



# NEWSLETTER

DECEMBER 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 . . . . . DECEMBER 8, 1991

MEETING PLACE . . . . . RARE FRUIT COUNCIL INTERNATIONAL CLUB HOUSE.  
313 Pruett Road, Seffner. Take I-4 to Exit 8  
North, S.R. 579, go one mile to Pruett Road,  
(see McDonald School sign). Turn right (East).  
Go one mile. See club house on left immediately  
past McDonald School.

PROGRAM . . . Due to a mix-up in scheduling for the last meeting, our program  
scheduled for November should have been scheduled for December.  
So our speaker for this month will be KARL BUTTS with the  
HILLSBOROUGH COUNTY EXTENSION SERVICE, who will discuss  
INSECTS: FRIEND & FOE and how to deal with them in our fruiting  
endeavors without destroying our environment. In addition to a  
knowledge of fertilizers, weather, soil characteristics and the  
idiosyncracies of fruiting plants, it is important that we have  
some knowledge of the insect world in which we all must live.  
We will also have our tasting table and a raffle with some  
interesting rare fruit trees.

## Hospitality Table: October

Lillian & Arnold Stark: Carambola Almond Bread  
Joan Murrie: Apple Crisp  
Pat Jean: Walnut Pound Cake  
Frank & Alice Burhenn: Carrot Cake  
Heath: Fruit Salad  
Quay Gray: Papaya Marmalade & Crackers  
Paul Zmoda: Guanabana juice & cups  
Nancy McCormack: Carambolas & Orinoco Bananas  
Janet Conard: Banana Nut Bread

## **Thank You    Thank you    Thank you**

Belated thanks to Al Roberts who also worked diligently on the  
Monday after the sale, and to Gregg Cardin who had worked on  
setting up the quonset hut at the property. Sorry we missed naming  
you in last month's newsletter, but thanks now for all your help.

On Saturday November 23 the following members worked out at  
the property on the quonset and cleaning up the grounds: Monica  
Brandies, Frank Burhenn, Bob Heath, Al Hendry, Frank Honeycutt,  
Arnold Stark, and Romagene Vaccaro. Be on the lookout for  
announcements of other up-coming work days. Not only are they fun,  
but they are also educational.

EXCERPTS FROM TALK ON ANNONACEAE FAMILY BY PAUL ZMODA, WHO SERVED AS OUR  
SUBSTITUTE SPEAKER:

The Annonaceae family comprises 40 or 50 genera, of which the annonas account for more than 50 species, several of which are widely cultivated for their fruit. The annonas are tropical fruit, composed of more or less coherent fleshy carpels. One of the other genera, *Asimina*, is native to temperate North America and the Paw Paw, *Asimina triloba*, occurs as far north as New York. Several annonas are presently grown in Florida and most produce fruit of excellent flavor and quality.

Cherimoya (*Annona cherimola*). The cherimoya is certainly one of the most delicious fruit in the world. It has been described as a masterpiece of nature with a taste surpassing that of every other fruit. Although its native home is close to the equator in tropical America, it is not strictly tropical as regards its requirements. It obtains perfection only where the climate is cool and relatively dry. It is at home on plateau and in mountain valleys where the elevation provides climate as cool as that of regions hundreds of miles to the north or south. The fruit has been shipped from Mexico to the United States without difficulty. The tree is a small, erect or somewhat spreading tree to 25 feet in height. The size of the leaves in different varieties varies from four to ten inches long, ovate or elliptic, rounded at the base. The upper surface is sparsely hairy, the lower velvety. The flowers are fragrant, about an inch long, solitary or sometimes two or three together on short peduncles set in the axils of the leaves. They have three greenish petals characteristic of the annona family. Stamen and pistils are numerous, crowded together on the fleshy receptacle. Fruit production from seeds is five to six years; grafts three to four years. In Florida it flowers between April and May. The fruit matures in about 150 days and may be from 4" to 8" long, of an external green color with a white interior. The fruit is formed of numerous carpels fused with the fleshy receptacles. It is heart-shaped, conical or oval, frequently irregular in form, and may be up to five pounds in weight. The skin is very thin and delicate. The flesh is white, melting in texture and juicy. Numerous brown seeds, the size and shape of a bean, are imbedded, one in each carpel. The flavor is delicate, suggestive of the banana and pineapple.

The cherimoya is definitely a dessert fruit, eaten fresh or made into ice creams or sherbet. The country of origin for the cherimoya is probably Ecuador or Peru, but it has spread from there throughout the sub-tropical and mountainous tropics of the world. It is naturalized in many parts of Mexico and Central America, occurring most abundantly at elevations of 3000 to 6000 feet. The fruit is highly esteemed in the markets of Mexico City where it sells at high prices. In Jamaica there are many trees in the mountainous parts of the island. Cultured commercially in Argentina, southern Spain and Sicily, it is grown in the Canary Islands, along the French Riviera, several parts of India and Ceylon, and in parts of Queensland, Australia and Hawaii. Popenoe has indicated that it has been planted in the Miami area but has not fruited well, probably because the climate of South Florida is too tropical and wet for this species. They are grown, likewise, along the foothills of Southern California, from Santa Barbara to San Diego. However, we doubt that the tree will stand temperatures lower than 26 or 27° without serious injury.

The cherimoya prefers a rich, loamy soil and a relatively long dry season. It will make satisfactory growth in shallow soils as we have in Florida.

Sugar Apple (*Annona squamosa*). While the sugar apple may not equal the cherimoya in flavor, it certainly is one of the best of the more tropical annonas. It seems to be more precocious and productive than some of the other annona species and is more widely disseminated throughout the tropics than any of the others. It is an important fruit in many regions and everywhere it is grown, it is esteemed. The pulp is white, melting, delicate and delicious, agreeable sweetness that is almost instantly acclaimed by people at their first tasting. It is a small tree, somewhat smaller than the cherimoya and like the cherimoya, it is semi-deciduous. The leaves are lanceolate or oblong-lanceolate and from 2-1/2" to 4"

long, pale green on both surfaces. The flowers resemble those of the cherimoya. The fruit is very similar in shape but somewhat smaller in size, yellowish green in color when ripe. The individual carpels, each of which normally contains a small brown seed, are very loosely joined or not at all. The sugar apple is indigenous to tropical America. However, because of its abundance in India, it is believed by some naturalists to have originated there, and that it was carried to Mexico from the Philippines in the very early days. It is grown extensively throughout tropical America and the islands of the West Indies. In the Orient, it is cultivated in India, in the Philippines and South China, and also abundant in many islands of Polynesia and in the Hawaiian Islands. It is, also, well known along the mainland coast of Africa and in a considerable part of coastal Queensland, Australia. It is also grown extensively in Florida, as far north as Spring Hill. It likes a hot, relatively dry climate and will fruit readily in a pot if one is careful enough not to over water. It is easily grafted by cleft graft or approach graft on its own root stock, on pond apple or custard apple root stock. On the pond apple root stock, the tree will stand considerably more water and moisture. The tree normally fruits over the entire summer. In Florida it is common to pick ripe fruit during as many as 6 months out of the year. The fruit should be picked before ripening and placed indoors where it will soften in a few days. Seedlings often come into bearing within 3 years but some are much less productive than others and there is much variation in the size and quality of the fruit produced by seedlings trees.

Atemoya (*Annona squamosa* X *Annona cherimoya* hybrid). The sugar apple and cherimoya have been crossed in Florida to produce varieties of the hybrid called Atemoya with some of the best characteristics of both parents. The tree is very similar to the sugar apple but tends to be larger and grow more rapidly. The fruit, however, is more nearly like the cherimoya, a juicy white pulp of an agreeable consistency and flavor. Propagation from named varieties is usually performed by budding or grafting, using seedlings of custard apple, sugar apple or pond apple as root stock. The atemoya may be grown from seed but the fruit does not come true and the quality may be inferior. It is a dessert fruit of the highest quality. The "Gefner" variety reliably produces good fruit without hand pollination.

Ilama (*Annona diversifolia*). The ilama is a lowland tropical fruit of the finest quality. It is indigenous to Mexico and Guatemala and has been distributed to south Florida and other tropical locations. The tree may be erect or spreading in habit, frequently reaching a height of 25 feet with slender trunk and branches. The foliage resembles the sugar apple but the leaves are larger and more broad. They are rounded at the apex and 4" to 5-1/2" in length. The flowers are typical annona but are maroon colored, 1" in length. The fruit is conical, oval or round in form and weighing up to 1-1/2 pounds. The fruit may be almost smooth or covered with protuberances at each carpel. The outside color of the fruit varies from pale green to pink but frequently appears white by the presence of a thick bloom over the entire outside surface. In the pale green varieties the flesh is white. In the pink varieties it is tinged rose pink. The flavor is sweet, very similar to that of the sugar apple in the green varieties. In the pink varieties it is more acid, resembling those of the cherimoya. The seeds are less numerous than in the sugar apple but larger in size. The cultural requirements of the ilama are similar to those of the custard apple and sugar apple but perhaps more cold tender. It is found only at low elevations and prefers a hot climate. The best soil seems to be deep, rich, rather loose loam. The ilama may be budded or grafted in the same manner as other annonas or grown from seed. From seed the tree will come into bearing in 3 to 4 years. The fruit tends to crack when ripe so it would seem to be better to pick them before they're fully ripe and allow them to ripen inside.

(To be continued....)

PLANT RAFFLE: October

91-68

<u>PLANT NAME</u>	<u>DONOR</u>	<u>WINNER</u>
Canistel	Stark	Alyce Langley
Sapodilla	Stark	Alyce Langley
Key Lime	Stark	Robert A. Baker
Naranjilla	Novak	Millie Eichen
Naranjilla	Novak	Alex & Jerry Amyot
Naranjilla	Novak	?
Cherimoya	Al Hendry	Monica Brandies
Cherimoya	Al Hendry	Mark Bennett
Cherimoya	Al Hendry	Robert A. Baker
Cherimoya	Al Hendry	Alex & Jerry Amyot
Pomegranate	Zmoda	Nancy McCormack
Black Mulberry	Zmoda	Millie Eichen
Pineapple	Heath	N. McCormack
Chaya	Heath	Al Hendry
Jelly Palm	Heath	Ted Langley
Muscadine	Honeycutt	Alex & Jerry Amyot
Celeste Fig	Honeycutt	Al Hendry
Celeste Fig	Honeycutt	Millie Eichen
Celeste Fig	Honeycutt	?
Pepper sweet	Honeycutt	Frank Burhenn
Pepper sweet	Honeycutt	Monica Brandies
Papaya-triple	Luxenberg	Gerry Wessner
Rose Apple	Janet Conard	Robert Gober
Rose Apple	Janet Conard	Gerry Wessner
Rose Apple	Al Roberts	Frank Burhenn
Rose Apple	Al Roberts	?
Cocoa	Janet Conard	Fernando Galang
Cocoa	Janet Conard	M???

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FIRST CLASS MAIL
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