



NEWSLETTER

JANUARY 1998

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

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

PRESIDENT: CHARLES NOVAK CHAPTER MAILING 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: JANUARY 11 1997

MEETING PLACE: UNIVERSITY OF SOUTH FLORIDA, UNIVERSITY LECTURE HALL (SEE MAP).
PLEASE DO NOT DISCARD MAP. KEEP FOR FUTURE MEETINGS.

DIRECTIONS TO MEETING HALL: THIS MONTH OUR MEETING WILL BE AT THE USF CAMPUS AT 2:00 SUNDAY, JAN. 11. WE WILL BE MEETING AT THE UNIVERSITY LECTURE HALL SHOWN AS ULH ON THE ENCLOSED MAP. YOU MAY ENTER THE CAMPUS FROM FOWLER AVE. AT LEROY COLLINS BLVD. WHICH IS THE MAIN ENTRANCE TO THE CAMPUS. PROCEED ON LEROY COLLINS BLVD. TO THE ROAD JUST PAST THE LIBRARY, TURN RIGHT & ENTER THE PARKING LOT TO THE LEFT. THE LIBRARY IS A 4-STORY BUILDING MARKED LIB ON THE RIGHT AS YOU ARE PROCEEDING ON LEROY COLLINS BLVD. WALK FROM THE PARKING LOT TO THE ULH BLDG. YOU MAY ALSO ENTER FROM BRUCE B. DOWNS ON PINE STREET. TURN EAST JUST OUTSIDE THE GARDEN ENTRANCE ONTO ALUMNI DRIVE & PROCEED TO LEROY COLLINS BLVD. AND THE LIBRARY AND PARKING LOT. FOR THOSE WHO ARE BRINGING PLANTS OR OTHER CARRY-INS, YOU MAY TURN RIGHT OFF OF LEROY COLLINS BLVD ONTO ALUMNI DRIVE, LEFT ONTO MAPLE TO THE PARKING LOT FOR THE ULH BLDG AND THE HMS BLDG. THERE ARE ONLY A LIMITED NUMBER OF PARKING SPACES AT THIS POINT SO ONLY THOSE WHO NEED TO SHOULD PARK IN THIS SMALL PARKING LOT.

PROGRAM: OUR SPEAKER THIS MONTH WILL BE MARYON MARSH, WHOSE OCCUPATION IS THE GROWING OF HERBS. MANY OF OUR MEMBERS KNOW MARYON MARSH FROM PREVIOUS PRESENTATIONS AND HAVE ENJOYED HER PARTICIPATION IN OUR TREE SALES AND AT USF PLANT FESTIVALS. HER TALK WILL INCREASE OUR KNOWLEDGE OF GROWING HERBS AND SHOULD BE OF INTEREST TO ALL. IN ADDITION, WE WILL HAVE OUR USUAL PLANT RAFFLE & OUR TASTING TABLE, SO PLEASE CONTRIBUTE. COME TO THE MEETING AND ENJOY.

* WHAT'S HAPPENING *

Dec - Jan 1998

by Paul Zmoda

Happy New Year to all our readers. This time of year finds me splitting lots of firewood for the fireplace. Our vegetable garden is supply us with yellow square, broccoli, eggplant & lots of Brassica leaves for our dinners. The Brassica group includes cabbages, mustards, turnips & the other cruciferous plants, all of which have edible parts.

Soon after the past months' rain and cooler weather, I discovered that my first crop of Shiitake mushrooms has begun to make a showing. We find these fungi to be absolutely delicious. This first fruiting took nine months' time since innoculating the oak logs. I was so excited by this success that I ordered a second, but different strain of Shiitake and one of Oyster mushrooms, and put up another 36 logs. These will rest in the woods during the "spawn run" phase while the mycelia within colonize the wood. After two months, the logs will be set in their permanent fruiting areas: a moist, shady place.

When leafless, your grapes, stonefruit and pomefruit trees will need their annual pruning sessions. This is usually around the month of January & into February. Be sure to use the correct pruning method for each kind of tree or vine. The right way brings bigger & better crops while the wrong way can harm the tree and spoil the future cropping.

New plantings: loganberry, Shiitake and Oyster mushrooms, winged bean tubers and Chickasaw plum.

* * * *



(continued from Dec 97 newsletter - Chris Rollins)

We saw slides of a canopy walk, which they took in the national park. This gives one a change to walk through different levels of the forest canopy. It's a lot of fun and one sees things that he wouldn't normally see.

Near the park they were doing high altitude farming; growing things like broccoli, cabbage, cauliflower, snow peas, onions and such things that don't grow in the tropics. They require the cool weather that is found in the higher altitudes. The nice thing is that they can grow these crops year round and with some of them, they get as many as seven crops a year. They also grow asparagus which is a perennial crop grown in rows to stop the erosion and also, of course, they get to eat the asparagus spears.

We saw some slides of wild fruit, durians, taraps and other fruit growing in the jungle. Chris indicated there is a great variety of different kinds of durians. Tasting durians, trying different ones, is really one of the fun aspects of traveling in tropical Asia. They are definitely a beloved fruit in their area. We saw a slide of a forest durian, one not deliberately cultivated but harvested from the forest, which doesn't have a strong aroma but is likewise not as tasty. Believe it or not, while the first impression of the durian smell is very offensive, after a while it becomes a very cloying invitation to the fruit so that it's just not the same without the aroma.

The Dutch first described the aroma of durians as fine French custard passed through a sewer pipe. Chris's description of the smell is like garlic, sulfur, onions and real bad old cheese, and very pungent, but the fruit itself is fabulous.

Jakfruit, of course, is everywhere, even though it's not a native fruit.

Jakfruit is indigenous to India, but in prehistoric times it spread through Asia and the Philippines.

The tarap is a native fruit, a rain forest fruit, and it's one of the most common back yard trees in all of Borneo. Almost every back yard in Borneo has one. It has an almost ice cream flavor in the arils surrounding the seeds. The fruit has a soft delicate texture.

We looked at a government garden and some of the vegetables that were growing there. One is a sugar cane which is not grown for the sugar in the stem but for the flower. The male flower comes out as a sheath at the top of the plant. Inside, there is a the plant. Inside, there is a long packet packed solid with pollen. The packet is broken open and the pollen is what is eaten. Chris didn't believe that it was available in the United States but he's looking into getting it here, even if he has to work with the U.S.D.A.

A variety of pandanas, *Pandanus odoratissima*, is used as a spice and is available in south Florida should one want to grow it. The leaves are pounded into a gelatinous mass which is used as a pandanas gelatin dessert. They make a bun over there that Chris really enjoyed with the pandanas jelly inside.

We saw slides of a cycad, which is utilized for the starch in the roots, *Costa*, which has an edible root, and the *cocona*, used for making juice, and edible ginger of which there are many grown in the area.

A lot of research is going on in Southeast Asia as seen in some of the government plantings; mangosteen seedlings, rambutans, etc.; and some of this research will probably be very interesting to us who are trying to grow some of the trees from that part of the world. As an example, Chris mentioned a symbiotic fungus that may be necessary when growing certain trees, similar to the paw paw here that seems to need a specific fungus in the root zone to properly develop.

Excerpts from the Web (via Charles Novak)

Mango seedlings (Doron San Mateo, CA, Zone 9, Sunset 16):

I had good results with the following technique: Plant the seed as soon as it is taken out of the fruit (mango seed do not last long). I do not let it dry. I pry open the husk immediately take out the seed, remove as much of the brown seed coat as possible, and soak it well for a day or so in warm water. Discard any weak or deformed seeds.

One important point to remember: seeds will not germinate if subject to cold temperatures, so *do not* chill the fruit for a long period. Even so, seed from a store bought fruit may have been exposed to cool temperatures while in storage or transit, so some seeds just won't germinate. Sometimes you can tell the damage if the seed has already sprouted inside.

I do not plant seeds after mid-August, as they require a considerable growing period (several flushes) to establish, preferably under prolonged high temperatures and little humidity.

I then wipe the seed dry, dip it in fungicide, and plant it. I place the seed almost level, hump side up or at an angle so that the plant grows straight up and does not form a knee. I use one gallon pots from the beginning, as mango seedlings quickly form a long taproot that will start looping on the bottom. Mango seeds need constant moisture, so you should never let the soil

dry. On the other hand, the high level of moisture and temperature invite fungi and disease. To overcome, I use a "dual-layered" soil. I fill the container with "soil-less" growing media that has good drainage (such as 'Supersoil') to a depth of 3" from the rim. I then add a second (2-2.5" thick) layer of sterile peat moss above. Finally, the seed is planted on top slightly exposed. This way, the peat moss holds the moisture while the root can quickly penetrate into the coarser media and has room to grow. Place in a warm and bright location, but away from direct sun until the shoot emerges.

When the shoot is about 3 inches tall, I carefully remove the wet peat moss except close to the root and replace with Supersoil. I also leave the (by now green) seed half exposed to prevent fungi attacks. I feed with fish emulsion at half the recommended rate monthly to gain max growth. I also spray with fungicide if there is a prolonged cloudy and humid period. Through winter, I move the pots inside an (unheated) "greenhouse" (constructed from wood and plastic sheets) for protection.

I do not really know if all of this is necessary, but it works for me. Last year all of my seedlings made it. How about you? Do you do anything different? Hope this helps. Let me know if you have any questions,



Holiday Party Door Prizes

In lieu of our usual plant exchange at the December luncheon, there was a drawing for door prizes

<u>Winner</u>	<u>Item</u>	<u>Winner</u>	<u>Item</u>
Paul Barry	Gardening tool set	Paul Safko	Pruners
Ron Shigemura	Fruit Book	Wayne Dixon	Celery Carambola
Pat Jean	Macadamia	Ed Musgrave	Jaboticaba Jelly
Mark Safko	Banana	Althia Musgrave	Carambola Jelly

**From the President
Charles Novak**

I hope everyone had a joyful holiday season. I received a very special Christmas gift - the birth of my first grandchild on Christmas eve. Though premature and weighing only 3 pounds 8 ounces, she (Erin Nicole) is doing well. Modern medicine is truly wonderful!

The club is meeting for the first time at USF in January. Please review the map in this newsletter. If you get lost, someone will be at the USF Botanical Garden until 1:45 to direct club members to the meeting place. Also, please inform any guests of the new meeting place.

Another important decision is fast approaching: the March board member election. If you are interested in being on the board, please contact Al and Pat Jean, our election committee, at (813) 973-3619. The board can have up to 15 club members.

Time is running out to make a purchase offer on the clubhouse. The deadline is February 27, 1998. The written offer to RFCI must be accompanied by a refundable deposit of \$500.00.

The following is a list of scheduled programs/speakers.

January 11, 98	Maryon Marsh - Herbs
February 15	Marian Van Atta - Living off the Land
March 14 & 15	Our Annual Armory Plant sale
April 12	Ray Jones - Making Beer using Tropical fruits
May 10	Gene Joyner

Help!! Help!! Please help with the Citrus Celebration (Saturday, January 31, 1998) which is being held at the USF Botanical Garden. We need unusual fresh citrus fruit and baked goods, etc., (using citrus) for tasting. Also, please help by posting the flyers and telling friends that this is an event they should not miss. Again, please be available to help. We may have Miss Florida Citrus at the event. If you are unable to attend the January 11 club meeting but will be available to help, please call me at (813) 754-1399.

We plan to set up our club exhibit at the State Fair on Feb. 1. We need volunteers to help set up and to man the display during the State Fair. Please sign up at the next club meeting or contact Bob Heath at (813) 289-1068 or me for more information.

In the spotlight this month is : Janet Conard and Gerald Amyot for preparing the turkeys for our Christmas & Hanukkah Social. Also, thanks to all the members who brought in all the delicious food.

NOTE: There will be a Board Meeting after the club meeting.

RECIPE: LEMON SNAPS

2-1/2 cups flour
 1-1/2 cups sugar
 2 tsp. baking soda
 1/4 tsp. salt
 2 Tbs. lemon zest, grated
 3/4 cup vegetable oil
 1/2 cup fresh lemon juice
 2 tsp vanilla extract



Preheat oven to 350°.

Place all ingredients in a food processor or mixer and process or mix by hand until well blended. Drop by teaspoonful onto greased cookie sheets about 2" apart.

Bake about 10 minutes or until edges of cookies are golden brown.

Cool on racks and store in an airtight container.

Remember we have a new meeting place this month.

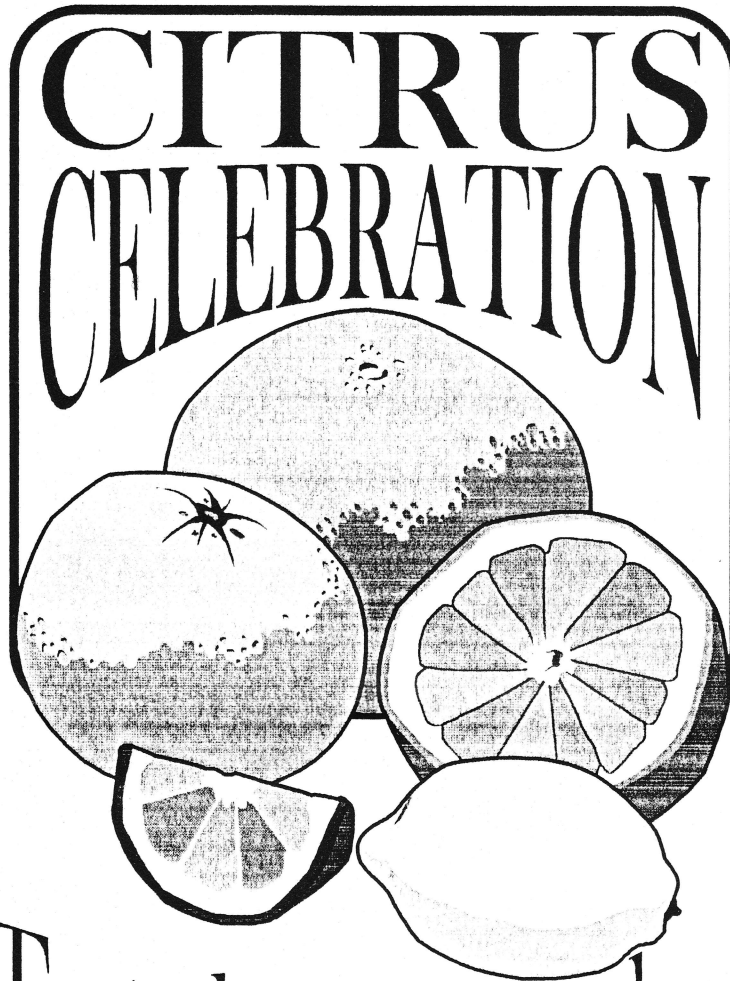
Have a Happy and Prosperous New Year !

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P. JUDSON NEWCOMBE
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The Tampa Bay Chapter of the Rare Fruit Council International
and
The 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

University of South Florida

USF