

NEWSLETTER

APRIL 1985

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

EDITORIAL COMMITTEE:

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(including renewals)

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

NEXT MEETING. APRIL 14, 1985

MEETING PLACE COMMUNITY ROOM UNDER WEST RAMP,

TAMPA BAY CENTER SHOPPING MALL, BUFFALO & HIMES AVENUES NEXT TO TAMPA STADIUM. (TAKE DALE MABRY TO BUFFALO AVENUE, AT STADIUM.)

PROGRAM

"SELECTED FRUIT TREES FOR DOOR YARD PLANTING IN CENTRAL FLORIDA", by Gene Joyner. This should be a very informative presentation about those trees that we are primarily interested in, namely ones that will produce in our own yard.

NEW MEMBERS:

Walter & Blanche Frati, 2885 Meadow Wood Dr., Clearwater 33519, 813-786-1811 Russ H. Malone, 2883 Los Gatos Dr., Belleair Bluffs, 33540, 813-581-8966 Duncan McClellan, 6030 River Trace, Tampa 33607, 813-879-6170 or 985-6429 Lloyd P. & Lottice Shipley, PO Box 16163, Temple Terrace 33687, 813-626-1030

HOSPITALITY TABLE - MARCH

Christine Prodanas - Walnut Fingers Joan Miller - Banana Bread Lillian & Arnold Stark - Sapodilla Hamantaschen Lewis Maxwell - Jicama Priscilla Lachut - Blueberry muffins, Prickly Pear Jelly, Wheatsworth Crackers, Papaya Chunks Keith Norton - Pineapple-Pear Jam, Rusk Beasor - Apricot Oatmeal Cookies

What did the muskmelon say to the amorous honeydew? "Sorry, honey, but we cantaloupe!"

What was Al Jolson's favorite fruit? Mamey.

IF YOUR ADDRESS LABEL IS CIRCLED IN RED, YOUR DUES PLEASE TRY TO ARE DUE. PAY YOUR DUES AT THE NEXT MEETING OR MAIL A CHECK TO THE CLUB.

This past meeting was definitely another winner! Many of our members wanted to gain some firsthand knowledge about grafting techniques, and everyone left our workshop having been tutored by some real pros. Many of us actually performed our first attempt at the technique. If your attempt succeeds, great! If not, don't become discouraged, and keep practicing, for experience leads to success. Our membership again has proven itself of great benefit to our program, and heartfelt appreciation is extended to Joe Constantine, Herb Hill, and Tom Hughes for their expert tutelage. Thanks also go to all those who provided rootstock and/or scionwood for the workship: Joe Constantine, Betty Dickson, Bob Duke, Albert Greenberg, Bob Heath, Herb Hill, Doris Lee, Armando Mendez, Arnold & Lillian Stark, and Walter Vines. If I have failed to mention anyone, I apologize. Much thanks to you all

We all extend warm wishes to Christine Prodanas for a complete and speedy recovery from surgery. Hurry back, Christine, we miss you!

The response to our seed distribution for trial plantings project was disappointing. Only about a dozen people picked up seed packets, and only of 1 or 2 varieties each. I really hoped for a much greater response. In case I did not state the objectives and regulations of this project clearly enough at the last meeting, let me reiterate. Our goal is to produce herb and vegetable plants of unusual varieties, so as to have a wider variety of plants for sale at our annual plant sale, and to determine what varieties not usually grown in our area would in fact be useful additions to our Florida produce basket (homegrown or commercial). We hope that many of our members will participate in this project. We wish to know which specific types you will attempt to grow (hence the sign-up sheets), and then we would like a short written report from each participant, giving information as to cultivation methods, and success or failure rates. We also wish a 33% return to the club of plants and/or produce, for plant sales, drawings or general distribution. The remaining 67% of production belongs to the grower. Each participant gains an opportunity to grow a larger variety of plants in his or her garden, without the expense and waste of ordering many different seed varieties individually. It is also conceivable that you will be participating in a project that may have far-reaching effects upon agriculture in Florida. If you would now like to participate, please call me (621-4987) and I'll mail you seed, or pick some up at the next meeting.

Another project in which there was a lack of participation is the Botanical Council's Eastlake exhibit/sale scheduled for the end of this month. Since this is a community project, I feel our occasional participation in Council activities is both important and necessary. Unfortunately, only 5 people signed up for participation (either for selling/exhibiting plants, or manning our booth), and this is not sufficient to allow us to participate. By the time this newsletter reaches you, it will be too late to decide to participate, and, unless my telephone campaign is successful, we will probably discontinue our membership in the council. I hope our future projects meet with more success.

One more thing: Will someone <u>please</u> volunteer to organize the hospitality table for the next meeting? We will also need this task completed by someone for future meetings (either a single individual, or an alternating group). If you can help out, call me.

See you at the next meeting!

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Knock! Knock!

"Who's there?"

"Banana!"

"Banana who?" (to be continued)

GRAFTING

Grafting is a method of joining a part of one plant with another in a way that will cause them to unite and grow as a single unit. Since any mechanical means which achieves proper contact between parts of two different plants may lead to a successful graft, it follows that practically unlimited methods of grafting are available. However, we are concerned here with the simpler and more common means of grafting as shown in Figures 1 through 5.

Grafting of deciduous trees such as apples, peaches, pecans, jujubes and persimmons is normally done during the dormant season, preferably immediately before the tree is due to bud out. Non-deciduous trees such as oranges, loquats, carambolas, may be grafted at any time during the year when new growth is imminent. Avocados are normally grafted late in the winter just before spring growth begins. There are many reasons for grafting but the most common is probably to propagate a desirable plant by joining small portions on to an established seedling tree. With certain plants, propagation by rooting of cuttings may be more satisfactory but with most fruit trees, grafting has many advantages. Since seedlings from desirable fruiting trees frequently results in undesirable fruit, some methods of propagation which preserves the quality of the fruit is necessary. Only plants with close botanical relationship can be grafted successfully; unrelated plants have physiological differences which prevent a union. Viruses also may cause a grafting failure. A successful graft can only be obtained when the scion is oriented as it normally grows. The scion fitted upside down on a root stock will not grow properly.

The established plant or seedling onto which a graft is made is called the root stock. The portion of the desirable fruiting tree being grafted onto the root stock is called the scion. In making the graft, it is important that the scion be protected from drying both before and after joining. This is usually done by covering the exposed surfaces of the scion with a plastic bag or grafting tape, entirely covering the scion. After grafting it is important that the soil moisture be kept relatively high. If the root system of the root stock is allowed to dry out grafting will be a failure. It is important that the graft union be a clean snug fit with intimate contact of the cambium layers in both the scion and root stock. Wrapping the union with grafting tape provides this intimate contact as well as providing support for the scion on the root stock.

Splice Graft. This method is the simplest way to join scion to root Stock and scion should be stock. of equal thickness, from 1/8" to 1/2" in diameter. Make a long diagonal cut of equal length on the scion and root stock. cut surfaces together and use grafting tape to hold the parts together as shown in Fig. I. As the scion and root stock are the same size, the cambium layers should match exactly. Allow at least two active buds in the scion wood and cover the entire scion with a plastic bag until the scion buds out.

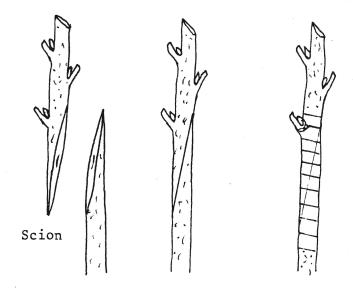


Fig. I Splice Graft

Whip & Tongue Graft. This is one of the most commonly used and useful grafts for woody plants. It is used for top working and producing new plants primarily on deciduous trees. It works best with stock and scion or equal diameter and less than 1/2" in thickness. Make a long diagonal cut in both the scion and stock as in the splice graft. Make the second or tongue cut on stock and scion by splitting at the center of the first cut down through the center core of the stem until the split is opposite the base of the first cut. After the tongues are cut, pry open the tongues and insert into each other until they are interlocked as shown in Fig. II. Secure the parts by wrapping tightly with grafting tape. If the scion is smaller than the stock, fit the tongues together so that the outside surface of the stock and one side of the scion are aligned. Cover the entire scion with a plastic bag until the buds sprout.

Cleft Graft. Cleft grafting is a very simple and commonly used grafting method. The scion may be anywhere from 1/8" to 1/2" in diameter and should have two to three active buds. stock may be from 1/8" to 4" in diameter. Cut off the root stock at a right angle in relation to its main axis. Use a knife for small stock and a clefting tool for large stock to split the stock down the center for 1 to 3 inches. If the stock is large, it may be necessary to drive a wedge down the center of the stock to open the split to receive the scion. scion is within half the diameter of the root stock, only one scion will be used. the scion is less than half the diameter of the root stock, two scions will be used. The scion is tapered as shown in Fig. III. Insert the wedge of the scion into the stock so that the cambium layers are in contact on one side or both. The scion should completely fill the split in the root stock so that contact exists along the length of the entire wedge. Wrap the union with grafting tape and cover the entire scion with a plastic bag.

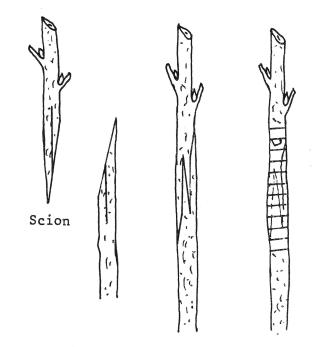


Fig. II Whip & Tongue Graft

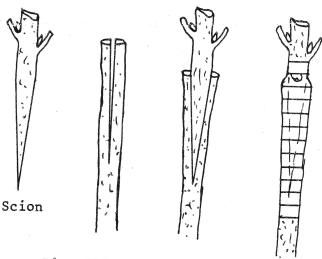


Fig. III Cleft Graft

Side Graft. The side graft may be used for producing new plants and is very successful on citrus, avocados, carambolas, loquats, etc. It provides for a large surface of cambium contact and for this reason a union is most likely to occur. Make a rather shallow cut about 1-1/2" to 2" long on the side of the stock, cutting slightly inward as the cut is made. At the base of this cut, make a short inward and downward cut to intersect with the first cut, thus allowing removal of a piece of wood and bark. It is preferable that the stock and scion be relatively the same size. The depth of the cut in the stock will be dependent upon the size of the scion wood. Prepare the scion

with a long cut the same length and width as that of the first cut on the stock. Make a short cut on the opposite side of the base of the scion to match that in the root stock. Insert the scion in the root stock as shown in Fig. IV. Secure the scion by wrapping with tape and covering the scion wood with a plastic bag. It is not necessary to top the root stock until the scion buds begin to grow.

Approach Graft. The approach graft is used to graft together two plants while both remain on their own roots. This is particularly advantageous in grafting plants that are exceptionally hard to graft. It affords the least shock to the scion wood and is almost 100% effective. The scion in this case is usually a limb of a tree growing in the ground. The root stock is normally in a pot which can be tied up to the growing tree so that the scion limb is adjacent to the seedling tree in the pot. A single long smooth cut is made on adjacent surfaces of the scion and root stock. The cuts are brought together and wrapped tightly with grafting tape. No additional treatment is necessary with the exception of maintaining the moisture in the potted plant. After the graft union is assured, the top of the potted plant is removed and the potted plant is cut loose from the tree below the graft union as shown in Fig. V.

For additional information on grafting, see the following:

"They Why and How of Home Horticulture" by D.R. Bienz; W.H. Freeman and Co., San Francisco.

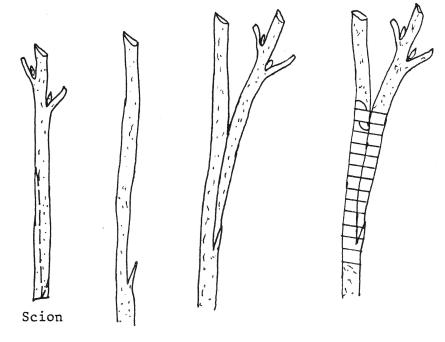


Fig. IV Side Graft

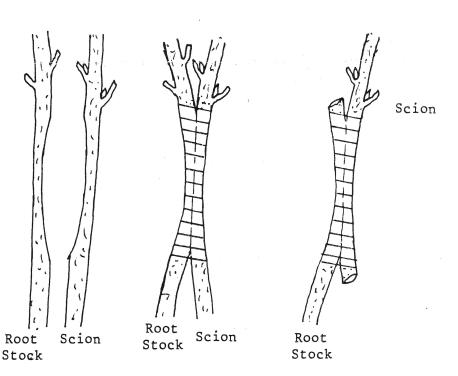


Fig. V Approach Graft

"The Grafter's Handbook" by R. J. Garner; Oxford University Press, New York.

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Lettuce not be radish in our judgement of these corny jokes. They just seem to turnip while composting the Newsletter.

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JICAMA

Lewis Maxwell has provided some information about growing jicama, or yam bean, Pachyrrhizus erosus, a beautiful, climbing, 12 foot vine, which grows best in the hot, wet tropics. It is grown easily from seed, and produces a single turnip—shaped tuber about 6-8" across. The tuber, which is best after a single season's growth (the vine is deciduous, and the tuber should be dug when the vine begins to die back), is usually eaten raw, as a snack, or in salad, but may be cooked like a white potato. Although the purple blossoms would add to your garden's beauty, removing them results in larger tubers (leave a few to produce replacement seed).

Jicama is native to Mexico and northern Central America, but is also widely grown in India, Hawaii, Singapore, and the Phillippines. The composition of the tuber is 87% water, 1/2% protein, .1% fat, 10.6% carbohydrates, .7% fiber, and .3% ash. Opinions regarding its flavor are extremely varied. Some people highly esteem it, while others... well... One major note of caution: The seedpods, seeds, and leaves of the jicama contain highly toxic substances, and under no circumstances should be ingested!

PRICKLY PEAR

Stanley Lachut recommends growing the prickly pear cactus, Opuntia littoralis, for both its pretty, yellow flowers and juicy, red fruits (they also do a good job of keeping stray dogs and neighbors out of your yard - ouch!). The fruits may be eaten fresh, ormade into delicious jelly (many of us sampled Priscilla Lachut's recipe at the last meeting - great!). Stan will bring some pads for planting (1/3 deep in sandy soil) to the next meeting.

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NEW OFFICERS

As most of you know, the Nominating Committee's slate of proposed Board of Directors was elected as proposed at the last meeting. Following that meeting, the new Board met to elect Officers and Committee Chairpersons. They are as follows:

President - Arnold L. Stark Vice Presidents - Bob Heath & Paul Rubenstein Treasurer (temporary) - Irene Rubenstein Recording Secretary - Bruce Beasor Corresponding Secretary - Kay Netscher

Chairpersons:

Membership - Betty Dickson
Plants & Seeds - Lillian M. Stark
Library - Kay Netscher
Book Sales - Doris Lee & John Victor
Program - Bruce Beasor & Walter Vines
Research - Bob Heath
Charter & Bylaws - Bob Heath
Tissue Culture - Walter Vines
Annual Plant Sale - Paul Rubenstein & Tom Goldsworthy
Newsletter - Theresa Heath

NOTES FROM HERE AND THERE

Unfortunately, when planning this year's schedule, we repeated what appears to be our annual blunder (or should I say one of them?): failing to consider that the second Sunday in May is Mother's Day! Last year, we learned that trying to change our meeting date for this one meeting caused at least as many problems as it solved! Therefore, we will not attempt to change our shedule. We apologize to those of you for whom this presents a problem, and we will try to plan ahead to avaoid this conflict next year. (Bruce, Walter and Irene, please reread the last sentence!) As for this May, why not bring your mother to the meeting? She will either enjoy it immensely, or disinherit you. Surely, it's as good as giving her a fruit basket (only a bit nuttier!).

* * *

Joe Constantine has added to our knowledge of persimmon culture. His experience in raising fine persimmons has taught him to never use inorganic nitrate fertilizers, as the root system is highly sensitive, and is easily burned, with possible consequent death of the tree. He recommends using only organic fertilizers such as well-composted cow or chicken manure, and supplemental trace elements. Arnold and Lillian Stark have experienced similar fertilizer sensitivity in etrog (citron).

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A reminder from our county citrus extension agent: It is illegal to sell or move any citrus trees, even seedlings or budwood, except from state inspected and approved nurseries. It is for this reason that our grafting workshop excluded citrus material.

* * *

Anyone who is interested in participating in Tom Economou's upcoming Jamaica trip, or any of his other excursions, may contact him at Pathfinders, 1-800-432-7503.

* * *

Your Newsletter Editorial Committee would appreciate some feedback from our membership as to how we are doing. Your critique, whether positive or negative, will be gratefully accepted, and your suggestions, submissions, or requests will be greatly appreciated.

* * *

This month marks the beginning of our new fiscal year. In keeping with our bylaws, all memberships coincide with our fiscal year. Therefore, all membership renewals are due by this month's meeting. If you have not yet paid your dues (there are over 50 members in this category), please do so by this next meeting. If you allow your membership to lapse, reinstatement will not be subject to proration. You will still have to pay the year's dues, but will have temporarily stopped receiving your newsletter. Reinstatement is a hassle with respect to bookkeeping and computer records, so please cooperate with us, by keeping your membership current. Thanks.

MARCH PLANT RAFFLE

PLEASE-PLEASE PRINT YOUR NAME ON THE RECORD SHEET IF YOU ARE FORTUNATE ENOUGH TO WIN A PLANT.

Plant	Donor	Winner
Company and the second control of the Second		
Chayote Chayote Tanenashi Persimmon Nopal Opuntia Cactus Nopal Opuntia Cactus Red Passion Fruit Giant Grenadilla Black Radish Malanga Plantain Banana (cooking)	RFCI RFCI RFCI RFCI RFCI Stark Stark Stan Lachut A. Mendez A. Mendez D. Lee	Kay Netscher Kay Netscher Abe Azar B. Beasor Bob Heath Louis Alarcon Albert Greenberg Christine Prodanas Pearl Nelson Steve Roberts Lloyd Shipley Walter Vines Keith Norton
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FRUIT TREES FOR CENTRAL FLORIDA

by Bob Heath

Second in a series of articles on fruit trees especially suited to cultivation in central Florida.

CITRUS

Citrus in central Florida can hardly be described as rare fruit, but it is so well adapted to this area that we do well to incorporate some in our landscaping. In Florida citrus is juicier, sweeter and larger than in most other areas of the world. Citrus is undoubtably one of the most diversified of fruiting species including as it does, grapefruit, oranges, tangerines, lemons, limes and many others. Here we will be concerned only with these most common varieties. The graph shows the fruiting time for various citrus species. As you can see, with careful selection of a few citrus types it becomes possible to have ripe fruit on your trees nearly year round. As with all fruiting trees, citrus requires a certain amount of care for good results.

THE NAVEL ORANGE

The Navel orange is one of the most important orange varieties because of its excellent eating quality. It has a rich orange flavor, is easy to peel and is easy to separate into segments. It ripens early and so can be grown in colder areas than the Valencia because it ripens before early frosts. The tree is round topped, medium size, with dark green foliage. The fruit is large, deep orange in color and has very few seeds.

THE VALENCIA ORANGE

The Valencia is probably the most important commercial orange variety in the world. Just as the Navel is the best eating orange, the Valencia is king of the juice oranges. The Valencia is very late, not ripening until

NAVEL ORANGE
VALENCIA ORANGE
PINEAPPLE ORANGE
HAMLIN ORANGE
ORLANDO TANGELO
MINNEOLA TANGELO
TEMPLE ORANGE
ROBINSON TANGERINE
DANCY TANGERINE
HONEY TANGERINE
RUBY RED GRAPEFRUIT
PINK GRAPEFRUIT
WHITE SEEDLESS GRAPEFRUIT
DUNCAN GRAPEFRUIT

late winter and early summer. The fruit will be on the tree during the entire winter and a hard freeze will usually damage the crop. The fruit hangs on the tree for an exceptionally long time, actually improving in quality as it ages. The tree is large, vigorous growing and round shaped. The fruit is medium size with few seeds, of excellent flavor and is exceptionally juicy. It is our number one recommendation for a juice orange.

THE PINEAPPLE ORANGE

The pineapple orange originated in Florida and is a major commercial variety here. The name is derived from the delicate fragrance of the fruit. It is a popular juice orange. The tree is medium size, vigorous but less cold tolerant than the Navel and Valencia. The fruit is small with variable quantities of seeds, and is rich, sweet and juicy.

HAMLIN ORANGE

The Hamlin orange also originated in Florida as a seedling. It is an excellent juice orange, very popular in Florida and in Arizona. The tree is medium size and vigorous, perhaps more hardy than the Navel and Valencia. The fruit is medium size with few or no seeds, sweet and juicy.

ORLANDO TANGELO

Tangelos are a cross between the tangerine and the pomello. The Orlando tangelo has a unique flavor similar to a tangerine and is an excellent eating fruit. It is very juicy and matures early, before frost, in the fall. It is hardier than the oranges. The tree is medium large and vigorous, with deep green leaves. The fruit is large, slightly flattened, and relatively easy to peel, but is somewhat seedy.

MINEOLA TANGELO

The Mineola tangelo is a popular commercial fruit in Florida. It is our recommendation for home use. For best fruit production a pollinator is recommended, Dancy tangerine or Temple orange. The tree is medium large and vigorous. The fruit has a prominent neck, somewhat pear-shaped, rich and tart, juicy and aromatic. It peels easy but is rather seedy.

DANCY TANGERINE

The Dancy tangerine is the leading commercial variety in the United States. Florida is the major producer. It is a sweet, excellent eating tangerine but has a tendency to bear in alternate years. The tree is medium large, erect growing and vigorous.

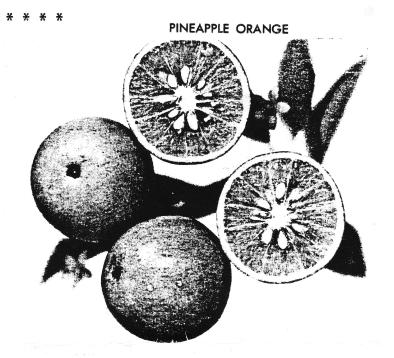
The fruit is small to medium, red-orange in color, exceptionally easy to peel but very seedy.

HONEY TANGERINE

The Honey tangerine is a cross between the King and Mediterranean tangerines. The fruit is small but sweet and is a heavy bearer. Flavor may be superior to the Dancy. The tree is medium large and vigorous. The fruit is smaller than the Dancy, yellow orange in color, easy to peel and seedy. The juice is rich and very sweet.

And again. . .

IF YOUR ADDRESS LABEL IS CIRCLED IN RED, YOUR DUES ARE DUE. PLEASE TRY TO PAY YOUR DUES AT THE NEXT MEETING OR MAIL A CHECK TO THE CLUB.



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