



NEWSLETTER

DECEMBER 1999

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

EDITORS: BOB HEATH, THERESA HEATH, CHARLES NOVAK, LINDA NOVAK, JIM LEE, SALLY LEE

PRESIDENT: CHARLES NOVAK

MEETINGS ARE HELD ON THE 2nd SUNDAY OF THE MONTH AT 2:00 PM.

NEXT MEETING: DECEMBER 12

PROGRAM: THE PROGRAM THIS MONTH IS OUR ANNUAL CHRISTMAS PARTY & COVERED DISH SOCIAL AT CLUB MEMBERS' DR. & MRS. BURNS AND CATHY CREIGHTON'S FARM ON MIZELLE CREEK IN LYTHIA. This is a covered dish social and everyone is invited to bring some good things to eat. We will meet at the Creighton farm on Mizelle Creek at 1:00. (SEE MAP ON PAGE 99-81) We will have our usual plant raffle so bring plants for donating. There will be no formal speaker and only a little club business will be conducted. There will be a door prize and wine tasting, so all you little ol' wine makers bring your best. This is our 5th annual Christmas party and a great social event, so all try to come and help us celebrate.

WHAT'S HAPPENING

Nov-Dec 1999

by Paul Zmoda

I am still grafting persimmons, as I have been all year. This is possible to do, not only in Spring, but any time the weather permits active growth. Start by gathering seed of any American persimmon, Diospyros virginiana. Cold-stratify the seeds for one to three months and then plant them one inch deep in taproot pots. When the stems are 1/8 to 3/8 inch thick, you can whip-graft onto them, small scions of any selected American persimmon (such as 'Meader') or Oriental persimmon, Diospyros kaki (such as 'Izu'). I use dental floss wrap to hold the scion and finish by wrapping the entire graft and scion with Parafilm. Cover the whole pot with a transparent newspaper bag and the buds should break in a week or so.

There was a large persimmon tree in the USF botanical gardens we believed to be 'Triumph'. I noticed that this tree was dying back more and more over the years so I took and rooted a cutting. From this growing tree I have grafted several more trees while the original is now long gone.

This cooler weather is making the Shiitake mushrooms fruit. We are drying a lot of oregano for cooking and gift-giving. Winged beans are really producing, now that day lengths are growing shorter.

We finally got to taste the only remaining fruit of my atemoya selection 'Grandson', an F3 tree. Although this particular fruit was not a large one, nor was it exceptionally fresh, it was still delicious and promising. It appeared textured like 'Geffner' but was not rubbery as some describe it. Seeds are small and the flavor was nicely fruity and it contained not a hint of grit cells as the sugar apples have.

This entire selection procedure took seven years time, but it illustrates the drive and patience it takes to obtain a new fruit cultivar.

Please POST THE FLYERS.

(make extra copies if necessary)

FRUIT CARVING, SALSAS, RELISHES & CHUTNEYS

by Paul Carideo

Paul started his presentation by indicating that he would do some fruit carvings and make them into containers that would hold salsas, relish or chutneys for our buffet table or Thanksgiving feast. He started off with a cantaloupe, saying that the cantaloupe and the honeydew make the best bowls. He displayed his garnishing tools: his channel knife, melon baller, apple corer and some little knives. His knives were ground by himself from paring knives to produce the unique contours he needs in carving.

He sliced off the bottom surface of the cantaloupe to make a flat bottom for the bowl. Using a chalk marker, he drew a series of sloped lines or vees connected around the center of the cantaloupe hollow, after which he lifted the top half and in effect, had two bowls, one from the top, one from the bottom, after scooping out the seeds and pulp, of course.

Paul wanted to know if any of us grow tamarind and indicated that the tamarind pulp was excellent for what he was planning today. It is excellent in chutneys and mixes very well with raspberries. It makes a savory sauce rather than a dessert by adding a little tamarind to your raspberries.

With his channel knife Paul made some X's around the bottom of the bowl, just for decoration. Then to fill the bowl, he made a mango relish. He indicated it could be done very quickly in a food processor or with a little extra time by hand. Paul makes relishes, salsas and chutney. Relishes and salsas are raw, uncooked; chutneys are cooked to bring out the flavor. He has found that if you put about half of your salsa or relish through a food processor, the processing tends to bring out the flavors also, so you don't have to cook it. You can heat it up on the stove or microwave to put on fish or chicken. He emphasized again that tamarind adds an awesome flavor to salsas.

Paul chopped up one entire mango, part of green, red and yellow bell peppers, a couple scallions, a little cilantro and part of a red onion. He also adds a little Rose's lime juice, which he indicates really brings out the flavors. In tomato salsas he uses a lot of garlic but no salt. Ginger root, he says, is also awesome. Paul indicated that on broiled fish he uses his relishes and salsas, which he likes better than cream sauce. He says that the ratio of the items depends on what you like, and we need to learn what proportions are most pleasing to us.

Paul says if you make chutney, you can bring it up to a boil and put it in Ball jars to preserve it. He suggested that all of the different fruit we grow could be used in fruit relishes. He uses a lot of fruit in his restaurant and in his salads. His restaurant is in Dunedin, 580 Main St., and is called the Little Gourmet Cafe.

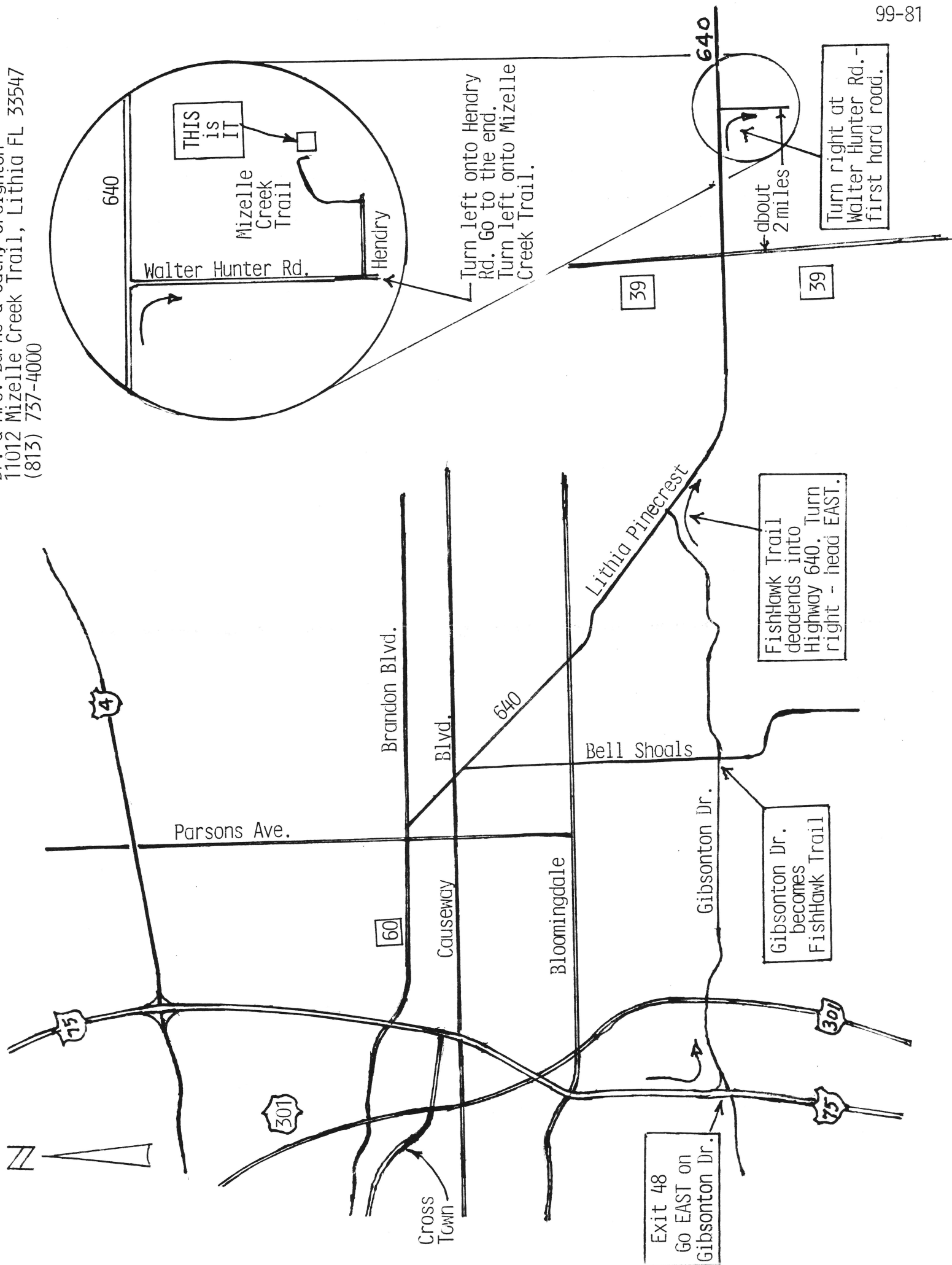
After mixing up the mango salsa, Paul filled the cantaloupe bowl. He also added a little Rose's lime juice and a squeeze from an orange. Next, he took a honeydew melon, drew a swan on it, cut on the lines and lifted the top off to reveal a neat little swan with its head looking back over its body. This you would have to see to understand.

Then he made a strawberry relish to fill the swan bowl; strawberries, kiwis, cantaloupe, pineapple, orange sections, blueberries, a little Rose's lime juice and a squeeze of orange. He put the cantaloupe and honeydew melon bowls with their salsas on the tasting table for tasting.

Incidentally, the spoon method of peeling a kiwi works very well.

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(make extra copies if needed)



From the President
Charles Novak

This has been a very busy year for the Tampa Bay Rare Fruit Council and there are so many club members who deserve a huge "thanks" for making this year a success. The following are just a few of the people I would like to mention: My wife, Linda, for without her I could not achieve a third of what I am able to accomplish. Bob Heath for his many, many years of dedicated service to the club. Alice Burhenn for serving as the club's Treasurer for 7 years and for helping the new Treasurer, Susan McAveety, become familiar with the club's finances. Susan McAveety for taking on the responsibilities of Treasurer. Frank Burhenn for the many hours spent planning, preparing and setting up the club's State Fair exhibit. Jim and Sally Lee who are always available when I need their help (even at the last minute). George Riegler for his donation of citrus for the Citrus Celebration. Arnold and Lillian Stark for the many years spent working on the newsletter (and Lillian for handling Membership). Paul Zmoda and Art Hedstrand for their great newsletter articles. Janet Conard for handling the plant exchange tickets at each meeting and for hosting the club's Christmas/Hanukkah Social at her home last December. Burns and Cathy Creighton for inviting the club to their home for this year's Christmas/Hanukkah Social. All the club's board members who work hard to make the club a success. All the club members who work at the plant sales, donate plants for the plant exchange and donate delicious food for the tasting table. I could continue but this entire page would be filled with the names of members who help make our club a 'great' club. Again, Thanks!

Please help with our Citrus Celebration. The following is the list of tasks needing your help: A free club t-shirt for members who help-and have not already received a t-shirt).

- **January 9, 2000 (Noon to 3 pm).** A fun trip to George Riegler's home to pick citrus. Come help. More details in January newsletter.
- **Present to January 14, 2000.** We need members to prepare as many items as possible using Citrus for the Tasting Table. We will have recipes available at the Christmas/Hanukkah Social or use your favorite recipes.
- **January 14, 2000 (1pm to 4 pm).** Set up tents and tables and help unload Citrus Trees and Tropical Trees.
- **Saturday, January 15, 2000 (8 am to 4pm).** Citrus Celebration. We need Everyone's help so please show up and help wherever needed.

The following is a list of scheduled programs/speakers:

December 12	Christmas/Hanukkah Social
January 9	George Riegler's to pick Citrus for Citrus Celebration
January 15	Citrus Celebration at USF Botanical Garden
February 13	Tom Economou

Club members interested in a mid-December trip to the Citrus Arboretum (near Winter Haven) please contact Jim Lee at (813) 982-9359.

I hope to see you December 12 at the Christmas/Hanukkah Social. Please bring a covered dish to share with others. The club will furnish the turkey.

PLEASE POST THE FLYERS

(make additional copies if needed)

NOVEMBER PLANT RAFFLE

Plant	Donor	Winner
Flowering banana	Charles Novak	?
Passion Fruit (2)	" "	?
Pomegranate	" "	Sharon Pihet
Cycad	" "	?
"	" "	?
Garcinia Xanthocymus	" "	T. Scott
Java Plum	Phil Brown	Dottie Ebanks
Cherry of Rio Grande	" "	Buster Keaton
Black Sapote	" "	Shane Smith
Lemon	Ted Matthews/Kent Helmick	Marv Hymes
Lemon	" "	?
"	" "	?
"	" "	?
Philippine Sage	" "	Stark
Beauty Berry	Heath	?
Rangoon Creeper	"	Shane Smith
Red Passion Fruit	"	" "
Surinam Cherry	"	?
Eugenia Confusa	"	T. Scott
Orange Berry	"	?
Fig (Celeste)	"	?
Legustrum	Lee	?
"	"	?
"	"	?
Wonder of the World	"	?
Blue flowers	"	Sharon Pihet
Mallow	"	?
Jakfruit	"	Shane Smith
"	"	Fred Ortega
Brazos Blackberry	Polly Shewfelt	?
Pint of Calomondins	" "	?
Mexican Pineapple	Thomas Scott	Shane Smith
"	" "	Phil Brown
"	" "	?
Surinam Cherry	" "	Anthony Chung
Banana sm/md fruit	" "	?
Bromeliad, red flower	" "	Kent Helmick
Guava	A. & E. Banks	T. Anthony
Limes	" " "	?
Yucca stems (2)	Zmoda	Susan McAveety
Thornless Blackberry	Sharon Pihet	Marv Hymes
Morning Glory Shrub (5)	" "	?
Guava	Jocarol Smith	?



*Wishing you and yours all
the joys of the season!*



Wanted: Up to one dozen sugar apple seedlings of 1/4 inch diameter for grafting 'Grandson'. Will purchase or provide a finished tree later. Paul Zmoda

Free Pots: We have many black, plastic pots for the taking, mostly 3 gallon, 1 gallon and 4 inch. Bob Heath 289-1068

For Sale: Murray 22" 3.5 HP power mower; clean, good condition. Adjustable wheels.
\$50.00 Edith Freedman 813-884-1144

For Sale: Potted loquat trees in 15 and 25 gal. pots. Very sweet, tender-skinned variety. Very nice trees, 6 to 9 ft. tall. Only \$15 to \$20 each. Can deliver. Fred Sexton, 2417 E Bloomingdale Ave, South Brandon. 684-6004. Leave message please.

Tasting Table: November 1999

Novak: Key Lime Cookies, Candied Kumquats, Banana Chocolate Chip Cookies, Banana Bread, Punch

Sally Lee: Roselle Juice, Blueberry Lemon Bread, Lemon Snaps, Roselle Cookies

Polly Shewfelt: Poached Kumquats, Calamondinade, Persian Limeade

Ron Shigemura: Chimpanzee Cheesecake, Fruit Tarts

Deven Anthony: Mung Bean Noodles

Mayra Barrocas: Chicken Croquettes

Musgraves: Lemon Crunch Pie

Al Roberts: Calamondin cake

Janet Corard: Cooked Green Papaya

Paul Zmoda: Apple Strudel

Myren Branesky: Mango Salsa

Jud Newcombe: Carambola

Pat Jean: Cheez-its

Mann: Cookies and Starfruit

Sharon Pilot: Peach Cobbler

Nancy McCormack: Candy

And other delicious contributions that were not listed on the sign-up sheet.

RFCI, TAMPA BAY CHAPTER
313 PRUETT RD
SEFFNER FL 33584



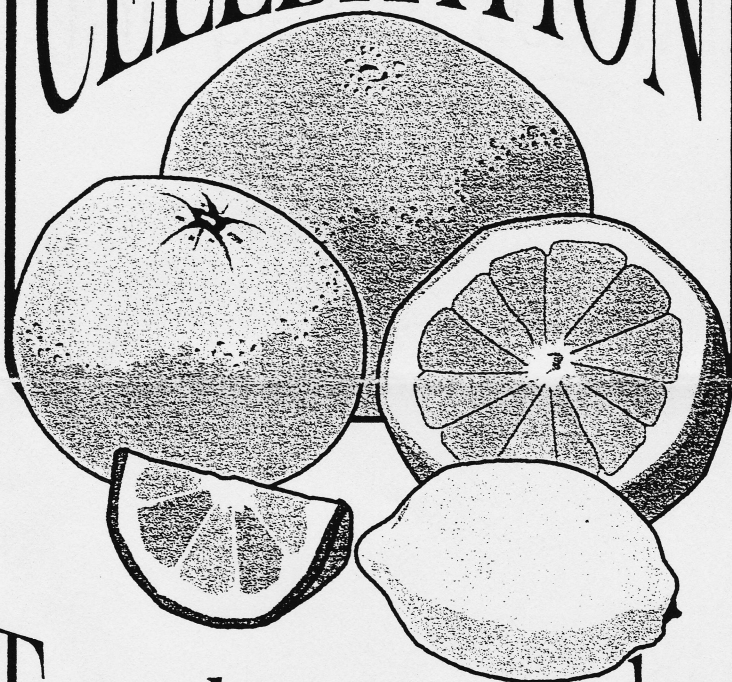
FIRST CLASS MAIL

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

The Tampa Bay Chapter of the Rare Fruit Council International

Presents the third annual

CITRUS CELEBRATION



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

Children's Play Area

Workshops: Learn
how to grow healthy,
productive citrus trees

Tree Sales-
Oranges, Lemons,
Pomelos & many
Rare Varieties, also
**Herbs, Books, rare
Seeds, Bananas,
Azaleas and Tropi-
cal Fruit trees**

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

"Taste before you buy"

Saturday, January 15, 2000

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

at the USF Botanical Garden

A wide selection of citrus & other fruit trees will be available for tasting and purchase. The USF Botanical Garden is located at Pine & Alumni Drives off 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