



# NEWSLETTER

DECEMBER 1997

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

CHAPTER MAIL ADDRESS: 313 PRUETT RD., SEFFNER FL 33584

MEETINGS ARE HELD ON THE 2nd SUNDAY OF THE MONTH AT 2:00p.m. NEXT MEETING: DEC. 14

NOTE: THIS MONTH'S MEETING BEGINS AT 1:00 PM (NOT 2:00 AS USUAL).

MEETING PLACE: RARE FRUIT COUNCIL CLUBHOUSE, 313 PRUETT RD., 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: 3rd ANNUAL CHRISTMAS PARTY!

A lot has happened this year with the vote to move to U.S.F., the upcoming Citrus Celebration and the addition of some great new members. It is time to celebrate again with good food, good drink and good cheer. (Any excuse for a party). Previous Christmas parties have been great successes, and we expect this one to be even better. There will be a pot luck lunch starting at 1:00 with our best Christmas recipes to satisfy us all. We will have a door prize and a best home-grown fruit contest with a plant for a prize. We will have no formal speaker and no plant raffle, but the best tasting table with everybody bringing something. All club members are invited for what we hope will be the greatest club turnout ever. There will be wine tasting, so all you little old wine makers bring your best. This will be our great social event for the year. If you are a member, please try to come and help us celebrate.

### **From the President - Charles Novak**

The end of the year is fast approaching. The club has made some very important decisions this year. All things considered, I think we have had another good year. At the Christmas & Hanukkah Social, Dec. 14, the club will be feasting on an oven-baked turkey prepared by Janet Conard and smoked turkey prepared by Gerald Amyot. Please bring one (or even two) of your favorite holiday dishes (vegetable, dessert, etc.) to share with other members. There will be fruit tree plants for all who attend.

If you are interested in making a purchase offer on the clubhouse, please submit it in writing by Feb. 27, 1998. The offer must be accompanied by a refundable deposit of \$500.00. The offer must be made to RFCI.

As always, Chris Rollins gave an informative and interesting program. The slides of his trip this summer to Malaysia and Borneo were incredible.

The following is a list of scheduled programs/speakers:

December 14	Christmas & Hanukkah Social
January 11, '98	Maryon Marsh - Herbs
February 15	Marian Van Atta - Living off the Land
March 15 & 16	Our 18th Armory Plant Sale
April 12	Ray Jones - Making Beer Using Tropical Fruits
May 10	Gene Joyner

We are making good progress with the planning and preparations for the Citrus Festival, January 31, 1998, at the USF Botanical Garden. This is a joint project with The Garden. Please help us by posting the flyers and telling all your friends that this is an event they should not miss. Again, please be available to help at this event. We will need members to prepare recipes using citrus, to prepare fresh fruit for tasting, and for various other duties. Also, if you know where we can obtain some unusual citrus, please let me know.

## BORNEO by Chris Rollins

Chris began his talk with a few words about the Fruit & Spice Park, which is a 32 acre botanical garden dedicated to the things that we are primarily interested in; tropical fruit, nuts, spices, herbs, vegetables. Started in 1944, the Gardens were virtually destroyed by Andrew in 1992. They lost approximately large old trees and saved about 275 trees by standing them up and replanting them, many of which they have since had to take out because the trees could not recover successfully. However, this destruction gave them the opportunity to redesign the park to correct 50 years of bad planning. The Gardens as presently envisioned, will more appropriately display the present world situation. The park is now going to be divided into regional theme areas. They've been working with cultural groups in different parts of the world to develop the area's specific gardens. There will also be some architectural structures that accentuate the plants in accordance with the area where the plants are native. Chris invited all of us to come down at any time. Each month they have a special program depending on what is bearing. This month it's the abiu, a fruit indigenous to the tropics of South America.

At this point, Chris began his slide presentation of their tour of the southeast where he was accompanied by Al Hendry, Yuku Tanaka and George Riegler, among others; a 32-day collecting trip to Bali, Borneo and Java.

Chris's first slides were of Java. He indicated there were several things he particularly wanted to see in Java. The culture in Java that utilizes the fruit in which we're interested is very interesting, rich and complex. The role of tropical fruit in the diets and cultures of these countries is very important. The people in Java grow fresh fruit in their tampons and yards and eat it every day of the year. They pay great attention to fresh fruit and they know all about it. They know varieties and descriptions of the fruit, the good and the bad, and really know what they're eating. The culture of Java also includes shadow puppets and Chris showed us several slides of how they develop the puppets and the stories they tell which are usually about Hindu ethics.

In Jakarta, Indonesia they visited a new park sponsored by the president's wife, and dedicated to tropical fruit. The gate was very impressive and appeared to be built of a variety of tropical fruit. The fruit is stacked in beautiful forms, columns if you will, to define the entrance to the park. In visiting the park, one has to ride through on a tram and is not allowed to get off. One can only see the fruit from a distance. Chris indicated that he was never so frustrated in a park not to be able to sample the fruit or even touch it.

Chris also had slides of trash cans formed in the shape of rambutans and durians. He thought this was a very picturesque and cute way of displaying garbage cans. We saw a slide of a bunch of trees which he said were durians but, of course, we weren't close enough to be able to tell that; more frustration; and several slides of palm trees, Salak palms, Sago palms, dates. Indonesia has one of the world's greatest germ plasma collection of palms in the world, and there are actually only a other collections of near equal size.

Next was a slide of a sugar palm collection. Sugar palms have black fiber around the trunk kind of like a coconut palm. They are the source of the most traditional type of sugar used in tropical Asian cooking. The flower spikes are cut off and the sap is collected as it bleeds from the wound. They continue to shave the wound as it heals over to continue getting a supply of sap. The sap is fermented to make alcoholic drinks or is boiled down for the sugar.

Chris mentioned the effort to create a mangosteen grove after the virgin growth is stripped off and the bare soil remains. One cannot put rain forest plants back on the soil without protection and the mangosteen, of course, is a rain forest plant. First planted is Lucena, a weedy plant which grows very rapidly and is used to shade the mangosteen. In many parts of the world where tropical reforestation is important, the Lucena is one of the most important trees. For instance, in Haiti, where nothing else grows, the Lucena is easily propagated, which allows the planters to get a toehold back on eroded ground and

start the forest again. So the Lucena is grown and used to shade the mangosteens which otherwise would just fry in the hot tropical sun. When the mangosteen is established, they cut out the Lucena and use it for firewood or whatever. Actually, the Lucena is both a noxious weed and a very valuable plant.

The next slide taken from the tour bus showed a carambola plantation and we could see that the carambolas, each and every one, were bagged. They bag every carambola fruit. They wrap it in paper by hand or the fruit flies get it. They have fruit flies that make ours here look like wimps. They have big, serious fruit flies and several different varieties. But what's curious about this is that Malaysia exported 28 million pounds of carambolas last year and when you figure maybe two or three to the pound, that's a lot of bags. Malaysia is busy cutting down its rain forests and pumping oil and this has created a labor shortage. It is only temporary because when the forests go and the oil goes, so does prosperity; but right now they have a real problem getting the laborers to go out and bag the carambolas. They government is developing plans and blueprints to screen entire orchards to keep the fruit flies out.

Outside the emperor's palace, Chris showed us a Keppel apple, which is an Indonesian fruit with a myth about it that Chris considers nothing more than a myth. It is known as the harem fruit and the legend has it that if one eats a number of these fruit, all his bodily excretions will smell like sweet blossoms or lilacs. This is the reason it was reserved for the royal family and court associates. Today the fruit is available in the market but Chris says it simply doesn't work. The Keppel apple is in the Annona family.

Chris had slides of the wax jambu, which he said is one of the favorite fruits in that area and they appear on his slides several times. They have some very fine varieties and if you have tried them and didn't like them, he says try them again and again. He compared them to a cucumber and said if you'd never eaten a cucumber and somebody offered a cucumber to you and said, "Here, eat this," you probably wouldn't like it the first time. The wax jambu is one that will really grow on you in time. It is a cooling food like the cucumber and they say if you eat much durian, you should follow it with the wax jambu to balance your yin

and yang, as they say in the Far East.

Chris had some slides of a botanical garden in Java started by the Dutch over 200 years ago. It is beautifully designed and devoted to tropical plants. Some of the specimens there are exceedingly old. Unfortunately, it's not well maintained now but there are still a lot of interesting things to see. There is an extensive palm collection, including some Florida palms and Caribbean palms. One of the palms that Chris showed us was the rare Salak palm, Salak magnifica, a beautiful tree. It's on their endangered species list but he said he was going to try some official methods to see if we could get some seeds sent to us from the government. However, the government in Indonesia is notorious for not sharing anything. Just in case you might think you're going to get some cooperation from the government, you're not.

Chris had slides of a giant bamboo, one of several varieties they propagate there. The giant bamboo grows to hundreds of feet tall and six inches in diameter. We saw some mango relatives and mango species. Chris indicated there were about two dozen different mango species growing in Indonesia, some of which he indicated are actually horrible. Just because they're a mango specie, doesn't mean they're good.

We also saw a large field of Cassava, or yuca, a root vegetable grown extensively throughout the world, and used extensively in Indonesia. One of the most interesting places to observe people and fruit is in the marketplace. They are also really enamored with songbirds. Everybody keeps birds in cages; it's even hard to find wild birds flying loose because they're all in cages. Chris said they didn't see many birds because they catch them all.

(continued next month)



## Raffle: November 1997

Plant Name	Donor	Winner
French Peanut	Stark	Ed Musgrave
Curry Leaf	Stark	Zmoda
Vanilla	Novak	Creighton
Lipstick Tree	Novak	Cheryl Drew
Sea Grape	Novak	Al Roberts
Bitungol	Novak	?
Imbe	Novak	?
Pandanus Pine	Novak	?
Annona	Novak	John Bell
Chenile	Novak	Delores Davis
Chenile	Novak	A. Krolkowski
Ligustrum (4)	Novak	????
Camphor	Novak	Phil Brown
Camphor	Novak	Jules Cohan
Camphor	Novak	Pearl Nelson
Camphor (2)	Novak	??
Peace Lily (2)	Joan Marshall	??
Surinam Cherry	Joan Marshall	Maggie McGovern
Surinam Cherry	Joan Marshall	Barry Creighton
Devil's Spine	Joan Marshall	?
Orchid Tree	Joan Marshall	Georganne Baker
Kalanchoe	Joan Marshall	?
Saffran Ginger	John Bell	James Lee
Vari. Philodendron	Joan Marshall	?
Cactus	Joan Marshall	?
Elephant Ear	Joan Marshall	?
Loquat	Phil Brown	?
Surinam Cherry	Phil Brown	?
Spanish Lime	Phil Brown	Pat Woodruff
Garlic starts	Walter Vines	Nancy McCormack
Garlic starts	Walter Vines	Joan Marshall
Garlic starts	Walter Vines	Bob Heath
Lotion Ginger	Walter Vines	Sally Lee
Lotion Ginger	Walter Vines	Barry Creighton
Lotion Ginger	Walter Vines	??
Surinam Cherry	Janet Conard	Delores Davis
Loquat	Janet Conard	?



Plant Name	Donor	Winner
Malabar Chestnut	Al Roberts	Delores Davis
Surinam Cherry	Heath	A. Krowlikowski
Tree Basil	Heath	Ron Shigemura
Beauty Berry	Heath	Wayne Dixon
Papaya	Heath	?
Banana	Heath	?
Garcinia	Heath	?
Rose Apple	Heath	A. Krowlikowski
Star Apple	Heath	Joan Marshall
Zamia	Heath	A. Krowlikowski
Orange Berry	Heath	Leland Brooks
Atemoya	Heath	?
Horseradish Tree	Zmoda	Phil Brown
Cactus	Zmoda	?
Purple Sugar Cane	Ricky Maseda	Joan Marshall
Purple Sugar Cane	Ricky Maseda	Ron Shigemura
Sesame (2)	Ricky Maseda	Janet Conard
Cotton	Ricky Maseda	?
Wandering Jew	Ricky Maseda	?
Cattelya Guave	Ricky Maseda	Wayne Dixon
Trailing Nasturtium	Penny Fitzmoyer	Georganne Bake
Mexican Milkweed	Penny Fitzmoyer	James Lee
Solo Papaya-Sunrse	Penny Fitzmoyer	?
Solo Papaya-Sunset	Penny Fitzmoyer	?
Privet Casssia	Penny Fitzmoyer	?
Candlestick Cassia	Penny Fitzmoyer	Pat Woodruff
Cuban Oregano	Rick Maseda	?
Black Sapote	Ed Musgrave	Barry Creughton
Black Sapote	Ed Musgrave	John Bell
Black Sapote	Ed Musgrave	Maggie McGowen
Black Sapote	Ed Musgrave	Joan Marshall
Black Sapote	Ed Musgrave	Delores Davis
Black Sapote	Ed Musgrave	?
Tree Cactus	Ed Musgrave	Barry Creighton
Kiwano	B?	Delores Davis
Pineapple (2)	Vic Peyron	??
Aloe vera (2)	Vic Peyron	??



## Tasting Table: November 1997

Novak: Pummalo; Passionfruit Juice; Lime Cookies; Banana Nut Bread Sandwiches

Lillian Wente: Pineapple Upside-down Cake

Lillian Smoleny: Sesame Orange Cookies

Conard: Carambola Upside-down cake

Delores Davis: Hawaiian Sweet Bread

Penny Fitzmoyer: Viennese Wafers

Paul Zmoda: Passionfruit Jelly

Al Roberts: Apple Juice

Stark: Limeade

Pat Jean: Cookies

Sally Lee: Sticky Buns

Nancy McCormack: Chips

Cheryl Drew: Lemon Cake

Sherry Baker: Pumpkin Bread

Musgraves: Blueberry Muffins

## New Members:

James & Sally Lee 11911 Thonotosassa Road Thonotosassa, FL 33592 (813)986-8841

Mark & Paula Safko 1001 44th Avenue NE St. Petersburg, FL 33703 (813)821-4455



Change of (E-mail) address:

Arnold Stark: [ASTARKL@aol.com](mailto:ASTARKL@aol.com)

Lillian Stark: [LSTARKM@aol.com](mailto:LSTARKM@aol.com)

## What's Happening November-December, 1997 by Paul Zmoda

I got a chance to visit the Apollo Beach home of Philip and Lettie Roets one recent, sunny day. The close proximity to salt water doesn't seem to harm the many fine specimen plants that they have carefully cultivated there. My initial interest was the luxuriously growing passionfruits grown from seeds personally imported from their native country, Africa.

Growing close by is a beautiful example of a carambola tree (starfruit), trained to perfection in an espalier style. I have never before seen nor heard of this fruit tree being espaliered and it is quite a nice job.

For those readers unfamiliar with this French term meaning "shoulder", it is a style of pruning and training a tree into a flattened shape and usually up against a wall. It is a formal style and a very attractive one at that. Espaliered

trees benefit from the cold protection afforded by the wall as well as being neater and thrifty of space.

Around the corners grow a good selection of Feijoas, figs, guavas and a magnificent stand of papayas in full, fruiting glory. Whatever they are doing to promote the (delicious!) fruit, they are expert at it. Citrus trees, such as navel oranges and key limes are also doing well there among the many ornamental gingers and hibiscus shrubs. I enjoyed my visit very much.



On the home front, we are building new compost heaps as the "old" one is rapidly being used up for repotting trees and for feeding the vegetable patch,

which has given us a few peppers and yellow squash already.

New plantings: loquat and flowering dogwood.

## A CITRUS CELEBRATION

On January 31, 1998, our club will be involved in what may very well be our most exciting project yet, the promotion of the citrus industry in Florida and the presentation to the public of the diversity of the citrus family. In this project, we will be partners with the University of South Florida where the Festival will occur. We perceive this as an annual event which could easily rival the Strawberry Festival in just a few years. Our first attempt in January will be a rather modest affair but should be very exciting and interesting. It will surely be an interaction with the public that should put the name of our club on the public's lips. In general, it will allow the public to taste a wide variety of common and virtually unknown citrus varieties. The public also will have the opportunity to sample juices and taste desserts and baked goods made with citrus. Citrus fruit and citrus trees in a great variety will also be available for purchase by the public. This is a Festival we can all be proud of, which should be great fun and not too much work for our membership if we all participate.

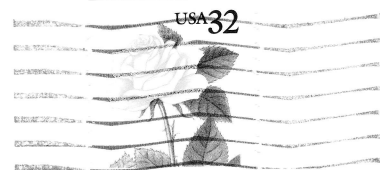
## NEW MEETING PLACE

Next month, January 11, 1998, the club will meet for the first time at the University of South Florida. The meeting will be at the regular time, the second Sunday of the month, at 2:00 p.m. Location will be provided by a map in next month's newsletter.

## ANNUAL TREE SALE

Just to remind all our membership to get themselves psyched out for our Annual Tree Sale at the Armory coming up in March.

Rare Fruit Council Intl  
Tampa Bay Chapter  
313 Pruett Rd  
Seffner FL 33584



**FIRST CLASS MAIL**

P. JUDSON NEWCOMBE  
314 DEER PARK AVE.  
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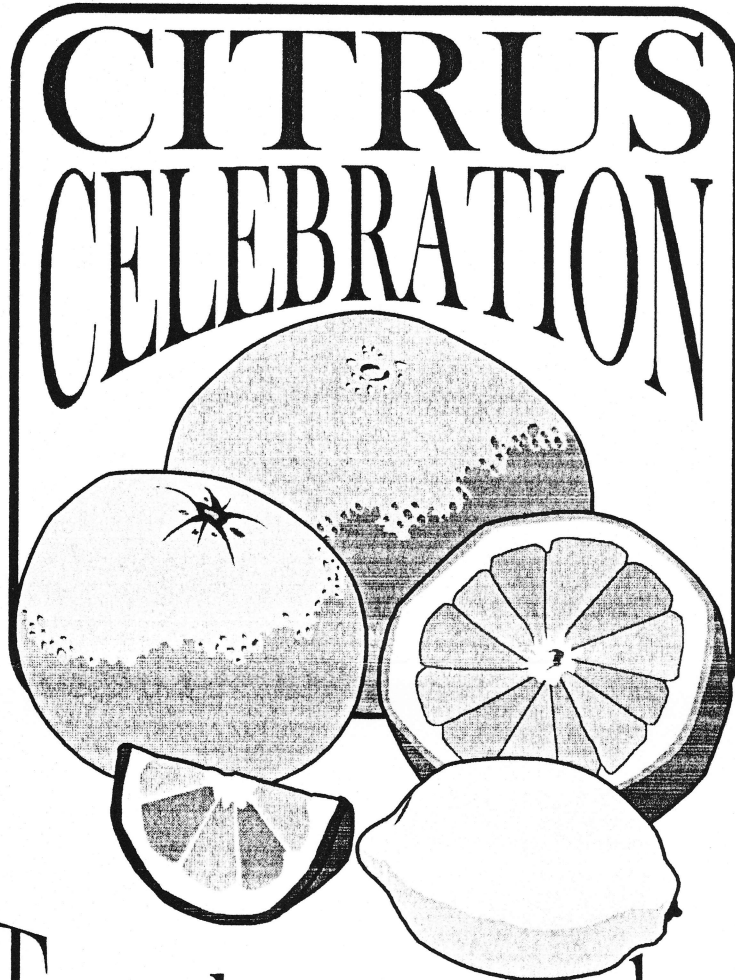


The Tampa Bay Chapter of the Rare Fruit Council International

and  
*University of South Florida*

**USF** Botanical Garden

Present  
the first ever



Fruit Tasting,  
Food & Juice Samples  
in our covered  
tasting area

Workshops: Learn  
how to grow healthy,  
productive citrus trees

Tree Sales-  
Oranges, Lemons,  
Pomelos & many  
Rare Varieties

Admission: \$2 Adults,  
\$1 Seniors & Students,  
Children under 12 free  
Free Parking

"Taste before you buy"

Saturday, January 31, 1998

9:30 a.m. to 4 p.m.

*Rain or Shine*

A wide selection of citrus will be available, including pomelos and other rare varieties, for tasting and purchase. The USF Botanical Garden is located at Pine & Alumni Drives off of Bruce B. Downs, just north of Fowler Avenue. For more information, call 813/974-2329.

Proceeds benefit the USF Botanical Garden and the Tampa Bay Chapter of the Rare Fruit Council International