



NEWSLETTER

SEPTEMBER 1996

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

EDITORIAL COMMITTEE: BOB HEATH
THERESA HEATH
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PRESIDENT: CHARLES NOVAK

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(INCLUDING RENEWALS)

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

NEXT MEETING - - - - - SEPTEMBER 8, 1996

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
Road (see McDonald School sign). Turn right (East).
Go one mile. See Clubhouse on left immediately past
McDonald School.

PROGRAM: CHRIS ROLLINS, DIRECTOR OF THE FRUIT & SPICE PARK IN HOMESTEAD, will speak on the tropical fruit trees growing there. His slide presentation should be extremely informative, as the Fruit & Spice Park is home to an exceptional variety of tropical fruiting trees and plants. Also, it should be an interesting program especially for new members and potential members, so invite your friends and neighbors. The program will be followed by our usual tasting table and raffle. It is worth noting at this point that the food available at our tasting table for each member is worth more than each month's dues.

U.S.F. BOTANICAL GARDEN FALL PLANT FESTIVAL

The festival at which we will participate, will be held on Saturday, October 12, 1996, from 10:00 a.m. to 3:00 p.m. We will be occupying the same space as last year, which is a very good area.

Set-up will be Friday evening at 3:00 and Saturday morning at sun-up. The front gates will be locked at 8:00 a.m. and no one will be allowed in the front gate after that time. Participants will have to enter by the side south gate after the front gate closes.

To obtain entry during set-up time, a vendor ribbon will be required and may be obtained from Bob Heath any time before the sale.

This is an important fund raiser and all the members are invited to attend, to sell plants, enjoy the camaraderie and visit other groups.

From 9:00 until 9:30 participants in the festival will be given the opportunity to shop from each other before the gates are open to the public. All vehicles must be out of the gardens by 9:00 a.m. on Saturday.

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

U.S.F. Botanical Gardens takes 10% of our gross sales. The remaining 90% will be split 50-40 equally between the participants and the RFCI so mark your plants accordingly, remembering that you get 50% of the selling price.

PERSIMMONS by Ronald Lambert

Ronald Lambert began his talk by distributing a flyer with 12 astringent and non-astringent varieties of persimmons, *Diospyros kaki*, which he has at his nursery. The flyer shows the weight in grams, fruiting time (early, mid and late) and shape of the fruit.

He began with the history and background of the persimmon. The Japanese persimmon, the Chinese persimmon and the Korean persimmon are all the same species, although there are thousands of named varieties. In 1900 in the first census of the fruit of the world, the persimmon was the number one fruit consumed; more persimmons were eaten than any other fruit. That may or may not have changed by now, but it is a fruit with the greatest number of varieties by far. The persimmon station in Japan lists over a thousand named varieties.

The first persimmon introduced to the United States came to the U.S.D.A. in Maryland. They were grafted on lotus root stock, realizing that we have a root stock here that is compatible, *Diospyros virginiana*. Everywhere in the world persimmons are grafted onto lotus root stock. Here, we're the only place in the world that uses Virginiana root stock. Virginiana is not the greatest root stock because of the variation in the chromosomes, making it less than ideally compatible at times. However, it is certainly as good as the lotus root stock. Some of the more cold sensitive varieties of persimmons couldn't take the cold in Maryland so the U.S.D.A. finally shipped some down to Georgia and other states throughout the lower south. This was before they were introduced into California. In California, they went more for the non-astringent types.

In the early 1900's the state of Florida was number one in the production of persimmons throughout the United States. The largest persimmon grove in the U.S. was near Jacksonville and even to this day there are still some large plantings. Ron could not tell us why the persimmon grove operations failed. His uncle, in a little place called Round Lake, Florida in Jackson County, had a large persimmon planting as well as 1400 acres of satsumas. Ron

knows what happened to the satsumas; the freeze in 1934 killed them. It wiped out his grove. Economics at that time very well could have been the problem that stopped the persimmon growing in Florida. Lately, however, the persimmon has gained a lot of favor and lots of people want to plant little patches. As a mom and pop operation, it is probably a good business. The plantings that do the best are that type. It seems to be problematic to plant persimmon groves like we do citrus and turn them over to other people to operate and rely on others to harvest and cultivate and fertilize.

Ron explained the difference between astringent and non-astringent. Astringent varieties have more tannin and must be eaten after they get soft ripe for the tannin to have dissipated. The non-astringent varieties may be eaten hard ripe like an apple as they have less tannin to cause the pucker we have experienced eating persimmons too early.

Ron indicated that one of the best pollinators is the Costata persimmon because it has such a long blooming period; it is blooming when most other persimmons are also blooming. Remember, you can have the best pollinator in the world but if it doesn't bloom at the same time as the plant that needs pollinating, you have a problem. Nanenashi has perfect flowers so it pollinates itself. Giro and Fuyu don't have male flowers and require pollination, although Giro sometimes will have some male flowers. Shogatsu can have as many as five different kinds of flowers if it's in good growing condition and is the only of the non-astringent varieties that acts as a pollinator. Triumph is a persimmon that shouldn't be grown any further north than central Florida. Early persimmons ripen in October or the middle of September. Ormond doesn't get ripe until February or March, very late, and is one being used in crossing with others to get new late variety persimmons.

Persimmons need to be sprayed to keep them from getting leaf diseases which cause the leaves to shed early. If we keep the leaves on the persimmons until they shed naturally due to cold in the fall, they

are more apt to hold their fruit in the spring and produce a good crop. Hanafuyu and Shogatsu are the ones that Ron would recommend for non-astringent pollinators. Ron also suggested pruning the tree every year to get out the little wood and the dead wood. Little wood makes the poorest flowers. Pruning should be done in the winter time when the tree is dormant.

White peach scale is one of the diseases that gets on persimmons. Actually, it will get on almost anything that looks peachy. The choke cherry is a host for white peach scale and shouldn't be allowed to grow in the neighborhood of your persimmons. White peach scale can be controlled with oil in the winter time but don't spray it on the plant when it's in leaf. Soaps and detergents are also a good wash for persimmons in the dormant stage. Among the commercial insecticides, Lorsban does a good job on all kind of scales, or Dursban. Psylla is an insect that lays its eggs on the new tender leaves and causes the leaves to curl at the ends. Ron recommends Malathion for spraying psyllas but he cautions not to use Sevin on persimmons. Sevin was developed as a fruit thinner and we certainly have enough problems with fruit drop without spraying a fruit thinner on our persimmon trees. When you have new growth on a persimmon, you can expect to get psyllas, but do not wash the tree with Malathion. A light mist is all you want to apply, then repeat in about seven days.

Borers and twig girdlers. Twig girdlers bore a little hole in a limb, normally less than 1/4" in diameter, lay their eggs in the hole and then cut the limb off to fall on the ground. The cut made is very even and all around the stem. When the eggs hatch, the little larva go into the ground where they pupate, and when they become adults, they come up and fly into the trees again. The best way to control them is to keep all the limbs picked up, keep the area clean of their dropped limbs every day.

Dursban and Lorsban come in pellet form which can be spread over the ground to control both borers and twig girdlers that pupate in the ground. Leaf spot, anthracnose and cercospora are all very critical to the life of the persimmon

tree. Anthracnose gets on the fruit and causes spotting, sometimes an opening, a hole which may destroy the fruit. The cercospora is a spore that gets on the leaves, forms spots and the leaf yellows and falls off. It lives in those leaves on the ground until next season when it invades the trees again. All the leaves need to be cleaned up as they fall. A good fungicide will control all of these, like Daconil sprayed on the plants just before they flower. Use the wettable powder, not the liquid which has a petroleum distillate base, or Dyothene or Manzate. Ron doesn't recommend the use of copper fungicides on persimmon trees. After the fruit has set, the persimmons may be sprayed again.

Ron and his wife have lots of persimmons late in the year. They freeze a lot of them and they dry a lot of them. Ron's wife passed around some of the dried persimmons made from the Tanenashi, which Ron calls the sorriest persimmon on the market. He dries his persimmons mature, colored, but not soft. The drying process eliminates astringency, and the dried fruit is actually sweeter than the undried fruit. The dried fruit will keep virtually indefinitely in the freezer or a few months in the refrigerator, or ripe fruit may be frozen and eaten later like popsicles. Ron doesn't care for the non-astringent varieties of persimmons; he likes astringent persimmons. Among the non-astringent persimmons, he personally feels Suruga would be his favorite; it's a late variety which stays on the tree almost until Christmas. For early fruiting, his favorite would be Saijo.

Ron recommends grafting persimmons in late February or early March, for those interested in doing their own grafting.



THE JAPANESE PERSIMMON

NON-ASTRINGENT VARIETIES

Hana-Fuyu	7 to 10 ounces	Early	Conical
Fuyu	5 to 7 ounces	Mid	Oblate
Makawa-Jiro	5 to 7 ounces	Mid	Oblate
Shogatsu	5 to 7 ounces	Late	Oblate
Suruga	5 to 7 ounces	Late	Oblate

ASTRINGENT VARIETIES

Saijo	5 to 10 ounces	Early	Conical
Sheng	5 to 10 ounces	Mid	Oblate
Triumph	5 to 7 ounces	Mid	Oblate
Tanenashi	7 to 10 ounces	Early-Mid	Conical
Costata	5 to 7 ounces	Early	Conical
Hachiya	7 to 10 ounces	Mid	Conical
Ormond	5 to 7 ounces	Late	Conical

INSECTS AND DISEASES

White Peach Scale
 Pear Psylla
 Borers and Twig Girdlers
 Leaf Spot
 Cercospora
 Anthracnose

RECIPE: PERSIMMON BREAD

3/4 cup butter or margarine	2 cups flour,
1 cup sugar	1/2 cup chopped nuts
2 well-beaten eggs	1 cup persimmon pulp
1 teaspoon baking soda	

Cream the butter (or margarine) and sugar. Add eggs. Sift baking soda and flour together. Add baking soda and flour mixture to the creamed sugar mixture; mix well. Add the persimmon pulp and nuts; stir into a stiff batter. Line two small loaf pans with waxed paper and put half of the batter into each pan. Bake at 325 degrees F for approximately one hour. May be served hot or cold. Also may be served with a sauce.

RECIPE: PERSIMMON CAKE

3/4 cup sugar	1-3/4 cups flour
3 Tbsp. butter or margarine	1/2 cup milk
1 beaten egg	3/4 cup persimmon pulp
3 teaspoons baking powder	Confectioners' sugar (optional)
1/2 teaspoon salt	

Cream sugar and butter (or margarine). Add egg. Sift together baking powder, salt and flour and add to the creamed mixture alternately with milk. Add persimmon pulp. Line a pan with waxed paper and bake at 325 degrees F for approximately 50 minutes until done. Makes one 8" layer cake. Confectioners' sugar may be sprinkled over top.

From the President
Charles Novak

Last month we all learned a lot about growing Persimmons from Ronald Lambert of Buckhorn Nursery. If you are interested in buying Persimmons at wholesale prices you can visit his nursery in Wauchula, FL, on highway 64, 12 miles west of U.S. 27 (Phone 941-773-6662).

The Fruitarama and Community Yard Sale is getting closer so start collecting all the plants and yard sale items you want to donate and/or sale. We need more volunteers. Also, the USF sale is next month (October 12). If you have not been to a USF sale you should see all the different plants that will be for sale. If you are looking for a certain plant, it will probably be there.

You will definitely want to make it to the September club meeting. Our speaker, Chris Rollins, is known throughout Florida for the great job he's doing as Director of the Fruit and Spice Park in Homestead, Florida.

The following is a list of scheduled programs/speakers for the next 6 months.

September:	Chris Rollins, Director of Fruit & Spice Park
October:	Tom Economou
November:	Fruitarama and sale
December:	Second Annual Christmas party
January:	Dr. Ralph H. Sharpe, U of FL, Gainesville (Pineapple Guava)
February:	Don Chafin, Homestead (Bananas) (tentative)

If you know someone who would be of interest to our club as a speaker, let me know and I will try to schedule him/her as one of our speakers.

Our club is here for all of us to learn and share with each other. We need your help in order to make the club better. We need your ideas and suggestions, and also your complaints, to improve the club.

What great people we have in our club for donating their extra plants for the plant exchange and for all the tasty treats for our tasting table. I Thank you!!!

There will be a board meeting after the club meeting.

Tasting Table: August 1996

C. Novak: Muscadine Grape Upside-down Cake; Kiwi, Muscadine Grapes

Lillian Smoleny: Pineapple Chunks & Stewed Pears

Paul Zmoda: Muscadine Grapes, Mango Chunks

George Riegler: Blueberries, Pears, Persimmons

Nancy McCormack: Carrot Cake, Muffins

Helen Drwinga: Coconut Pound Cake

Gertrude Pierre: Cream Cheese Cake

Al Hendry: Grapes, Cattleya Guavas

Mills/VanDerHoek: 3 Fruit Salads

Kass Scott Rivera: Juice & Tea

Marjorie Simkins: Fig Newtons

Janet Conard: Pecan Cookies

Dolores Canter: Brownies

Al Roberts: Papaya Juice

Musgraves: Lemon Bars

Sherry Baker: Brownies

Lillian Wente: Cookies

Stark: Limequat Ade

Pat Jean: Donuts

New Members:

Bryan Frink 23904 Forestview Drive, Land O'Lakes, FL 34639 (813)996-3264

Gale E. & Robert C. Hoffman 200 Masterpiece Road, Lake Wales, FL 33853 (941)678-1915

Thank You Thank You Thank You

To Dan Williams for mowing the field.

To Linda Novak for typing most of the recipes for our soon to be printed cookbook.

What's Happening

August-September, 1996

by Paul Zmoda

Boy-oh-boy am I having a good time building citrus "cocktail" trees. My objective is to graft as many varieties as is possible together onto one rootstock tree. So far, I have Valencia, Ugli, Temple, Red Navel, Honey Murcott, Ponkan Mandarin and a newly released orange called "Delta Valencia", all top worked onto one Parson Brown. I am also making a Pommelo cocktail tree and a Grapefruit tree.

Grafting citrus is super-easy, once you get the hang of it. Using the inverted T-bud method, you bud the desired variety onto a suitable branch and wrap it. Allow the graft to heal for 2 to 3 weeks and then remove the tape. Cut off the branch above the bud and watch for the bud to push out. This may take several weeks, but it is most successful during a flush. Be sure to rub off any competing

buds nearby, for this directs vigor to your newly added clone.

Selecting the best placement of a bud-graft is important and takes practice: your aim is to put it in a position of apical dominance. This natural process is one where a plant's highest bud tries to grow strongest as it reaches towards the sun. Grafting lots of varieties onto one tree saves planting space for other trees and is practical if you don't desire too many fruits from any one type at once.

The new Delta Valencia orange originated in South Africa and is larger and matures earlier than the standard Valencia. The fruit rarely contains seeds. You can obtain budwood of this new orange by calling the Bureau of Citrus Budwood Registration (3027 Lake Alfred Road, Winter Haven, FL 33881-1438) at (941)294-4267. There is a moderate fee

Raffle: August 1996

Plant Name	Donor	Winner
Feijoa	Roy Grear	E. Musgrave
Amorphaphalis	Roy Grear	?
Wood Apple	C. Novak	Zmoda
Cherry of the Rio Grande	C. Novak	H. Drwinga
Fruiting Dogwood	C. Novak	Robert Cash
Black Sapote	C. Novak	Ricky Maseda
Black Sapote	C. Novak	Ron Opat
Grafting tape	Roy Grear	Janet Conard
Grafting tape (2)	Roy Grear	??
Passion Fruit	Jules Cohan	Bryan Frink
Ornamental Banana	Ed Musgrave	Steve Woofa
Arbrovada	Ed Musgrave	H. Drwinga
Cassava	Ed Musgrave	?
Name	Ed Musgrave	?
Papaya	Ed Musgrave	Ruth Lancaster
Papaya	Ed Musgrave	Janet Conard
Norfolk Island Pine	Ed Musgrave	?
Loquat (2)	Ed Musgrave	Al Jean
Hot Peppers	Ron Opat	Dan Williams
Fig	Heath	P. Cherundolo
Papaya	Heath	J. Bell
Orange Berry	Heath	Ed Musgrave
Chaya	Heath	?
Atemoya	Heath	Ricky Maseda
Cherimoya	Heath	Ed Musgrave
Pineapple	Heath	Dan Williams
Guavas	Ricky Maseda	Gertrude Pierre
Peppers	Ricky Maseda	D. Canter
Fig	Zmoda	Lillian Smoleny
Fig	Zmoda	?
Mango seeds (2)	Zmoda	?
Blanche Fig	Fred Born	Robert Cash
Ponderosa Lemon	Fred Born	Jim Langford
Ponderosa Lemon	Fred Born	Al Jean
Ponderosa Lemon	Fred Born	Kimberly Hunt
Apron set	Kass	Nancy McCormack
Papaya	C. Simkins	George Lancaster
Smooth Cayene Pineapple	Lillian Smoleny	Jules Cohan
Smooth Cayene Pineapple (2)	Lillian Smoleny	??
Sweet Basil	Edith Freedman	Steve Woofa
Guavas	Janet Conard	?
Red Passion Fruit	Janet Conard	?
Java Plum	Al Roberts	?
Celeste Fig	Mrs. Frank Wells	?

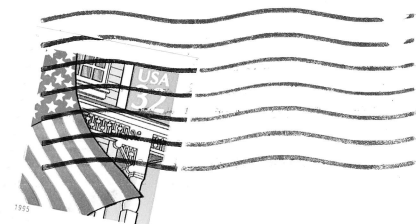
The Case of the Pers-simian

Lotus bignay at the bignaying. This is an epazote in the leaf of Fuyu Manchu, a pers-simian. He was grape in his field, but his downy myrtle was Miss Maple.

This story pecan when he grew into town one rainy day to meet his true love, Virginiana, the movie starfruit. She had an astringent sense of humus, having come from a long line of sour drupes. She said, "Oh, Carambola, it's about thyme you sloe'd up. This will costata you mulch." Fuyu bloomed in anger. He pulled out his jakfruit and sprouted, "I shogatsu!" as he stabbed her in the heartwood. With her dying grass, Virginia yelled, "Ice cream bean stabbed!" She collapsed with the sound of mushy overripe fruit, just as Miss Maple acerola'd to return a cup of borrowed sugar. Miss Maple vined, "Oh, fungus!" and sprayed Fuyu with Benlate, thus ending this sod tale.

Like any grape tale, this too has a morsel: Don't blight the land that feeds you or, a persimmon by any other name is worth two in the bush.

Tampa Bay Chapter RFCI
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FIRST CLASS MAIL

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