



# NEWSLETTER

JANUARY 2001

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

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

PRESIDENT: BOB HEATH

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

NEXT MEETING: \* SEE PROGRAM \*

PROGRAM: SO MUCH IS HAPPENING IN JANUARY THAT WE WON'T HAVE TIME FOR OUR REGULAR MEETING @ USF. On JAN. 14 we will meet at George Reigler's home to pick citrus for the Citrus Celebration. It will be a fun trip picking fruit (bring your clippers), washing the fruit, eating hamburgers & other goodies cooked up by George, and socializing. We should be through by 3:00 but should stay later for the fun of it! If you have a wash tub to wash the fruit in, bring it along. For directions to George Reigler's house, see the map on page 2001-03.

On JAN. 19 from 1:00 to 4:00 pm we will be setting up tents, tables & chairs at the USF Gardens in preparation for the Citrus Celebration and we will be unloading citrus & other tropical trees for sale. Again, we will need all the help we can get. Remember, many hands make easy work. This is also a fun event with a kind of carnival atmosphere.

On Sat., JAN. 20, from 8:00 am to 4:00 pm we will have our exciting Citrus Celebration where we need a great membership participation. Those who participated last year know how exciting the Citrus Celebration can be. Also, for those who haven't received their RFCI T-shirt yet, this is an opportunity to earn yours.

Between now & Jan. 20 we need members who can bake to prepare as many items as possible with citrus fruit for tasting at the Citrus Celebration to demonstrate the versatility of the great citrus family.

## NOTES FROM THE PRESIDENT

Our annual Christmas Party & Covered Dish Social at Dr. & Mrs. Creighton's farm was a great success and I'm sure the 90 or so members who attended enjoyed it royally. Those who didn't attend missed a great party. The Creightons went all out to be the perfect hosts, even to providing golf carts to take us from the parking area to the house. Food provided by the members and the club was delicious: two roast turkeys, ham & fabulous covered dishes, including absolutely sinful desserts. Kudos to Jerry Amyot for a great barbecued turkey and special thanks to the Creightons for hosting the club social at their beautiful new home. Everyone enjoyed the door prize raffle, including an array of wrapped Christmas presents provided by Linda Novak (thanks, Linda), and a host of free plants for members whose tickets were drawn.

If you work at the Citrus Celebration and have not received a member's T-shirt, please ask Linda Novak for one before or after the Celebration on Jan. 20.

The following is a list of scheduled programs and speakers:

Jan. 14                      Our regular meeting scheduled for the second Sunday of the month at USF will be replaced by fruit picking at George Riegler's house and the Citrus Celebration on Jan. 20 at the USF Horticultural Gardens.

## Notes from the President, continued...

Feb. 11            Fruit & Vegetable Canning by Gracelyn Adams, who works at the Hillsborough Community Cannery.

Mar. 11            Still open.

Apr. 14 & 15      USF Spring Plant Sale.

May 13            Gene Joyner.

## CITRUS CELEBRATION

**January 20 is fast approaching. 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).

- **Post Flyers.** Some suggested locations: the Workplace, Libraries, Stores (Grocery and Department), Churches, Barber and Beauty Shops, Banks and Community Bulletin Boards. Note: Please ask permission before posting the flyers.
- **January 14, 2001 (Sunday-Noon to 3 pm).** A fun trip to George Riegler's home to pick citrus. Come help. See map in this newsletter.
- **Present to January 20, 2001.** We need members to prepare as many items as possible using Citrus for the Tasting Table. We will have recipes available at George Riegler's home or use your favorite recipes.
- **January 19, 2001 (Friday-1pm to 4 pm).** Set up tents and tables and help unload Citrus Trees and Tropical Trees.
- **Saturday, January 20, 2001 (8 am to 4pm). Citrus Celebration.** We need Everyone's help so please show up and help wherever needed.

Normally we have to rent tables, chairs and tents. Those who intend to work at the Citrus Celebration, please bring your own chair or chairs. Labels similar to those used at the tree sales could certainly be used. And probably even more critical would be tent tops to provide shade in the sales areas & grafting demonstration area. Also, we are looking for some unusual citrus fruit different from those being donated by George Riegler. If you have items such as these that you might provide for the Citrus Celebration, contact Charles Novak at (813) 754-1399.

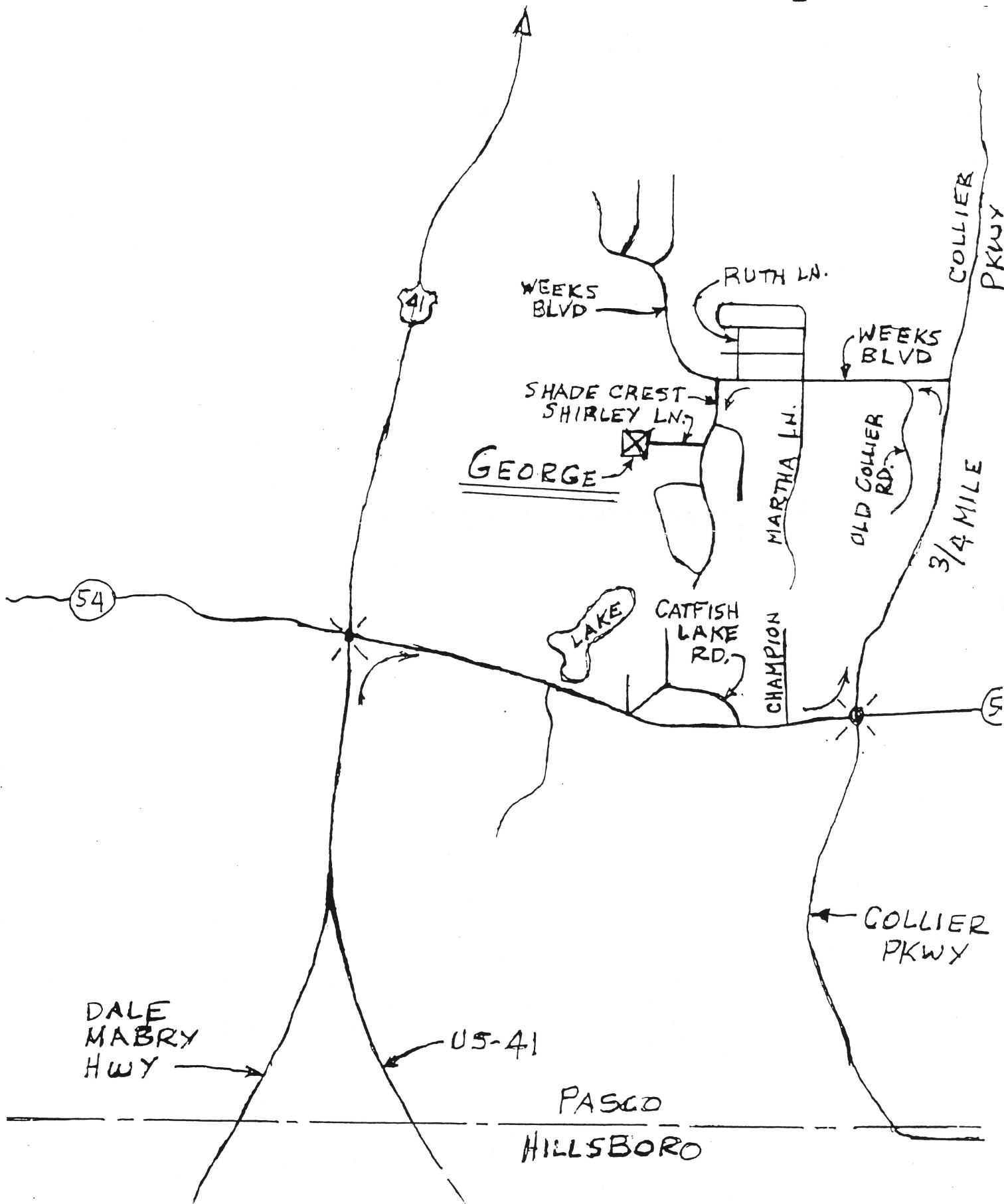
### FLORIDA STATE FAIR BOOTH

Again this year, the RFCI will be setting up a booth at the Fair, which provides an opportunity to get new members and educate the public concerning rare fruiting plants. We are in need of pretty, well formed, potted fruiting trees of reasonable size for display. If you have these types of trees, please contact Charles Novak at (813) 754-1399 after January 20.

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 (or more) at our exhibit talking with the public about tropical fruit and then enjoy the rest of the Fair. Free passes to the State Fair will be given to those members who sign up. A sign up sheet will be available at George Riegler's home and at the Citrus Celebration.

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

TO BROOKSVILLE



# WHAT'S HAPPENING

Dec - Jan 2001

by PAUL ZMODA

This citrus season is marked by our harvest of a new fruit for us -the Wekiwa Pink Tangelo. This fruit is not very large, but it is attractive and quite a tasty treat. It looks like a miniature pink grapefruit, but the flavor is all its own.

Way back in 1991, I obtained some budwood of this variety from a small, newly purchased specimen at USF's Botanical Gardens. Hearing that it was somewhat cold-tender, I wished to graft it onto a cold hardy rootstock. I had a Nagami kumquat seedling available so I budded it on that, hoping the kumquat might impart some of its cold tolerance to the tangelo. As the tree aged and was planted out, it underwent slow growth and saw some very cold winter temperatures into the low 20's Fahrenheit several times. It survived despite the loss of many of its smaller branches. It bloomed last year for the first time, but the terrible drought prevented fruit set. This year it not only bloomed well, but set about 2 dozen bright yellow tangelos which matured this fall.

Roughly 2 inches in diameter, the Wekiwas are pink inside and have a unique, sweet flavor and very few seeds. My tree is decidedly dwarfed by the rootstock and currently stands about 10 feet tall. A long wait indeed for a fruit, but it is now a valued addition to our landscape.

I trucked in two loads of finely composted material from the Falkenburg Road recycling site and added it to our vegetable gardens as well as to all the fig trees and our "Julie" mango. A liberal quantity of dolomite was also placed around all figs, citrus trees and the veggies.

Potted air layers of the "Homestead" white sapote are growing nicely as is an air layered macadamia tree.

Seeds of our "Famous" soursop fruit are beginning to sprout now..

## PUBLIC ENEMY # 1

For many Americans, Public Enemy No. 1 is a one pound busybody with industrial strength teeth and a bushy tail.

While killer bees and marauding bears occasionally capture headlines, the gray squirrel has been quietly disassembling the infrastructure in some of the nation's back yards, as well as vandalizing homes, sabotaging businesses and even occasionally assaulting innocent bystanders. It is a prime suspect in half of all unsolved fires, an acknowledged perpetrator in most non-weather related power failures and a wire chomper responsible for twice bringing stock trades on the NASDAQ to a halt.

(excerpt from National Wildlife magazine, Dec/Jan '01,  
'Creative Solutions' by George H Harrison)



Please bake one or more items for the Citrus Celebration. If you need recipes, here are a few:

### Key Lime Cookies

½ C. margarine  
1 ½ C. powdered sugar  
1 egg  
1 T. Key lime juice (or Persian Lime)  
2 t. Key Lime peel, grated  
1 C. all purpose flour  
1 t. baking powder  
¼ t. salt  
2 C. Cornflakes, crushed

Preheat oven to 350 F. Beat together margarine and sugar until smooth. Add egg, lime juice and peel. Add flour, baking powder and salt. Drop cookie batter by teaspoon into the Cornflakes and toss to coat. Place cookies on ungreased cookie sheet. Bake for 16 minutes. Cool.

### Lemon Allspice Muffins

2 cups all purpose flour  
2 t. baking powder  
½ t. salt  
½ C. Sugar  
1 ½ t. allspice  
1 T. grated lemon peel  
1 large egg, lightly beaten  
2/3 C. milk  
1/3 C. fresh lemon juice  
¼ C. unsalted butter, melted

Preheat oven to 400 F. Line muffin pan with paper cups. Sift flour baking powder, salt, sugar and allspice into mixing bowl. Add lemon peel and mix well. In small bowl combine beaten egg with the milk, lemon juice and melted butter. Add liquid ingredients to dry ingredients all at once, mixing only until moistened. Fill muffin cups 2/3 full. Bake 20 to 25 minutes

### Kumquat Nut Bread

2/3 C. milk  
2 eggs, beaten  
2 T. oil  
¾ C. sugar  
2 C. flour  
1 ½ t. baking powder  
1 t. salt  
½ t. baking soda  
¾ C. pureed Kumquats, deseeded  
¾ C. chopped nuts

Preheat oven to 350 F. Combine milk eggs and oil. In another bowl combine dry ingredients. Add wet mixture to dry mixture and stir until moistened. Fold in kumquats and nuts. Bake in greased 8"x4"x2" loaf pan, 50 to 60 minutes or until tests done. Cool and remove from pan.

### Orange Chocolate Chip Cookies

½ C. shortening  
3 oz. cream cheese  
½ C. sugar  
1 large egg  
1 t. grated orange peel  
1 t. vanilla  
1 C. flour  
½ t. salt  
6 oz. semi-sweet chocolate pieces

Preheat oven to 350 F. Mix shortening cream cheese, sugar, egg, orange rind, and vanilla thoroughly. Blend flour and salt together. Stir into shortening mixture. Stir in chocolate pieces; mix thoroughly. Drop dough by teaspoon about 1 inch apart on lightly greased baking sheet. Bake 10 to 11 minutes. Edges will be delicately browned.

Please bake one or more items for the Citrus Celebration. If you need recipes, here are a few:

### Orange Pecan Bread

½ t. orange rind, grated  
1 C. raisins  
1 C. orange juice  
1 egg, beaten  
2 T. melted butter or margarine  
1 C. all purpose flour  
½ C. sugar  
1 t. baking powder  
½ t. baking soda  
¼ t. salt  
¼ C. chopped nuts, optional

Preheat oven to 350 F. Mix orange rind with raisins. Pour juice over raisin mixture. Add egg and butter. Mix well. Stir flour, sugar, baking powder, baking soda and salt together. Add to raisin mixture; mix well. Stir in nuts. Pour into 2 greased loaf pans. Bake 1 hour or until bread tests done.

### Lemon Bread

4 T. margarine  
1 cup sugar  
2 eggs  
½ C milk  
1 t. baking powder  
½ t. salt  
1 ½ C. flour  
grated rind of one lemon

1/3 cup sugar  
juice of 1 lemon

Preheat oven to 350 degrees. Combine margarine with one cup sugar. Add beaten eggs and milk. Stir together baking powder, salt and flour. Add to egg mixture the grated rind of one lemon. Bake in large loaf pan for 50 minutes (or until tests done). Combine 1/3 cup sugar with the juice of one lemon and drizzle over warm loaf.

### Lemon Bars

2 C. flour  
1 C. margarine  
½ C. powdered sugar  
4 eggs  
2 cups sugar  
4 T. flour  
7 T. lemon juice

Cut margarine into flour and sugar until crumbly. Pat in bottom of 9x 13" pan. Bake at 350 F. for 20 minutes.

While crust is baking, beat very well the eggs, sugar, flour and lemon juice. Pour Hot filling over crust and return to oven. Bake 20 minutes longer; sprinkle with confectioner's sugar when cooled. Cut into bars.

### Orange Pumpkin Cookies

2 ½ C. all purpose flour  
½ t. baking soda  
½ t. salt  
1 C. (2 sticks) butter or margarine  
1 C. granulated sugar  
½ C. packed brown sugar  
1 egg  
15 oz. can (1 ¾ C.) pumpkin  
2 T. orange juice  
1 t. grated orange peel  
½ C. chopped nuts, optional

Combine flour, baking soda and salt in medium bowl. Combine butter and sugars in large bowl; beat until creamy. Add egg, pumpkin, orange juice and peel; beat until combined. Gradually add flour mixture; beat until combined. Stir in nuts. Drop by teaspoon onto ungreased baking sheets. Bake in preheated 375 F. oven for 12 to 14 minutes or until edges set. Cool on wire rack.

## DECEMBER PLANT RAFFLE

PLANT	DONOR	WINNER
Surinam Cherry	Heath	Dionne Crouch
Nopales Cactus	"	?
Chaya Spinach	"	?
Orange Berry	"	?
Rangoon Creeper	"	Cheryl Drew
Pineapple	"	?
Eugenia Confusa	"	?
Kangaroo Grape	"	Jerry Amyot
Philippine Oregano	"	Verna Dickey
Arrow Heads	Lee	?
"	"	?
Fern	"	?
Variegated Spider	"	?
Red Butterfly Plant	"	?
Orange Butterfly Plant	"	?
Pot of greenery	"	?
Mushroom culture	Zmoda	Nancy McCormack
Tobacco kit	"	?
Carambolas	?	B. Reddicliffe
All spice	Branesky Family	Susan McAveety
	Paul Branesky	?
	George Riegler	?
Guava Hyb.	Don Long	B. Balo
Surinam Cherry	"	H. Holloman
Blackberry		?
Bread & butter pickles	Susan Reed	?
Ginger root	B. Reddicliffe	?
Lucky plant	"	?
Longan	T. Scott	Shane Smith
"	"	Paul Branesky
Seed Avocado	Verna Dickey	Susan McAveety
Self fertile muscadine	C. Novak	Paul Branesky
"	"	"
"	"	?
"	"	?
Tabasco pepper	J. Murrie	Pat Jean
Key Lime	"	Bob Heath
Cornus Lort White	V. Reddicliffe	?
"	"	?
Planting Pots	B. Reddicliffe	?
"	"	?
Muscadine grape	?	Jim Stout
Mint	?	Al Roberts
Banana	?	Susan Reed
Banana Num-wah	Sharon Pilot	Paul Branesky

## A GUIDE TO TROPICAL FRUIT TREES &amp; VINES (continued from last month)

18. *Asimina triloba* - Paw paw

Deciduous tree to 20 feet, native to North America. Leaves to one foot long. Flowers creamy-white, to 2 inches across, produced before leaves appear in spring. Edible bean-shaped fruit is brown-black when mature. Flavor is similar to banana, but must be fully mature for consumption, otherwise the taste is very poor. This plant is cold hardy and can be reproduced from seed.

20. *Rollinia delictosa* - Biriba, Corosel

A medium sized tree native to the Amazon Basin. It is semi-deciduous. Leaves to 11 inches long and 4 inches wide. Fruit is large, resembling cherimoya, yellow with brown protuberances. Pulp is white with tint of yellow, very juicy and sweet. Plants are started from seed or by grafting.

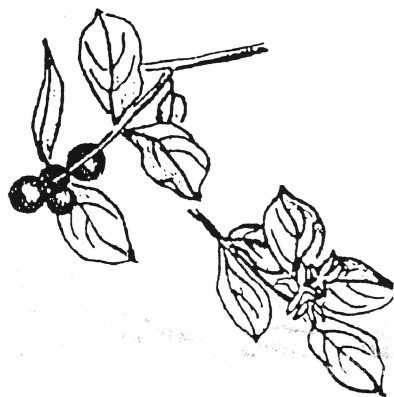
21. *Rollinia emarginata* - Mirim, Wild sweetsop

A shrub to 12 feet, common in Brazil. Grows well in moist soils. Flowers are winged on the outer petals. Hard fruit are the size of small apples and are composed of small segments on outer surface. Pulp is sweet-melting like ice cream. Propagation is by seed or grafting.

22. *Stelechocarpus burahol* - Kepel

A small tree native to Malaya and related to annonas. Colorful new leaves are pink and burgundy when they first appear. Fruit is the size of apple with a thick skin. Pulp is juicy and sweet with delicious aroma.

A large shrub native to India. Its rigid branches are strong and thorny. Roundish leaves are leathery, shiny and up to 3 inches in length. Flowers are white, 3/4 inches across and produced in terminal clusters. Fruit is roundish, less than 1 inch long, turning purplish-black when mature - containing several flattened seeds. Pulp is pale red with acid flavor and used for jelly and making refreshing drinks. Plant has white milky sap. New plants can be started from seed, cuttings or air layering.

**FAMILY - APOCYNACEAE**23. *Carissa Carandus* - Karanda, Christ's thorn24. *Carissa grandiflora* - Natal plum, Carissa

A shrub to 15 feet, native of South Africa. Will tolerate temperatures in the mid-twenties. Foliage is dark green, oval, leathery and the branches contain strong two-pointed spines. Sap of plant is milky. Flowers are white, about 2 inches across and solitary. Oval-shaped, dark red fruit matures in summer and ranges 1 to 2 inches in length. Reddish pulp contains numerous seeds. Fruit is eaten fresh, in salads, sauces and jellies. Flavor is similar to raspberry. New plants are produced from seed, cuttings, or air layering.

RFCI Tampa Bay Chapter  
4109 DeLeon St  
Tampa FL 33609



FIRST CLASS MAIL

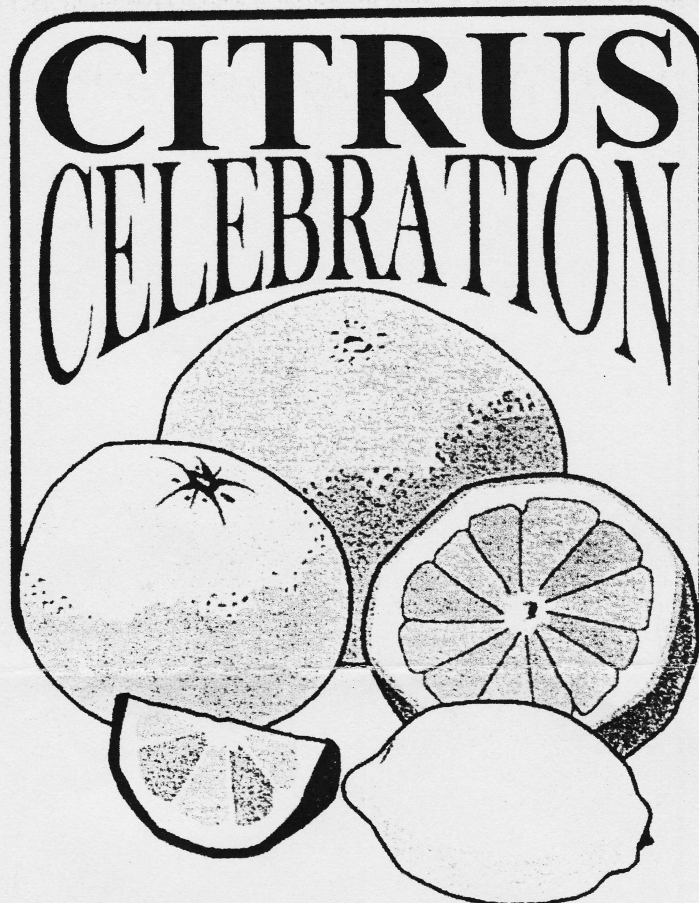
P. JUDSON NEWCOMBE  
314 DEER PARK AVE.  
TEMPLE TERRACE, FL 33617



# The Tampa Bay Rare Fruit Council

And The USF Botanical Garden

Present the Fourth Annual



**Door Prizes**

**Free**  
Citrus Fruit Tasting  
& Juice Samples  
in our covered tasting area

Children's Play Area  
Games and Prizes

Workshops:  
Learn to Graft  
Fruit Production  
Herbs & Spices  
Plant Selections  
Grow Healthy Trees  
Insect & Disease Control  
Questions Answered

**Free Parking**

**Door Prizes**

**Citrus Tree Sale:**  
Oranges, Lemons,  
Limes, Pommelos &  
many other Varieties;

**Tropical Fruit Tree Sale:**  
Mango, Star Fruit,  
Banana, Sugar Apples &  
many others

Herbs, Books, Seeds, & more

**Admission:** \$2.00 Adults,  
\$1.00 Seniors & Students,  
Children under 12 Free

Food Sample Plates  
\$1.00 Donation

## "Taste before you buy"

**Saturday - January 20, 2001 - 10 am to 4 pm**  
**at the USF Botanical Garden**

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  
E-mail: [c.novak@worldnet.att.net](mailto:c.novak@worldnet.att.net)

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

**USF** **University of**  
**South Florida**  
Botanical Garden