



NEWSLETTER

MARCH 1990

**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 11, 1990

MEETING PLACE HILLSBOROUGH COUNTY AGRICULTURAL BUSINESS
CENTER. (COUNTY AG. AGENTS' BUILDING, SEFFNER)
Take I-4 to Exit 8 South, S.R. 579, go past
traffic light at U.S. 82 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 TISSUE CULTURE, by Martha Burke. Mrs. Burke
works for Ceres 2000, Inc. in Winter Haven,
a company which produces ornamentals by the
tissue culture method for the nursery industry.
Mrs. Burke's program will illustrate the steps
in the tissue culture process.
We will also have our library, plant raffle and
tasting table, and ask those who can contribute
to please do so.

DUES ARE NOW DUE FOR OUR FISCAL YEAR OF APRIL 1990 THRU MARCH 1991;
IF THERE IS A RED MARK ON YOUR MAILING LABEL YOU NEED TO PAY \$15.00 SO
THAT YOU MAY STAY A CURRENT MEMBER AND CONTINUE TO RECEIVE NEWSLETTERS.
IF YOU CAN'T MAKE IT TO THE NEXT MEETING (WHICH WOULD BE A DARNED SHAME
TO MISS ANYWAY) SEND A CHECK FOR YOUR RENEWAL BEFORE APRIL 15 TO THE
NEWSLETTER MAILING ADDRESS: 6305 EUREKA SPRINGS ROAD TAMPA, FL 33610

New Members:

Kovaleski, James 11623 Innfield Dr. Odessa, Fl 33556 (813)920-6602
O'Hanrahan, Edward J. P.O.Box 5301 Clearwater, Fl 33618 (813)531-3375
Pearson, Bruce P.O.Box 401 Lake Wales, Fl 33853 (813)696-8000

Bilbergia pixie bromeliad is needed by Edith Freedman. Her Plants froze
when the temperature went down. Bring to the meeting or call her at
(813)884-1144

NOTE: PLEASE remember to bring your Publix cash register receipts
to the meeting, or mail them to the Newsletter address. Thanks.

February Speaker's Presentation

(As we did not have a tape recorder at the last meeting, these are the notes I wrote during the presentation. LMS)

The February meeting speaker was Brian Cardin, a technical sales rep for the Ciba-Geigy chemical company, citrus region. He also is a representative of the Florida Fertilizer and Agricultural Chemical Association. The title of the presentation was "Pickles can kill you", and the stated objective was to allow the consumer to make an intelligent decision about food safety. He first demonstrated that statistics can be used to "fool you": 99.9% of all cancer victims have eaten pickles, as well as 99.7% of all those involved in air or car accidents. Of those born in 1839 who ate pickles, none are alive today. He also stated that you would have to eat 28,000 lbs of alar treated apples a day for 70 years to have an effect. Mr. Cardin felt that sensationalism is the reason these topics are making headlines. Compared to other causes of death, the number dead from pesticides is low. Although pesticides can kill, the yearly average of people dead due to pesticides between 1980-85 was only 26, and they were primarily applicators, not consumers.

Pesticides are needed, the speaker said, because insects destroy 10% of the annual U.S. crop production. They can transmit 15 major diseases. The world population is increasing and in the next 40-80 years food production must increase 250%. Less than 15% of our income in the U.S. goes for food. Only 2% of the U.S. population are farmers and without pesticides food prices would jump 40-75% and food shortages, as well as decreasing quality would occur; over 50% of food crops would be destroyed each year.

Mr. Cardin presented statistics from a 1989 FDA report based on 1988 data: 96% of all food samples taken contained no residues, or residues were below the established tolerance levels. Of the other 4%, less than 1% contained residues above tolerance, the other 3% were for chemicals used out of label, or no tolerances were listed. Thus average pesticide intakes are less than 1% of the ADI recommended. It is often not the pesticide that is the problem, but the person applying the pesticide in a manner not in accordance with the label directions. He stated that you should rotate all pesticide and herbicide types and use ONLY at the correct dosage to avoid inducing resistance. In conclusion, we were told to read the data from appropriate sources and make informed decisions about pesticides.

(Editorial comment by L.M.S.: Statistics are simply numbers; They do not lie. They may, however, be used inappropriately by anyone who is more interested in proving a point of view than in analyzing an event. The data that is used to calculate a statistic is very important in determining whether the statistic is scientifically valid and meaningful. Some data may be ignored, some may be erroneously included in the analysis. The procedures are very complicated; there are many factors that go into demonstrating causality from a statistical association. A good way to evaluate the numbers is to look at who presented them, for what purpose, where the data came from, who did the analysis; and does the result relate meaningfully to real life situations? Read and learn all you can about the subject, and then make an educated decision. If anyone has a question about the use of statistics, I'll be glad to speak with them at the next meeting.)

February Hospitality Table:

Monica Brandies: Fruit Cake

Lillian Stark : Cranberry Nut Bread

Pat Jean: Lemon-glazed Raisin Bars, Cranberry Nut Bread

Recipe of the month: Lemon-glazed Raisin Bars (Pat Jean)

1. In a large bowl cream: 3/4 cup butter or margarine
1 cup granulated sugar
1 cup brown sugar, packed
2. Sift together: 3 cups all-purpose flour
2 tsp baking powder
1 tsp ground cinnamon
1/2 tsp allspice
3. Add 2 eggs, 1 tsp lemon rind and 3 Tbs lemon juice to the creamed sugars and butter. Beat well and blend in flour mixture alternately with 1/3 cup water. Beat until smooth. Stir in 1 cup golden raisins. Spread batter evenly into greased 15 x 10 inch baking pan. Bake at 350° for 35 minutes or until done. Cool slightly; spread with lemon glaze. Makes about 48 bars.
4. Lemon glaze: Combine 2 cups powdered sugar, 1 tsp lemon rind, 1 Tbs lemon juice and 1 to 2 Tbs hot water.

Plant Drawing

Plant Name	Donor	Winner
Canna lily	Pat Jean	Bill Mendez
Red Loquat	L. Shipley	Jules Cohan
Mustard greens	Simmons	Nancy McCormack
Loquat	John White	Lloyd Shipley
Job Tears	Monica Brandies	Bill Bradshaw
Shoofly Plants	Monica Brandies	Louis Figueroa
Chayote	Monica Brandies	Bill Mendez
Carrot Wood	Bill Bradshaw	A. Mendez
Carrot Wood	Bill Bradshaw	Charles Novak
Carrot Wood	Bill Bradshaw	Albert Jean
Carrot Wood	Bill Bradshaw	F. Pupello
Honeysuckle	Bill Bradshaw	F. Pupello
Honeysuckle	Bill Bradshaw	Armando Mendez
Honeysuckle	Bill Bradshaw	F. Pupello
Surinam Cherry	Bill Bradshaw	Louis Figueroa
Cattleya Guava	Bill Bradshaw	Jules Cohan
Papaya	Frank Honeycutt	Leo Cotter
Papaya	Frank Honeycutt	Win Miller
Papaya	Frank Honeycutt	Charles Novak
Papaya	Frank Honeycutt	Jules Cohan
Lemon Grass	RFCI	Alice Burhenn
Annato	Stark	W. Yedkois
Kiwi	Novak	F. Honeycutt

The following article and survey sheet are printed at the request of the Miami RFCI. They would like our members to also participate in the cold tolerance study, and will send those who participate a sample of the spray discussed in the article. We will receive and also publish the results when this important survey is complete.

PRODUCT PREVIEW

SPRAY-ON, COLD PROTECTION ?

"Extend the internal cold-hardiness of tropical fruit trees by 3° to 5° F with a spray? Impossible!"

(Free trial samples available, - see next page, Cold Hardiness Survey.) R. Rock

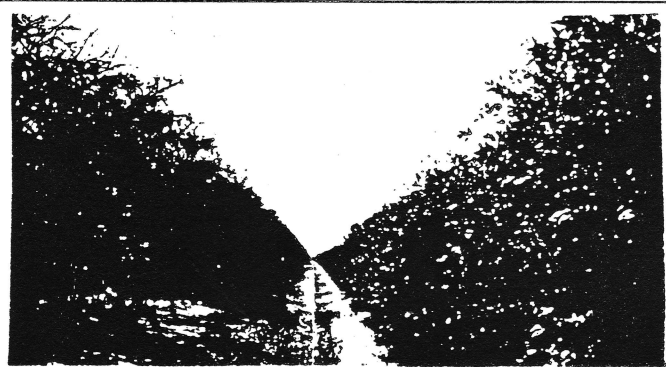


Golden Frost Free™ might sound too good to be true, but why not try it yourself, before you decide?

The sole manufacturer -Plant Products Corporation in Vero Beach, Florida- claims 6 years of research, field trials, and a growing list of paying believers. Mr. Robert Geary, Sr. is the Florida resident and inventor who holds a patent (US#4618442) on this new approach to extending the range and season of our favorite cultivated plants. Originally a tomato and citrus farmer in the Indian River area, he was frustrated by infrequent cold damage to his own crops. However, his original liquid formulations of *cryoprotectants* were developed for blooms on citrus and have largely been marketed to peach and apple growers up North. There they need relief from a more consistently frequent problem of cold damage by late frosts to flowers and buds in the early Spring. Strawberries, celery, blueberries, grapes, and others have also benefited in field tests.

Nevertheless, company representatives are curious, if not confident. Growers of our more tropical varieties of fruit trees should likewise realize an added 3° to 5° of hardiness. Very often this difference can be life-or-death to even mature but tender trees, either in the backyard or open grove situation. More and more successes among commercial citrus growers using this spray indicate a good cause for company expectations. For example, since the big chill of Christmas 1989, an upstate, unprotected orchard of grapefruit trees exposed to 22°F lost 75% of its foliage (by mid-January), yet only 10% loss was reported of pretreated trees.

A company release states "we have seen [treated] citrus withstand temperatures of 25° F with little to no damage". Also a grower in Fort Pierce, Florida reports remarkable results on his 1 acre mango tree



grove. Papayas thus treated were reported to survive \pm 29° F, undamaged. It even protects young and immature (tomato) plants; however, the user is warned not to expect it to help full grown, senescent plants. "Plants in the squash family have shown less than desirable results." All this and "(relatively) non-toxic to plants and animals": apparently safe enough to be exempt from regulations that specify "tolerances in or on foodstuffs," in compliance with Environmental Protection Agency regulations 40 CFR 180.1001 (c) and (e).

or spreading agents" though certain forms of urea and fungicides are compatible.

Because it works as a systemic and not a coating, the active ingredients need time to penetrate the leaf and outer bark tissue. The spray needs to be applied ("to point of runoff") 6 to 8 hours ahead of a rinsing rain or freezing cold to permit gradual absorption. For maximum effectiveness, however a preliminary spraying 7-10 days in advance of cold danger is advised (e.g. citrus). "We have found time of application and rates to be very critical ... to get the maximum effect. Its cold protective effects are rated to last only for two weeks, so repeat sprayings should be done during entire period of frost danger.

Peach blooms protected from 21° F frost.

Spraying during normal warm weather has caused no observed detrimental effects. In fact, one side effect the user should expect to see is a deeper green in the foliage which may take up to a month afterwards to develop (perhaps from the urea in the formula?).

HOW IT WORKS

Explanations of how it works say it seems to prevent the crystallization of water (i.e. ice) in or around the cells of plants. It is said to "migrate to cells of plants within 6 to 8

hours and prevent intra-cellular freezing". It is believed to have the right solubility to combine with fat within the cells. Its exact mode of action has not yet been determined.

Citrus trees on left were not sprayed. Photos taken on same Florida grove just weeks later (Jan 13).

What's In This Stuff?

Their literature states that it is a non-ionic surfactant (or wetting agent, not unlike detergent) and that

the active ingredients are:

50% Propylene block Copolymer of Polyoxyethylene and 50% Propylene Glycol.

[Take care not to confuse this with Ethylene Glycol, which is an automobile antifreeze ingredient and would probably be phytotoxic and "burn" the foliage, if not kill the plant.]

It is expected that final mass-packaging hurdles will soon be crossed and this product will be ready for wholesale (and retail sale in 4 ounce and 8 ounce containers.)

NOMINATING COMMITTEE REPORT

The Nominating Committee has surveyed the existing Board to determine which members would like to remain on the Board. We have also invited some of our other members to join. The Committee's recommendations are as follows:

Alice Burhenn	Bill Mendez
Monica Brandies	Arnold Stark
Edith Freeman	Lillian Stark
Bob Heath	Walter Vines
Al Hendry	Bobbie Puls
Frank Honeycutt	Joann Cimino
Armando Mendez	

It is important that we have a good turnout to elect our Board, the members who will guide us through the next year. Also, anyone who would like to be on the Board, please attend the March meeting and place your name in the pot.

COMING EVENTS

The Bradenton RFC will hold their fruit tree sale Sunday, April 1, 1990, at Pinnacle Mall at the corner of 6th Avenue West and 3rd Street West, from 10:00 til 5:00.

The Passiflora Festival is planned for March 3, 10, 17, 24 and 31, at Butterfly World, 3600 W. Sample Road, Coconut Creek, Florida 33073, phone 305-977-4400.

The Marie Selby Gardens, 811 S. Palm Avenue, Sarasota, Florida 34236, phone 813-366-5730, will have a Spring Plant Fair on March 17-18.

The March meeting is very important. We will elect a Board to run our organization for the next year. I urge all present and prospective Board members to attend. All are welcome to serve on the Board. No special qualifications are needed; only a willingness to serve and direct our course over the next year.

Al Hendry

PAPAYA RELATIVES, by Ray Thorndike (continued)

C. chrysopetala, the "Higacho" or "Toronchi", may be found in many Ecuadorian gardens. This species is assumed to be indigenous to the Ecuadorian Andes, implying some degree of hardiness. Basically this plant resembles C. candamarcensis. The leaves are essentially glabrous (non-hairy) however, and the five-sided, eight ounce fruits are distinctively different, being "narrowly oblong, truncate at the base and acute at the apex, and commonly 4" to 6" in length." With greenish yellow to deep yellow skin color, this fruit has thin, strawberry-pineapple flavored flesh, more aromatic than C. candamarcensis, and mainly is cooked by Ecuadorians to make a pleasing "dulce".

C. quercifolia receives little attention because it bears very small fruit, the size of a date, which are of no consequence as edibles. The leaves are shaped like those of the English Oak, palmately three-lobed, and contain a greater percentage of the enzyme papain, than the common Papaya. It is also said to be hardy in southern California and actually harder than C. candamarcensis. Its best possibilities are as a rootstock for Papaya in heavy wet soils.

C. stipulata, the "Chamburo", normally grows from 6 to 12 feet in height and is named for the small spinelike stipules on the trunk at the bases of the petioles (leaf stalks). The leaves are palmate, 3-lobed and glabrous. The 10-ridged fruit is small, to five ounces, with firm, aromatic pulp and has 20 to 30 seeds in the central cavity. It is generally preferred peeled and cooked by the natives of its habitat.

C. gracilis has a growth habit the same as C. papaya, but is the most dwarfed of the species considered here, seldom reaching more than 6 feet and averaging a foot or two less. The trunk is smooth and slender, the leaves 5-fingered, the middle finger being 3-lobed. The trunk is a lowland species native to Brazil and is inferior to C. papaya in fruit quality. Perhaps the plant's dwarfed size, relative to the Papaya, could be imparted by its use as a rootstock. Shorter Papaya trees are easier to harvest and to protect.

PAPAYA TREE by "we"

I think that I shall never see
 A real cold hardy papaya tree.
 A papaya tree whose fruit is good
 And doesn't taste like mushy wood.*
 A tree that will not harbor flies
 That spoil the fruit for making pies,
 A tree that always bears big fruit
 'Cause otherwise, who gives a hoot?
 A fruit which ripens and turns yellow
 Before the freeze turns it to Jello.
 We could come up with lots more rhyme
 But suddenly we're out of time. (and space!)
 For pomes are made by fools like we
 But only God can save my tree!

(*after the freeze!)

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