



# NEWSLETTER

DECEMBER 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 pm.

NEXT MEETING. . . . . DECEMBER 9, 1990

MEETING PLACE . . . . . HILLSBOROUGH COUNTY AGRICULTURAL BUSINESS CENTER.  
(COUNTY AG. AGENTS' BUILDING, SEFFNER)  
Take I-4 to Exit 8 South, SR 579, go past  
traffic light at U.S. 92 intersection.  
Building is less than 1/2 mile on left (east)  
side of US 92. Use parking lot. Meeting  
room is in rear of building. Main door will  
probably be locked. Walk around.

PROGRAM . . . . . NATURAL PEST CONTROL BY TOM GOLDSWORTHY. Tom  
will discuss five alternatives to petrochemical pesticides  
and how these natural alternatives work on insects. Tom  
is in the business of pesticides and plant care products  
and is presently doing some research on grapes & blackberries.

## New Members:

Peter & Mrs. Kotapski, Sr. 9894-54th Ave. N., St. Petersburg, Fl  
33708 (813)391-1989

Jerry Sparks 166 20th Ave. NE St. Petersburg, FL 33704 (813)821-1974

Mable W. Galbreath 2311 W. Burke St. Tampa, FL 33604 (813)871-5242

Tino & Pat Prado 3107 Reseda Ct. Tampa, FL 33618 (813)961-8103

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Congratulations and best wishes to member Albert Greenberg who  
celebrated his 94th birthday of November 29!

\* \* \* \* \*

## HOSPITALITY TABLE: NOVEMBER

Lottice Shipley: Cheese  
Pat Jean: Walnut Crisp Cookies, crackers  
Frank Honeycutt: Carambola fruit  
Lillian Stark: Carambola bread  
Nancy McCormack: Coffee Cake, chocolate cake

Charles Novak has volunteered to coordinate a group trip to the  
Buckhorn Nursery (last month's speaker). If you are interested,  
call him at (813)754-1399 (Plant City).

## PERSIMMONS by Ronald Lambert

Mr. Lambert began his talk by advising us that he had been growing persimmons for 40 years and asked for a show of hands on everyone who grows persimmons, and then a show of hands on how many don't know what persimmons are, then a show of hands on how many don't care if they ever know what persimmons are, ha, ha, ha!! He mentioned the fact that the persimmons on the table were all Japanese persimmons that were grafted to Virginiana root stock. He indicated that there are over 100 different varieties of the American persimmon grown in the United States but none begin to compare with the Kaki, or Japanese persimmon. He and his wife have traveled throughout the southern states over a period of years and he had a series of pictures on display that they had taken of various types of persimmons.

Mr. Lambert also had a list of the more common persimmons which you may find around the south, starting with the Japanese named variety called Saijo. It is one of the earliest to ripen and one of the best. It fruits early in September. It makes an astringent persimmon on a very vigorous growing tree, and is very sweet.

Giombo, a creamy type persimmon, and also astringent, ripen early in October with an excellent flavor and large size.

The Sheng is an excellent fruit, but kind of mushy-like, very large, and one needs a big napkin when eating it. It is very sweet, very productive, and dries very well for preserving.

The Eureka is an excellent persimmon and dries very well. It's astringent but when it's dried, of course, it's not astringent. It's very dependable and productive, just like the Tanenashi.

The Hachiya is one of the most common varieties in California. It's also the one you more commonly see in the grocery store late in the year from California. It grows even larger in Florida and Mr. Lambert indicated it is one of the best for drought.

The Fuyu is also astringent and the fruit are just getting ripe at this time, the middle of October to the middle of November. It is probably the leading variety in California. There are a number of fuyus that have sported from the original variety and produce an array of varieties that have yet to be named.

As an aside, Mr. Lambert indicated that he was rather disappointed in IFAS because they are only recommending two or three varieties and they intend to eliminate all of the trees at the University of Florida with the exception of five or six, and by doing so, eliminate many of the old varieties they had growing there. They will only be interested in trees suitable for commercial applications.

The Jiro and Ichikikeijiro are non-astringent, medium-sized fruit ripening in mid-season.

Costata is without a doubt the best pollinizer and is good eating, too, in contrast to the Gailey, which is usually recommended for cross-pollinization but is not very good eating. The costata has the longest blooming time of any persimmon. Costatas are the first and the last to ripen.

Ormond, a small astringent persimmon, produces fruit whether it's pollinized or not but when it's pollinized, it tends to fatten up because of the seeds. Ormond is a very late persimmon and there may still be fruit on the tree in February, sans a freeze.

The Hycume is one of the largest persimmons. The variety that Mr. Lambert had to show us was a Hudson variety of Hycume because it was named by the Hudson family. Mr. Lambert indicated this was the largest persimmon that he had ever seen growing. The Hycume gets very red when it's ripe. There are maybe six different varieties of Hycume, all astringent.

The Hanafuyu, or what is called Giant Fuyu, is rather large also, and is non-astringent. The Izu and Suruga are new releases and are non-astringent. The Izu has a flattened shape and is early, as early as September, for ripe fruit. And it shows great promise in Florida as a commercial fruit. Saruga, however, seems to have problems in the Florida climate with leaf spotting but hopefully will become acclimated to the Florida climate.

If you only have one persimmon tree and it's female, you will need to pollinize it. However, if you are going to have several varieties, you probably don't need a pollinizer. For instance, the Tanenashi will act as a pollinizer and also produce excellent astringent fruit. The Izu is an excellent fruit for southern Florida up to the Tampa area, and it will be pollinized by the Tanenashi which is early. Tanenashi flowers early in the season and will not pollinate the late varieties.

Mr. Lambert also had an unnamed variety, which was very large and he said an excellent astringent variety. He said you can let it get ripe, cut the top off and eat it out of the shell with a spoon for breakfast. Nobody knows what the name of it is and we would suggest that he name it himself.

However, the best pollinizer still remains to be a Costata because of its long flowering season.

If you only want to plant one tree, Mr. Lambert suggested the Triumph, which is self fertile.

Fruit drop. Mr. Lambert indicated that fruit drop is very common with persimmons. It is a natural thing with persimmons and is caused by a number of things, poor pollinization, stress, too much water or not enough water, insect damage, particularly thrips. Persimmons are also subject to peach scale and it is important that persimmons be watched closely to control the scale. Malathion is good for peach scale, it can be sprayed on the trunks or painted on with a paint brush.

Cercospora leaf spot is also a disease of persimmons, and if you're going to get fruit, you have to control it. Tanenashi is particularly subject to leaf spot. It can be controlled with a fungicide, perhaps three times during the summer, even though it normally doesn't show up til later in the season and may be mistaken for the fall leaf drop that all persimmons have.

Anthrachnose is also a disease that affects persimmons, particularly Jiro, Suruga, and two or three others, and spoils the fruit. Anthracnose can be controlled with a fungicide and one needs to experiment to see which fungicide is better for a particular persimmon. But steer clear of copper. Do not use copper.

Soil. Persimmons don't seem to be particularly concerned about the type of soil. They seem to grow equally well in clay soil and sandy soil, but it is important that the proper moisture level be controlled in the soil. Mr. Lambert suggests that in sandy soil, use a leaky hose or some kind of drip irrigation with very small drip to just maintain a moisture level in the soil without permitting the soil to get too wet.

Grafting. The best time to graft or bud persimmons is probably in February until early March before the new growth appears, though grafting can also be performed on up into June, and in Alabama and Georgia, they actually start budding

and grafting in late August. Chip budding and cleft or side grafting will work well.

Fertilizing. Mr. Lambert recommends using 100% organic fertilizer. Manures, bone meal, this kind of thing, but if you are normally fertilizing citrus and avocados, you can use the same kind of fertilizer on your persimmons, but he would recommend anyone starting to raise persimmons to use 100% organic fertilizers. Monthly or three times a year is recommended.

Uses. Persimmons can be eaten out of hand directly from the tree or as they ripen in the house. They may also be frozen in a plastic bag and eaten like a popsicle. Also, there are numerous recipes for persimmon bread, persimmon cake and jellies and jams, but Mr. Lambert says the best way to use your persimmons is to dry them because they are excellent eating dried and they keep so well throughout the entire year. Astringent persimmons are used still solid but ripe, and are peeled and sliced before drying. The drying process eliminates the astringency and they must be dried before they get too soft. Once they are soft, they will not dry properly. Non-astringent varieties, of course, are dried in the same manner, slicing the fruit when it is solid. Tanenashi is an excellent persimmon for drying because it works very well and is also seedless. Obviously, the seedless fruit is much easier to cut up and dry. After drying, they can be stored in the refrigerator or frozen in the freezer for future use.

While Mr. Lambert was talking, his wife was preparing persimmons for tasting and we were all able to taste both the dried persimmons and the fresh ones, astringent and non-astringent.

PERSIMMON VARIETY	RIPENING SEASON	SIZE (GRAMS)	ASTRINGENCY	TREE VIGOR
Saijo	early-mid	150	ast.	high
Giombo	early	250	ast.	high
Sheng	mid	250	ast.	med.
Eureka	mid	250	ast.	med.
Tanenashi	early-mid	250	ast.	low
Hachiya	mid	250	ast.	med.
Fuyu	mid-late	200	non-ast.	med.
Costata	mid	150	ast.	-
Ormond	late	150	ast.	-
Hycume	late	300	ast.	-
Ichikikeijiro	mid	200	non-ast.	low
Hanafuyu	mid-late	300	non-ast.	low
Midai	mid	300	non-ast.	-
Jiro	mid	150	non-ast.	med.
Triumph	mid-late	150	ast.	-
Hudson	mid	300	ast.	-
Centenial	mid	300	ast.	-
Tamopan	mid	300	ast.	high
Izu	early-mid	250	non-ast.	-
Suruga	mid-late	200	non-ast.	-
Hiratanenashi	early-mid	150	ast.	med.



PLANT DRAWING: NOVEMBER

<u>PLANT NAME</u>	<u>DONOR</u>	<u>WINNER</u>
Papaya	F. Honeycutt	Glen Myrie
Papaya	F. Honeycutt	Bruce & Sherry Pearson
Papaya	F. Honeycutt	?
Carisa (Natal Plum)	F. Honeycutt	F. Pupello
Carisa (Natal Plum)	F. Honeycutt	?
Tamarind (seedling)	F. Honeycutt	Leo Cotter
Carambola fruit	F. Honeycutt	Yuku Tanaka
Luffa sponge	F. Honeycutt	Dores Holveck
Luffa sponge	F. Honeycutt	F. Pupello
Luffa sponge	F. Honeycutt	Monica Brandies
Loquat	Glen Myrie	Leo Cotter
Tamarind	Edith Freedman	Mabel Galbreath
Tamarind	Edith Freedman	Sherry Pearson
Tamarind	Edith Freedman	?
Tamarind	Edith Freedman	?
Chayote	Stark	? (X2)
Momoncillo	Stark	?
Rollinia	Stark	?
Chile cascaven	Stark	?
Canistel	R. Holveck	Monica Brandies
Blackberry	B. & S. Pearson	Mable Galbreath
Surinam Cherry	B. & S. Pearson	?
Pineapple top	B. & S. Pearson	Alice Burhenn
Tarragon	Monica Brandies	Bruce & Sherry Pearson
Tarragon	Monica Brandies	? (X2)
Rue	Monica Brandies	Stark
Seminole Pumpkin	Monica Brandies	Jim Murrie
Seminole Pumpkin	Monica Brandies	Yuku Tanaka
Seminole Pumpkin	Monica Brandies	? (X2)

(C'mon gang-please remember to sign the list when you get a plant-  
all these "?" are not very helpful)

RECIPE OF THE MONTH: CARAMBOLA NUT BREAD (Lillian Stark)

1 cup peeled and seeded carambola chopped coarsely	
1/2 cup chopped nuts	2 cups flour
1 TBS grated orange peel	1 1/2 tsp baking powder
2 TBS shortening	1 tsp salt
3/4 cup orange juice	1/2 tsp baking soda
1 egg, well beaten	1 cup sugar

Preheat oven to 350°F. Generously grease and lightly flour a loaf pan (9X5X3"). Mix carambola, nuts, and peel and set aside. In a bowl combine flour, sugar, baking powder, soda, and salt. Cut in shortening. Stir in juice and egg, mixing just enough to moisten. Fold in fruit and nuts. Spoon into prepared pan. Bake 60 minutes or until a pick inserted in center comes out clean. Cool on rack in pan 15 minutes. Remove from pan and cool completely. This freezes well, so prepare a few loaves at a time. This recipe can also be used for a number of different fruit and nut combinations.

## THE BLIGHT BEFORE CHRISTMAS or MIRACLE FRUIT ON 34th STREET

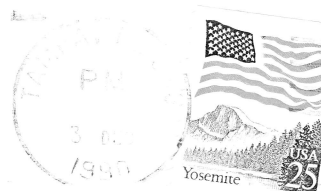
T'was the freeze last year, Christmas,  
 When all through the yard  
 We were wrapping with blankets  
 And stood fruit tree guard.  
 The frost was descending in wave after wave,  
 We rushed up and down and tried to be brave.  
 We stayed up all night  
 But what good did it do?  
 Like us, the next morning  
 Our fruit trees were blue.  
 In the spring came new growth, and what a surprise  
 Lots of blossoms and fruit (and little white flies).  
 We counted our losses, we counted our gains,  
 And planted new trees; oh, our back pains!  
 So with this holiday season, we wish you all well -  
 And pray we don't have another cold spell!

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T-SHIRTS T-SHIRTS T-SHIRTS:

If you missed ordering before the sale, you will have another chance to order your own really great Tampa Bay RFCI T shirt! If sufficient orders are placed by members before January 15 we will be able to have more made. The sooner the orders are received, the sooner we can get them. Remember: these shirts are only for members, not the general public. Cost is \$7.00 each. Call Charles or Cricket Clifton tonight at (813)873-7955 (Tampa).

TAMPA BAY CHAPTER RFCI  
 313 PRUETT RD.  
 SEFFNER, FL 33584



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