



# NEWSLETTER APRIL 1996

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

EDITORIAL COMMITTEE: BOB HEATH, THERESA HEATH, ARNOLD STARK, LILLIAN STARK

PRESIDENT: CHARLES NOVAK

CHAPTER MAIL ADDRESS: 313 PRUETT RD, SEFFNER FL 33584  
(including renewals)

MEETINGS ARE HELD ON THE 2nd SUNDAY OF THE MONTH AT 2:00 p.m.

NEXT MEETING: APRIL 13 & 14, 1996 at U.S.F. (see program below)

MEETING PLACE: (THIS MONTH ONLY) U.S.F.

**PROGRAM: *U S F BOTANICAL GARDEN SPRING PLANT FESTIVAL***

The RFCI will be participating in the USF Plant Festival on April 13 & 14, 1996. This is an important fund raiser and all the members are invited to attend, to assist in the sale, to sell plants, to enjoy the camaraderie and to visit other groups.

Our participation will begin about 2:00 Friday afternoon, April 12, setting up tables, arranging plants and posters, till about 6:30.

On Saturday, April 13, the Gardens will be open from 7:00 a.m. to 9:00 a.m. for our final preparations.

From 9:00 until 9:30, participants in the Festival will be given the opportunity to shop from each other before the gates are opened to the public.

All vehicles must be out of the Gardens by 9:00 a.m. on Saturday, and by 9:30 a.m. on Sunday.

The front gate will close at 8:00 a.m. on Saturday and 9:00 a.m. on Sunday, and participants will have to enter by the side south gate after the front gate closes.

From 7:00 a.m. to 8:00 a.m. on Saturday and from 7:00 a.m. to 9:00 a.m. on Sunday, traffic will be one way, in the front gate and out the side gate. The Festival will end at 3:00 p.m. on both days, and only after 3:15 p.m. will we be allowed to bring vehicles in to remove plants or re-supply.

All participants must have vendor ribbons. An RFCI T-shirt is not sufficient. See Bob Heath for vendor ribbons.

Parking for participants not bringing supplies or plants is across the street from the front entrance to the Gardens.

Food and drink will be for sale by caterers, or you may bring your own.

The USF Botanical Gardens takes 10% of our gross sales; the remaining 90% will be split 50/40 between the participant and the RFCI, so mark your plants accordingly, remembering that you get 50% of the selling price.

## The I.S.T.H. Meeting by Al Hendry

Al Hendry went to the annual meeting of the Inter-American Society of Tropical Horticulture in Santa Marta, Colombia in September of 1995. Santa Marta is the oldest European city in the New World. It was established by a Spaniard who subsequently traveled to Cuba where he died. It is a quite nice little city on the Caribbean coast.

Al reported on some very interesting points that came out of the meeting, particularly in research. What is interesting to note is that there is considerable effort to produce fruit for the export market, mostly to the European market, things like high quality mangoes, cactus pears and Indian figs. Fruit of the cactus plants, both the *Cereus* cactus and the *Opuntia*, are being grown for export to places like London, Paris and Berlin, and to the U.S. market. Of interest also is the fact that there were delegates from Cuba and Nicaragua.

An item that came up during the meeting, although it was not a topic of the meeting, concerned the use and the production of palmetto berries. Records indicate that palmetto berries were shipped from Florida to Europe in the 1600's and recently they have been shipped out of Florida for a number of years, gathered rather quietly in the palmetto areas and shipped into Germany and to Venezuela for processing into Palmetto extract, which is touted as a treatment for prostate problems and urinary tract problems. Last year, for some reason, there was a shortage of palmetto berries and that led to a very steep increase in price, up to around \$10.00 a pound for the raw berries. All the palmetto berries in Florida are harvested from the wilds, and in addition to producing berries, palmetto stands have also been noted as a congregation place for rattlesnakes. Two rattlesnake bite deaths have been reported among palmetto berry gatherers, and several arrests have been made, both for trespassing and for stealing berries from palmettoes growing on private land. It's amazing because for so many years, palmetto berries were never considered as being worth anything, and if you've ever tasted one, you would agree. It's not impossible that there may develop an interest in production and growing of palmettoes for the berries.

This year, 1996, in October, the meeting will be held in Brazil; the following year in Guatemala, and the year after that in Venezuela; then in Peru, and in the year 2000 in Miami. Al remarked that these meetings have been held in some South and Central American countries where people considered themselves in danger but he said the one in Miami may be the most dangerous one yet.

Many of the papers presented at the meeting concerned development of local fruiting plants for commercial use. Most fruits are well known in the area but never grown commercially. It is interesting to note that a great deal of research has been done on all sorts of new exotic fruit. Al has information concerning the attendance of these meetings for anyone who might be interested in attending. Members can see Al Henry for details. The meetings normally last about 5 days and transportation is furnished in the area for attendees. It is not necessary to be a member of the I.S.T.H. in order to attend the meetings.

## The PawPaw by Charles Novak

Charles started by saying he'd like to sing, "Oh, My PawPaw" but his wife threatened a divorce. So he saved us the joy of his singing. Charles passed out pamphlets on the pawpaw for all the membership assembled and he directed us toward the book "Fruits Worthy of Attention" which contains an excellent article on the pawpaw.

Charles described an R.F.C.I. trip to Georgia a year ago for the collection and tasting of pawpaws. Six members from the club, in Jerry Amyot's van, ventured into the state of Georgia for the explicit purpose of tasting the fruit and collecting seeds and plants. All six members came back with an ardent desire to grow the pawpaw here in central Florida. Some weeks ago Charles and Jerry went to an area growing pawpaws and Jerry was

attempting to dig one up. To give some idea of the extensive tap root, he was down maybe 3 feet, up to his knees in dirt, and still hadn't reached the bottom of the tap root. On January 26, 1996, four members, again by benefit of Jerry Amyot's van, went to Palatka where a gentleman is growing pawpaws of excellent quality. The fact that there are pawpaws growing in Palatka gives you an indication of how close we are to having pawpaws growing here in Tampa.

The pawpaw is classified as a large fruit, 3 to 5 inches in length and 1-1/2" or so in diameter. Most wild pawpaw trees are seedlings. But there are several wild varieties producing better fruit that have been named, and in California there are named varieties of pawpaws. Also, Zill's Nursery in south Florida that is doing extensive work on annonas, is experimenting with the Palatka pawpaw. The pawpaw is frequently called the poor man's banana or the Michigan banana, and those who are residents of northern states have probably experienced the pawpaw. Anyone from the north who hasn't, has probably been isolated from rural areas.

Some work is being done trying to establish the pawpaw as a commercial fruit because of its excellent flavor. However, the pawpaw will not ripen on the tree and once it is ripe, it is very delicate and spoils very rapidly. Charles says, "If it is ripe, pick it and eat it." The flavor and texture has been described as vanilla custard with banana, mango and pineapple flavor. Of course it is very cold hardy, which means we wouldn't have to sweat the pawpaw in this kind of weather. Even though it's in the family with the other annonas, custard apple, atemoya, etc., it has not been possible to get it to grow here and produce fruit. It is a fruit Charles can guarantee everyone would want to have.

The northern pawpaw is all of one species but the better quality fruit that have been found in the wilds are being propagated and named. One of our members has names of people interested in ordering pawpaws and he is ordering pawpaws from Oregon, grafted pawpaws, named varieties at a reasonable price. Hopefully, out of the dozens being ordered, one at least, or more, will flourish and fruit.

The tree tends to be bushy as a small tree 10 to 20 feet tall with considerable branching.

Flies and a certain kind of beetle are the natural pollinators of pawpaws in lieu of bees, which are not attracted to the flowers. The tree is a prolific producer of flowers but only a very few are pollinated. A suggestion by some owners is to hang rancid meat in the tree and let it rot to attract the flies. Charles was not sure he wanted to attract the flies to his yard that much, nor that his wife would stand for having a piece of rotting meat hanging in the yard.

Charles indicated that, as many of the members know, there is a native pawpaw which produces a fruit only about as large as your thumb with lots of seeds and not too great a flavor. Perhaps it is one that may be crossed with the northern pawpaw to produce a desirable fruit for central Florida. Charles is also trying to graft the northern pawpaw onto annonas such as the pond apple, which seems like a possible root stock for pawpaws and one which might impart some decrease in the required chilling hours for producing fruit.

The tree is deciduous, losing its leaves in the winter time and looking dead. The tree has problems coming out in the spring here because it hasn't gotten enough chilling hours and when it does finally blossom out, maybe in July or August, it doesn't grow enough to support the roots and the plant itself, and after a year or two, the tree dies. This is just one of the factors we're hoping to overcome. The pollination of the seeds is not really a problem but they do not have much shelf life and should be planted immediately after they're removed from the fruit. Those rotting on the ground frequently will have sprouting seeds within the fruit. However, some of the seeds from some of the fruit are very slow to sprout. The tree also has perfect flowers which means that an individual isolated tree may produce fruit.

Your Board of Directors announces the officers elected to serve for the coming year:

President: **Charles Novak**  
 Vice President: **Jerry Amyot**  
 Vice President: **Frank Burhenn**  
 Treasurer: **Alice Burhenn**  
 Secretary: **Sherry Baker**  
 Planting Chairman: **Bob Heath**  
 Membership: **Lillian Stark**  
 Librarian: **Rick Hunt**  
 Seeds: **Elaine Sarassin**  
 Tasting Table: **Kass Scott-Rivera**  
 Raffle: **Paul Zmoda**  
 Program: **Al Hendry & Paul Zmoda**  
 Publications: **Bob & Terry Heath, Arnold & Lillian Stark**  
 Alternate Board Members: **Elaine Sarassin, Brent Creighton**



The 17th Annual Tree Sale has come and is now a pleasant (tired-?) memory. Before the memory fades, I want to say thanks to the members who took part and made it a success. For those who couldn't make it this time, fear not for there will surely be another opportunity next year! For those taking their valuable time and making the effort —I THANK YOU. The Club is indebted to you.

Also, lest we forget this year's special Corporate friends, recognition needs to be given to Gil Whitton and News Radio 970 WFLA for the gracious air time and sale announcements. Also, a Hello and Welcome to Mark Govan, an assistant to Gil on the talk show and a one week old member as the sale began. Thanks also to the Tampa Tribune for listing the sale in the Garden Events section of the Saturday edition. Several of those polled stated that they had read of the sale in the 'Trib.' Finally, Busch Gardens, and "Warehouse" Ralph deserve our applause for the supplies donated to the tasting table.

KUDOS...

Additional kudos should be presented to Frank Burhenn for an exceptional job of promoting and directing our 17th annual Tree Sale. A big hand for a job well done is apropos for one of our most successful sales to date.

#### OUR LIBRARY

Our club has acquired a fair number of excellent books for our library, some we have purchased, several have been donated, and some just seem to have appeared. Our collection is available to the membership on a borrowed basis, from one meeting to the next, which is one of the benefits to being a member. Unfortunately, several of our books have disappeared, lost, stolen, or still borrowed. If anyone who still has a borrowed book would please return it, it would be appreciated by all. Anyone wishing to borrow books or donate books, may see Rick Hunt at the meetings, or call 1-904-588-2081.



## What's Happening

March-April, 1996

by Paul Zmoda

One fine March Sunday I decided to see a movie at our fine, old Tampa Theatre. As I walked up to buy tickets, I spied a most beautiful fruit tree. There, directly across from the Franklin Street Mall, is planted a clump of huge Date Palms. They are stately and very healthy. I just had to go over and closely inspect this fine specimen. I wonder what the fruits will be like.

Well, this past winter was certainly one for the books: I witnessed at least nine frosty mornings. My personal record low was approximately 23°F on February 5<sup>th</sup>. **BRRRRR**. There was nothing more I could do but hope for the best. After it was all over, I counted the casualties: one 5 year old Bignay, two 10 year old Sugar Apples, one 6 year old Cherimoya, one 4 year old Natal Plum, one 5 year old Acerola, one 5 year old Pitomba.... Some years you win and some years you lose. If you're a determined fruit grower, you never give up.

I think growing hardier trees is one answer. Observing the "Gulf Gold" plum (flowering and setting tiny fruit) during the coldest days illustrated that it *wasn't* fazed in the least! At this writing, the fruits are nickel-sized and looking good. I recommend this plum-it never seems to disappoint. Just before it leafed out, I grafted a nectarine and another plum onto it. They took quite readily, whether whip-grafted or budded.

Even a saddle-graft (an inverted cleft graft) is leafing out. I will be adding more varieties later on.

Now that the frost-free date (March 15) is past, you should be setting out your rare (and not-so-rare) vegetables. I am trying a *BLUE* pumpkin from Queensland, Australia and one from Tahiti. Rare Fruit Council Members should be growing heirloom vegetables, so that we may provide seed at our sales.

What are heirloom vegetables? These are tried-and-true, old-timey varieties almost, but not quite forgotten in society's haste to "breed" better strains. For instance, we can now buy seed for corn known as "supersweet" and "enhanced sugar". But these are hybrids and you cannot save seed for next year's crop and expect the same plants. Heirloom corns are open-pollinated (not crossed) and the seed will provide the same, dependable performance year after year. This is true whether your garden of heirlooms includes peppers, eggplants, tomatoes, or squashes.

So I encourage all of you to find a specific variety or two and grow some to eat and some for seed, so that we can share among members and, of course, to sell at our annual sales. *Black* corn, anyone?

Try these for sources of heirloom seeds:

Seed Savers Exchange  
P. O. Box 70  
Decorah, Iowa 52101

Solanaceae Enthusiasts  
3370 Princeton Ct.  
Santa Clara, California 95051

North American Fruit Explorers  
R.R.-1, Box 94  
Chapin, Illinois 62628

## *Thank You Thank You Thank You*

To Busch Gardens, Tampa, for donating paper cups for our club's use.

To Paul Zmoda for donating a lovely T-shirt for auction; Frank Burhenn was the successful bidder.

To all those members and volunteers who worked so hard and long at the big sale at the Armory.  
(If you signed the worker list, your name is listed below. If you worked, but forgot to sign in, let me know, so that your efforts can also be acknowledged.)

BOB BAKER  
SHERRY BAKER  
JOHN BELL  
MONICA BRANDIES  
JAMES BREWER  
SUE BREWER  
FRANK BURHENN  
ALICE BURHENN  
PAT CHERUNDOLO  
JANET CONARD  
DAWN COTTER  
LEO COTTER  
BRENT CREIGHTON  
TONY FERREIRA  
EDITH FREEDMAN  
JOHN GIBSON  
MARK GOVAN

ROY GREAR  
TONY GRICIUS  
VINCENT HARRIS  
BOB HEATH  
TERRY HEATH  
AL HENDRY  
CHRISTINE HOAR  
RICHARD HUNT  
KIMBERLY HUNT  
ED KRAUJALIS  
JIM LANGFORD  
JIM MEYER  
JIM MURRIE  
PEARL NELSON  
KAY NETSCHER  
JUD NEWCOMBE  
CHARLES NOVAK

LINDA NOVAK  
GERTRUDE PIERRE  
BETH REDDICLIFFE  
GEORGE RIEGLER  
AL ROBERTS  
IRENE RUBENSTEIN  
WILLIAM RYLAND  
ELAINE SARRASIN  
KASS SCOTT-RIVERA  
POLLY SHEWFELT  
LILLIAN SMOLENY  
ARNOLD STARK  
LILLIAN STARK  
FRED STRICKLAND  
JOHN VAN DER HOEK  
WALTER VINES  
PAUL ZMODA



From member Polly Shewfelt:

If you have some canning jars gathering dust, they can be well used by the Gleaners of Hillsborough County to preserve strawberries and other produce such as beans and tomatoes. They will be processed at the County Cannery in Wimauma. Since the processing there adheres to FDA standards, the jars of these products can be used by non-profit organizations such as the Salvation Army and Metropolitan Ministries.

The jars can be taken to the Extension Service building on County Road 579 & Old Hillsborough Avenue. Jane Allen (Food Preservation) or Helen Webb (Dietician) will accept them. Also, remember, if you have excess garden productivity, please allow the Gleaners to come and pick it up, rather than let it go to waste. For more information call me, Polly, at 689-8621.



The 22nd Annual Zellwood Corn Festival will be held Memorial Day Weekend, Take 441 north of Orlando to Zellwood. Look for the signs directing you to the event. Cost is \$10 for all the corn you can eat, and a day full of country-western entertainment.



Overheard at the tree sale:

Member: "Now be sure to dig a big hole to plant that pecan tree."

Buyer: "Do I take it out of the pot when I plant it?"

(Keep in mind that we need to be very careful when we give instructions to people buying plants. Some of them have never done any gardening before. Last year, when told to add some fertilizer when planting, a customer poured in a full 20 pound bag of 6-6-6. She called us six months later to find out why her tree died!)

## Raffle: March 1996

Plant Name	Donor	Winner
Pineapple	Heath	?
Monstera	Heath	Kimberly Hunt
Surinam Cherry	Heath	Sharon Coltrain
Rose Apple	Heath	Sharon Coltrain
Conant Fig	Fred Born	Jerry Amyot
Grapefruit (bag of 5)	Janet Conard	Lillian Stark
Grapefruit (bag of 5)	Janet Conard	Al Jean
Grapefruit (bag of 5)	Janet Conard	Sharon Coltrain
Grapefruit (bag of 5)	Janet Conard	Kass Scott-Rivera
Grapefruit (6 bags of 5)	Janet Conard	?????
2 Pommelos	Janet Conard	Al Jean
Tung Oil	Charles Novak	Gene Wagenseller
Cherry of the Rio Grande	Charles Novak	Gene Wagenseller
Ponderosa Lemon	Charles Novak	Nancy McCormack
Hawaiian Guava	Zmoda	?
Banana Cantaloupe	Zmoda	Kass Scott-Rivera
Plantains	Bob Baker	Nancy McCormack
Guava seedlings	George Riegler	Kass Scott-Rivera
Bromeliad	V. Reddicliffe	Nancy McCormack
Bromeliad	V. Reddicliffe	David Mitchell
Night Blooming Cactus	V. Reddicliffe	Christine Hoar
Night Blooming Cactus	V. Reddicliffe	Bob Heath

## Tasting Table: March 1996

Janet Conard: Pineapple-upside-down Cake, Pineapple Turnovers

Al Roberts: Orange Juice, Surinam Cherry Squares

N. McCormack: Banana & Chocolate Cookies

Lillian Smoleny: Pumpkin Nut Squares

Kass Scott-Rivera: Pineapple Juice

Barbara Born: Chocolate Cherry Cake

Marjorie Simkins: Oatmeal Cookies

Linda Novak: Guava-banana-nut Bread

Pat Jean: Maple Walnut Coffee Cake

Sherry Baker: Macaroons, Pineapple Cake

Kimberly Hunt: Cocktail Wieners

Beth Reddicliffe: Chocolate Chip Cookies

Lillian Stark: Limequat Aide

## New Members:

Joe & Erlinda Baruta 6418 N. Grady Ave. Tampa, FL 33614 (813)886-9305

Joanie, Delany & Don Buckley-Allen 109 Bermuda Street Tampa, FL 33606 (813)254-9225

Scott Clark 10904 Lani Lane Lithia, FL 33547 (813)653-2725

Sharon Coltrain 231 Garden Circle North Dunedin, FL (813)669-6241

Lois Y. Fujita 8483 137 L. N. Seminole, FL 34646-2950 (813)391-3784

Mark & Kathy Govan 11595 66th Street North, Largo, FL 34643 (813)546-8787

Maryon & Mel Marsh 4818 Pennyroyal Ln Dover, FL 33527 (813)685-1843

Samm Philmore 1019 Emerald Dr. Brandon, FL 33511 (813)681-7129

David Richardson P.O.Box 16577 Tampa, FL 33687 (813)984-2757

Phillip & Lettie Roets 917 Bunker View Dr. Apollo Beach, FL 33572 (813)645-6846

Russell & Diana Stanaland P.O. Box 276 Lithia, FL 33547 (813)681-6286

## Club Information: by Charles Novak

I want to take this opportunity to thank the board members for having the confidence in me to elect me as President of our club. I hope I will do as well as our past Presidents. Let's all work together to make our club great. I am available to all club members. If you have questions, suggestions, or complaints about the club, please call me at (813) 754-1399.

The goal of our club is to teach and inform our members about growing fruit trees. I would like to add another goal for our club and that is to make our club a fun place to come. Here are three suggestions for this year:

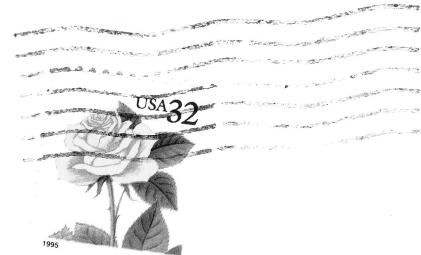
First: A summer barbecue meeting that will feature: Wine making, grafting, preserves making, and the sharing of your favorite recipes.

Second: A day trip to The Florida Citrus Arboretum, Winter Haven, A Collection of more than 250 cultivars of citrus and citrus relatives.

Third: A day trip to Bemus Gordon's. Bemus is growing many cold hardy fruit trees.

Please contribute your own ideas and let's take one or two field trips this year. Let's give Paul a round of applause for his outstanding job as last year's President. Again, let's make our club great.

RFCI, Tampa Bay Chapter  
313 Pruett Rd  
Seffner FL 33584



FIRST CLASS MAIL

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

## New Members:

James & Delores Davis 9724 West Sandra Street Crystal River, FL 34428 (352) 795-9032  
 Winston Kao 1884 McKinley Street Clearwater, FL 34625 (813)447-2344

## *Thank You Thank You Thank You*

To the following members who set up a club display at the Florida State Fair: Bob & Sherry Baker, Alice & Frank Burhenn, Bob & Terry Heath, Charles & Linda Novak, Arnold & Lillian Stark, and Paul Zmoda. They, as well as other member volunteers, also spent time attending to the booth and speaking with the fair visitors.

To Edith Freedman for researching name & address updates for our publicity mailing list.

## What's Happening

February-March, 1996

by Paul Zmoda

One day I was looking at my map of Tampa and noticed that there are a lot of public thoroughfares named after fruit trees. You may now be residing in a home on Avocado Circle or Boysenberry Drive. Perhaps you drive by Peach Avenue or Plum Street every day. I'd like to live on Annona Street, I think, or perhaps Mango Road.

Other Public Streets that may suit your fancy include:

- |                   |                    |                    |
|-------------------|--------------------|--------------------|
| * Almond Place    | * Chestnut Street  | * Pecan Drive      |
| * Appleweed Court | * Citrus Circle    | * Pineapple Court  |
| * Apricot Street  | * Fig Street       | * Prunus Place     |
| * Berry Road      | * Grapefruit Drive | * Raspberry Road   |
| * Blackberry Lane | * Kiwi Avenue      | * Sea Grape Drive  |
| * Blueberry Lane  | * Lemon Street     | * Shadberry Lane   |
| * Butternut Court | * Lime Street      | * Strawberry Drive |
| * Cherry Street   | * Orange Place     | * Vineyard Court   |

Where would you rather live? If our area's population keeps growing, maybe one day you may have a chance to buy a house on Durian Drive, Carambola Court, or Soursop Circle!

## Kids Wanted:

Do you know of a nice, polite, hard working youngster, over 11 years old? (This is *not* a trick question!) A select few children will be given the opportunity to work at the upcoming tree sale. They will help set plants out on the floor, assist people with taking their purchases to the parking area, and help with the cleanup. Hours will be 9-5 Saturday, 12:30-6:30 Sunday. They will be paid. To nominate a child for this job, or for more information, call Paul Zmoda at 932-2469. **Do not delay.** Openings are limited, and we must have the nominations by the March meeting.

## Good Cooks/Bakers Wanted:

You often bring delicious fruity treats to the meeting tasting table, and everyone appreciates them. Why not also donate some of your creations to the sale tasting plate table? We have usually had only fresh fruit on these plates, but it would be nice to also show the public what delicious things can be made from the incredible edibles we grow.

# Interesting Facts:

by Charles Novak

The following interesting facts was Published in the Seeds of Change, 1996 catalog. I was given permission to reprint these facts in our newsletter. If you would like a free copy of the Seeds of Change catalog, phone 1-800--95SEEDS (1-800-957-3337).

## THE SEEDS OF CHANGE INDICATOR

with David Pimentel, Ph.D., Professor in the College of Agriculture & Life Sciences, Cornell University

- + The U.S. population doubled during the past 60 years and is projected to double again in the next 60 years to more than 520 million.
- + More than 99% of world food comes from the land, less than 1% from oceans and aquatic systems.
- + If the population doubles again, there will be insufficient land to maintain food exports and feed the U.S. population.
- + More than 2 million acres of U.S. agricultural land are abandoned each year because of soil erosion.
- + In 1981, Iowa reported that the State has lost one-half of its topsoil.
- + During the past 40 years about 30% of the world's cropland had to be abandoned because of soil erosion.
- + More than 1 million acres of agricultural land are covered with "black-top" because of urbanization and highways.
- + To replace 1 inch of lost topsoil under agricultural conditions requires about 500 years.
- + Water is in short supply for agriculture in about 80 nations.
- + In the U.S., agriculture consumes 85% of the water pumped for use for all purposes.
- + A corn crop during the growing season transpires about 500,000 gallons of water.
- + More than 125 gallons (1000 lbs) of water are required to produce 1 lb of corn.
- + If corn were to be produced using desalinized water, the water alone would cost \$6,000 per acre.
- + The livestock population in the U.S. outweighs the U.S. human population by more than 4 times.
- + The U.S. Livestock produce nearly 1 billion tons of manure for disposal each year.
- + About 20 billion pounds of fertilizers are applied in U.S. agriculture.
- + The U.S. currently imports about 60% of our oil and within 20 years we will be importing 100% at a cost of \$150 billion annually.
- + About 400 gallons of oil equivalents are required to feed each person per year, with approximately 1/3 for agricultural production.
- + Despite the use of 1 billion pounds of pesticides applied in the U.S., about 37% of all potential crop production is destroyed by pests (insects, weeds, and diseases).
- + Less than 0.1% of the pesticides applied actually reach the target pests.
- + Although insecticide use in the U.S. increased more than 10 fold since 1945 to date, crop losses to insects have nearly doubled during this period (reason: changes in agricultural technologies).
- + Worldwide there are about 3 million human pesticide poisonings each year, with about 220,000 deaths.
- + The destruction of beneficial natural enemies in the U.S. costs agriculture more than \$500 million each year.
- + If groundwater and well water were adequately monitored for pesticide contamination, it would cost the nation about \$1.3 million.
- + The total environmental costs of using pesticides in the U.S. is more than \$8 billion each year.
- + Pesticide use in the U.S. could be reduced by 50% without any reduction in crop yields, and the cost to the consumer would be only a 0.6% increase in food costs.
- + Sustainable agricultural practices protect soil, water, and biodiversity and make crop and livestock production more profitable to farmers and consumers.