



# NEWSLETTER

OCTOBER 1984

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

EDITORIAL COMMITTEE: TOM GOLDSWORTHY NEWSLETTER MAIL ADDRESS: ARNOLD & LILLIAN STARK  
BOB HEATH 5215 PARADE STREET  
ARNOLD STARK TEMPLE TERRACE FL 33617  
LILLIAN STARK

PRESIDENT: ARNOLD STARK CHAPTER MAIL ADDRESS: P.O. BOX 260363, TAMPA FL 33685  
(Including Renewals)

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

NEXT MEETING. . . . . "THE BIG ONE!!" OCTOBER 14, SUNDAY, 1:00 P.M.  
OUR FIFTH ANNUAL FRUIT TREE SALE.

MEETING PLACE . . . . . FLORIDA STATE FAIRGROUNDS. USE THE ORIENT  
ROAD ENTRANCE.

\* \* \* \* \*

## WANT LIST

Al Roberts would like to acquire a named loquat variety, preferably "Hastings",  
"Bradenton", "Oliver", or "Premier".

\* \* \* \* \*

## SEPTEMBER PLANT RAFFLE

PLANT	DONOR	WINNER
Hood Pear	RFCI	Doris Lee
Florida Home Pear	RFCI	Glen Myrie
Pink Pommelo	Stark	Doris Lee
Miracle Fruit	B. Heath	Armanda Mendez
Glycosmos	B. Heath	F. Galatocky
Chaya	B. Heath	Les Saunders
Fried Egg Tree	B. Heath	Harry Klaus
Key Lime	A. Mendez	F. Galatocky
White Cattleye Guava	A. Mendez	Harold Seekins
Hot Pepper	A. Mendez	John Bell
Herb - Tilo	A. Mendez	A. & L. Stark
Herb - Rabodegato	A. Mendez	Gomez-Sanchez

## A VOTE OF THANKS!

The Club would like to say "Thanks a bunch" to Janet Conard for her hospitality and the loan of her home for this past meeting. We all had a lovely time, and the array of luncheon dishes brought by those attending was delicious.

\* \* \* \* \*

A MESSAGE FROM THE PRESIDENT

As you can see, I am trying to make up for my big blunder at our last otherwise great meeting (Thanks a million, Janet, for your hospitality!) by including along with this Newsletter a number of Tree Sale flyers. I apologize for not having them at the meeting. If you have not as yet posted your last batch, please do so now, as our publicity drive should be in full swing. Save these new ones to post during the first 2 weeks of October. Ge them onto laundromat, grocery store, and community bulletin boards. Notify your friends, relatives, and neighbors. Put a notice in your Church or Synagogue or other club bulletins. Shout it from the rooftops! Much of our success depends upon YOU, both in publicity and in the sale itself. Get on a committee! If you haven't signed up yet, call Tom TODAY (920-6147). **UNCLE RFCI NEEDS YOU!** If your bank, or other business you know of, has an outdoor "events" sign, see if you can get them to give us a boost. Don't forget, we need lots of plants, and we need you to give us a list of yours, if possible, before the weekend of the sale, on the Club's printed form. Keep donated and sale plants on separate lists. Remember, this is the **BIG ONE**, our major annual event, the one which makes many of our other activities possible. See you then!

NOTE: If you have already signed up on a committee, your free parking permit for the fairgrounds is enclosed in this Newsletter. If you sign up on a committee before the sale, arrangements will be made for you to get a permit. If you come to the sale to purchase plants but not to work, you will have to pay the parking fee and **PAY MORE FOR YOUR PLANTS THAN YOUR WORKING FELLOW MEMBERS!**

\* \* \* \* \*

TREASURY NOTES....by Tom Goldsworthy (continued)

19. Shopping Carts. As you know, carts are essential for the sale. Our source for the past two years may not have any carts available this year at this particular time. So we need to use your eyes to help us find new sources for carts. Call Tom if:
  - A. You know of a large store that has recently closed which may have carts inside.
  - B. You know of a store with carts which closes on Sunday (which therefore might loan them to us for use on Sunday).
  - C. You know any store manager personally who would be willing to loan us five or ten carts.
20. Garden Way Carts. We also need four-wheel dollies, flatbed trucks, and garden-way type carts on Saturday and Sunday for hauling large plants. Be sure to register it with Tom when you bring it in.
21. Work Times: Saturday & Sunday - 9:00 A.M. to 5:00 P.M. or end of clean-up.
22. Orange Vests: RFCI workers on Sunday will be issued orange vests so that customers might identify them.
23. If you wish to receive the "workers" 25% discount, you must put in at least one half day on Saturday or Sunday, AND you must remember to SIGN UP on the WORKER ROSTER CLIPBOARD that Tom will have.
24. The way to get to know fellow club members is to work on a project with them. Last year it was lots of work, but I think we all enjoyed it. Hope to see you there on the week-end with the rest of us.

\* \* \* \* \*

### IMPACT OF FREEZE ON CITRUS

The following is a condensation of an article by Bobby F. McKown, which was published in the Lakeland Ledger's June 22 business section. Bobby F. McKown is Executive Vice President of Florida Citrus Mutual.

The curtain has been drawn on another Florida citrus season and agricultural historians will record this as the year of the "great freeze", which in many ways will likely change the entire face of the industry.

Few fully realize the long-term impact of the December 24-25 freeze, which, without question, is the worst catastrophe encountered by many of Florida's citrus growers in this century. Current statistics - dramatic as they are - tell only a part of the bizarre story.

Actual fruit losses were in excess of 57 million boxes, representing an estimated dollar value of more than \$231 million. Losses in wages, fuel, equipment and supplies for harvesting and transporting fruit will run more than \$82 million. Packing and processing losses have been estimated at more than \$165 million.

But those losses pale in light of the long-term capital loss due to extensive tree damage which is estimated at a conservative \$700 million in the 11-county area of North Central Florida, hardest hit by the freeze.

It's been estimated that more than 100,000 acres of trees were killed in the 11-county area suffering the most severe damage. These figures are preliminary and are probably low because they do not include neighboring counties outside the area surveyed by a University of Florida Freeze Recovery Task Force. Never in the history of the industry have tree losses been so devastating. Bear in mind that all of these figures reflect only a single season and do not take into account the expensive proposition of pruning, removing, re-planting, and nurturing trees back to production.

Nor do the statistics allow for the probable closure of packing and processing facilities which are not expected to operate in the future, due to a shortage of fruit or high unit costs. This is a long-term impact on Florida's economy.

Hundreds of growers are faced with the monumental decision of whether to replant, leave their land lay idle or attempt to place it on the market for other uses.

As a result of the freeze and other developments, there will be a further shifting of growing areas to the south, a trend which has been underway for the past 25 years, but will now be accelerated.

In summary, the face of the Florida citrus industry is undergoing a drastic transformation. But most growers, consumers, financial executives, government officials or others who may be concerned with the welfare of this industry, have yet to fully recognize these changes - or how they will shape the industry in the future.

\* \* \* \* \*

### LEWIS MAXWELL COMMENTS ON COMPANION PLANTING

The Newsletter Editorial Committee has received a letter from Mr. Lewis Maxwell concerning a prior RFCI program on companion planting and organic gardening. He reminds us to be very careful about proper identification of wild plants as many are quite toxic.

\* \* \* \* \*

THE MOST POPULAR AMERICAN FRUIT OF THE FUTURE

by John F. Kwasny, RR 2, Box 370, Big Sandy, TN 38221

(From POMONA, The North American Fruit Explorers' Quarterly, Summer '84 Issue)

It is large, sweet and beautiful and the more you eat them the more you like them. They can be used in many ways. It is said that in the world today there is more of this fruit consumed than apples. The fruit does well from Tennessee south, also the fruit keeps and ships well. I believe you have already guessed the name of the fruit. It is Dyospyros Kaki or the Oriental persimmon.

Mr. William E. LeGrande, a NAFEX authority on the Kaki persimmon, states that Dr. Kajiura and his staff in Japan developed two outstanding varieties at their fruit tree research station, testing over 40 years. But this went unnoticed in the United States. If they had been available from 1889 to 1915 when the U.S. Department of Agriculture was testing the new imports, they could have found some varieties of the quality of Fuyu and the Kaki persimmon would now be as popular as peaches and plums.

There are excellent varieties that cover the entire season. They are pollination constants, which means that they will not turn dark inside if pollinated and have seeds. They also are non-astringent so can be eaten if not ripe and still hard. To list a few and their ripening time, we will start with Izu, their newest cultivar. It ripens in Japan in the middle of September, weighing 200 grams. (almost  $\frac{1}{2}$  pound). The next cultivar, also non-astringent and pollination constant, is Maekawajiro, a bud sport of Jiro, which ripens in the middle of October in Japan. Then there is Matsumotowasefuyu, a bud sport of Fuyu, that ripens from the middle to the end of October. It is also non-astringent and a pollination constant. The next Kaki to ripen in Japan is the old reliable Fuyu which ripens from the beginning of November to the middle of the month. Finally, one of the most outstanding persimmons ever bred is Suruga that that ripens from the middle to the end of November. This covers a long persimmon season for the Kaki persimmon.

There are many large varieties of persimmons, some over 300 grams, such as the non-astringent Midai and the astringent Koshuhyakume, Yamahtohyakume and a Hanafuyu that Mr. Ronald Lambert in Florida propagates. The last three, when ripe, are very delectable and the trees are always ornamental.

There are some Kaki persimmons that have dark flesh when seeded that may make them less attractive commercially, but none the less, still very tasty. The old market varieties, namely Hachiya, Tanenashi, Okame, Hyakume, etc. were all astringent varieties when not ripe and some were also pollination variant and thus subject to dark flesh if seeded, but in absence of pollination, the flesh is a beautiful color.

The Japanese fruit tree research station, started in 1938, produced some excellent varieties. Their two latest releases are Izu and Suruga. Mr. LeGrande has tried to get these two latest releases for years, but as yet has not been successful.

Mr. Kajiura stated in his article in the new book published by NAFEX, written by the Griffiths, that 64% of the orchard persimmon yield in Japan today is made up of the two non-astringent pollination constant varieties, Fuyu and Jiro, and their bud sports. Now with the recent releases of Izu and Suruga, also non-astringents, the total quantity will surely climb. We in the U.S. cannot ignore the above statistics.

The Kaki persimmon is well adapted to climates too cold for citrus and too warm for good apple production. Trees can live up to 100 years. In Japan two or three Kaki trees are generally planted in every farmer's garden for home consumption. For the late varieties temperatures should be above 60°F in October and November for high sweetness and good color. Over 1400 hours of sunshine are necessary during the growing season.

(continued next page...)



We need more testers for the Kaki persimmon and we need good sources of these non-astringent, pollination constant varieties. We need reports on production, quality, diseases (if any), soils, best areas, etc. Research stations have difficulty in justifying funds for an untried fruit so NAFEX can do a great deal to pave the way to establish the ground work to make the Kaki a commercial fruit in areas other than California.

A friend of mine, Mr. James Mercer\*, has started an orchard near Chiefland, Florida, of over 200 trees of some of the best varieties. Let's make William E. LeGrande's statement come true that the Kaki will be as popular as peaches and plums. Plant only the non-astringent, pollination constant cultivars that are recommended. They can be eaten when hard and are never astringent, which has been an objection to some since the cultivation of the imports from Japan. They will never have dark flesh. NAFEX will encourage the growing of this fruit. Mr. William E. LeGrande believes that the Kaki persimmon might truly be the fruit of the gods in the USA in the future. Mr. LeGrande is strongly dedicated to its cultivation and is constantly searching for the new and the old heirloom cultivars.

\* A charter member of the RFCI, Tampa Bay Chapter.

\* \* \* \* \*

#### MAXWELL'S LATEST

A new edition of Florida Fruits is now available, authored by Dr. A. Krezdorn and Lewis Maxwell. We haven't seen the new edition but we understand that it upgrades the previous issues. The price has also increased to \$4.00. The new edition will be available at the tree sale, October 14, and also at the book table at our subsequent meetings.

\* \* \* \* \*

#### GET YOUR LATEST GARDEN GUIDE

The October/November Florida Garden Guide now available in garden shops has an article by our friend Gene Joyner of West Palm Beach. The article is titled, "Selected Tropical Fruit for the Dooryard". This should be interesting reading despite last winter's damper on tropical fruit growing.

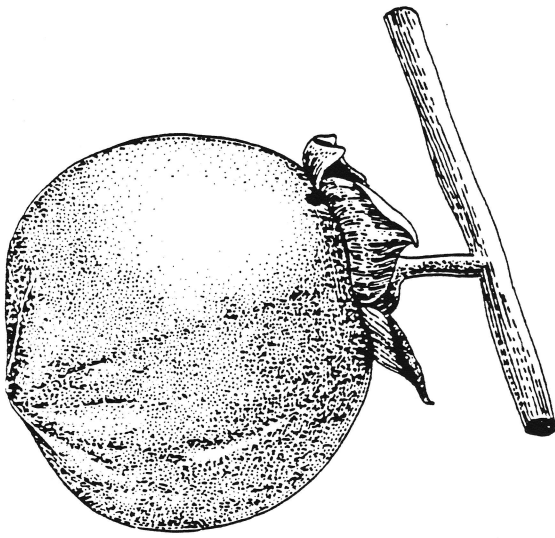
\* \* \* \* \*

#### Recipe of the Month:      MUSCADINE UPSIDE DOWN CAKE      (taken from Florida Market Bulletin)

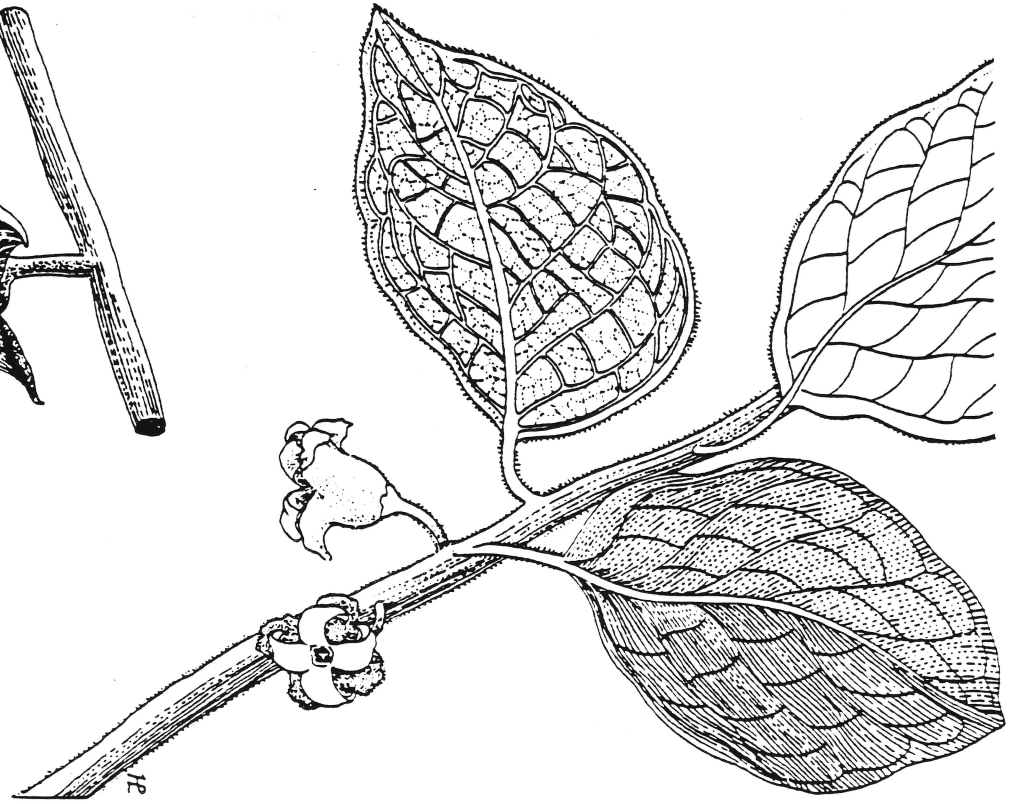
5 C. puree & juice  
2 C. sugar  
3 C. plain flour  
3 tsp. baking powder  
1/8 tsp. salt  
3/4 C. butter or margarine  
3 eggs  
3/4 C. milk  
3/4 C. light brown sugar

Mix puree and juice with 1/2 cup sugar. Sift flour, baking power and salt together. Cream 1/2 cup butter or margarine with remaining sugar; slowly adding eggs one at a time. Alternately blend in flour mixture and milk. Melt brown sugar and 1/4 cup butter in 2 x 9 x 11-inch pan, add muscadine grape mixture, cover with batter. Bake in a 350-degree oven for 45 minutes or until done. (This cake freezes well.)

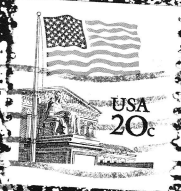
\* \* \* \* \*



Persimmon  
*Diospyros kaki*



Tampa Bay Chapter Newsletter  
Rare Fruit Council International, Inc.  
P O Box 260363  
Tampa FL 33685



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