



NEWSLETTER

FEBRUARY 1998

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

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

PRESIDENT: CHAGLES NOVAK

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(including renewals)

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

NEXT MEETING: FEBRUARY 8 1998

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

DIRECTIONS TO MEETING HALL: Our meeting this month will be in the same building as last month but we have permission to park in the parking lot adjacent to the lecture hall, shown on ULH on the enclosed map. Enter the campus from Fowler Avenue at Leroy Collins Blvd., which is the main entrance to the campus. Proceed on Leroy Collins Blvd. to Alumni Drive, turn right on Alumni Drive, turn left onto Maple to the parking lot for the ULH building. There should be ample parking places in this parking lot despite what we were led to believe last month.

PROGRAM: Our program this month will feature Marian Van Atta, "Living off the Land". Marian publishes an interesting newsletter which is well worth subscribing to. She has spoken to us in the past and we welcome her return. Her presentations are always interesting and I am sure that this month we will be pleased and informed. In addition, we will have our usual plant raffle and our tasting table. See you there.

What's Happening

Jan-Feb 1998

By Paul Zmoda

Is this weather great or what? By the time you read this, our Spring will be well under way, many weeks earlier than normal. Judging from Nature's progress and barring any severe cold, our fruiting plants will be getting a huge jump on the 1998 growing season.

Frogs are singing at night, the lovebugs are out! and citrus trees are flushing new growth and getting ready to bloom. My orange cocktail tree is showing six different varieties ready to flower. The Meyer lemons have been flowering very heavily and so has the Julie Mango. Lychees are budding out as well as Surinam Cherries, Rio Grande Cherries and Jaboticaba.

In the vegetable garden, we are harvesting super crops of mustard greens, turnips, broccoli, tomatoes, peas and huge Daikon radishes-long, white and crispy. I realized that I've run out of planting space already so I tilled an additional 250

square feet to be ready for corn, sweet potatoes, squashes and beans.

We mixed up a batch of seedling mix: peatmoss, fine compost and vermiculite. Then, in trays, planted seeds of exotic eggplants, a slew of hot chili pepper varieties, more tomatoes, passionfruits, tobacco and flowers. After cold-stratification, I've also planted peach and persimmon seeds.

All fruit trees and grapevines have been pruned and are awaiting warmer weather. You can fertilize all your citrus trees now, and peaches and apples, if not yet done. Thin your loquat fruits as soon as possible to promote larger size: using pruning shears, clip off all but one to three on each cluster and remove up to 25 % of entire clusters.

New plantings: 'Anna' apple, 'Tropic Beauty' peach, olive, pink Spanish lemon and crinum lilies.



HERBS by Maryon Marsh

Maryon Marsh brought several flats of herbs in 4" pots for us to discuss. She has a store in Ybor City on 16th Street between 7th and 8th Avenues, but she intends to close her store at the end of January. She invited us all to come out and buy her out before she closes because she is having some marvelous sales. She also has her nursery in Dover where she grows herbs organically.

The herbs she brought were beautiful, green and robust looking. She said herbs can grow that way in Florida despite what we may have heard, that they're very hard to grow and never do very well at best. The herbs she brought certainly put the quietus on that myth.

The first ones she showed us were the ones she called "smellies". So that we could check the fragrance, she passed out a few bunches of scented geraniums. The most common one is the lemon rose which grows very well in the ground. It can be used in cooking or you can put some in sugar, which absorbs the fragrance; nice for serving over desserts and fruit salads and things like that. Also, if you're making a pound cake, you can put some of the leaves, washed of course, in the bottom of the pan before you add the batter; the leaves permeate the batter and make a wonderful fragrant cake. It can be rooted very easily by removing all but a couple of the leaves, putting it into a rooting soil in a shady place. Moisten the soil and spray it three times a day with a mister. That should be all it needs to root.

She also passed around her favorite rosemary. She indicated it may be chopped and thrown into bread batter. It's notable that rosemary grows best in the winter time because it likes the cold and will take a lot of frost. There are dozens of different varieties of rosemary and Maryon has several that grow more easily in this area. They all have slightly different growth habits, colors and fragrances. She showed us one called Santa Monica and the Tuscan Blue, a more spreading and very nice growth habit. The Pinescent rosemary which Maryon doesn't use for cooking because it has too much of a pine scent, does make a nice topiary. Maryon advises if you wish to display plants in the house, that you don't keep them in for longer than a week or two, and

switch them around with those outside because most herbs do poorly indoors. Another favorite rosemary is called Blue Boy. It has a cascading growth habit and blossoms quite frequently with beautiful blue blossoms. Also, it may be grown as a topiary. They're really very vigorous growers but Maryon suggests transplanting from the 4" pot into a 6" or 8" pot to attain much larger growth before planting in the ground. July, August and September are normally very humid. When rosemary, lavender, sage and thyme, which are dry Mediterranean plants, go through the rainy season, they frequently get a fungus. If you see the fungus, a black spot forming near the ground on the stem, it should be hit with a fungicide. Otherwise, the fungus will spread throughout the plant, cause it to drop its leaves and probably kill it. One more rosemary, called Erecta because of its obvious upright growth, sends a leader straight up; so it lends itself to be shaped into the standard topiary.

Lavender needs the same kind of treatment as rosemary and it doesn't like to dry out. Rosemary, lavender, sage and thyme are all about the same. You can let them dry for a day or so but then they need a good watering. Lady lavender will blossom the first year and it's said to be very good in the south. So far Maryon has found it working very well. Also, she has found that English lavender is one of the best for this area. At the University of Florida botanical gardens they have some marvelous English lavender, very large and very beautiful. There are several lavenders. Maryon had a French frizzed lavender and a silvery lavender with blue blossoms. This group of plants could be arranged to form a dry garden, as Maryon calls it, with sufficient sun but a little afternoon shade in June, July and August.

In a moister area, you might plant the basil, such as a new one called Valentino with a very large leaf. Among the basil, you have sweet basil, holy basil, lemon basil, cinnamon basil, licorice basil, African blue basil and Siam Queen with beautiful purple blossoms; very nice. Basils are not normally considered perennial but you frequently will get three years from one before you have to plant again. The African blue basil is a very good landscape plant; it actually gets

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From the President
Charles Novak

The club met at USF for the first time in January. The meeting place at USF is in an auditorium with theatre-style seats. Each seat has a side-table that can be raised for taking notes. There is plenty of room for all our members. We need to work out a few details; like where to best place the tasting table. If you were unable to attend our last meeting you should try to attend the February 8 meeting at USF. Please review the new map in this newsletter. You can park a lot closer than shown on the previous map. On weekends you can park in reserved parking spaces with the exception of handicapped parking spaces.

Please consider becoming a board member. We need your input for the future of the club. Please contact Al and Pat Jean, our election committee, at (813) 973-3619. The board can have up to 15 club members.

February 27, 1998, is the deadline for making a purchase offer on the clubhouse. The written offer to RFCI must be accompanied by a refundable deposit of \$500.00. If we do not receive an acceptable offer, the sale of the clubhouse will be turned over to a Realtor.

Maryon Marsh gave an interesting program on herbs. She has inspired me to start a small number of herb plants. More plants to give away!

Our February 8 speaker, Marian Van Atta, has spoken to our club in the past. She is the author of several books and newsletters. One of her best known books is Growing & Using Exotic Foods.

The following is a list of scheduled programs/speakers.

February 8	Marian Van Atta - <u>Growing & Using Exotic Foods</u>
March 14 & 15	Our Annual Armory Plant sale
April 12	Ray Jones - Making Beer using Tropical fruits
May 10	Gene Joyner

By the time you receive this newsletter the first Citrus Celebration will be a thing of the past. I want to thank all the club members who worked so hard to make the Citrus Celebration a success. Also, I want to thank the club members who helped setup and man the State Fair exhibit.

March will be here before we know it and we need to prepare for the tree sale at the Armory. Are your plants ready? Remember club members can sell their extra plants. This is the perfect time to free up space for more unusual plants. Please volunteer to help with the sale.

NOTE: There will be a Board Meeting after the February club meeting. Members are welcome to stay for the board meeting.

Raffle: January 1998

Plant Name	Donor	Winner
Banana	Heath	Ricky Maseda
Aloe	Heath	?
Papaya	Heath	Ramona Smith
Lemon Grass	Heath	?
Mulberry	Heath	?
Rose Apple	Heath	?
Curry tree	Heath	Creighton
Edible cactus (2)	Zmoda	??
Yuca root	Zmoda	?
Chinotto Oranges	Zmoda	Ricky Maseda
Mysore Raspberry	George Riegler	Betty Morris
Mysore Raspberry	George Riegler	?
Cotton	Ricky Maseda	Jim Langford
Kalanchoe	Peg Mann	?
Papaya(8)	Penny Fitzmoyer	A. Hendry, J. Gibson
Nasturtium	Penny Fitzmoyer	N. McCormack
Nasturtium	Penny Fitzmoyer	Ron Shigemura
Nasturtium	Penny Fitzmoyer	Ramons Smith
Nasturtium	Penny Fitzmoyer	Stark
Nasturtium	Penny Fitzmoyer	J. Murrie
Banana	Polly Shewfelt	?
Avocado seedling	Polly Shewfelt	Paul Barry
Avocado seedling	Vic Peyron	?
Jaboticaba	?	Leland Brooks
Minature Pomegranate	?	Jim Langford
Garlic	?	Stark
Governor's Plum	?	Leland Brooks
Wampi	?	Phil Brown

ARE YOU A "?" *Please...please...please print your name on the Plant Exchange List when you bring a plant and when you get a plant. It helps all of us know who is trying to grow what.*

Tasting Table: January 1998

Novak: Apple Cake; Banana Upside-down Cake, Punch

Ron Shigemura: Orange Bulgar Vegetarian Casserole

Janet Conard: Jello Cream Cheese Cake

Pat & Al Jean: Chocolate Praline Cake

John Gibson: Satsuma Tangerines

Al Roberts: Orange Juice

Lillian Stark: Limeade

Peg Mann: Carambola

Lillian Smoleny: Fruit Salad

Lanny Brooks: Pumpkin Pie

Nancy McComack: Rice Bars

19th Annual FRUIT TREE SALE

2 Days! 2 Days! 2 Days
Saturday, March 14, 1998 1:00-5:00 P.M.
Sunday, March 15, 1998 1:00 -4:00 PM

Ft. Homer Hesterly Armory

500 N. Howard Ave. - Tampa

I-275 Exit 24 - 5 blocks south on Armenia Ave.

EDIBLE LANDSCAPING

**Apples
Annonas
Avocados
Bananas
Barbados Cherries
Blackberries
Blueberries
Carambolas
Cherry of the RioGrande
Chinese Chestnuts
Figs
Grapefruit**

**Grapes
Grumichamas
Guavas
Jaboticabas
Kumquats
Lemons
Limes
Longans
Loquats
Lychees
Macadamia Nuts
Mamey**

**Mangos
Nectarines
Oranges
Papayas
Peaches
Pears
Persimmons
Pecans
Pineapples
Pomegranates
Sapotes
Tangerines**

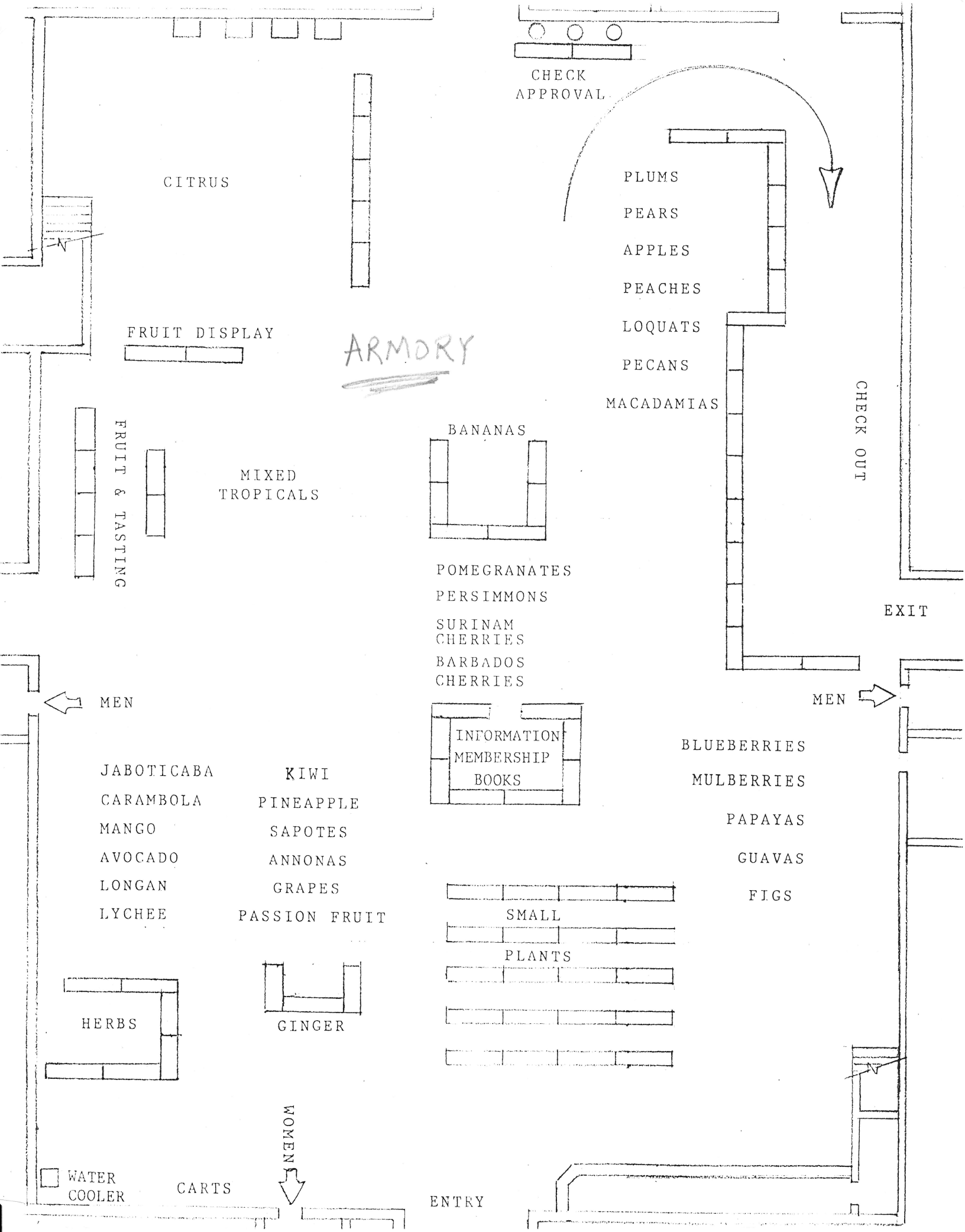
...And many others

Also Rare Herbs and Vegetables

All varieties subject to availability at time of sale.

**TAMPA BAY CHAPTER
RARE FRUIT COUNCIL, INT'L. (Inc.)
(A nonprofit organization)**





CHECK
APPROVAL

CITRUS

FRUIT DISPLAY

ARMORY

PLUMS
PEARS
APPLES
PEACHES
LOQUATS
PECANS
MACADAMIAS

CHECK OUT

EXIT

MIXED
TROPICALS

BANANAS

POMEGRANATES
PERSIMMONS
SURINAM
CHERRIES
BARBADOS
CHERRIES

INFORMATION
MEMBERSHIP
BOOKS

MEN

MEN

JABOTICABA
CARAMBOLA
MANGO
AVOCADO
LONGAN
LYCHEE

KIWI
PINEAPPLE
SAPOTES
ANNONAS
GRAPES
PASSION FRUIT

BLUEBERRIES
MULBERRIES
PAPAYAS
GUAVAS
FIGS

HERBS

GINGER

SMALL

PLANTS

WATER
COOLER

CARTS

WOMEN

ENTRY