



NEWSLETTER JUNE 1997

**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 EACH MONTH AT 2:00 p.m.

NEXT MEETING: JUNE 8, 1997

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: OUR PROGRAM THIS MONTH WILL FEATURE VIVIAN MURRAY WHO MANAGES THE TREE HOUSE NURSERY ON PINE ISLAND WITH A LITTLE HELP FROM HER HUSBAND BOB. Vivian has recently returned from Thailand where she spent six weeks perusing the flora and doing a little horticultural research. She will be discussing her trip and the exciting things she saw in Thailand. This should be a very interesting talk with slides of an exciting experience. Please join us, bring some goodies to eat and some plants to raffle.

New Members:

Dennis Gavin 13229 Lewis Gallagher Road, Dover, FL 33527-4523 (813)659-1429
Larry Smith P.O. Box 465 Bradley, FL 33835 (941)428-1141



Do you have an **E-MAIL** address???

We will soon be printing our current membership directory and I would like to add a section of E-mail addresses for all our computer-involved members. Please send me your address either by computer (STARKLM@AOL.com) or the old fashioned way (by US mail).



IMPORTANT NOTICE!!

Our July Meeting (**Next Month**) will be postponed for 1 week so that our members will be able to attend the Rare Fruit Club Conferance in Homestead. The Conferance is July 11, 12, & 13.

Our July meeting will be held on
Sunday, July 20.

Mangos & Avocados by Gene Joyner

Gene started out first talking about avocados, which he indicated is a very important commercial fruit in south Florida down around Miami. There one may see thousands of acres of trees, most of which are marketed locally. California is a bigger avocado state with about 45,000 acres compared to about 5000 in Florida. We surpass California with oranges but they surpass us in avocado production.

Avocados are a native American fruit, mostly from Central America, and are divided into three separate races. The large green, smooth skinned avocados which you most often see in the market are the West Indian type, the most cold sensitive of the three races. The Guatemalan race is the rough skinned smaller avocado, often called alligator pear because of its rough skin. Still smaller is the black skinned, Mexican variety which is the most cold hardy, some varieties of which can withstand temperatures as low as 18 degrees with no damage. Here in Florida and elsewhere there has been a lot of hybridization of the three races over the years so that many of the named species are crosses, hybrids of two races or sometimes even three.

Avocados are grown for shade in the landscape because they make a beautiful tree up to 60 feet and produce an abundance of fruit. They are harvested when mature according to variety, with Mexican varieties ripening as early as June, West Indian varieties ripening a little later and the Guatemalans ripening in the fall, even as late as the first of December. It is interesting to note that avocados will not ripen on the tree, but must be allowed to ripen after picking.

Gene's first slide was a basket of avocados from a market in Guatemala, a country where avocados actually grow wild. In the market place you see all sorts of avocado fruit, large, small, black, green and red. Gene warned that in our own landscape we should be sure that the soil has good drainage because that is one thing that the avocado tree will not tolerate, wet feet. 24 hours in standing water has been known to kill an

avocado tree. Commercial groves put avocado trees 15 to 20 feet apart and we should bear that in mind because avocado trees attain large size (if we're growing a cold hardy variety which wouldn't get damaged by a cold winter), and they can get quite broad as well as tall.

Young avocado trees grow very rapidly and Gene encourages everyone to buy grafted varieties because they will fruit in a year or two and you know what variety of fruit to expect. If you grow an avocado from seed, it may take six to 20 years to bear, if ever, and the fruit may not be what you would expect. Gene showed us a number of slides of different species and said a few words about each.

Pollock is one of the major commercial varieties; ripens fruit July to September and is a heavy producer in alternate years. All avocados are similar on the inside, a large seed, yellowish green pulp, the thickness of which is variable depending on the variety.

Day is a summer fruit. It starts ripening in August and is of excellent quality. It has a big seed but the fruit does come in early and is of excellent flavor.

The Brogdon is a Mexican hybrid with a purplish black skin; when a little color begins to show at the top, it is time to pick the fruit; after two or three days on the kitchen counter, it will be completely purple, soft and ready to eat. And of course, the Brogdon has that high oil content, excellent nut-like flavor. Brogdons will ripen as early as the end of June.

The Hall is one of the avocados that Gene prefers and he has a large tree at his home. It usually comes in around Thanksgiving and later until January. It's a late variety with big fruit, as much as 8" or 10" long, a large fruit and high quality. It has a large seed but a long neck which provides a lot of pulp to eat.

The Winter Mexican has an unusual speckled skin, very high quality with large seed and ripens during the summer.

Lula is a late fall variety, a very dependable bearer and very prolific. Commercially, there are problems with it because the trees tend to overbear and break the limbs. Like the Hall, it also has a long neck providing a lot of meat to eat.

Choquette is one of Gene's favorite (he picked the last one off of his tree in early February). It is a very late bearer which may be picked as early as late November, but will hang on the tree until February. It is a very large fruit, going all the way up to five pounds. The seed is small relative to the fruit size, which provides an abundance of pulp. Choquette is a good dooryard fruit but is also grown commercially in south Florida.

Simmonds is a commercial variety which is also grown as a dooryard fruit. It's also a very large fruit and is of excellent quality.

Russell is a long narrow fruit growing up to 12" in length. It has a bell bottom with a small seed and a very long neck of solid pulp. It is a large fruit often up to four pounds.

Black Prince is green rather than black with a rough pebbly skin displaying its Guatemalan background. It's an early fall fruit with a relatively large seed but flesh of very high quality makes it well worth growing. The West Indian avocados tend to have smaller seeds in proportion to the fruit but some people consider them too watery and lacking the nutty flavor of the Mexican.

The Marcus Pumpkin is almost perfectly round, a very large fruit, up to seven pounds, undoubtedly the largest avocado available. It is a reliable bearer and the fruit is late, from the first of December to the first of February.

The Booth is a series, Booth 6, 7, 8 and 9. They've been around for a long time in Florida and are grown probably more often commercially. They have a green, pebbly skin with light colored flesh and are excellent quality.

One of the diseases avocados suffer from is anthracnose, both on the leaves and on the fruit itself. It is a major problem

in Florida and throughout the world. It can devastate a tree. It will destroy the fruit and severely damage trees by attacking the leaves and the growing stems.

Another disease is Avocado Scab. Fortunately, it doesn't damage the meat of the fruit, but it discolors the skin and makes it very rough. In commercial production, trees are sprayed about every 10 days with copper spray. Gene showed us some fruit with scab damage. On the inside after cutting, the fruit looks perfectly normal but if you had it in the market no one would buy it.

Another bane of avocados are rats and squirrels, which seldom eat the entire fruit but frequently damage them severely.

Mangos, like avocados, are a very popular fruit. Mangos are possibly more important in the world than any of the temperate fruit such as apples and peaches, as they are eaten by more people than any other fruit. Mangos were introduced to Florida in 1833, the same year as the avocado, but the mango in Florida is much more important commercially and Florida is far and away the top mango producer in continental U.S.A. There are some 400 varieties of mangos growing in Florida. USDA in Miami has a collection of about 160. The University of Florida's research center in Homestead has a collection of 140 varieties and there are reported private collectors in the Miami area with as many as 160 varieties.

The Fruit Club Conference in July at Fairchild Gardens (what they call "Mango Madness") will have over 100 varieties of mangos on display and for sampling. On the same evening at the Fruit & Spice Park barbecue Chris Rollins will also have a bunch of mangos to sample.

Mango trees in south Florida grow to immense size, 60' high, 3' diameter trunk is not unusual. The trees flower in the spring and the fruit ripens any time between May and September with 70% ripening in June and July. The mango varieties are variable in size, as small as 6 ounces and as big as 6 pounds, round, oblong, fat or slim. The mango originated in Southeast Asia but is now grown worldwide in tropical regions. There are two main

types, the Indonesian and the Filipino types. The Van Dyke is a very pretty fruit which begins ripening in mid June. The Peach mango is relatively small with much fiber. Gene said he has seen them produce a crop in March or April and then produce another crop in June or July. It has an excellent flavor and if you blend the fruit in a blender, you don't even notice the fiber. The Glenn is another early mango, producing fruit sometimes as early as the first of June. The fruit is pretty when ripe, having a lot of red color in the skin. The Haden is one of the older varieties and one which most people are familiar with. It's a good fruit but not as tasty as some of the other popular varieties. It's a very pretty fruit, red, yellow and green, but tends to be alternate bearing. Fruit ripen about the first week in June.

Tommy Atkins is the number one commercial mango. It is an early variety, beginning to ripen in June. It is a very beautiful fruit with lots of red color but the quality of the flesh does not equal some of the better varieties.

Carrie is another variety that is very good, turning almost completely yellow when ripe with almost no red and with a soft, very high quality flesh.

Early Gold is an early variety, coming into bearing in early June. It has a very high quality pulp, excellent for ice cream and milk shakes.

Valencia Pride is a large fruit, up to 2-1/2 to 3 pounds, yellow skin with pink and red blush. It is high in quality and another one that ripens in June and July.

The Kent is not an exceptionally pretty fruit, mostly green when ripe with just a hint of pink but it is very large, reaching 4 to 5 pounds. It is late ripening in July and August.

Keitt is the other large commercial variety. It develops late to balance the Tommy Atkins, which comes in early. It is picked commercially mid-July through August. It is not an exceptionally beautiful fruit but does tend to develop some red with the green and is very large, up to 5 pounds.

Julie is one of the prettiest fruit with reds, pinks and yellow skin. Good quality and trees tend to bear a heavy crop.

Irwin is one of the trees that Gene has. He says it has excellent flavor with a bright orange skin and a very thin seed.

Palmer is a very long fruit, 8 or 9 inches long with a lot of red coloring. It has soft flesh and bruises easily, which keeps it from being a good commercial variety, but for dooryards it is excellent and a very consistent bearer.

East Indian is a Philippine variety with a little curvature at the bottom that is typical of the Philippines. The flesh is not the bright orange color of the more common mangos, but rather a light pale yellow and has an excellent flavor. The seed is thick at one end but tapers down very thin at the other end.

The Cambodiana is one of the original mangos that was introduced into Florida but has been long surpassed by some of the later varieties. One still occasionally sees a tree in south Florida. The flesh tends to be a little bland, not as high quality as some of the others.

Southern Blush originated in Palm Beach County, not an exceptionally pretty fruit on the outside but excellent on the inside with virtually no fiber. It is now taking its place in commercial groves because of its excellent flavor and large size.

For newly purchased trees that have just been set out, it is important to give them frequent light applications of fertilizer until they get established, every 4 to 6 weeks for the first year after they're planted. Use an avocado or citrus fertilizer. It is important to get a good root established that first year or two. On bigger trees, bearing size, they should be fertilized 2 to 3 times a year. After a good harvest, the trees should be fertilized to help them regain their strength. Likewise, if there is freeze damage, fertilize in early March after the danger of frost has passed so the tree can recover more quickly. Cold damage is a real concern with mangos and some varieties of avocado, but both can be grown in large containers and brought into the garage or greenhouse during the winter.

From the President
Charles Novak

Last month Gene Joyner gave a very interesting and informative program on Mangos and Avocados. If you get the opportunity, you should visit his place in West Palm Beach.

Important notes: The July club meeting has been changed to Sunday, July 20. This is to allow interested club members to attend the Rare Fruit Club Conference at the Fruit and Spice Park, July 11-13. See details about the trip in this newsletter. Try to join us on this trip.

Please review the letter about the future of the club and clubhouse. This is your decision; and, to make the best decision, you need to be informed.

Our speaker for June is a good friend of the club. We purchase fruit trees for our club sales from the Murrays. Vivian spent over a month last year in Thailand.

The following is a list of scheduled programs/speakers.

June 8	Vivian Murray - The Treehouse
July 20	Winston Kao
August 10	Larry Shatzer - Edible Ginger
September 14	Paul Beaver
October 12	Tom Economou
November 9	Chris Rollins
December 14	Christmas & Hanukkah Social
January 11, 98	Maryon Marsh - Herbs
February 9	Marian Van Atta - Living off the Land

In the spotlight this month are: Kass Scott-Rivera for her work in setting up the tasting table at each club meeting. The tasting table is a treat for all members who attend. Also, thanks to all the members who donate those wonderful treats. I look forward to the tasting table. Thank you!!

There will be a board meeting in June. Club members are encouraged to attend.

Raffle: May 1997

Plant Name	Donor	Winner
Mango seedling	Charles Novak	D. Davis
Mango seedling	Charles Novak	Kass
Mango seedling (2)	Charles Novak	??
Dovyalis	Stark	Walter Vines
Black Sapote	Zmoda	?
Chinese Pink Guava	Zmoda	J. Brewer
Chinese Pink Guava (2)	Zmoda	??
Papaya	Zmoda	Carole Brannock
Loquat	Janet Conard	Kass
Loquat	Janet Conard	?
Banana	Ricky Maseda	Jim Davis
Papaya	Ricky Maseda	Walter Vines
Papaya	Ricky Maseda	Cheryl Drew
Papaya	Ricky Maseda	?
Cotton	Ricky Maseda	?
Aloe	Ricky Maseda	Walter Vines
Spanish Lime	Ricky Maseda	?
Cuban Oregano	Ricky Maseda	Kimberly Hunt
Papaya	Heath	Winston
Mulberry	Heath	Elaine S.
Pigeon Pea	Heath	?
Bunchosia	Heath	Ed Musgrave
Tree Basil	Heath	Winston
Custard Apple	Heath	Ed Musgrave
Spanish Lime	Heath	Cheryl Drew
Orange Berry	Heath	?
Brazos Blackberry	Lillian Smoleny	J. Brewer
Purple Datura	F. Burhenn	Kimberly Hunt
Purple Datura	F. Burhenn	Pat Woodruff
Vanilla Bean	F. Burhenn	Carole Brannock
Cycad	club	Walter Vines
Cycad	club	?
Pineapple (2)	club	Walter Vines
Pineapple (2)	club	??
Sour Cherry (2)	club	??
Ceylon Gooseberry	club	Carole Brannock
Ceylon Gooseberry	club	Walter Vines
Snakeplant	club	?
Podocarpus	club	J. Davis
Podocarpus	club	E. Sarrasin
Choquette Avocado	club	E. Sarrasin
Avocado	club	Kass
Avocado	club	D. Davis
Avocado	club	?
Butterfly vine	club	Pat Woodruff
Butterfly vine	club	?
Tamarind	Elaine Sarrasin	Walter Vines

Rare Fruit Club Conference:

The Metro-Dade Fruit & Spice Park and the Tropical Fruit & Vegetable Society of the Redlands have announced a Rare Fruit Club Conference. It will be held at the Park in Homestead on

July 11, 12, & 13, 1997

The meeting schedule looks very exciting:

Friday, July 11	
9:00-10:00	Registration
10:00-1:30	Tropical Fruit Nursery Open House
2:00	Tour of Brook's Tropicals Packing House
3:00	Tour Univ. of Florida Tropical Research & Education Center

Saturday, July 12	
9:00	Mango Morning at Fairchild Tropical Garden
11:30	Tour the Kampong of the National Tropical Botanical Garden. Hosted by Larry Schokman
12:45	Lunch at the Kampong (included in registration fee)
3:00-5:00	Tour the Fruit & Spice Park (evening picnic banquet included). Share your tropical fruits, jellies, special dishes, club publications, club T-shirts and plants you may bring to the conference to sell, exhibit or trade. Also: Mango Tasting.

Sunday, July 13	
8:30	Welcome. Each represented organization will share their activities, special projects and goals and discuss future cooperative programs.
9:00	"A New Approach to Growing Guavas" - Luc Vannoorbeeck
10:00	"Important New Fruit Crop Insects and Diseases in Florida" - Dr. Robert McMillan Jr.
11:00	"Planting, Fertilizing Tropical Fruit Trees" - Gene Joyner
12:00	Lunch
1:00	"Genetic Improvement of Bananas and Plantains" - Dr. Philip Rowe
2:00	"The Best Rare Tropical Fruits for South Florida" - Chris Rollins
3:00	"Mamey, Carambola and Passionfruit in South Florida" - Dr. Carlos Balerdi
4:00	"Lychee and Longan Workshop" - Dr. Noble Hendrix and panel
5:00	Meeting of Fruit Club representatives

Conference Registration is \$25 per person. To register, send the application below along with a check (payable to the Tropical Fruit & Vegetable Society of the Redlands) to:

Rare Fruit Club Conference

Fruit and Spice Park

24801 SW 187 Ave.

Homestead, FL 33031

phone: (305)247-5727 fax: (305)245-3369

✂-----

Registration application

Name: _____

Address: _____

Fee: _____ (\$25.00 per person)

Tasting Table: May 1997

Novak: Apple Cake; Mango Upside-down cake; fresh fruit

Lillian Smoleny: Banana Bread; Oatmeal Cookies

Marjorie Simkins: Home-grown Fruit Salad

Pat Jean: Sour Cream Pound Cake

Lillian Wente: Oatmeal Cookies

Al Roberts: Grapefruit Juice

Janet Conard: Fig Newtons

Cheryl Drew: Lemon Cake

Lillian Stark: LimeAde

Barbara Born: Brownies

Pearl Nelson: Guava Paste

Sarrasin: Exotic Yam Chips

Bob Heath: Orange Squares

Musgraves: Pina Colada Cake

John Gibson: Cherry Tomatoes

Kass: Raspberry Tea; Fruit Punch

Recipe of the Month:

Mango Upside-down Cake by Linda Novak

3 cups sliced ripe mango

3 TBS lemon juice

2 TBS Margarine or butter

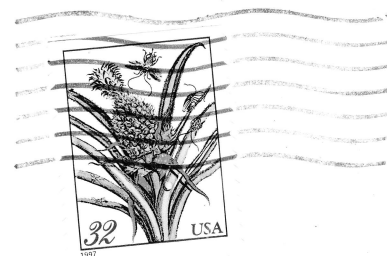
2/3 cup brown sugar

1 package Spice or Yellow Cake Mix

(and whatever eggs, oil, etc., the instructions on the cake mix box call for)

Combine the mango slices and the lemon juice. Let stand for 15 minutes. Melt margarine in a 13 X 9" baking pan. Sprinkle brown sugar over the melted margarine in the pan bottom and arrange the mango slices on top of the sugar. Prepare the cake mix according to the package directions and pour over the mango slices. Bake at 350° until done (about 45 minutes). Immediately invert pan on serving plate and leave pan in place on cake about a minute before removing it.

Rare Fruit Council, Tampa Bay Chapter
313 Pruett Road
Seffner, Florida 33584



FIRST CLASS MAIL

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

From the Board of Directors

At the June and July club meetings time will be set aside to discuss a major decision that club members will be called upon to make. This decision will determine the future of the club, clubhouse and where meetings will take place in order to accommodate all our members.

For the past 5 years the club has struggled to meet the expenses associated with owning a building and land. It was necessary to refinance the mortgage two years ago as there were insufficient funds to meet the existing mortgage. The yearly income and expenses for 1996-1997 include:

	<u>INCOME</u>	<u>EXPENSES</u>
Plant Sales	\$ 34904	\$ 27056
Club House	4400	8336
Membership	2830	0
Newsletter, Brochures	0	1332
Speakers	0	700
Other	<u>1750</u>	<u>2201</u>
Total	\$ 43884	\$ 39625

We are facing a possible building expense for termite treatment. There are rotten boards in the roof and the complete roof may need to be replaced. A sizable expenditure for development of the grounds will be necessary. To compound the situation, we do not have enough room for our present membership. To accommodate our current membership and future new members it will be necessary to build an addition to our facility. This cannot be accomplished with our present income.

You will be asked to vote for one of the following options.

- (1) Sell the clubhouse and move our meetings to the University of South Florida. Our fruit tree planting would be at the USF Botanical gardens and we would help to develop the gardens into a nationally known gardens. For now we would meet on campus at one of the auditoriums, free of charge. The goal of USF is to build a meeting place in the gardens. We would need to work out the details.
- (2) Sell the clubhouse and move our meetings to a location yet to be determined.
- (3) Continue meeting at the clubhouse, stop actively pursuing new members, hope membership remains about the same and that the number of members attending meetings remains the same; somewhere around 50.

Voting for number 1 or 2 would mean we could cease using so much time and energy on sales. The money we receive from our annual tree sale could be used toward club trips, books, speakers, etc.

Voting for number 3 would mean we will continue to focus on making money to support the clubhouse.