



NEWSLETTER

APRIL, 1987

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

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(INCLUDING RENEWALS)

MEETINGS ARE HELD THE 2nd SUNDAY OF EACH MONTH AT 2:00 p.m.

NEXT MEETING APRIL 12, 1987

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

PROGRAM DR. GARY ELMSTROM, Director, IFAS
Agricultural Research Center at Lees-
burg, will speak on new varieties of
grapes and watermelons.

NEW MEMBERS:

William Paul Mitchell, 1220 E. Henry Ave., Tampa FL 33604, 238-3332

Diane B. Standifer, 4711 Foxshire Cir., Tampa, FL 33624, 962-7357

* * *

The new Board of Directors for the coming year elected by the membership during our March meeting are as follows:

Bruce Beasor	Kay Netscher	Al Hendry
Celso Gomez-Sanchez	Arnold Stark	Bill Ryland
Bob Heath	Lillian Stark	Nels Gullerud
Armando Mendez	Walter Vines	Robert Eliason

The new Board of Directors has elected its officers and chairmen for this fiscal year. They are:

President	Al Hendry
Vice President	Bob Heath
Treasurer	Kay Netscher
Recording Secretary	Bruce Beasor
Corresponding Secretary	Nels Gullerud
Librarian	Robert Eliason
Membership	Armando Mendez & Bill Ryland
Newsletter	Bob & Terry Heath, Arnold & Lillian Stark
Hospitality Table	Bea Seekins & Felicia Mendez
Tree Sale	Arnold Stark & Bob Heath
Research	Bob Heath
Program	Bruce Beasor & Walter Vines

continued....

Officers & Chairmen, continued:

Plant Raffle. Harold Seekins
 Seeds Arnold Stark
 Tissue Culture. Walter Vines
 Book Sales. Linda Lee

One of the exciting things about our new Board is that it contains several of our newer members. We are most grateful of their participation, and look forward to working with them for a long time to come.

* * *

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.

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. I. 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. II.

Splice Graft. This method is the simplest way to join scion to root stock. Stock and scion should be 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. Fit cut surfaces together and use grafting tape to hold the parts together as shown in Fig. III. 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.

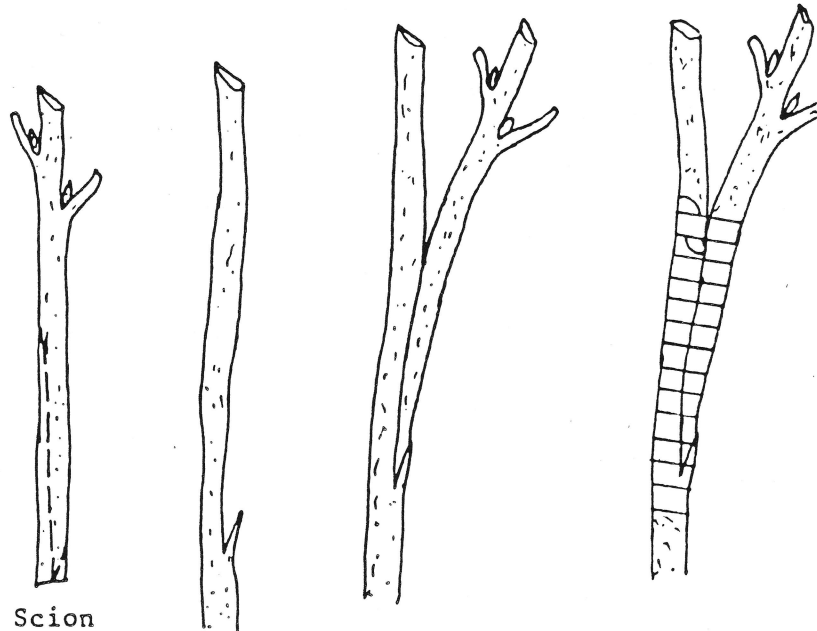


Fig. I Side Graft

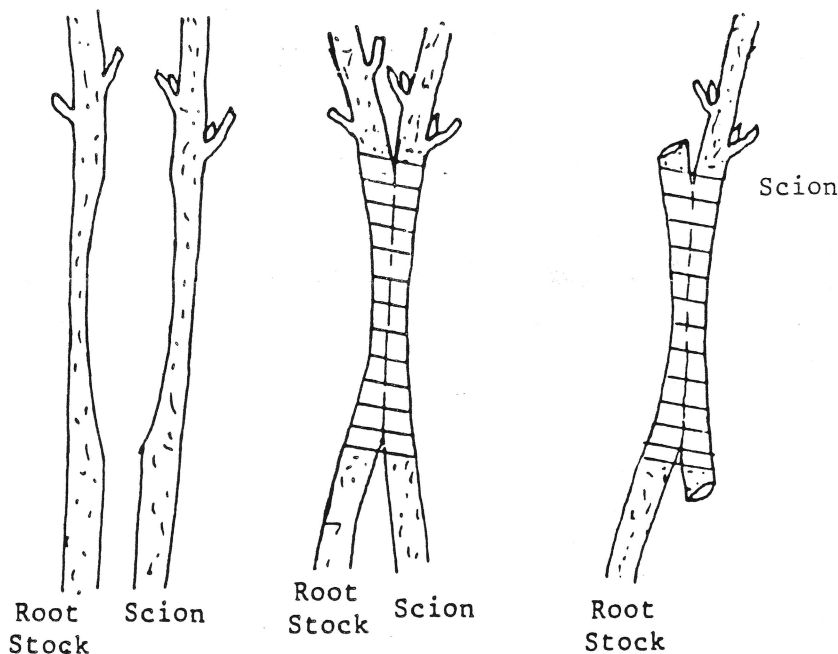


Fig II Approach Graft

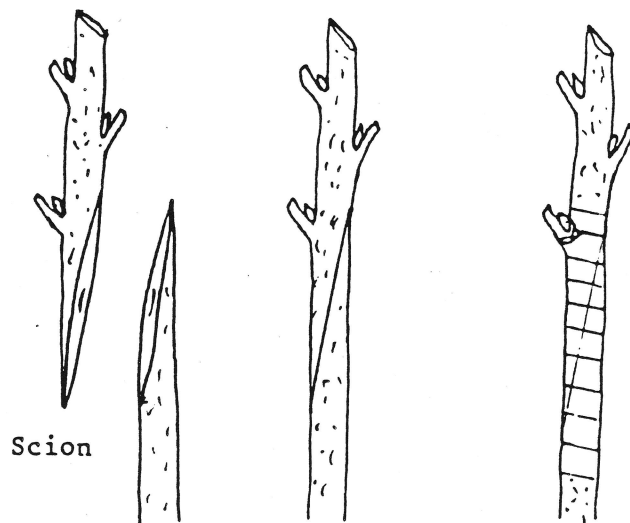


Fig. III Splice Graft

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. IV. 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.

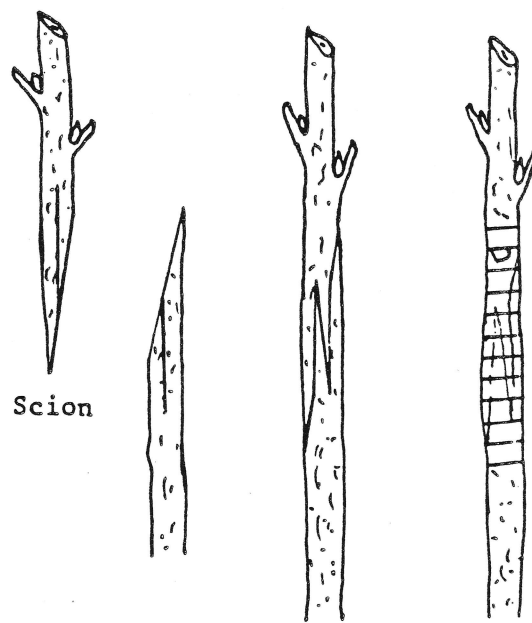


Fig. IV Whip & Tongue Graft

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. The 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. If the scion is within half the diameter of the root stock, only one scion will be used. If 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. V. 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.

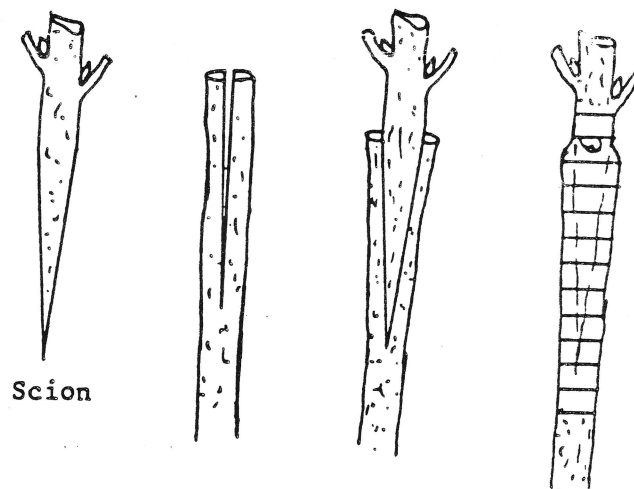


Fig. V Cleft Graft

For additional information on grafting and other methods of propagation, a comprehensive brochure is available from the County Extension Service in Seffner. Ask for "Propagation of Fruit Crops" circular #456. Their phone no. is 621-5605.

Also, see the following: "The Why and How of Home Horticulture" by D.R. Bienz; W.H. Freeman & Co., San Francisco; and "The Grafters Handbook" by R.J. Garner; Oxford University Press, New York.

FIELD TRIP INFORMATION

For those of you joining us on our Homestead excursion, here are some specifics:

Saturday, April 25, 1987, we will be meeting at 9:00 a.m. at the IFAS Tropical Research and Education Center, 18905 S.W. 280th Street, in Homestead (Telephone 305-247-4624). Dr. Carl Campbell will be giving us a tour of the tropical fruit plantings.

We will then take a lunch break, perhaps stopping at the Botanical Gardens, a combination restaurant, nursery, and garden (mostly ornamental) in the area. We will then meet at 1:00 p.m. at the Redlands Fruit and Spice Park, 24801 S.W. 187th Ave., Homestead (Tel. 305-247-5727). Chris Rollins or one of his associates, will give us a tour of the grounds.

You may wish to bring plastic bags and labels to collect seed. We may also be allowed to have some fruit and/or cuttings, so again, you may want to be prepared. Please remember that there is still a threat of citrus canker infestation, so be sure not to pick any citrus fruit, or even touch citrus plants. Also, don't forget to bring your camera.

I would like to thank Harold and Bea Seekins, who took the time to get information on accommodations in Homestead from AAA. In Homestead itself, there are at least three available motels: the Everglades Motel on Krome Ave. (305-247-4117), the Best Western Homestead Inn off of U.S. 1 (305-245-1260), and a Holiday Inn on Homestead Blvd. (305-247-7020). Campsites are available at the Chekika State Recreation Area (305-253-0950), and the Goldcoaster MH & RV Park (305-248-5462). There also are some motels and campgrounds in nearby Florida City.

Some of those attending will be staying with friends or relatives in the Miami area. Others of us have made arrangements to stay at the Everglades Motel (above), as it is only about one mile from each place we are visiting. Should you have any questions about the trip, call me (Arnold Stark) day: 932-3731; eve. 621-4987.

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Congratulations are due Harold and Bea Seekins, whose granddaughter in Oak Ridge, Tennessee has just been married!

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Heartfelt condolences to Bobbie Puls, whose husband, Richard, has passed away suddenly of a heart attack.

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Hospitality Table:

Bob Heath - Preserved Kumquat

Al Hendry - Pepper Jelly & Cream Cheese & Crackers; Passion Fruit & Carambola Juice

Janet Conard & Al Roberts - Papaya Upsidedown Cake; Candied Citrus

Glen Myrie - Tropical Fruit Juice

Bea Seekins - Mixed Fruit in Ginger Sauce

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RECIPES OF THE MONTH:

PAPAYA UPSIDEDOWN CAKE (Janet Conard)

1-1/2 cup ripe sliced papaya - marinate overnight to draw syrup, drain. Melt 2 Tbs. butter in a square baking pan. Remove from heat, and spread 1/4 cup of dark brown sugar into butter on bottom of pan. Arrange drained papaya slices and 1/3 cup pecan halves in layer over sugar. Mix 1-1/2 cup biscuit mix, 1/2 cup sugar, 1 egg, 1/2 cup milk, 2 Tbs. cooking oil, 1 tsp vanilla. Mix 4 minutes at medium speed with an electric mixer, scraping sides of bowl with a spatula. Pour batter over sugar/fruit in baking pan. Bake at 350 for 35 minutes or until a toothpick comes out clean. Invert pan on platter. Allow pan to remain in place on cake for 2 minutes and then remove it.

MIXED FRUIT IN GINGER SAUCE (Bea Seekins)

Place 2 Tbs cornstarch in 1/3 cup cold water and set aside. Drain a large can of pineapple chunks. Measure liquid and add enough water to reach 2 cups. Combine this liquid with 1/2 cup honey, 3 Tbs lime juice, and 1 tsp ginger. Bring to a boil. Add cornstarch in water, reduce heat and cook until thickened and clear. Cool. Pour sauce over any desired selection of cut up fruit, mix gently, cover and chill. Fruit suggestions: 3 sliced peeled kiwi, 5 large sweet sliced carambolas, pineapple chunks (drained), 2 bananas cut in chunks, seedless grapes.

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Residents of central Florida beware! We have our own version of Bigfoot stalking the countryside. It has orange fur and is known affectionately as "Kumquatch".

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March Plant Raffle

Plant Name	Donor	Winner
Papaya Fruit	Bob Duke	A. Mendez
Papaya Fruit	Bob Duke	B. Seekins
Papaya Fruit	Bob Duke	Tom Goldsworthy
Papaya Fruit	Bob Duke	?
Papaya Fruit	J. Murrie	Linda Lee
Papaya Fruit	J. Murrie	N. Gullerud
Dixie Grape	H. Klaus	N. Gullerud
Papaya	RFCI	Diane Standifer
Grumichama	Heath	L. Alarcon
Pineapple	Heath	R. Eliason
Pineapple	Heath	Doris Lee
Guava	Heath	J. Murrie
Banana	Nels Gullerud	G. Merrill
Chayote	L. Shipley	Eliason
Chayote	L. Shipley	Janet Conard
Chayote	L. Shipley	D. Lee
Rosemary	Betty Dickson	Al Roberts
Rosemary	Betty Dickson	A. Mendez
Brown Turkey Fig	Doris Lee	L. Alarcon

From the Florida Market Bulletin, March 15, 1987:

Try a little tropical adventure at your dining table by serving an unusual dish featuring an unknown fruit grown right here in Florida: center a meal around carambola.

Part of carambola's uniqueness comes from its unusual shape. When it's cut in cross sections, the slices are star-shaped, and are very attractive for salads or fresh fruit combinations. The carambola is a waxy appearing yellow to golden orange fruit, three to five inches long with five prominent ribs running lengthwise. If you buy the carambola with green edges, wait until the edges turn brown to eat it. Carambola is available throughout the year.



This star fruit can be used to garnish a chocolate cake. Or, it can be used in stir fry dishes with chicken, pea pods or peppers. Be sure to add the carambola last. In a more traditional meal, substitute slices of carambola for pineapple garnishes on baked ham... delicious!

A new listening device can detect chewing and movement sounds of larvae hidden in grapefruit and other fruits amid the din of a packinghouse. Once infested fruit is identified, it can be removed before shipping.

- Agricultural Research

March 20 has been designated National Agricultural Day. Florida fares well in the nation's agricultural statistics. The state leads the entire nation in more than a dozen major commodities and ranks ninth in the nation in farm cash receipts. One interesting note - Florida farmers netted \$1.7 billion, half as much as California, which had three times the total receipts.

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GREAT KUMQUATS IN HISTORY:

When Apple and Leaf ate the forbidden fruit they were plum shocked at the uprooting which followed. But they were still able to raise a little cane.

When Alexander the Grape invaded Pearsia entering the capitol city of Persimmonapolis, conditions were seedy. But he didn't vegetate and the tendrils of western citrusization grew and flowerished.

Genghis Pecan grove everybody nuts when he discovered that the Great Wall of China was built of Pomegranate and his hopes of invasion were squashed.

Murcott Polo brought jujubes from China. The Italians rejected them as a pizza topping.

In 1492 Carambola sailed the ocean blue, in the Naranjilla, the Pinzon, and the Sapote Mame. He discovered nothing. Isn't that the pits?

When Shakespeare wrote his play, "Hamlin, Quince of Denmark", it opened in the new Globe Artichoke Theater. The actors read their limes from cue-curbits and the audience grew mellon-choly.

Abraham Longan delivered the Vegetable Propagation all a-clone.
The Confectioneers Dates of Asparagus protested: "We will rice
up and send those Akees running."

President Teddy Rutabagas built the Lychee Canal across the
Isthmus of Banana.

* * *

What type of bread grows underground?

Answer: A Rutabagel.

* * *



Sugar Apple

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