



NEWSLETTER

JANUARY 1999

**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 THE 2nd SUNDAY OF EACH MONTH AT 2:00 P.M.

NEXT MEETING: SATURDAY, JANUARY 16

MEETING PLACE: THE MEETING WILL BE AT THE SAME LOCATION AS THE SEPT. MEETING AT THE UNIVERSITY OF S. FLORIDA. THIS WILL BE OUR USUAL MEETING PLACE FOR AT LEAST THE NEXT YEAR.

PROGRAM: JANUARY IS THE TIME FOR OUR VIP (VERY IMPORTANT PROGRAM), NAMELY THE CITRUS CELEBRATION ON JANUARY 16. OUR REGULAR PROGRAM, WHICH WOULD NORMALLY OCCUR ON JAN. 10, IS BEING OMITTED TO MAKE TIME FOR PREPARATION OF THE CITRUS CELEBRATION ON SATURDAY, JAN. 16 AT THE UNIVERSITY OF SOUTH FLORIDA BOTANICAL GARDENS.

CITRUS CELEBRATION

This is when we celebrate the most important agricultural products of the state of Florida: Citrus. Last year's Citrus Celebration was very successful but this year's will be even more so. To make this Celebration all it should be, we need the assistance of all our members. This is a great fund raiser, an interesting social time and an educational experience.

Day 1: Wed., Jan. 13 - Al Hendry and Lanny Brooks will be going to the Citrus Arboretum to pick exotic citrus for display. They both need someone to accompany them and help with the fruit. If you can make it on Wednesday, call Al Hendry at 977-2988 or Lanny Brooks at 926-9887 to make arrangements.

Day 2: Thurs, Jan. 14 - We need several members to meet at George Riegler's to pick fruit and wash same. If you can make it and have a wash tub, bring it with you. See map to George Riegler's house on page 99-02. Meet at George's at 10:00 in the morning or call Charles Novak for further instructions at 754-1399.

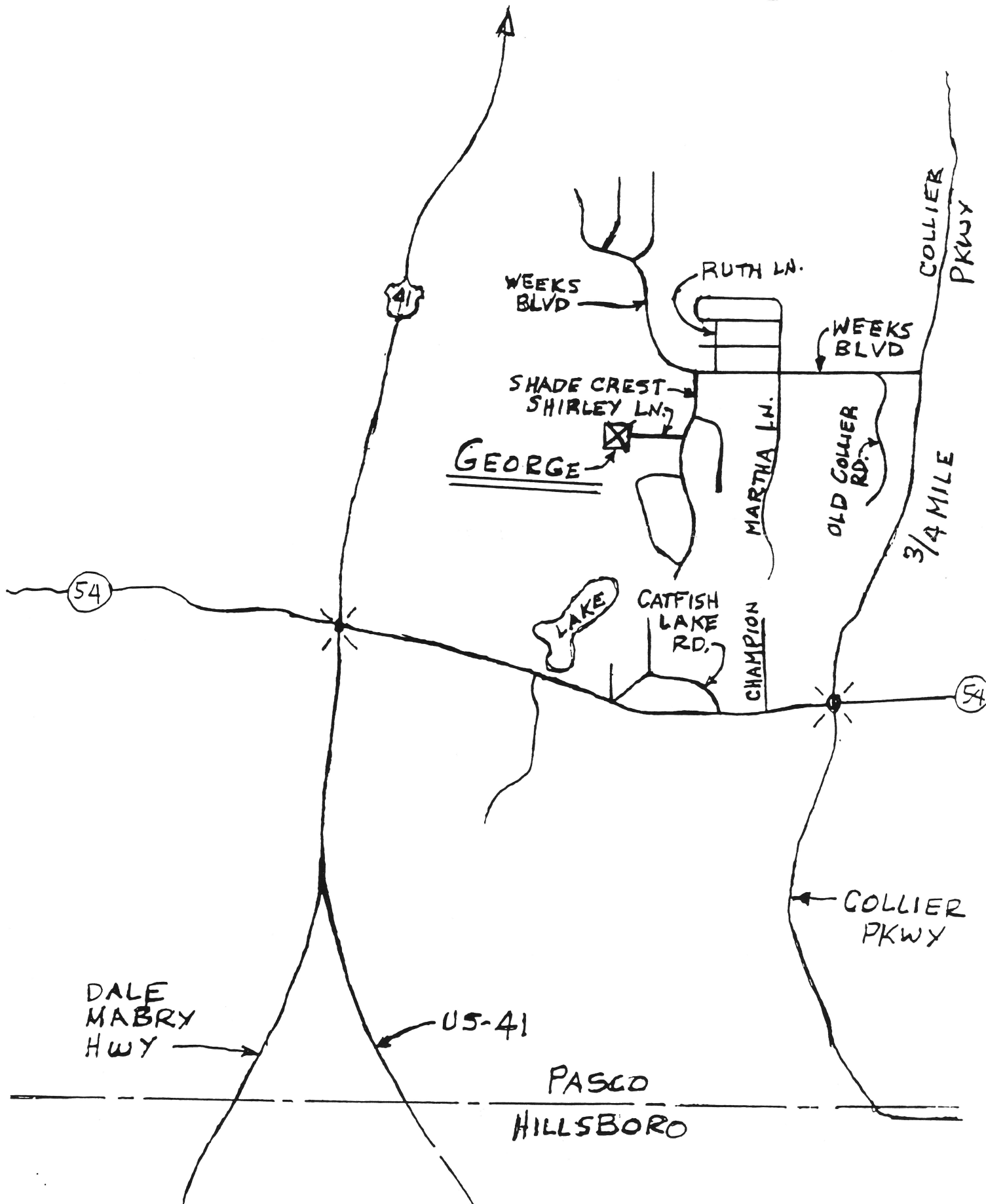
Day 3: Fri., Jan. 15 - We need a crew to set up tents, tables and chairs, etc. We need to assemble there at 12:00 noon. For further information call Charles Novak at 754-1399 or Bob Heath at 289-1068.

Day 4: Sat., Jan. 16 - The big day when all our preparations come to a climax. We need lots of help because there is lots to do, cutting citrus, serving attendees sampling the great varieties of citrus and citrus goodies, directing traffic, selling tickets, providing information and discussing our plantings, which fruit we are using and growing and how to grow more, and getting to know our members and USF Garden personnel. The gates will open to the public at 9:30 am. We need to arrive before 8:00 am.

Day 1 to Day 3: The members who have the talent should be cooking citrus recipes for tasting at the serving tables. You can obtain several good recipes by calling Charles Novak or Bob Heath.

DIRECTIONS TO GEORGE RIEGLER
@ 22506 SHIRLEY LANE
LAND 'O LAKES FL

TO BROOKSVILLE



From the President
Charles Novak

We really had a great Christmas/Hanukkah Social. Many members attended and a good time was had by all. No one should have left hungry. Thanks to Janet Conard for being a great hostess. She and Al Roberts went out of their way to make the Social a success. I also want to thank everyone who came with food, drinks, plants, gifts. A special thank you to Modesto Arencibia for his grafting demonstration.

The trip to the Citrus Arboretum (December 5) was very interesting and informative. Tasting the many different citrus fruits was a treat. All the members who went had a good time. It's hard to imagine all the different plants that are in the citrus family. We will be ordering budwood soon. If you are interested in obtaining some budwood, let me know.

At the Citrus Celebration please sign up to work at our State Fair exhibit. Manning the State Fair exhibit is a lot of fun. Spend a couple of hours at our exhibit talking with the public about tropical fruit and then enjoy the rest of the Fair. Free tickets to the State Fair will be given to those members who sign up at the Citrus Celebration.

Note: There will be no regular club meeting in January. The Citrus Celebration will take the place of our January meeting.

The following is a list of scheduled programs/speakers:

January 16	Citrus Celebration
February 14	Sandie Mulrooney - Weed and Feed Program
March 14	Dr Grosser - (Tentative) Growing Citrus Cultures
April	USF Botanical Garden Spring Plant Sale
May 9	Gene Joyner

Please! Please help make our second Citrus Celebration a success.

Important: We need your help at the Citrus Celebration! The following are some areas in which help is needed:

1. Baking cookies, cakes, and other items using Citrus. Please call me if you need Citrus recipes.

2. **January 14** - Trip to George Riegler's home to pick Citrus - Lots of fun and the opportunity to taste some excellent Citrus fruit. Time: 10 am (See map)

3. **January 15** - Help set up tents, tables and chairs at USF Botanical Garden. Time: noon

4. **January 16** - Help at the Celebration: Slicing fruit, giving out samples, helping at the garden entrance, etc. Time: 8 am

POST THE FLYERS

WHAT'S HAPPENING

Dec-Jan 1999

by Paul Zmoda

Happy New Year to all readers. The cool winter months usually mean watching the weather forecasts and worrying about freezes which could harm our more tender plants. To keep my mind off this subject I concentrate on growing lots of greens in the vegetable gardens. These delicious, leafy goodies don't mind the cold snaps at all. To grow your own supply of fresh salads and main courses, you need a well-tilled, organically rich soil in full sunlight and with a constant water supply.

When starting, I prepare a small plot of the garden and then direct-seed the desired crops in small amounts and not too closely spaced. Water gently until seedlings appear, then only every few days. When plants have several sets of leaves I transplant to the growing beds through a thick layer of mulch (straw, grass clippings, etc.). This is easier than applying the mulch later on. Outworms and mole crickets can destroy tiny plants at this stage so treat accordingly. Water to set your seedlings but hold off on fertilizer until growth is apparent. Keep the beds moist and weeded. Soon you will have a daily selection to choose from depending on your tastes.

I enjoy large, complex salads to begin meals: First some Romaine and Bibb lettuces. Clipping leaf by leaf allows the center bud to keep producing more. Then some arugula (roquette) leaves and a green onion bulb and leaves. Daikon radishes have long, white, mild roots - cut one up into wafer thin coins. The leaves are edible also, especially the smaller center ones. Now some bok choy and pak choy are added; the thick, crispy midribs are sliced up when "celery" is needed. Now some flower buds are in order. We like broccoletto (raab) or radish buds. All Mustard Family flower buds are good. You can mix and match these. A piece of garlic leaf and a handful of Italian parsley and you're getting there. Why not shredded kohlrabi and carrots? Mizuna is nice also. It has a deeply serrated leaf and is very popular in Japan.

As we say goodbye to the warm temperatures, we will use up the tomatoes, cucumbers, beans and sweet potatoes - one of which weighed in at eight pounds!

New plantings: lettuce, Chinese broccoli, peas and garlic.

* * * * *

MORE ON THE CELEBRATION:

At the Citrus Celebration we also will feature rare and exotic fruit trees from Bob & Vivian Murray's (The Tree House Nursery), Ed Kraujalis, The Crowleys, The Kumquat Lady and Ray Green. Bring your questions to these experts.

Members who work will receive one of our new Rare Fruit Calendars.

POST THE FLYERS

Our Key To Success

FIELD TRIP TO THE CITRUS ARBORETUM

Dec. 5, 1998

The Citrus Arboretum was established in 1975 at Winter Haven FL, and consists of six and one half acres of citrus trees and shrubs. It is a valuable tool for research and education, a germ plasm source and a wonderful place to observe over 250 common and uncommon cultivars of citrus and citrus relatives.

Approximately 30 club members met at the Arboretum for a tour guided by Sharon Garret, Plant Protection Specialist. Sharon gave a short talk on the importance of not bringing non-inspected and approved fruit and plants into the U.S. due to the possibility of disease spreading to Florida's citrus trees.

Club members saw and sampled many different varieties of citrus. Some of the citrus varieties sampled included:

Grapefruit: Isle of Pines (excellent taste), Rio Red (very good), Hudson (very red - good and sweet), Ruby Red, Foster (tasty and sweet), Ray Ruby, Flame and Marsh.

Pummelo: Le Pummelo (good), Hirado Buntan (delicious).

Tangerine: Freemont (very, very good), Fallglo (delicious).

Tangelo: Sampson (very good, grapefruit flavor).

Satsuma: Kimprough Satsuma Mandarin, Ponkan Mandarin (excellent).

Kumquat: Meiwa.

Orange: Ambersweet (large, very good).

Tangor: Temple.

Some of the other varieties observed were: Ponderosa Lemon, Baboon Lemon, Buddha's Hand Citron, Milam rough Lemon*, Harvey Lemon, Escondido Lemon, Rangpur Lime, Limequat, Citrangequat and Calamondin.

Club members were permitted to take some whole fruit home with them to enjoy later. Everyone thoroughly enjoyed the tour and left knowing much more about citrus than when they arrived.

* The Milam rough Lemon is a good nematode-resistant root stock.

There were many unusual ornamental varieties including Procimequat, Hong Kong Kumquat (tiny) and several Microcitrus (e.g., Australian finger lime).

POST THE FLYERS

Our Key To Success

CITRUS RECIPES

CALAMONDIN NUT BREAD

Calamondins	3/4 cup sugar	1/2 cup chopped walnuts
2 eggs, beaten	1 tsp salt	
2 cups flour	1 tsp baking soda	

Seed calamondins and puree in a blender to make 1 cup. Place in a large bowl and mix in eggs. Stir in dry ingredients. Add nuts and mix. Pour into a buttered 9 x 5 x 3" loaf pan and bake 50-60 minutes at 350°F. Remove to a rack to cool.

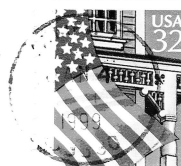
LEMON SQUARES

1½ cups all purpose flour	4 eggs
1/3 cup granulated sugar	5 Tbs all purpose flour
1½ sticks margarine or butter at room temperature	1-3/4 cups sugar
	1/2 cup lemon juice

Preheat oven to 350°F. For the crust, combine flour, sugar and margarine in a large bowl until thoroughly mixed. Spread evenly over bottom of lightly greased 9" x 13" baking pan and press in place. Bake in conventional oven for 15 minutes or until just turning brown at the edges.

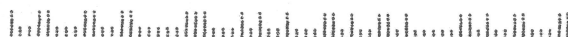
Prepare the topping while crust bakes. Whisk eggs in mixing bowl and stir in flour and sugar. Add lemon juice and mix well. Pour over crust and return pan to oven. Bake 20 - 25 minutes more until topping feels firm. Remove from oven and allow to cool before cutting into squares.

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313 PRUETT RD
SEFFNER FL 33584

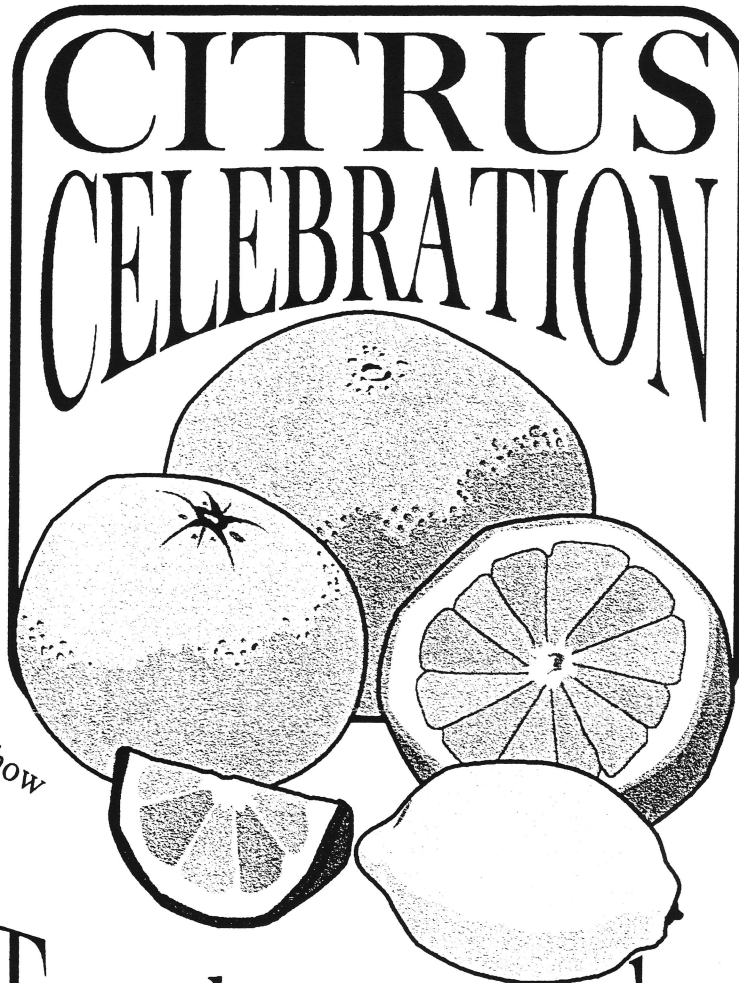


FIRST CLASS MAIL

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



The USF Botanical Garden
and
The Tampa Bay Chapter of the Rare Fruit Council International
Present
the second annual



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

Workshops: Learn how
to grow healthy,
productive citrus trees

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

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

"Taste before you buy"

Saturday, January 16, 1999

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

Rain or Shine

A wide selection of citrus & other fruit trees and will be available 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 813/754-1399, or 813/974-2329.

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

USF **University of**
South Florida
Botanical Garden