



NEWSLETTER

OCTOBER 1991

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

EDITORIAL COMMITTEE: BOB HEATH
THERESA HEATH
ARNOLD STARK
LILLIAN STARK

PRESIDENT: LILLIAN STARK

CHAPTER MAIL ADDRESS: 313 PRUETT RD., SEFFNER FL 33584
(INCLUDING RENEWALS)

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

NEXT MEETING OCTOBER 13, 1991 (TREE SALE!!)

PROGRAM. MEMBERS WILL PARTICIPATE IN THE 12th ANNUAL TREE
SALE. A FRUITFUL EXPERIENCE FOR EVERYONE.

DATE. SATURDAY, OCTOBER 12, 1991 (SET-UP)
SUNDAY, OCTOBER 13, 1991 (SALE), FROM 9:00 A.M.
UNTIL.

PLACE FORT HOMER HESTERLY ARMORY AT 504 N. HOWARD AVE.
ARMORY IS TWO (2) BLOCKS SOUTH OF CYPRESS AT CASS
STREET. GOING EAST OR WEST ON I-275, EXIT AT
ARMENIA AVE. DRIVE SOUTH ON ARMENIA TO GRAY STREET,
EAST ON GRAY FOR ONE (1) BLOCK TO HOWARD, AND NORTH
ONE (1) BLOCK TO ENTRANCE.

* * *

THANK YOU THANK YOU THANK YOU

Janet Conard and Al Roberts for being spectacular hosts to another grand pot-luck luncheon and sale planning meeting. The screen-room setting was delightful, the plantings in the yard fascinating, and of course the food was delicious (Thanks to everyone who brought goodies too!).

Glen and Florence Myrie, Bobbie Puls, and George Riegler for their donations to the treasury. (Have YOU made yours yet? There's still room for you on the benefactor list)

Arnold & Lillian Stark for the Macadamia Tree which was auctioned at the meeting. The winner was Romagene Vaccaro.

Rick Jacob for the push mower for mowing the inside of the fenced area and trimming around the planting.

RFIC NEEDS YOU....OCTOBER 12 AND 13...AT THE BIG TREE SALE
AND ALSO BEFORE THE SALE TO SPREAD THE WORD...PUBLICITY IS CRUCIAL!
TELL EVERYONE YOU KNOW ABOUT THE SALE....
AND TELL THEM TO TELL EVERYONE THEY KNOW!
POST THE ENCLOSED FLYERS IN PUBLIC PLACES AND SPREAD THE WORD!
WE'RE COUNTING ON EACH OF YOU!

* TREE SALE NOTES *

1. ALL RFCI members, whether they work at the sale or not, receive a 10% discount on purchases at the Sale (upon proof of membership).
2. Those who work a half day or more, receive a 25% discount on plants selected prior to 4:00 p.m. on Sunday.
3. Workers receive a 50% discount on plants still on the sales floor after 4:00 p.m.
4. Workers may select plants prior to the Sale until 12:00 noon on Sunday. These plants may be stored in the designated area during the Sale after being checked out.
5. No plants may be moved from the sales floor between 12:00 noon and 1:00 p.m. Sunday.
6. Shopping Carts: Shopping carts are extremely necessary for the Sale to proceed in an orderly and efficient manner. We presently have approximately 75 shopping carts which are stored in Riverview and must be transported from there to the Armory on Saturday before the Tree Sale. We need approximately 100 to 120 shopping carts to actually handle the load. So if any of our members will keep their eyes open and possibly find new sources of carts, please let us know. If you know of a large store that has recently closed which may have carts for rent, or for loan, or if you know where we may buy some used carts, please let us know.
7. 4-Wheeled Dollies: We also need 4-wheeled dollies, flatbed trucks and garden type carts on Saturday and Sunday for hauling large plants. Anyone who has these kind of carts, please bring them to the Armory on Saturday and be sure to register them with the traffic foreman.
8. Work Times: Saturday & Sunday, work will start at 9:00 a.m. and terminate sometime after 5:00 p.m.
9. Members who have RFCI tee shirts should wear them on Sunday for identification. Orange vests will be issued to workers without tee shirts on Sunday during the Sale.
10. Sign-Up: On Saturday and Sunday workers must remember to sign up on the worker roster clip board in order to receive their discount.

REMEMBER - YOU ARE NEEDED TO MAKE OUR SALE A SUCCESS AND WITHOUT A SUCCESSFUL SALE, THERE IS NO RFCI !!!!!

We will have some new features at our Sale including plant growth products, irrigation supplies, and cold protection devices. We also hope to institute a limited area delivery service. Let us know if you wish to participate in this venture.

MR. GREEN THUMB: Watch Mr. Green Thumb on WEDU, Channel 3, on Saturday, October 5 at 10:00 a.m. and/or Friday, October 11 at 12 noon to see member and spokesman Bob Heath talk with Stan Defritas about rare fruit and our Sale.

* * * * *

NEW MEMBER:

Sharon Coltrain, 5621 Sailfish Dr., Lutz FL 33549, (813) 963-0231

PLANT RAFFLE : September

<u>PLANT NAME</u>	<u>DONOR</u>	<u>WINNER</u>
Papaya	Burhenn	Ted Langley
Lemon Balm	Burhenn	C. Maquet
Peppermint	Burhenn	Mabel Galbreath
<i>Pasiflora capsularis</i>	Zmoda	Maggie Maquet
Pomegranate	Zmoda	Jim Murrie
Sugar Apple	Langley	Charles Novak
Carissa	Tintera	Alyce Langley
Jalapeno Pepper	Tintera	Glenn Myrie
Papaya	Honeycutt	Christopher Bambery
Papaya	Honeycutt	Al Hendry
Celeste fig	Honeycutt	Jim Murrie
Celeste fig	Honeycutt	Maggie Maquet
Celeste fig	Honeycutt	Elisa Harter
Tamarind Seedling	Honeycutt	Charles Novak
Barbados Cherry	Riegler	Elisa Harter
Barbados Cherry	Riegler	Alyce Langley
Blue Ginger	Riegler	Heath
Heliconia-Holiday	Riegler	Alyce Langley
Bananas	Riegler	Walter Vines
Bananas	Riegler	?
Basil	Heath	?
Orange Berry	Heath	Nancy McCormack
Grumichama	Heath	B. Puls
Pineapple	Heath	Al Hendry

* * *

THE INCREDIBLE EDIBLE PALMS (continued from last month)

Dr. Huey Young in Tampa is growing the doum palm (*Hyphaene thebaica*) which is called the gingerbread palm because the taste of the fruit is supposed to resemble gingerbread. But Dr. Young has eaten them and he has not been impressed by the similarity to gingerbread at all. It is one of the few palms that are branching with more than one bud on the same trunk.

The betel nut palm is the most commonly propagated palm in New Guinea, the Solomon Islands and Malaya and maybe even the Philippines. The fruit is chewed with a little lime and sometimes with the fruit of the betel pepper. The natives in New Guinea frequently have betel nuts in their mouth every waking hour. It is considered to be addictive and most adults chew the betel nut almost continuously.

Many palms can be tapped in the same way that the maple tree is tapped for sweet sap. Sometimes they tap the flower stalk with a hole to drain into a pail and other times they cut off the end of the flower stalk and let the liquid drip into a pail.

The nipa palms grow along the edges of mangrove swamps in Southeast Asia and produce a fruit cluster which the natives tap for sweet juice. By cutting off the young fruit at the right time, the remaining stem yields a tremendous quantity of sweet juice for a period of 45 to 90 days by the daily removal of a thin slice of the stem. It has been estimated that an acre of palms in the Philippines may yield over 3000 gallons of juice in one season. The juice can be used for the making of syrup, sugar, alcoholic beverages or vinegar.

Another palm nut called vegetable ivory produces a seed that is so hard it may be used for buttons and other carvings where ivory is normally used.

A palm called the double coconut grows nowhere in the world except in the Seychelles Islands and produces the largest seed in the world. Dr. Essig had one of the seeds from this type of palm which was larger than two unshucked coconuts combined side by side. They are very slow growing and take up to 30 years to reach maturity and produce fruit. The fruit became famous as "coco-de-mer", each in its husk weighing up to 40 pounds. Fully five years are required for the parent to mature a cluster of these tremendous fruit.

There are more ways than just producing fruit that palms provide useful products. The rattan palm of the genus Calamus is harvested in Indonesia, split lengthwise and sold for woven furniture and chair seats. The palms grow through the rain forests as woody vines sometimes to lengths of five hundred feet or more.

Dr. Essig next showed us a slide which was taken on the island of New Britain which is just to the east of New Guinea, and showed a grove of oil palms. The oil palms are grown on large plantations and oil is extracted from the fruit and the seeds. The oil was once used as a vegetable oil for food but lately it has been determined that the oil is more saturated than beef fat and has been superseded by other vegetable oils that are much lower in saturated fat. It is no longer used as a vegetable oil for eating but palm oil has many uses in commerce and in non-food products. There is also a species of royal palm grown in Cuba that produces fruit that is fed to the hogs. It is edible by humans but not really palatable.

For additional information on palms, Dr. Essig recommended a book called "The Natural History of Palms" by E.G.A. Corner.

TAMPA BAY CHAPTER RFCI
313 PRUETT RD
SEFFNER FL 33584



FIRST CLASS MAIL

P. JUDSON NEWCOMBE
314 DEER PARK AVE.
TEMPLE TERRACE, FL 33617