



# NEWSLETTER

NOVEMBER 1992

## 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: NOVEMBER 8, 1992

MEETING PLACE: RARE FRUIT COUNCIL CLUBHOUSE. 313 PRUETT ROAD, SEFFNER. Take I-4 to Exit 8 North, S.R. 579, go one mile to Pruett Rd. (See McDonald School sign.) Turn right (East). Go one mile. See Clubhouse on left immediately past McDonald School.

### PROGRAM:

OUR PROGRAM THIS MONTH IS A SPECIAL TREAT WITH TOM ECONOMOU, AND A VARIETY OF EXOTIC FRUIT. If you have ever had the pleasure of attending one of Tom's programs in the past, you will certainly want to attend this month's meeting. Tom Economou has made numerous trips into the American Tropics, conducting tours for our members. He brings to this program a fabulous amount of knowledge on exotic tropical fruits accentuated by a table full of fruit from trees in South Florida.

In addition to this memorable program, we will have our usual tasting table and plant raffle. Please contribute.

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## New Members

LUCILLE R.	BLAKE	353 STATE ROAD 559	AUBURNDALE	FL 33823	(813)967-7785
ROBERTA	BRADISH	4841 FOXFIRE CIRCLE	TAMPA	FL 33624	(813)961-8050
KAI-KAI	CHANG	12217 WOOD DUCK PLACE	TEMPLE TERRACE	FL 33617	(813)985-5744
GARY DOYLE & LYNN	COLE	415 W. DAVIS BLVD.	TAMPA	FL 33600	(813)258-0981
HOLLIE	DOBBINS	12311 TARPON SPRINGS ROAD	ODESSA	FL 33556	(813)920-3988
WILLIAM	EDDY	17805 WILLOW LAKE DRIVE	ODESSA	FL 33556	(813)920-9379
FRED B.	FRIEDMAN	2245 58th STREET NORTH	ST. PETERSBURG	FL 33710	(813)347-9394
LAMAR & CRYSTAL	GALLOWAY	1006 REDBUD CIRCLE	PLANT CITY	FL 33566	(813)754-1104
JOSEPH	GARCIA Jr.	426 FALCONCREST	PLANT CITY	FL 33565	
JOHN T.	GREENE Jr. & Sr.	17817 SIMMONS ROAD	LUTZ	FL 33549	(813)949-5341
JOANNE	GUY	17012 SHADY PINES DRIVE	LUTZ	FL 33549	(813)949-6017
BARBARA D.	JACOBSON	2839 HAMMOCK DRIVE	PLANT CITY	FL 33567	(813)752-7854
JO	JOHNSTON	710 S. ORLEANS AVENUE	TAMPA	FL 33606	(813)251-2984
TIM	KELLEY	5613 16th AVENUE	ST. PETERSBURG	FL 33710	(813)347-0085
LAUREL	McKONE	9402 E. SOUTHGATE DRIVE	INVERNESS	FL 34450	(904)637-1195
TOM	MIXSON	6703 GABRIELLE	TAMPA	FL 33611	(813)831-2177
JOSE	PALLI	7225 HOLLOWELL DRIVE	TAMPA	FL 33634	(813)882-9488
BERNICE A.	POPE	P.O. BOX 1198	THONOTOSASSA	FL 33592	
MARY	POPE	302 KENWITH ROAD	LAKELAND	FL 33803	(813)682-5698
EVELYN	REDA	4225 CHASE DRIVE	ZEPHYRHILLS	FL 33543	(813)788-5210
GEORGE & MARY ANN	RICHARD	7111 PELICAN ISLAND DRIVE	TAMPA	FL 33634	(813)886-7656
STEVE	SHEETS	1053 TRACE PLACE	LAKELAND	FL 33813	(813)644-7662
EISA E.	SOTO	1012 KNOLLWOOD CT.	SAFETY HARBOR	FL 34695	(813)726-6159
STEVE	TINSKY	2120 5th AVENUE NORTH	ST. PETERSBURG	FL 33713	(813)823-6969
EDWIN & PAULINE	TORRES	2706 E. 7th AVENUE	TAMPA	FL 33605	(813)248-5874
DIANA MILLS & JOHN	VAN DER HOEK	2819 SAFFOLD ROAD	WIMAUMA	FL 33598	(813)633-3663
GENE	WAGENSELLER	12612 2nd ISLE	HUDSON	FL 34667	
SUE	WELLS	122 NELSON STREET	AUBURNDALE	FL 33823	(813)967-1631
DANIEL J.	WILLIAMS	3003 S. PEARSON ROAD	VALRICO	FL 33594	(813)689-3733
BRUCE	WILSON	2820 W. BROAD STREET	TAMPA	FL 33614	(813)935-6445

## *Thank You Thank You Thank You*

To all the wonderful members and helpers who worked so hard on the tree sale last month. It was very gratifying to those of us who have been working diligently for many months to bring the whole thing together. Members showed up Friday afternoon to bring carts from the clubhouse and to set up the tables and signs, they unloaded and set up plants on Saturday and Sunday mornings, and helped the public make purchases Saturday and Sunday afternoon. And especially thanks to those of you who stayed Sunday evening to clean up, and returned Monday to bring the carts back to the clubhouse. There are just too many to thank individually, you, and everyone who was there know how hard you worked: from the fruit sales area to books to floor information to memberships to check approval to checkers to cashiers to traffic control, we all put our hearts into it, and it shows. Not the least was the financial aspect; the club did well, and so did all the suppliers, including member-suppliers. The most exciting thing about this sale was the number of new members; 30 have signed up so far! One of the purposes of our group is to show others the joy that we have in the growing and use of edible landscaping. One of the new members sent a note with her dues, which demonstrates that we are achieving that aim. The note said: "Your friendly, and patient, members were so tolerant of our ignorance and kindly helped us choose our first trees, we hope to have enough to share some day." So thank you all, and a pat on the back for a job well done.

The following members signed the log, indicating they worked at the sale: Gerald Amyot, Alex & John Argiry, Warren & Clarissa Arkwright, Bob & Sharon Baker, Mark & Susan Bennett, Alvin & Jane Bojar, Monica Brandies, Frank & Alice Burhenn, Mary Ann Campbell, Laura Caradonna, Gregg Cardin, Jules Cohan, Al Roberts, Janet Conard, Leo Cotter, Edith Freedman, Celso & Daniel Gomez-Sanchez, Tony Gricius, Bob & Terry Heath, Al Hendry, Harry & Sandy Klaus, Alyce & Ted Langley, Armando Mendez, W.B. & Maria Mendez, Peter Montano, James & Joan Murrie, Glen Myrie, Pearl Nelson, Jud Newcombe, Charles Novak, Samm Philmore, Frank Pupello, George Riegler, Audrey Rossa, Irene Rubenstein, Arnold & Lillian Stark, Frank Tintera, Romagene Vaccaro, Walter Vines, Paul Zmoda, Louis Zoehrer. Thank you one and all. (If I've missed anyone in this list, I'm sorry; please let me know and I'll be most happy to add your name next month)

## **What's Happening: October-November**

by Paul Zmoda

If you are currently growing Indian Jujube (*Zizyphus mauritiana*) and you have smelled a foul aroma nearby lately, it's probably the flowers that are responsible. This tree exhibits its tiny greenish bloom at this time of year and will set a few fruit on a single plant. I'm sure you can obtain a greater yield if two different specimens are planted close together. Expect the fruit to reach the size and shape of a large olive, also having a single, oblong pit. I prefer to shake the fruit free from the tree and eat them before they would naturally drop. The taste is quite akin to a fresh, crisp Granny Smith apple (green skin, white flesh). Once they fall on their own, the skin turns a yellow color and the taste changes. This tree is supposedly susceptible to freezes, but I haven't lost mine in the past four winters without protection. Be cautious around their many fishhook-like thorns.

While talking to a man living in the Pittsburgh, Pennsylvania area recently, I learned more about the Jaboticaba (*Myrica cauliflora*). Ray Bayer grows his in large containers of pure peat moss since they like an acid growing medium. Water them often, keeping the peat very moist and you should have fruit before long. I replanted my specimen as he directed, taking it from the yard where it seemed to be dormant. Lo and behold it responded with more new growth in two weeks time than it had for the past five months!

Remember to keep adding organic matter to your plantings. Want some free horse manure? You may call Joanne at 961-4579 for directions to her stables in Northwest Hillsborough county. Remember to close the gates behind you.

I mentioned presprouting seeds for earlier harvests in a recent column. My presprouted Silver Queen and Caylpo sweet corn was ready to pick after only 60 days. The packages say 90 and 82 days respectively. I ate seven ears at one sitting- umm good. Now's the time to get those cold weather crops going, especially the mustard family members.

WILD EDIBLES by Dick Deuerling (Continued from October Newsletter)

### Blueberries

Occasionally one finds wild blueberries growing in the woods and of course, we all know what to do with these little jewels.

### Blackberries

Blackberries are abundant in central Florida and with a wet spring the fruit are easy to find and are excellent for jams and jellies.

### Grapes

Several varieties of grapes are native to central Florida including the muscadine and bunch grapes, which are small, never over 3/8" in diameter. All these grapes are good for wine, jelly and grape juice.

### Guavas

Guavas are not native to Florida but have become naturalized here and may be found occasionally growing wild in the wood. The fruit is smaller than some of the cultivated varieties but is rich in Vitamin C and is edible raw, cooked or make into juice or jellies.

### Downey Myrtle

The downey myrtle is also not native to Florida but has been naturalized here also and is found in large areas in various places. The fruit of the downey myrtle is useful as a substitute for blueberries in pies, jellies, jams and in blueberry muffins.

### Florida Holly (Ilex vomitoria)

A mild, pleasant tasting tea may be made from the leaves of the Florida holly. The black drink of Indian ceremonies was also made from prolonged boiling of the leaves and was very strong, which when consumed in large quantities by the Indians, frequently resulted in gagging and vomiting, hence the name. The red fruit are not edible, being both emetic and cathartic, but make nice Christmas decorations.

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## **Florida State Horticultural Society**

The 105<sup>th</sup> annual meeting of the Society will be November 3 through November 5 at the Hyatt-Regency Westshore on Courtney Campbell Causeway. Our club will be setting up an exhibit of "Fruit for Central Florida Gardens" at the meeting. For more information about the meetings call (813)751-7636 (Bradenton).

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RECIPE: BEAUTY BERRY (FRENCH MULBERRY) JELLY  
(Callicarpa americana)

3-1/2 cups berry liquor (see below)  
1/4 cup citrus juice (lemon, lime or calamondin)  
1 envelope Sure Jel  
5 cups sugar

Mix berry liquor and citrus juice in large pot. Bring to rolling boil. Add Sure Jel and sugar and return to rolling boil for one minute. Remove from burner; skim off foam; pour into sterilized jars and cap.

### Berry liquor

Wash 1-1/2 quarts berries; add 1-1/2 quarts water; boil 20 minutes and strain thru clean cloth or jelly bag.

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## ODE TO NEW RFCIers

Advice to those new to our Club,  
 Don't plant your tree in a solid tub.  
 Instead, make sure there are some holes,  
 And support the trunk with wooden poles.  
 Just treat it well and say it's cute,  
 And some day it may give you fruit.  
 That's if we don't have a freeze,  
 Or you leave it out in an icy breeze.  
 Mulch is fine, so dump on loads,  
 It's sure to kill the nematodes.  
 With your watering be discreet,  
 'Cause many trees don't like wet feet.  
 But if the leaves begin to shrivel,  
 A little water you should dribble.  
 And when it comes to fertilizer,  
 It doesn't pay to be a miser;  
 Buy the best and use it well,  
 Or your tree will go to Hell.  
 Praying mantis and lady bugs  
 Will eat the aphids but not the slugs.  
 But for this poem we shouldn't be gory,  
 We'll leave pest control for another story.  
 Seasoned members, we won't tell you,  
 Since already you know what to do!

TAMPA BAY CHAPTER RFCI  
 313 Pruett Rd  
 Seffner FL 33584



FIRST CLASS MAIL

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

If you fool people to get their money, that's fraud; but if you fool them to get  
 their votes, that's politics. -Prairie Farmer-

