



# NEWSLETTER

MARCH 1989

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

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(including renewals)

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

NEXT MEETING . . . . . MARCH 12, 1989

MEETING PLACE. . . . . HILLSBOROUGH COUNTY AGRICULTURAL  
BUSINESS CENTER. (COUNTY AG. AGENTS'  
BUILDING, SEFFNER)

Take I-4 to Exit 8 South, State Road 579. Go past traffic light at U.S. 92 intersection. Building is less than 1/2 mile on left (East) side of U.S. 92. Use parking lot. Meeting room is in rear of building. Main door will probably be locked. Walk around.

PROGRAM . . . . . DR CRAIG CHANDLER is a research  
scientist at the Dover Strawberry  
Research Station. He is involved  
in the strawberry breeding program  
which is doing some exciting things  
with strawberries. This should be  
an interesting program for those  
interested in growing these little  
red jewels. As usual, we will have  
our tasting table and plant raffle.

## NEW MEMBERS:

Charles & Alicia Pruet  
3709 W. Joe Sanchez Rd.  
Plant City, FL 33566  
754-0735

Melvin Luxenberg  
2116 Swan Lane  
Palm Harbor, FL 34695  
725-1122

Frank & Linda Pupello  
5202 Vaughn Rd.  
Plant City, FL 33566  
986-4784

Hugo Goodyear  
2211 Alder Way  
Brandon, FL 33511  
689-0754

## DUES ARE DUE

Every membership is up for renewal at the March meeting. Your dues are due then. You may bring your dues to the March meeting or mail them in.

## BONSAI, by Skip Coe

Skip opened his presentation with the comment that bonsai is for everyone. Anyone can learn how to do it. Everything that is done in bonsai, fertilizers, soils, herbicides, insecticides and various propagation techniques can be used in any other branch of horticulture. One thing different is that with bonsai, we are working with an art form, which presents a slightly divergent view and philosophy between Eastern thought and Western thought.

Bonsai originated in the Orient and is a reflection of their philosophy. It is a slow and deliberate hobby but an art form that is dynamic because the tree is changing in its character, its shape and its visual perception. Bonsai consists of the ardent artist capturing in miniature the aged appearance of an old tree growing in a shallow container, vessel or pot. A bonsai in a container, if its properly cared for, particularly the oaks and pines, can live for a long, long time. Some of the bonsai trees in Japan are 300 to 400 years old, handed down from one generation to the next. However, bonsai in America is very young, since it didn't get started here until after World War 2. Skip got into bonsai 14 years ago when he saw his first bonsai in North Carolina. He and his wife happened into a little store called the Stone Lantern, a little import shop for Oriental things. In the back they had a small enclave, a presentation area where they had some bonsai. When he saw the first tree, something clicked. From that moment on, he was captured by the intrigue of bonsai.

In bonsai, there is what is called the Golden Mean. It is a proportion of 1 to 6 which means that the trunk diameter of a tree should be 1 to 6 compared to the height of the tree. In other words, if the trunk is 1" in diameter, the tree should be 6" high. If the trunk is 2" in diameter, the tree should be 12" high. In brief, you measure the diameter of the trunk at its base and then using the proportion of one to six, you determine the height of the tree.

After this brief introduction, Skip showed us slides of bonsais. The first slide was a perspective drawing of a bonsai tree, designating the three dimensional appearance of the bonsai and the six views that it presents, front view, back view, two side views, top and bottom views. The most important of which is, of course, the front view.

The next slide showed the different types of bonsai. The first is the formal form, a perfectly straight vertical trunk, which is the most normal design of a tree. The next design was an informal design where the trunk is vertical but curved. The third form is cascade, where the trunk grows down as in mountainous areas on cliffs and bluffs. Then there's the slanted form of windswept trees that lean off to the left or right and present a windblown configuration.

The next few slides were of individual bonsais, showing the various forms and shapes that these beautiful marvels can take. The slides were of black pine, which grows well in Florida, a maple with large spreading root system giving the impression of great age.

In bonsai, there are a few rules that you must observe. First of all, you must realize that a bonsai requires more care than other plants. You have to water them, you have to fertilize them, you have to change the soil and trim the roots. When you transfer a tree from the natural state into a shallow container, the growth slows down, but every couple of years, you have to root prune the tree to provide for the development of a fibrous root system. It is only the fibrous root system that absorbs nutrients. Large roots are just transportation for the nutrients to the tree.

Bonsais should be made to look old. This can be done in several ways, including the dead wood effect. You can obtain this effect by stripping the bark in some places, causing dead wood which makes the tree look extremely old. It was noted that for vertical trees, the container is usually very shallow, but for the cascade form, a deeper container is normally used. This accents the cascade form and also provides better anchorage for a tree that is hanging off to one side.

We viewed slides of the forest style of bonsai, in which many trees are grown in the same low container to give the effect of a forest.

To procure your bonsai, you should look for material in nurseries. Look for a tree with a big trunk that is not very big, then when you plant it in a very shallow container with new soil and fertilize it and cut the top off, it's going to rapidly sprout with new growth that can be developed into the shape you desire. Soil should be very loose with lots of aeration. The soil should also have good water retention. In addition, the soil should have an organic component. A little potting soil, pine bark mulch and Perlite make a good mixture. For propagation one can use all or any of the normal propagation methods. Air layering, rooting, budding and grafting.

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#### Recipe of the Month:

##### Banana Nut Bread by Lydia Oratowski

1/2c margarine	Cream shortening and sugar together; beat
1c sugar	eggs until light and add. Press bananas
2 eggs	through sieve and add lemon juice.
1c mashed ripe bananas	Blend with creamed mixture. Sift flour,
1tsp lemon juice	baking powder, and salt together, and
2c sifted flour	mix quickly into banana mixture. Add
3tsp baking powder	nuts. Bake in greased loaf pan in 375°
1/2tsp salt	oven about 1 hour. (Test before time and
1c nutmeats	according to your oven.)

#### February Hospitality Table:

Bea Seekins.....	Pineapple Cake, Lemon-Cheese Spread
Bob Heath.....	Carambola
Al Hendry.....	Dried Fruit
Joan Murrie.....	Mango Preserves, Crackers
Pearl Nelson.....	Persimmon Cake
Janet Conard & Al Roberts.....	Papaya Upside-Down Cake
Lydia Oratowski.....	Banana Nut Bread, Strawberry Jam
????????????????????????????????	Apple Juice, Fruit Punch

The Manatee RFO & Sarasota Fruit & Nut Society are trying their combined hand at a tree sale. The sale will be held Sunday, April 9, 1989 from 10AM -5PM at Orange Blossom Plaza, 497 5th St. W. at Cortez Rd. (across from Desoto Square Mall), in Bradenton. We wish them a great sale!

February Plant Drawing:

Plant Name	Donor	Winner
Jakfruit	Al Hendry	Frank Honeycutt
Malay Apple	Al Hendry	Bob Heath
Pineapple	Bob Heath	Shery Pearson
Conadria Fig	Bob Heath	???
Red Passionfruit	Bob Heath	B. Pearson
Lady Palm	Armando Mendez	Hugo Goodyear
Black Sapote Fruit	Armando Mendez	???
Tamarind	Armando Mendez	Nels Gullerud
Banana	B. Pearson	Jim Murrie
Banana	B. Pearson	Monica Brandies
Peach	B. Pearson	Nels Gullerud
Peach	B. Pearson	Bea Seekins
Loquat	B. Pearson	Louis Zoehrer
Chayote	A & L Stark	Monica Brandies
Chayote	A & L Stark	Barbara Pippow
Passionfruit cuttings	A & L Stark	Barbara Pippow
Brown Turkey Fig	Frank Honeycutt	Lloyd Shipley
Brown Turkey Fig	Frank Honeycutt	A & L Stark
Brown Turkey Fig	Frank Honeycutt	Hugo Goodyear
Loquat	Frank Honeycutt	Larry Fox
Loquat	Frank Honeycutt	Nels Gullerud
Loquat	Frank Honeycutt	???
Guava	Frank Tintera	Frank Honeycutt
Guava	Frank Tintera	B. Pearson
Mango	Frank Tintera	Harold Seekins
Pineapple	Louis Zoehrer	Frank Tintera
Pineapple	Louis Zoehrer	F. Zupella???
Pineapple	Louis Zoehrer	B. Pearson
Sour Oranges (Fruit)	Janet Conard	Monica Brandies
Chaya	Janet Conard	Sherry Pearson
Papaya	Al Roberts	Monica Brandies
Custard Apple	Edith Freedman	Nels Gullerud
Custard Apple	Edith Freedman	Bobbie Puls
Tangerines (Fruit)	Lydia Oratowski	Kay Tanaka
Temple Oranges (Fruit)	Lydia Oratowski	Louis Zoehrer
Daylily	Nels Gullerud	Walter Vines
Giant Red Guava	Nels Gullerud	Lloyd Shipley
Pigeon Pee	Nels Gullerud	Walter Vines
Pineapple Peer	RFCI	Key Netscher

Many thanks to all of you who made this a very successful drawing. Please keep it up. Some people are forgetting to sign the sheet when winning. Please do so. Also, many thanks to Janet Conard for the luffa and roselle seeds.

The Chocolate Nut (Theobroma cacao) in the Sterculiaceae, is probably responsible for the oldest and one of the largest food enterprises in the United States. The name Cacao has come to embrace all the commercial varieties of Theobroma, although originally it was restricted to the "criollo" types, native of Central America. Some authorities consider the purple types to belong to T. leiocarpa and the bulk of the West Indian "Forestero" cocoa to be a series of hybrids between these two.

The trees range in size from the delicate "Criollos", rarely exceeding 15 feet in height, to the impressive "Foresteros" attaining a height of 50-70 feet. Flowers and fruit are cauliflorous. The fruit is a pod with 20-50 oval seeds embedded in white pulp. The beans are extracted, fermented and dried before being converted into chocolate or cocoa. The generally oval pods vary in length from 4 to 18 inches and sometimes have a pronounced wartiness and pointed apex. The color of the pods ranges from unpigmented green to heavily pigmented, almost purple hues. Trees come into bearing in the third to fifth year and continue to bear heavily for 30, 50 or more years on good soil. The dried beans are the cacao of commerce.

The oil from the kernels is commonly used for culinary purposes, particularly in districts where coconuts are scarce and coconut oil not easily available. It is preferred to coconut oil in cooking. The oil also serves as an illuminant. An interesting use is that it is also an infant food. It is well known that when maternal milk fails or is lacking (the substitution of cow milk per se not being entirely satisfactory as a substitute because the casein is prone to coagulate in the stomach in compact masses), a strained emulsion of the crushed, well-ripened kernels has proved most successful.

In New Guinea, a nut very similar to the Java almond and known locally as "garlip" (Canarium mehenbethene), is much esteemed by the inhabitants. The fruits of some species of Canarium that have fleshy, oily tissue around the nut are sometimes used green, like olives, and pickled, especially by the Chinese. These immature pickled fruits have been termed "Chinese olives".

The Lychee (Litchi chinensis) in the Sapindaceae, is a medium-sized tree with glossy pinnate leaves. A native of China. The jelly-like aril which covers the seed has a translucent whiteness and an agreeable sweet-acid flavor. The dried nuts are espoused by health faddists because of the low fat content.

The Marking nut (Semecarpus anacardium) is closely related to the cashews and is equally poisonous in its effects upon the skin of susceptible persons. The immature juice of the nut is mixed with quicklime and used as an indelible ink by "dhobies" for marking linen. When dry, the juice is the basis of a valuable caulking material and varnish. The seed/nut is edible and is the source of a useful oil.

The Macadamia (Macadamia ternifolia) in the Proteaceae, is sometimes called the Queensland nut and is a native of Australia, where it has for a long time been grown around homesteads or farms. In recent years small plantations and orchards have been established in Australia, Hawaii, California, South Africa, the West Indies, Costa Rica and even Florida. A thin-shelled nut (Macadamia integrifolia) is now being cultivated by commercial growers. These nuts are usually smaller than the hard-shelled (M. ternifolia) variety.

The round white kernel of the nut has no skin or thin outer covering as is usual with most nuts. The kernel oil is colorless with excellent edible properties, but is not usually extracted since the kernels are in such demand as dessert nuts. The oil compares favorably with the best grades of olive oil, and is suitable for use as a salad oil, for high grade soaps and for medicinal purposes.

## \* ELECTIONS \*

March is election month. At the March meeting a slate of board member nominees will be presented to the membership present for vote. This slate was prepared by the nominating committee appointed by the president at the February meeting. Any member in good standing who would like to participate in the policy making activities of our group should contact Bob Heath or Al Hendry before the next meeting. Nomination will be accepted from the floor.

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