also, there will be 3 group discussions and one optional lab visit. The cost will include all food and drinks provided in 3 coffee breaks and 1 luncheon plus a Thursday night barbeque dinner (chicken & pork), Fee total: \$18.00 per person. Adjournment will be at 12:00 noon on Friday.

Any non-committee persons wishing to attend may do so. For further information, contact any of the Tissue Culture Committee members who should have full particulars by now. They are: Maja Byvoet, Joe Constantine, Syd Goheen, Bob Heath, A.P. Lima, Armando Mendez, George Merrill, Tom Patterson, Keith Norton, Christine Prodanas, Lillian Stark, Al Hendry, Roland Williams, Walter Vines.

Our host will be Randall E. Strode
Oakdell Nurseries
P.O. Box 1147
Apopka, FL 32703

In order to plan the Thursday night barbeque, Mr. Strode needs to know how many will attend.

Tampa Bay Chapter Newsletter
Rare Fruit Council International, Inc,
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Lakeland, Florida 33803



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