



# NEWSLETTER

MARCH 1984

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

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

PRESIDENT: PAUL RUBENSTEIN, CHAPTER MAIL ADDRESS: P.O. BOX 260363, TAMPA 33685

NEXT MEETING ..... SUNDAY, MARCH 11, 1984 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 ..... "APPLICATION OF TISSUE CULTURE  
SYSTEMS TO TROPICAL FRUIT TREES"  
by Dr. Richard Litz of the staff  
of the University of Florida  
Homestead Research Center.

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## NEW MEMBERS

Benjamin Abrams, M.D., 3385 Brian Road South, Palm Harbor 33563, Tel. 785-3906

Dexter Ball, P.O. Box 1753, Bradenton 33506

Ivan A. Leo, 5337 Ray Drive, Weeki Wachee Gardens, Spring Hill 33526, Tel. (904)  
596-3604

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## ANNOUNCEMENTS

### 1984-1985 ELECTION OF DIRECTORS

Elections will be held at the March meeting. Our charter requires that we elect annually a Board of Directors who in turn elect the chapter officials from among their own number. The following slate will be presented:

Bruce Beasor  
Jim Calhoun  
Joe Constantine  
Betty Dickson

Tom Goldsworthy  
Bob Heath  
Armando Mendez  
Kay Netscher

Irene Rubenstein  
Paul Rubenstein  
Arnold Stark  
Ray Thorndike

Nominations may be made from the floor prior to the election.

## COMMITTEE CHAIRS

In addition to elections it is vital that we fill committee vacancies. Betty Dickson has announced her retirement as Book Sales Chairman and we must appoint an auditor for next year. Book sales are conducted at each chapter meeting and at our public plant sales. It would be even better if we could have at least two or more co-chairmen to make the position less demanding. Our Auditor performs his duty only once, at the end of the fiscal year.

ANNOUNCEMENTSSECOND ANNUAL RARE FRUIT CLUB CONFERENCE

On April 14,15 the Palm Beach Chapter will host this gathering which last year included representatives of most of the Florida clubs plus several from California, also. We need volunteers to attend. See Ray Thorndike or Pres. Paul Rubenstein for details.

TROPICAL FRUIT WORKSHOP - COSTA RICA

Tom Economou announces a one week Tropical Fruit Workshop to be held in Costa Rica in August. The Fruit and Spice Park in Homestead will be a co-sponsor. Hosts will be Tom Economou, Chris Rollins and Nick Acrivos. Details will be available from Tom Economou at Pathfinder Tours in Miami by calling 1-800-432-7503.

WOOD SPECIMENS

Harold Seekins requests pieces of your rare and unusual trees to make solid and glued specimens. Cuttings should be at least  $\frac{1}{2}$ " x 3" x 6" so that this size can be achieved after finishing. So please do not throw out all of your prunings resulting from this winter's freezes. Bring appropriate pieces to the meetings.

BOTANICAL COUNCIL OF TAMPA BAY EXHIBIT AND SALE - UNIVERSITY SQUARE MALL

According to Lillian Stark and Bob Heath, the booth we manned was well worth the effort. We sold \$197.00 of plants, of which the chapter keeps approximately \$84. That more than covers our expenses. We handed out a lot of membership applications and informative pamphlets, so we may see some results in the next month or so. As it was difficult to find enough volunteers and to round up enough undamaged plants for sale and display, we shall skip the April sale at Eastlake Mall and perhaps participate in the June sale back at University Square. Our thanks to those who furnished plants and to the following members who helped with the booth:

Kay Netscher	Armando Mendez	Frank da Costa
Herb Hill	Felicia Mendez	Jean da Costa
Bob Heath	Bill Ryland	Janet Conard
Terry Heath	Christine Prodanas	Al Roberts
Arnold Stark	Jud Newcombe	Romagene Vaccaro
Lillian Stark	Al Hendry	Ray Thorndike

FEBRUARY MEETING HOSPITALITY TABLE

Bea Seekins: Pineapple Cake (See recipe on back page.) Alice Beasor: Calamondin Bars. Christine Prodanas: German Gingerbread, Almond Marble Loaf. Joe & Jane Constantine: Orange Juice.

FEBRUARY MEETING PLANT DRAWING

<u>PLANT</u>	<u>DONOR</u>	<u>WINNER</u>
Blood Orange	Chapter	Theresa Heath
"HOOD" Pear	Chapter	Maja Byvoet
Strawberry	Frank da Costa	Armando Mendez
"OKINAWA" Peach	Walter Vines	Frank da Costa
"OKINAWA" Peach	Walter Vines	Frank da Costa
"MARSH" Seedless Grapefruit	Bruce Beasor	Doris Lee

## FEBRUARY 12, 1984 PROGRAM: "UNUSUAL FRUITS AS COMMERCIAL CROPS IN FLORIDA"

by Professor Carl W. Campbell

ANNONAS. In the midwest where I grew up the only annona that we had was the Paw Paw. The Sugar Apple (Annona squamosa) is my favorite of this group and much better than the Paw Paw in my opinion. In the Homestead area the Sugar Apples are grown in combination with bananas and other crops. They are small trees or shrubs and are quite suitable grown with an early planting with the idea being that they would be removed when the main tree crop planting begins to crowd them out. These growers may reverse their plans, however, since the profitability of the Sugar Apple crop has been higher than expected. This past season Sugar Apples and Atemoyas have sold in south Florida at between \$2 and \$3 per lb. Since one can plant 200 Sugar Apples per acre and harvest 30 - 40 lb. of fruit per plant, you can readily see that this can be a very profitable crop. Of course, if several hundred acres were put into production the price would inevitably fall.

Having come to work in Florida in 1957, it has been gratifying to me during the past 27 years to see rare fruit crops such as this succeed, starting as small operations in a cottage industry fashion.

Sugar Apples are generally grown from seed since they are so precocious. Plants begin to yield in their third year from seed. Selections are being made of better varieties, however, and grafted plants are becoming more common and no doubt will be used much more in the future.

The Atemoya (A. squamosa x cherimola) is a hybrid of the lowland Sugar Apple and the highland Cherimoya and does quite well in south Florida. The identity of this fruit is confused by it being incorrectly called Custard Apple in some regions. "Page" and "Bradley" were the only varieties found here when I came to Homestead and they had certain drawbacks. Later, better varieties were introduced such as "African Pride" and "Geffner" (from Israel.)

Two crops per year of Atemoya are obtained in Homestead, one in August and the other in the winter. Although the Atemoya is an offspring of the Cherimoya, it does not have its cold hardiness. Fruit set can be improved greatly by hand pollination, especially when using pollen from another tree. The Atemoya is a very good fruit, but fruit splitting and breakdown during ripening is a problem with some varieties in some seasons. The true Custard Apple (A. reticulata) is used widely as a rootstock, as are Atemoya seedlings.

CARAMBOLA. The Carambola (Averrhoa carambola) has a fair amount of cold hardiness and I like this tree for several reasons. Self-incompatibility does cause unfruitfulness in some varieties which can be cured by planting the proper pollinating variety nearby. There are now many good varieties available. When I came to Homestead, the only good variety was "Golden Star", from Hawaii. Most other trees bore small sour fruit good only for pickles, etc. Good varieties were then introduced from Thailand, Malaysia, Indonesia via Hawaii, etc. Cross pollination of these better varieties in turn created newer varieties such as "Thayer" from Stuart, Florida. Mr. Morris Arkin in Miami has developed several new varieties, in particular, the "Arkin".

The Carambola is a very interesting fruit and very attractive when used in salads and other dishes. It is thought by some to have a very promising future, perhaps even a repeat of the Kiwifruit story. Presently, Carambola gets 84¢ per lb. So far the acreage is small and this is a good tree for operations of 5 - 6 acres or less.

"Golden Star" is not sweet until dead ripe. "Fwang Tung" is sweeter. Other varieties are sweeter yet, but being virtually acidless, are quite insipid to most tastes. "Golden Star" is a variety that fruits well without another pollenizer.

LONGAN. In contrast to the annonas mentioned and the Carambola as well as other reliable crops, such as Mango, Lime, Avocado, etc., the Longan (Euphoria longana) depends upon a suitable combination of climatic conditions for satisfactory cropping. Irregular bearing is simply a feature of Longan culture. The Longan prefers a cool winter without frost which causes the proper dormancy then followed by suitable warming conditions. Except for the danger of damaging cold, central Florida tends to supply the proper conditions better than south Florida for Longan production.

This is a beautiful tree and when it does fruit, tends to do so heavily, bearing small fruits the size of a nickel 5¢ piece (about 38 - 40 per lb.) There is buyer resistance, as people would probably prefer larger fruit, say in the 28 - 30 per lb. range. There are seedling selections bearing larger fruit, mostly seedlings of "Kohala", a Hawaiian variety which bears a larger fruit. More cultivars have been introduced from Asia in the search for better and larger fruit. Since Longans have the tendency to make tall trees, harvesting is a potential problem. This is managed by keeping trees cut to under 15 ft.

LYCHEE. The Lychee (or Litchi) (Litchi chinensis) is one of the most beautiful trees of the world. Some may not bear for many years in between crops. The "Brewster" was brought over from China a long time ago and is identified by Grof as the "Purple Chen" in China. Before the 1962 freeze there was a small Lychee industry in central Florida based on this variety. At that time people thought the Lychee was comparable to the Sweet Orange in cold hardiness, which it is not, as they learned in 1962.

"Mauritius" came to us via South Africa, originating on the island of Mauritius in the Indian Ocean. Although it does not have the attractive deep red fruit color of "Brewster", it does bear more consistently at Homestead. Approximately one year in three "Mauritius" will bear a very good crop, one year in three a fair crop, and one year in three a very poor crop, but rarely no crop at all.

"Sweet Cliff" has a little different flavor and thus is not liked by some. It does not do well on the limestone soils of south Florida but does do satisfactorily on the acid soils found elsewhere. I find it a good Lychee and like its sweet, musky flavor.

"Bengal", from India, is a good fruit, but not as good a choice as the other three varieties.

MAMEY SAPOTE. There were very few trees of Mamey Sapote (Pouteria sapota) when I came to Homestead. After the influx of Cuban refugees in 1959 and 1960, many more trees appeared. As of now there are more than 300 acres of Mamey Sapote in cultivation in Dade County. It used to be thought that a seedling would take up to 15 years to bear, but experience has shown this to be only 6 - 7 years. Grafted trees will bear earlier and also have the advantage of being self-limiting in growth, making a lower, smaller tree than seedlings. This is advantageous in commercial plantings, permitting more trees per unit of land area.

"Tazumal", formerly "Prolific", is a heavy bearer. At the suggestion of the late Wilson Popenoe, new varieties are named after Mayan ruins in Central America. "Pantin" was named after a family in Miami. The original tree was found in front of the old Fire Station in Key West. "Pantin" is a very good variety, very sweet. "Magaña", a rather large fruit (to 6 lb.), from El Salvador, is of poor quality.

To tell when a Mamey Sapote is ready to pick, the only good test is to scratch the outer surface. If the color under the scurfy outer skin is green, the fruit must not be picked as it would never ripen and be edible. If the color is somewhat orange or red, then the fruit may be harvested. If the fruit has been subjected to freezing temperatures, it will ripen unevenly. Also, a fruit maturing in the winter does not have the quality of summer fruit.



MANGO. The Mango (Mangifera indica) is one of the finest fruits in the world and among tropical fruits has to be classed with the Banana, Pineapple, etc. Widely grown and widely appreciated, the Mango is a source of vitamins A & C to many people in the world who would otherwise not get them in their diet. Originating in S.E. Asia and India, the Mango has spread throughout the tropics. They are classified into two main groups called Indian and Indochinese (or S.E. Asian.) The Indian group tends to be short, oval and kidney shaped and highly susceptible to anthracnose since they come from a dry climate with low humidity. Anthracnose is the number 1 fungus disease of Mangos.

The "Bombay Green" (a so-called "free-stone" Mango) and the "Mulgoba" (parent of "Haden") are examples of the Indian race of Mangos. Many of these are not commercial because of their green color when ripe. Here, in their season, they compete on the market with highly colored and attractive fruits such as peaches, plums, nectarines, etc. So growers must have attractively colored Mangos since that is what the public demands.

The S.E. Asian or Indochinese Mango (from Cambodia, Laos, Thailand, Vietnam, Indonesia and the Philippines) is represented by "Cambodiana", "Nam Doc Mai" = "Mun" (called the finest Mango in Thailand), "Saigon", "Philippine" and "Manila." These come from higher rainfall areas and are more disease resistant, so do not require constant spraying like the Indian Mango. None are commercial in Florida and some are too soft for shipping.

The Mango story is the best fruit success story that I know of. The best varieties that can be obtained around the world are brought into Florida and grown and bred here. As a result a wholly new "race" of Mango has sprung up here and is referred to as the "Florida race." These are then broken down into two categories, the first being the ones recommended for home dooryard use, the criteria for selection being good taste, good production and no spray program required. Examples are:

- "Carrie", from Delray Beach and named after Lawrence Zill's mother, a somewhat dwarfed, productive tree, bearing a very good fruit.
- "Irwin", a very mild flavored mango.
- "Duncan", originated by David Sturrock in West Palm Beach, medium sweet, yellow, a good bearer with little need of spraying.
- "Earlygold", an old one that came from the Adams grove on Pine Island, a good fruit which, incidently, does very well in California, an area not especially known for Mango growing.
- "Edward", my favorite, and which I consider the best Mango in the world, its major flaw being that it is a poor bearer, bearing only  $\frac{1}{2}$  what a good bearer should. It is reputed to be the product of a "Haden" x "Carabao" cross.
- "Glenn", a better bearer, is very similar to "Edward."
- "Stringless Peach", a heavy bearer, is nearly fiber free but does have a very strong flavor which I do like, but many others do not.

The second category of the "Florida race" is for commercial Mangos. Examples are:

- "Haden", the first in Florida to be commercially important. It developed from a seed of "Mulgoba" in the yard of Capt. Haden in Coconut Grove. Although important earlier in Florida, it is not planted now due to defects such as shy bearing and anthracnose susceptibility. The shy bearing is due to the effect of cold on the bloom, so it has become a very important variety in the tropics where it bears well. Its beautiful coloration makes it a very popular fruit.
- "Fascell", patented by Mike Fascell, an uncle of Congressman Dante Fascell, is a good fruit and fairly heavy bearer, but not a commercial success.
- "Adams I", originally from Pine Island, is a small fruit, 10 - 14 oz.
- "Irwin", mentioned before, is a pretty fruit, mild flavored, a heavy bearer, and a relatively small spreading tree. It ships poorly, tending to be soft.

(To be continued.)

RECIPE:PINEAPPLE CAKE

by Bea Seekins

Cake Ingredients

20 oz.	Crushed Pineapple	(No shortening used in this recipe.)
2 cups	Flour	
1 cup	Nuts (Walnuts, Pecans, Almonds, etc.)	
2 tsp.	Baking Soda	
2 cups	Sugar (or 1 cup Honey)	
2 each	Eggs	

Mix and then bake in greased 13" x 9" pan at 350 degrees for 45 minutes

Icing Ingredients

8 oz.	Cream Cheese
2 cups	Powdered Sugar
1 stick	Butter or Margarine
1 tsp.	Vanilla

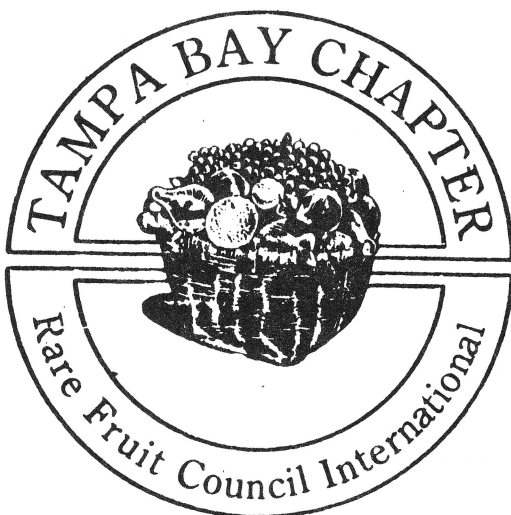
MORE NURSERIES

Lessard Nursery  
19201 S.W. 248th St.  
Homestead, FL 33031

John Brudy Exotics  
Route 1, Box 190  
Dover, FL 33527  
Telephone 752-2590  
Catalog - \$1.00

Scratch the Whitman Rare Fruit Nursery  
from the list given in the January  
Newsletter. It is no longer in  
operation.

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