



# NEWSLETTER

AUGUST 1993

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

EDITORIAL COMMITTEE: BOB HEATH  
THERESA HEATH  
ARNOLD STARK  
LILLIAN STARK

PRESIDENT: SHERRY BAKER

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 . . . . . AUGUST 8 1993

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

PROGRAM . . . . . We will review on T.V. a 70-minute tape, "INTRODUCTION TO TROPICAL FRUIT" by Dr. Carl Campbell, which should be of special interest to members wanting an overview of fruiting trees to grow in Florida.  
We will also have our usual tasting table and raffle.

## New Members

Rick & Sandi Schroff 10910 Florence Avenue Thonotosassa, FL 33592 (813)986-2866  
Bernie Spector 3908 Seixas Place Land O' Lakes, FL 34639-4500 (813)996-7929  
Fred Strickland 4956 Slaten Road Plant City, FL 33567 (813)754-3866

## Recipe of the Month: Baked Rice Pudding (Anna May)

3/4 cup fancy long grain Rice

2 cups milk, scalded

3/4 cup sugar

3 large eggs, beaten

1/4 teaspoon nutmeg (fresh grated is best)

1/4 cup raisins (optional)

1 teaspoon vanilla

1 Tablespoon butter

Slowly add milk to eggs and strain. Add remaining ingredients, mix and place in a greased baking dish.

Bake at 325°F until set. Cool. Serve with whipping cream, or Cool Whip. Any questions? call Anna Louise May at (904)686-1326

*Thank You Thank You Thank You*

To Paula Hardwick (daughter of members Bob & Terry Heath) for many years of typing portions of the newsletter.

## THE ANNONA FAMILY by Har Mahdeem

Har began his discussion of annona fruit by praising our clubhouse in the country and the property we have for growing fruiting plants. The annona family, or the annonaceae, contains over 2200 species and quite a few genera. Most important in the family is the annona genus, which can be subdivided into several groups, but Har indicated that he would only be dealing with one group in the annonaceae family, which includes the cherimoya, sugar apple, ilama and custard apple. The cherimoya, *Annona cherimola*, is native to the valleys of the Andes Mountains in Ecuador, Peru and Bolivia. Several other fruit in Spanish speaking countries are called cherimoya, so don't be confused by this misnomer when applied to similar fruit.

Har showed us a slide of the cherimoya fruit, intact and cut in half, and a branch of the tree. The leaves are well rounded, thin and fuzzy, top and bottom. The tree has an upright habit with rather slender branches. The flower has the common annona three-petal characteristic, resembling a three-legged stool when open in the female stage. At this point, soon after the flower opens, the three petals hang almost straight down like the legs of a stool. Later, as the flower goes into the male stage, the petals spread much farther apart to release the pollen. Each flower has both male and female parts. When it opens during the day or late in the afternoon, it opens as a female flower. In the center of the flower, many female parts are grouped together and are sticky. It will be the following afternoon, after remaining female for about 24 hours, before the flower goes male. The male parts surround the female parts like a doughnut and as the flower becomes male, the anthers develop and release their pollen. But at this point, the flower is on longer female and the male pollen cannot fertilize its own flower. It can only fertilize a flower that has opened female on the same day.

In order to hand pollinate the cherimoya, it is necessary to do so in the early evening. The process requires a small artist's paint brush and a container like a film can. At one or more male stage flowers, put the film can under the flowers and the tip of the paint brush up into the male flower and dust the pollen down into the film can. Then at a female flower, place the bristles of the paint brush on the female parts where it will get sticky, put it in the film can to pick up the male pollen and put it back into the female flower, being careful to get a complete distribution of the pollen on the female parts. If all the female parts do not get pollinated, the fruit will be misshapen because all of the segments will not develop. All members of the annona family have segmented fruit.

The flower is pollinated naturally by a very small beetle the same as or similar to those you find in rotting citrus. So if you have some rotting citrus available, you might put them under your cherimoya tree. The same beetle can act as a pest to the annona fruit by entering the fruit at a point of damage. The pollen from the cherimoya and sugar apple is mutually compatible so that one may pollinate the cherimoya with sugar apple pollen and vice versa. And of course the seeds from this cross will produce some kind of atemoya but not the named variety, of course.

Cherimoyas are green on the outside when ripe and white on the inside, but they have many different skin patterns and to demonstrate this, Har showed us several slides of different varieties of cherimoya with many different skin patterns. Finally, he had a slide of one that was so irregular it was called "El Bumpo".

The flavor varies even as much as the surface texture, going all the way from what Har described as medicinal to delicious, reminiscent perhaps of pineapples or even strawberries.

Sugar Apple. The *Annona squamosa*, or sugar apple, or sweetsop, has a flower that opens early in the morning or during the night as a female flower, and then the next morning before sunrise or even as late as 8:00, opens as a male flower and sheds pollen. So if you wait too late in the morning, like 9:00 or later, you probably will not find sugar apple pollen. If you get pollen early in the morning from a sugar apple flower, you can use it a little later in the morning to pollinate female flowers on the cherimoya. Always try to use the pollen within an hour or two as it tends to lose its viability rather rapidly. The common name of the sugar apple in some Spanish speaking countries is annona, which is where the word for the annona species comes from. Other common names are aca, ata, atee and atha. The use of the name ata in conjunction with the last part of the cherimoya is where the name atemoya comes from, as the atemoya is half sugarapple and half cherimoya.

Har showed us several slides of the sugar apple flower and fruit, which is rather bumpy in its surface texture. He showed us a slide of a ripe ready-to-pick sugar apple and an immature one. The areoles of the ripe fruit have separated so that you can see the white flesh between them. The areoles are still green but the tip has started to turn dark, even black. In the immature fruit the areoles are still touching each other and are very green. Har also showed us a seedless variety cut in half to reveal the seedless interior without so much as a seed coat. However, he said he finds the flavor bland, almost flavorless. He also had slides of the red sugar apple which is a brilliant red inside, very seedy, and likewise very tasty. They're also very productive and an all around excellent sugar apple. Har said he sees no reason to have the green variety if you have access to the red. He noted that the inside of the skin and the core were both brilliantly red but the edible flesh was about the same color as the green sugar apple. The sugar apple's tendency to split when ripe makes them very difficult to use commercially. Har indicated that he did not know whether the red fruited variety would come true from seed because Zill's Nursery uses all of their seedlings for root stock. He has noted that some of the seedlings seem to have a pink or reddish tint to the leaves, which may indicate they are red fruited varieties. He said that one report he heard indicated a ten to fifteen percent red fruit from seed.

Atemoya. The atemoya is a cross between the *Annona squamosa* and the *Annona cherimoya*. Har's slide of the atemoya showed the leaves were not as long and slender as those of the sugar apple, nor as round and velvety as those of the cherimoya, but rather somewhere in between, as one would expect. The trees seem to do better here than either one of their parents. The Gefner atemoya is very productive, soft skin and firm flesh with a very rich sweet flavor, but because of the thin skin, you cannot spoon them out of the shell. The Priestley and the Bradley have thicker skin, may be cut in half and scooped out with a spoon because the flesh is softer. They are also very delicious. The Priestley is a fair to poor producer, the Bradley is a very heavy producer.

Har showed us several slides of all three types of atemoyas, the trees and the fruit, intact and cut in half.

*Annona reticulata*. The custard apple or bullock heart. Many varieties of the custard apple are red and approximately the size of a bull's heart, consequently the common name. The leaves are thin and long, shiny on top and bottom & pointed at the terminal end. Some Spanish speaking people call the custard apple a cherimoya and Har wanted to point out the distinction in the leaf shape between the custard apple and the cherimoya. The custard apple releases its pollen a little later in the evening than the atemoya and cherimoya at this time of year after

about 7:30. So for hand pollination, one should wait til the late evening. Har showed us some slides of custard apple trees and some fruit in the market and slides of cut fruit. Some reticulata varieties develop stone cells in the fruit which make the texture gritty and unpleasant to eat. Other species donot develop the stone cells. The fruit has a very thin skin and small seeds, which means you have lots of flesh to eat. The custard apple has just what the name implies, a delicious custard-like pulp, and is one of Har's favorite fruit. However, custard apples range from delicious to poor, and a poor variety is hardly edible.

The Benkey custard apple is brilliant red inside and quite a beautiful fruit. The Caledonia is also a beautiful fruit, although not as brilliantly red as the Benkey. Both are very delicious. With the annona reticulata, you can get fruit off of different branches on the same tree and have one quite pale colored and another brilliant red. Har didn't have an explanation for why this occurs on custard apples but it may be some environmental factor. And likewise, the taste can vary exceedingly on the same tree. The fruit may also vary in flavor from very poor to quite wonderful at different times of the year.

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## What's Happening-July-August

by Paul Zmoda

Are you enjoying out hot, steamy, tropical weather? I am, because it allows me to easily grow a super vegetable that is very nutritious and has so many uses. I am referring to the Seminole Pumpkin (*Cucurbita moschata*). Also know as Cuban Squash, Calabaza, or Tropical Pumpkin, this bountiful provider of the squash family is hard to beat. Here's why: Once planted in good soil, this vine will begin to grow rapidly and flower. The male flowers, newly opened, may be batter-dipped and fried or stuffed and baked. Tender green tips and young leaves are prepared as a fresh green vegetable, steamed or boiled.

Later on you will notice female flowers bearing a small fruit below them. Pollinate these early in the morning and watch them grow! Should you have too many young green pumpkins at once, you can make a meal of them. Slice and use as a substitute for eggplant in Parmesan or cube and stew them with onions and tomatoes, then sprinkle with grated cheese. When the fruits mature they change color, usually to a cream-buff or orange. They hold well on the vine at this stage, but should be clipped off and stored in a cool, dry place as the vines die off.

Pumpkins keep indoors as long as six months, always ready to provide some really good food. The deep orange flesh of fully mature pumpkins is a good source of vitamin A. It is excellent merely boiled or microwaved in chunks. You can also bake large pieces with butter and black pepper (ed: or try cinnamon and honey). Tasty soups will thicken with the addition of pumpkin. Drying and grinding yields a nutritious flour. There's more good eating to come as the numerous seeds within are very edible. Salt and dry them in the sun or place on a cookie sheet in a preheated oven until they pop like popcorn and get lightly browned.

Don't forget to share some fresh seed with friends, and keep a few whole pumpkins for Halloween Jack O' Lanterns.

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Minutes of the meetings of your Tampa RFCI Board of Directors will be available at the regular club meeting for any members who wish see them.

Member Paul Zmoda recommends that all members who routinely sell plants have them inspected. He provided us with the following information of how to get inspected. Local (Tampa) phone numbers for more information are 744-6277 and 986-4295.

**FLORIDA DEPARTMENT OF AGRICULTURE & CONSUMER SERVICES**  
**Division of Plant Industry**  
**P. O. Box 1269**  
**Gainesville, Florida 32602**

**BRIEF SUMMARY OF THE NURSERY INSPECTION LAW**

**NURSERY STOCK DEFINED** - Nursery stock, for the purposes of all Division of Plant Industry Rules, means all plants, trees, shrubs, vines, buds, cuttings, grafts, and scions thereof, grown or kept for propagation, sale or distribution; **EXCEPT** aquatic plants, vegetable and field crop plants, flowering annual plants, seeds, corms, tubers, bulbs, lawn or pasture grasses, cut flowers, cut ferns, and cut foliage (greens) are specifically exempt when apparently free from injurious plant pests.

1. **INSPECTION** - Nursery stock must be inspected by an Agricultural Products Specialist of the Division of Plant Industry prior to sale or distribution. (Distribution is defined as the movement of nursery stock from the property where grown or kept to any other property that is not contiguous thereto, regardless of the ownership of the properties concerned.) Also, if sold by grade, stock must be graded and labeled as prescribed by the Division of Plant Industry. Requests for inspection should be made at least 30 days in advance of the movement of stock. If a special inspection is required, it will be necessary for the nurseryman to defray the cost of such an inspection.

2. **REGISTRATION FEE** - Every nurseryman, nursery stock dealer, plant broker, and agent must pay an annual certificate of registration fee, which shall expire 12 months following date of issue. (Exception: Government agencies producing nursery stock for research purposes, or for the landscaping of government-owned land only, are exempt from the payment of fees.) The law makes no provisions for exemption from payment of this fee due to a person's disability or age. The certificate of registration must be renewed before expiration date.

**NURSERYMAN** - Any person engaged in the production of nursery stock for sale or distribution, including own-use nurseries. The certificate of registration fee shall be determined by the amount of nursery stock for sale or distribution that is in the nursery at the time of inventory and shall not exceed \$400. Propagating material will be computed on a 10 to 1 ratio. The penalty fee for late payment will be limited to a maximum of \$10.00. The fee schedule is shown below:

<u>Number of Plants</u>	<u>Amount of Fee</u>	<u>Number of Plants</u>	<u>Amount of Fee</u>
1 - 1,000 -----	\$ 20.00	100,001 - 150,000 -----	190.00
1,001 - 2,500 -----	30.00	150,001 - 200,000 -----	230.00
2,501 - 5,000 -----	40.00	200,001 - 250,000 -----	270.00
5,001 - 10,000 -----	60.00	250,001 - 300,000 -----	310.00
10,001 - 25,000 -----	80.00	300,001 - 350,000 -----	350.00
25,001 - 50,000 -----	100.00	350,001 - 400,000 -----	390.00
50,001 - 100,000 -----	150.00	Over 400,000 -----	400.00

**NURSERY STOCK DEALER** - Any person not a grower of nursery stock who buys or otherwise acquires nursery stock for the purpose of reselling or reshipping independently of any control of the nurseryman.

**PLANT BROKER** - Any person who transacts the transfer of plants from a seller to a buyer and who may or may not be in actual physical possession of the plants.

**AGENT** - Any person selling or distributing nursery stock under the partial or full control of a nurseryman.

**NURSERY STOCK DEALERS, PLANT BROKERS, and AGENTS** shall furnish the Division of Plant Industry, Bureau of Plant Inspection, with a signed application each year. The certificate of registration fee shall be \$20 for each sales outlet with a \$400 maximum charge.

3. **INSPECTION TAGS** - A valid inspection tag issued by the Division of Plant Industry shall be required:

- a. On each movement or shipment of nursery stock intended for resale within the state.
- b. On all out-of-state movements.
- c. On every separate package, bundle, box, or container of nursery stock that is shipped by mail, express, common carrier, etc., whether in-state or out-of-state.
- d. On all citrus nursery stock movements.

**Inspection tags shall not be required** on nursery stock (other than citrus) that is sold or distributed directly to the ultimate owner and destined to be utilized within state when such stock has been inspected and approved by the Division.

The Citrus Nursery Stock Inspection Tag is a combination tag-invoice form. This is to be completed in duplicate, the original for the purchaser and the duplicate for the nurseryman's files. THIS IS THE ONLY TAG WHICH MAY BE USED FOR BURROWING NEMATODE-CERTIFIED CITRUS NURSERY STOCK DESTINED FOR MOVEMENT TO WITHIN 100 FEET OF COMMERCIAL CITRUS-PRODUCING AREAS, APPROVED CITRUS NURSERY SITES, AND CITRUS NURSERIES.

4. CITRUS NURSERY STOCK SITE APPROVAL - All new plantings of citrus nursery stock, including all new blocks, must be planted on sites approved by the Division of Plant Industry, if the stock is to be moved to within 100 feet of commercial citrus-producing areas. Each crop of nursery stock must be sampled prior to movement from the nursery, and the Division must be notified at least 6 months prior to such movement. Permanent type boundary markers must be erected in order to identify the exact limits of an approved site. New plantings of citrus nursery stock on sites not approved by the Agricultural Products Specialist can be moved only for dooryard plantings.

5. BURROWING NEMATODE INSPECTION - Before nursery stock may be moved to within 100 feet of commercial citrus-producing areas, it must be certified free from nematodes injurious to citrus by the Division of Plant Industry prior to movement. It shall be the owner's responsibility to see that encroachment from noncertified sources does not disqualify his nursery site or jeopardize his grove property. A special burrowing nematode inspection tag must accompany nursery stock moved to commercial citrus areas.

6. CITRUS VALIDATION PROGRAM - Those desiring to maintain a Division of Plant Industry validated source of burrowing nematode-resistant rootstocks or of certain new citrus varieties should contact the Citrus Budwood Registration Office, Florida Department of Agriculture & Consumer Services, Division of Plant Industry, 3027 Lake Alfred Road, Winter Haven, Florida 33880. (Phone: (813) 294-4267)

7. CITRUS PSOROSIS - For information on psorosis-free varieties contact the Citrus Budwood Office, 3027 Lake Alfred Road, Winter Haven, Florida 33880. (Phone: (813) 294-4267)

8. INTRASTATE AND INTERSTATE SHIPMENTS - All shipments of plant material must meet intrastate and interstate regulations, when applicable, regarding the following articles and pests:

- a. Gypsy and Browntail Moths
- b. Plant Feeding Snails
- c. Sugarcane Pests: Insects, Mites, and other Arthropods
- d. Sugarcane Pests: Diseases
- e. Oak Wilt Disease
- f. Orchid Pests
- g. Soybean Cyst Nematode
- h. Plant Parasitic Nematodes
- i. St. Augustine Decline Virus
- j. Lethal Yellowing of Palms
- k. Citrus Pests: Insects, Mites, and other Arthropods
- l. Citrus Pests: Diseases
- m. Nematodes of Citrus
- n. Reniform Nematode - Arizona, California
- o. All Federal Pest Quarantines must be met.

If further information is needed regarding the above restrictions, please consult your local Division of Plant Industry Agricultural Products Specialist or one of our regional offices. The addresses of our regional offices are shown below:

Region I (Phone: (904) 372-3505)  
P. O. Box 1269  
Gainesville, FL 32602

(Those counties north of and including Hernando, Sumter, Lake, and Volusia Co.)

Region II (Phone: (305) 886-4375)  
114 East Fifth Street, Office B  
Apopka, FL 32703

(Brevard, DeSoto, Hardee, Highlands, Hillsborough, Indian River, Manatee, Okeechobee, Orange, Osceola, Pasco, Pinellas, Polk, Sarasota, Seminole, and St. Lucie Co.)

Region III (Phone: (305) 251-9540)  
13603 Old Cutler Rd.  
Miami, FL 33158

(Those counties south of and including Charlotte, Glades, and Martin Co.)

Any person who fails to comply with any provision of Florida's Nursery Inspection laws shall be subject to penalties as provided by Sections 581.141 and 581.211, Florida Statutes.

**Raffle: July**

<b>Plant Name</b>	<b>Donor</b>	<b>Winner</b>
Cacao	Stark	?
Carambola seedling	Paul Zmoda	E. Gombos
Black Mulberry	Paul Zmoda	K. McKone
Purple Passion Fruit Vine	George Riegler	Gene Wagenseller
Purple Passion Fruit Vine	George Riegler	L. Galloway
Purple Passion Fruit Vine	George Riegler	K. McKone
Purple Passion Fruit Vine	George Riegler	Samm Philmore
Purple Passion Fruit Vine	George Riegler	John Bell
Purple Passion Fruit Vine	George Riegler	?
Brad x on Pond Apple	George Riegler	Scott Daniels
Brad x on Pond Apple	George Riegler	Charles Novak
Brad x on Pond Apple	George Riegler	Nancy McCormack
Brad x on Pond Apple	George Riegler	J. Murrie
Papaya (self pollinating)	L. & K. McKone	E. Gombos
Papaya (self pollinating)	L. & K. McKone	J. Murrie
Papaya (self pollinating)	L. & K. McKone	L. Galloway
Fig	Heath	Sandi Schroff
Chives	Heath	E. Gombos
Yellow Passion Fruit Vine	Heath	Jessie May
Tree Basil	Heath	Bob Baker
Egg Plant	Heath	Scott Daniels
Anise	Heath	Al Jean
Banana	Bruce Beasor	K. Mckone
Rose Apple	Bruce Beasor	?
Egg Plant	Samm Philmore	J. Murrie
Celeste Fig	Samm Philmore	Heath
Brown Turkey Fig	Samm Philmore	Ed Zwiller
Muscadine Grape	Samm Philmore	Barbara Williams
Passion Flower	Lamar Galloway	?
Sweet Basil	Alvin Bojar	E. Gombos
Guava	Herb Hill	Ed Zwiller
White Gensa Fig	Herb Hill	L. Galloway
Chaya	Herb Hill	I. Zwiller
Red Guava	Herb Hill	Dan Williams
Kadota Fig	Frank Honeycutt	Dan Williams

**Tasting Table: August**

Pat Jean: Sour Dough Cream Cheese Cake

Al Hendry: Guanabana Ice Cream

Nancy McCormack: Fruited Bread, Pecan Rolls

Janet Conard: Apple Upside-down Cake

Charles Novak: Bananas

Yuku Tanaka: Blueberry Bread

Anna May: Rice Pudding

Al Roberts: Papaya Juice

Paul Zmoda: Donuts

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## OUR GREAT TREE SALE

The time has come the Walnut said  
 To speak of many things  
 Of pears and plums, and passion fruits  
 And limes and tangerings.  
 And why we have our annual Sale:  
 The benefits it brings.

A thousand trees all in a bunch  
 And we have placed them there.  
 Then at last we stop for lunch  
 the best of picnic fare.  
 Suddenly we feel the crunch -  
 There's tension in the air.

The thundering herds invade the hall  
 They snatch up all the trees.  
 Repeatedly you hear the call:  
 "Where are the mangos, please?"  
 Why not take a canistall  
 Or one of these lychees?

The sun is setting in the west,  
 We've made our plant selections.  
 We've had fun working with the rest,  
 And built up our collections.  
 The plants we sold passed every test.  
 We made our club connections.

\* \* \*

TAMPA BAY CHAPTER RFCI  
 313 PRUETT RD  
 SEFFNER FL 33584



FIRST CLASS MAIL

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

# 14th Annual FRUIT TREE SALE

2 DAYS! 2 DAYS! 2 DAYS!

Saturday, October 16, 1993, 1:00 - 5:00 P.M.

Sunday, October 17, 1993, 1:00 - 5:00 P.M.

FT. HOMER HESTERLY ARMORY

500 N. Howard Ave. – Tampa

I-275 Exit 24 – 5 blocks South on Armenia Ave.

## EDIBLE LANDSCAPING

APPLES  
ANNONAS  
AVOCADOS  
BANANAS  
BARBADOS CHERRIES  
BLACKBERRIES  
BLUEBERRIES  
CARAMBOLAS  
CHERRIES OF RIO GRANDE  
CHINESE CHESTNUTS  
FIGS  
GRAPES

GRUMICHAMAS  
GUAVAS  
JABOTICABAS  
LOQUATS  
LONGANS  
LYCHEES  
MACADAMIA NUTS  
MANGOS  
PAPAYAS  
PEACHES  
PEARS  
PERSIMMONS

PECANS  
PINEAPPLES  
POMEGRANATES  
BLACK RASPBERRIES  
TREE TOMATOES  
GRAPEFRUIT  
KUMQUATS  
LEMONS  
LIMES  
NECTARINES  
ORANGES  
TANGERINES

**... AND MANY OTHERS**

ALSO RARE HERBS AND VEGETABLES  
All Varieties Subject to Availability at Time of Sale

**TAMPA BAY CHAPTER**  
**RARE FRUIT COUNCIL INT'L (INC.)**  
(A NONPROFIT ORGANIZATION)

