



NEWSLETTER AUGUST 2002

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

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PRESIDENT: JIM LEE

WEBSITE: www.rarefruit.org (Charles Novak)

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

NEXT MEETING: AUGUST 11

PROGRAM: OUR PROGRAM THIS MONTH FEATURES OUR OLD FRIEND FROM DOWN MIAMI WAY, TOM ECONOMOU. He has spoken to us on several occasions in the past and those who know him certainly look forward to seeing him again. Tom's visits are always enjoyable and informative. This should be one of our premier meetings. All of our new members who have not met Tom should make a special effort to join us on Aug 11. Our meeting will be at the same place as 2 months ago. See map on page 02-58. We will have our usual tasting feast and great raffle.

From the President

Jimmy Lee

The USF Tropical Plant Festival was a success even though it rained all day Saturday and Sunday was Hot and Humid. I would like to thank all the club members who helped with the Sale: Rose Terenzi, Jim & Iris Stout, Roberta and Steve Harris, Paul-Maryann-Angel & Myron Branesky, Cora and Jerry Coronel, Edith Freedman, Jan Elliot, Paul Zmoda, George Riegler, Shane Smith, Sharon Pilot, Pat McGauley, Susan & Shaun McAveety, Lillian Smoleny, Bob Heath, Irene Rubenstein, Jerry Amyot, Vic Peyron, Sally Lee, Charles & Linda Novak and any other club members whom I have failed to name. THANKS to those who donated the delicious baked items and to Al and Dottie Ebanks, Lillian Smoleny and Paul Branesky for their donations of fresh fruit for the tasting plates. Everyone worked hard and did a wonderful job. Rose Terenzi and her co-workers prepared 342 tasting plates-and 255 cups of juices were served. As always, our members are willing to give their time and effort to club events when needed and it is greatly appreciated.

The September picnic will be at the home of George Riegler. Many of our members have requested a visit to George's place as he has been growing fruiting trees and ornamentals for many years. A map and directions will be in the September newsletter.

Scheduled Programs:

August 11: Tom Economou on Tropical Fruits

September 8: Annual club picnic

October 12-13: Fall USF Botanical Garden Plant Festival

The Board of Directors will meet immediately after the August meeting. Members are welcome and encouraged to attend.

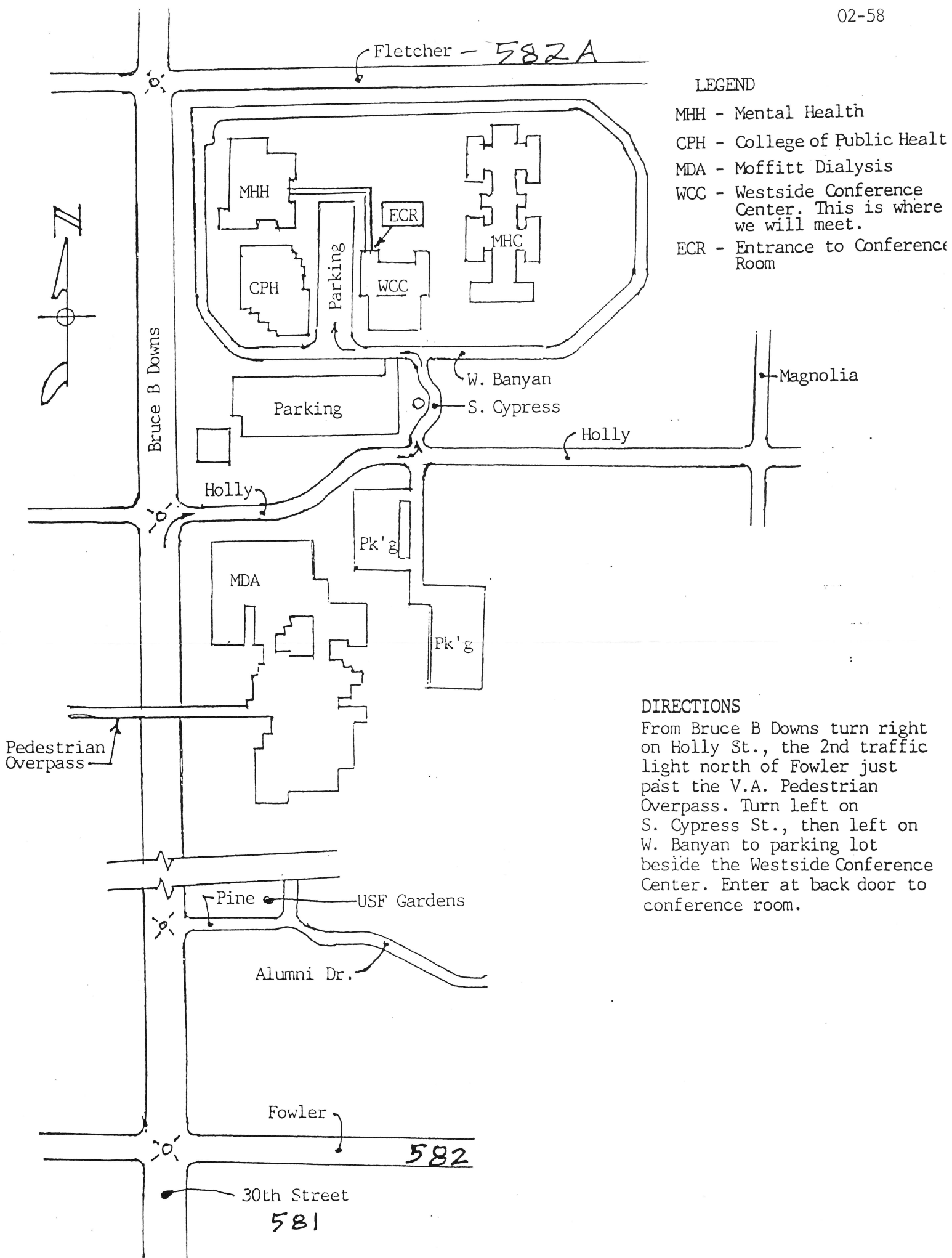
Welcome to our New Members

Nancy Berezouske & Ann Beattie
Flora Figueroa
Bob & Charlotte Loenichen
Q. Nguyen
Marvin & Sharon Pollard
Peter Zydek

Wesley Chapel
New Port Richie
Wimauma
Lutz
Odessa
Tampa

Debbie & Charles Cates
John & Danelle Lareau
Deborah Mallory
David Park
Eric & Janet Vincent

Land O'Lakes
Tampa
Largo
Tampa
Brandon



U S F BOTANICAL GARDENS TROPICAL PLANT FAIR

It rained Friday, July 12, but by the time Ray Green arrived at 3:00, the sun was shining. We unloaded plants, set up tables and got ready for a busy morning on Saturday. The rain started before dawn Saturday and continued all day with series of clear breaks and deluges in a continuous pattern till 4:00. When we shut the gates, the sun came out. We had a big tent, thanks to USF Gardens, but the majority of our plants were out on the ground in the rain. We thought, as we set things up, that the day would probably be a disaster, considering that we were in a less than ideal location compared to last year and considering that we expected the rain to last all day. But by 10:00 the people came, pulling carts and wagons with their umbrellas and rain gear and many with no protection whatsoever, walking in the rain, soaked to the skin. Hollows and ruts filled with water and peoples' shoes were filthy. The plant pots were splashed with water and mud and we used all our supply of bags to cover the pots as people purchased the plants. We were amazed and elated at the sale of plants, tasting plates and fruit drinks and everyone's interest in our fruit display, which was very impressive. Our membership had gone out of their way to bring a variety of fruits from the smallest white bunch grapes to the largest jackfruit. Beautiful papayas, avocados, bright red mangos, kiwis, guavas, cactus apples, passion fruit, sugar apples, pond apples, carambolas, lychees, pineapples, bananas, longans and wampi. We had it all and more. The weather was hot and humid of course, lots of sun and lots of sweat. The Sunday crowd was about the same size as that of the previous day. Sales were vigorous before noon and then tapered off till 3:00. The plants to load and take home were relatively few and all of us were home by 5:00 or shortly thereafter: tired but satisfied with 2 days of socializing and shooting the breeze with members and all those people who dropped in to say hello.

WHAT'S HAPPENING

July-Aug 2002

by PAUL ZMODA

This month's entry is dedicated to the memory of Marian Van Atta, who passed away in July. Marian spent a large portion of her life promoting "Living off the Land".

Most things are growing quite well for us and we noted a few "firsts". First jakfruit to form, first coffee beans to form, first fruit on 'Hana Fuyu' persimmon, first grapes on 'Janet' muscadine, first blood oranges, and the best yet: the first 'Julie' mangoes to ever grace our tiny tree: actually 24 of them and are they good!

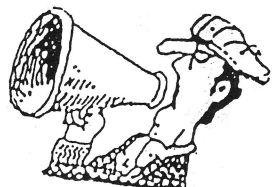
We've been eating lots of different figs and pineapples lately. I've added 'Mission' and 'Barouni' olive trees to my collection - which now contains 8 varieties. Kaffir lime and mango grafts are sprouting nicely. Last year's 'Ichi Kei Ke Jiro' persimmon top-grafts are holding several nice fruit. Our Puerto Rican soursop tree has one fruit coming along now. Made lots of air layers on guava, olives, carambola, bay, etc. I've been using bat guano as a fertilizer in potted trees. It sure makes things grow.

Artichokes are growing well as long as they get enough water and I spray with copper fungicide every 2 weeks.

New plantings: Olive trees, nectarine, pommelo, Indian jujubes, pawpaws, grapes.

MEMBERS' CORNER

WANTED: One Chinese chestnut tree. Also a few mango scions of Bailey's Marvel & Alphonso. Paul Zmoda 813-677-5985



OUR BEGINNING:

Where did we come from, how did we get here?

The following is a copy of a letter sent to each member of the Miami Rare Fruit Council who lived in the vicinity of Tampa. Only about a dozen of the recipients of this letter responded, 4 of which are still members today. So next year we may consider this our silver anniversary.

September 25, 1978

Dear Friends:

How often have you read about the activities of the Rare Fruit Council and wished you were close enough to Miami to participate? Being a member is good -- but being an active participant would be even better.

Your interest in rare fruits makes you unique in the Central Florida area. Probably you have discovered that our alien climate and growing conditions do not lend themselves to the growth of plants that thrive in southern Florida. What you have learned from experience would be interesting to other members in this area.

We are writing to see if you, and other Rare Fruit Council members in West Central Florida, would be interested in forming a chapter of the Council. We are not asking for definite commitments now. We are surveying the members from Lakeland to Largo and Riverview to Brooksville to see if there is sufficient interest to warrant an initial meeting.

Probably we should make it clear that we are not experts in growing rare fruits. Some of you have had more experience with them than we have. However, we are interested . . . and we have many questions! Also, we were fortunate to be able to attend one of the Council meetings in Miami a few months ago. We were impressed with its activities.

If you are interested in the possibility of a chapter of the Council for this area, we would like to hear from you. Would you send one of us a note, or call us during the evening or weekends? We are anxious to know:

1. Do we have your correct address on the envelope you received? What is your telephone number?
2. Which of the following would be your first and second choices for a meeting time?
 - a. Saturday morning
 - b. Saturday afternoon
 - c. Saturday evening
 - d. Sunday afternoon
 - e. Sunday evening
 - f. Weekday evenings
3. Do you know of a meeting place (or places) that would be available and convenient for other members?
4. Do you have a particular area of interest in rare fruits?

We look forward to hearing from you. If we find sufficient interest, we will contact you again.

Jud Newcombe
314 Deer Park
Temple Terrace 33617
(813-988-3249)

Bill Lester
7115 N. 50th St.
Tampa
(813-988-8451)

THE PERFECT FRUIT

I have just discovered the perfect fruit (I wish). It's shaped like a banana, peels like a banana, has seeds like a banana, tastes like a mango, fruits like a carambola and has the shelf life of a kiwi. I think it's up to the Rare Fruit Council to develop this little jewel.

RFCI Membership Directory

The 2002-03 phone directory has been prepared and printed by certain hardworking members of our club. Copies will be available at the August 11 meeting and subsequent meetings for all who may want a copy. Members who are not at the meeting in August or future meetings, may contact Charles & Linda Novak at 813-754-1399 to have a copy mailed to them. The directory of members' addresses & telephone numbers is one of the benefits the club provides for people involved in fruiting trees and their gardens.

ROSEMARY LEMON MUFFINS

1 cup milk
 2 Tbs minced fresh rosemary
 1 Tbs grated lemon peel
 2 cups flour
 1 tsp baking soda
 1/4 tsp salt
 2 eggs
 1/2 cup (1/4 lb) butter or oleo
 3 Tbs sugar

Combine milk, rosemary & lemon peel in a saucepan. Bring to a boil, simmer & stir over low heat for 2 minutes. Remove from heat. In a bowl combine flour, baking soda & salt. In a separate bowl, whisk eggs; stir in butter, sugar & milk until combined. Stir into dry ingredients. Fill paper lined or buttered muffin cups (about 1 dozen) two-thirds full. Bake at 375°F for 20 minutes or until a toothpick comes out clean. Cool on wire rack.

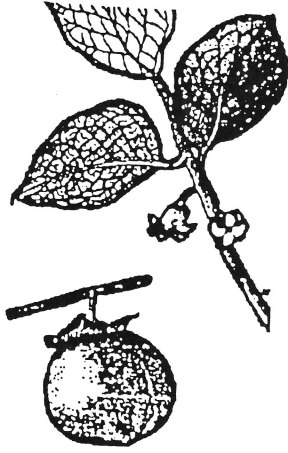
 A GUIDE to TROPICAL FRUIT TREES & VINES by Nick Acirivos (CONTINUED)

55. *Diospyros kaki* - Japanese persimmon, Kaki

Deciduous tree to 40 feet, native to Japan. Leaves are dark green and glossy on top and much lighter green and nonglossy on bottom, and up to 8 inches long. Most varieties set seedless

fruit without pollination. If male flowers are present the fruit may have seeds. Fruit is yellow to red to orange from 2 to 5 inches in diameter; round, heartshaped, flattened or ridged. There

are astringent varieties best ripened on tree and non-astringent ones that may be picked hard and slightly green. The astringent are soft when ripe and some have tasty jelly sections. The non-astringent may be eaten when hard. Propagation is by budding and grafting. Some are put on American persimmon rootstock (*Diospyros virginiana*). One problem with this is numerous root sprouts.



FAMILY - ELAEAGNACEAE

56. *Elaeagnus philippinensis* - Lingaro



Shrub to 10 feet native to the Philippine Islands. Small, pointed leaves are light green above and silvery-surfy beneath. New growth is a bronze color. Small olive-shaped fruit is pale red in color. Tart fruit is eaten fresh and used to make a highly-colored jelly. Plants propagated from seed or by cutting.

57. *Elaeagnus pungens* - Silver thorn

Thorny, evergreen shrub to 15 feet, native to China and Japan. Branches are cascading and the plant is cold hardy. Wavy leaves are light green above and silvery beneath with small brown spots. New growth has hairy-brown stems. Creamy flowers are small and produce olive-shaped fruit, silvery-brown in color. Fruit is eaten fresh or used in jelly making. Propagation is from seed or by cuttings.

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