

NEWSLETTER

SEPTEMBER 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 AT 2:00 PM.

NEXT MEETING: SEPT 8

PROGRAM: THE PROGRAM FOR OUR NEXT MEETING IS OUT LATE SUMMER PICNIC. IT WILL BE HELD ON SEPT. 8, SUNDAY, STARTING AT 1:00, AT GEORGE RIEGLER'S HOME. SEE MAP ON PAGE 02-64. George's property is interesting with many fruiting trees, ornamentals and frequently a lot of vegetable gardens. He also has some greenhouses that are interesting to explore. We will be serving barbecued chicken, grilled hamburgers & hot dogs. Membership is invited to bring covered dishes, vegetables, salads & desserts to round out the table. Likewise, you should bring your own chair if you wish to sit down to eat. Festivities will begin at 1:00 &

this should be a great social occasion. We shall also have our usual plant raffle so bring your donation if you can. A sign-up sheet for the November 2 bus trip will be available. Also we will have a grafting demonstration for those interested in grafting.

THIS MONTH 1:00 PM.

Bus Trip to Gene Joyner's Unbelievable Acres Botanic Garden in West

Palm Beach: Arrangements are being made for a club bus trip to Gene Joyner's Unbelievable Acres Botanic Gardens in West Palm Beach on Saturday, November 2. A signup sheet will be available at the September 8 picnic. The bus will hold up to 55 passengers. The cost per member per bus seat is \$20 – and can be paid at the time of signup or payment must be received by October 15. Members who prefer may drive their own cars and meet at a designated place. Members should bring their own lunches and snacks. The club will provide drinks. There will be more detailed information in the October newsletter. For more information or to sign up by phone contact Charles Novak (813) 754-1399 or Bob Heath (813) 289-1068.

From the President

Jimmy Lee

I want to thank Arnold Stark for the great presentation on his (and his students') last visit to Peru. I'm sorry Tom Economou was unable to come and give his talk on tropical fruits. THANKS, Arnold!!

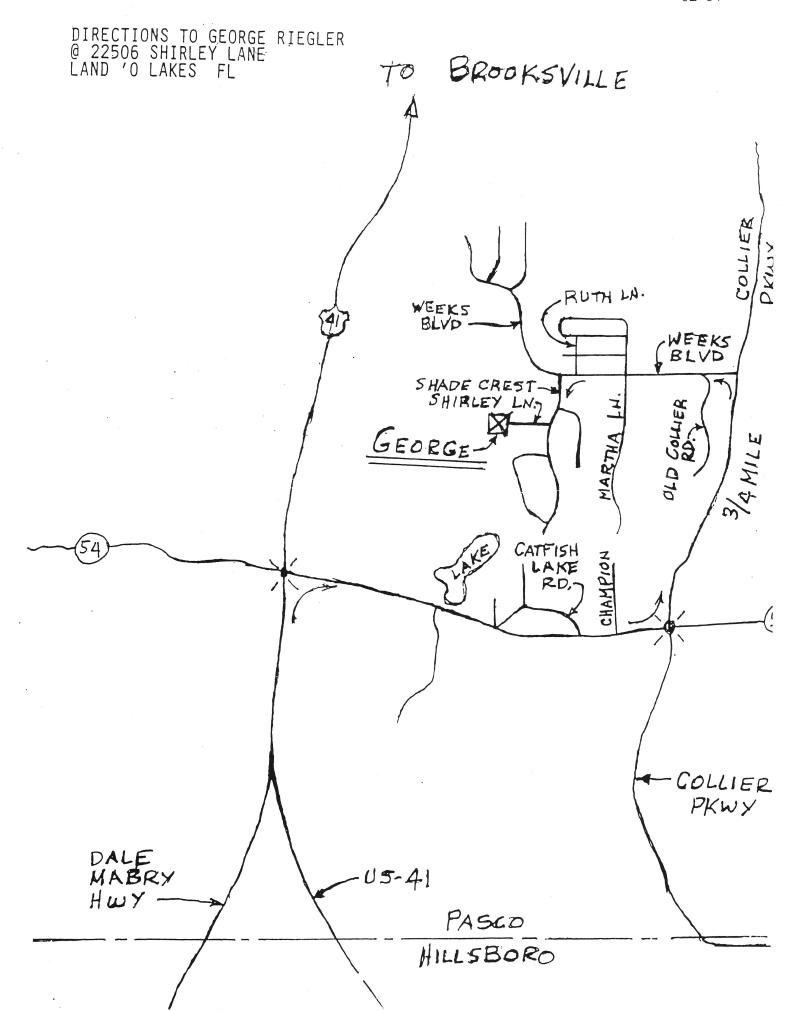
I hope all of you will be able to join us for the picnic September 8 at George Riegler's place. There will be good food and good company (and many fruiting trees, etc., to see). For the memers who are interested there will be a grafting demonstration.

I'm looking forward to the November 2 trip to Gene Joyners Unbelievable Acres as this will be my first time visiting his Botanic Garden. I hope many of you will also take advantage of this opportunity to visit his place.

Scheduled Programs:

September 8: Annual club picnic

October 12-13: Fall USF Botanical Garden Plant Festival



LIKE NO PLACE ELSE ON EARTH by ARNOLD STARK

The station in the Peruvian Amazon area which Arnold has visited several times, is a truly fantastic place. When you travel from Miami to Peru, your first stop is usually Lima, the location of which Arnold showed us on a map. From Lima, it's usual to fly to Quitos. Arnold spent very little time in Lima but showed pictures of some of the more interesting sights. Quitos, a beautiful city, also has its rundown areas, as any large city does. He had several pictures of buildings and churches and the main square in Quitos. We also saw a major form of transportation in Quitos, half of a motorcycle to which a carriage on wheels has been attached; very bumpy and very noisy with many roaming the streets of Quitos. One thing you tend to see in Quitos is the Amazon River, which is the largest river in the world with 20% of the world's fresh water. There were 2 boats that travel from Quitos to the lodge where Arnold spent most of his time. The older boat takes 7 hours to make the trip. The new boat only takes $2\frac{1}{2}$ hours. Arnold showed us pictures of the Amazon where we could get an appreciation of the tremendous width of the river & the color of the water. The lodge is about 110 miles by river from Quitos; as the crow flies, about 86 miles.

The lodge is on the west bank of one of the Amazon tributaries. Across the river on the east is an area known as Frog Valley for obvious reasons. There are lots of small villages & individual houses along the river. People that live on the river are known as "people of the river" and are very dependent on the river where they live all their lives. During the rainy season, the people are not just living on the river, they're actually living in the river as much of their houses may be under water. We saw pictures of the lodge which is entirely suspended above the water on stilts, during the rainy season. And slides of the rain forest, the canopy of which is almost 100' above the ground, and much of the forest is flooded in the rainy season. Arnold had several slides of fish that live in the river. During the rainy season the fish actually live off the fruit from the trees and, as birds do here, they spread the seeds.

including the electric eel & piranhas & several varieties of catfish, and the quantity of fish is also extensive. Likewise the diveristy of mammals & insects is phenomenal. The reserve has the highest diversity of mammals & highest percentage of primates of any reserve in the world. Over 500 different species of birds, a great diversity of reptiles & amphibians, snakes, crocodilia, frogs, etc. & flowering & fruiting plants. We saw several slides of insects & butterflies. Arnold also had a slide of meal grubs, which are eaten fried, roasted or raw & considered a delicacy. Spiders, scorpions, millipedes, you name it. We also saw a slide of the great variety of frogs - it's really amazing the number of different kinds that are there. He had many slides of frogs & toads that live in the area. With the water & the warm climate, it's a great place for amphibians. Also a number of slides of various snakes that live in the area - boas, anacondas, coral snakes & other poisonous types; a variety of big & little lizards & different turtles, parrots & other birds & a variety of mammals - anteaters, coati mundis, kinkajous, capybara, dolphins, bats & monkeys. Arnold also had slides of the local flora - bromeliads, orchids, spider lilies, ferns & a variety of flowering plants & trees. He also showed us some fruiting plants of the Amazon - the anona, the rollinia, an extensive array of beans, breadnut, cashew, calabash, coconut, Rheedia naranjilla or cocona, guavas, Eugenia stipicata, Malay apple, papayas, pineapples, etc.

Arnold indicated they made several night excursions. Night wildlife is completely different. Many of the tree frogs are out at night & other tree dwellers; the rainbow boa is out. He also had slides of the canopy lookout platforms & the view from in the canopy 120' above the ground in a huge kapok tree. Four trees in the reserve have platforms on them & on one, you get hoisted up; the others you have to pull yourself up; quite a chore. Arnold also took us to some of the markets in Quitos - craft markets, fruit markets & an entire section dealing with medicinal plants & other medicinal products, some rather unpleasant; wild animals for sale & worst of all, animal parts, like the

jaguar paws Arnold showed us, which are reputed to have medicinal value.

Arnold is also involved in a release program in the reserve. He was offered a scarlet macaw for \$29 (\$1000's in the US), took it to the lodge & released it. When animals are released in the reserve, it increases the population & helps combat the destruction going on elsewhere. When animals are too young, they are given to someone to raise & some of them will stay

with these people for their entire life, as in the case of the kinkajou that Arnold showed us. (Editor's note: a kinkajou is a cat sized, very intelligent, nocturnal arboreal animal with a prehensile tail, distantly related to the racoon. It is very easily tamed if taken young & makes an excellent pet.) Arnold has released a willy monkey, an owl monkey, an anteater & some pygmy marmosets that were relesed just before they left.

WHAT'S HAPPENING

Aug - Sept 2002 by PAUL ZMODA

Sometimes I wonder if, in a past life, I may have been Italian. This might explain my fascination with grapes, olives & figs. Growing grapes is a most satisfying endeavor. From the planting to training the young vines, through the necessary yearly pruning sessions to watching the bunches of colorful berries ripening just makes me feel good.

The one grape vine in particular which captivates me most, I have decided to name 'Il Primo' which is Italian for "the first" because this one is the first bunch grape that I've grown which may prove itself a superior wine grape for Florida growers.

I have exhausted all leads in trying to ascertain the origin of this supposed hybrid between a bunch grape & a muscadine grape. Indeed, the vine does possess "hybrid vigor": it sprouts forth each spring very early with its pink, new shoots. It also sets copious, full bunches of grapes - 2, 3 or 4 to each fruiting lateral - twice each year! With proper pruning to control its vigor, both when dormant and after fruit-set, this varietal exhibits satisfactory fruit size & quality. These grapes become an attractive, deep, old-rose color as they ripen. My friend, Antonio Fiorelli, owner of the Rosa Fiorelli Winery in Bradenton, inspected a few bunches of this grape, testing for appearance, taste & brix or sugar content. He was quite excited to see 22% in his refractometer. Although the average seemed to be 19-20%, this is still a good amount of fermentable sugar in the raw juice. He will plant out some of the vines I propagated for him to see how 'Il Primo' performs in the field for him.

Ultimately, I would love to find someone with 3 to 5 acres of land willing to invest in growing this grape for wine making. Just my dream for now.

New plantings: Northern PawPaw, Chinese Mulberry 'Che', red Macaboo banana, Chestnut, Cucumbers, Pole Beans, Herbs.

Member's Corner:

Wanted: Landscape rocks. Charles Novak (813) 754-1399

We need to recycle used plastic plant containers. The horticultural industry alone uses some 350 million pounds of plastic each year for pots. If you have excess pots, bring them to the picnic or the next meeting. Many of our members have use for extra pots.

AUGUST PLANT EXCHANGE

PLANT	DONOR	WINNER
Loquat	Heath	?
Papaya	II.	Charlie Loenichen
Passion Fruit	п	John Lareau
Rangoon Creeper	n	?
Ehretia Anacua	"	?
Philippine Oregano		?
Cherry of Rio Grande	<i>II</i>	Marvin Hymes
Pineapple	n -	?
Black Sapote	"	Mann
Beauty Berry	II	?
Surinam Cherry	n .	?
Avocados	J. Murrie	Bob Heath
Guava Alba	Charles Novak	?
Green Lipstick	"	?
Ginkgo	n ·	?
•	n	?
Camphor Tree Peach	II .	?
	n	?
Sapodilla	II .	?
Box Orange	п .	Mary Ann Branesky
Muscadine Grapes	Lee	J. Murrie
Chaya	"	?
Chaya Peruvian Apple Cactus	Jose Sanjurjo	?
	T. Scott	Lisa Titzel
Dwarf Pomegranate	"	H. Kay
n n	"	?
	Mann	?
Papaya		Pat McGauley
Indian Curry	"	?
Pomegranate	n	Marie Palis
Black Mission Fig Bromeliad	Verna Dickey	?
	"	?
Papaya 3 Surinam Cherry	Deven Anthony	Jessica Rivera
Little Fingers Bananas 3	Walt & Karin Yoblonski	?
Macambo Sdlg Peru	Stark	?
	"	?
" " Guava (Inga) Peru	"	?
Peruvian Basket		Walter Yoblonski
" Mask	n .	?
" Necklace		?
Papaya	Mark Titzel	?
n	"	Lisa
" " 6	n	?
Purple Passion Fruit 2	n .	?
-	Pat McGauley	?
Papaya Cherry 6	Paul Branesky	?
Calabasa	Mary Ann & Paul Branesky	?
	Paul Branesky	?
Marumggay Chaua 5	Nancy McCormack	?
Chaya 5 Lily	Joseph Divan	?
LIIY Tomato	Al Roberts	?
Banana	N. Smith	Marvin Hymes
Ballalla "	"	Nancy McCormack
" Tamarind	Paul Branesky	?
Guava	?	Nancy Berezovske
Guava	•	3

OUR PLANT RAFFLE

One of the high points for many of our members at the meetings is our fruiting plant raffle. This serves the purpose of permitting those members who propagate additional bushes & trees to distribute them among our membership, which is the primary purpose; the secondary purpose and the reason we print the raffle in the newsletter is to allow the membership to know which members are receiving which plants. It is of interest to those who contribute the plants to know who has received them. It is also of interest to those who have received plants to know who provided them. For these reasons the list is published in the newsletter. Unfortunately, very few of the plant recipients are willing to acknowledge receipt of the plants. We feel it is important enough to request our membership to please sign the list when they receive a plant. Likewise, the names of the plants, the donors and the recipients should be legible and it would be a great help if the plant name was provided in the pot. We believe this is part & parcel of our function and would request all recipients and plant providers to help out.

Tasting Table August 2002

Coronel: Biblingka

Tom Scott: Watermelon Musgraves: Apple pies

Karin Yoblonski: Broccoli salad

McCormack: Tostados

Rose Terenzi: Blueberry Kuchen Lillian Smoleny: Stewed Keifer pears

Tess & Devon Anthony: Fruit salad

Jim Burch: Pina Colada bread

Paul Zmoda: Cactus fruit (cereus peruvianus)

Sharon Pilot: Almond macaroons

Pat McGauley: Peanuts

Irene Rubenstein: Fresh fruit, Walnut bread Maryann & Paul Branesky: Philippine Pancit Verna Dickey: Coconut & pecan brownies Heath: Otahette Gooseberry Jam & crackers

Janet Conard & Al Roberts: Chocolate peanut butter Ritz crackers, Sodas

Sally Lee: Muscadine grapes, Sour cream cake

Novak: Muscadine upside down cake, Guava banana nut bread, tropical cheesecake,

Muscadine grapes, Juices

THANKS to everyone who donated to the tasting table. Remember to ask Sally Lee for your free plant exchange ticket.

NEW MEMBERS:

Heidi Kay

Wesley Chapel

Bobbie Parker

Tampa

Sheldon Sumner

Haines City

A warm welcome and we hope to see you at the next meeting.

Parafilm and grafting knives: The club has Parafilm for grafting and grafting knives available for purchase by members. Contact Charles Novak (813) 754-1399 or c.novak@worldnet.att.net.

POST THE FLYERS Our Key To Success

(make extra copies if necessary)

OTAHEITE GOOSEBERRY

The Otaheite gooseberry is not a gooseberry and resembles a gooseberry only in its small size and acidity. It is one of the few members of the Euphorbiaceae family having edible fruit. It is believed to have originated in Madagascar from whence it

was distributed to the East Indies, Philippines, Indonesia, Vietnam, Malaya, Guam, Hawaii, Caribbean Islands, Mexico, Central America & South America, where it is known by a variety of names. It is an ornamental tree to 30' high with spreading, dense, bushy crown with small leaves growing profusely on branchlets 8" or 10" long. The flowers are small, male & female with 4 rosy petals in little clusters growing directly from leafless lengths of the main branches and upper trunk. The fruit form spectacular masses as they develop to the size of Surinam cherries with 6 ribs, pale yellow, turning nearly white when fully ripe, waxy, fleshy, crisp, juicy & highly acidic. The center is a

hard stone containing 4 to 6 seeds. The tree is subtropical to tropical and should do well in Tampa & environs. It prefers a rather moist site but did well through our drought in my yard. My tree is an air layer given to me by Allan Smith in Largo. It flowers early in the year and the fruit is ripe in late may, with scattered fruiting throughout the year. We cooked the fruit till mushy, then pressed it through a sieve to separate the seeds. We cooked the pulp, 4 cups with 5 cups of sugar & 1 package of Sure Gel or Gel Ease to produce a pretty tasty reddish brown jam.

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JOKES:

Shouldn't a female boysenberry be called a girlsenberry?

What did fruit butter say to nagging scarlet okra? "Frankly, my pear, I don't guava yam!" (This joke should have gone with the rind.)

If you think these jokes are corny, there's a kernel of truth in your thoughts, so ear's to you!



Please POST THE FLYERS.

(make extra copies if necessary)

A GUIDE TO TROPICAL FRUIT TREES & VINES by Nick Acrivos (continued)

FAMILY - EUPHORBIACEAE

58. Aleurites moluccana - Candlenut

A large tree to 60 feet, native to tropical Asia. Leaves to 8 inches long, 3-5 lobed at times. Flowers are white. Oily nuts are black in color and 2-3 inches in diameter. Seeds produce a valuable oil used as candles. Kernels can be used as a relish after baking. It also acts as a laxative for some people. Plants are propagated from seed or hardwood cuttings.

59. Antidesma bunius - Bignay, China laurel



RFCI TAMPA BAY CHAPTER 4109 DeLeon St Tampa FL 33609 Evergreen tree to 45 feet, native to Southeast Asia. Shiny leaves are 3-7 inches long. Flowers are greenish and in spikes and dioecious. Small berry-like fruits are produced in clusters of 20-50 and are purple to black when mature, with purple flesh. Fruit is eaten fresh, used for jelly or wine. New plants are started from seed, cuttings and layering.

60. Antidesma dallochyanum - Herbert River cherry

Evergreen shrub or small tree native to Australia. Leaves 3 to 6 inches long. Male and female flowers are produced on separate trees. Fruits, about 1/2 inch in diameter, are produced in clusters of 10 to 30 and are of various shades of red. Fruit is eaten fresh or made into jelly. New plants are started from seed, cuttings and layering.





FIRST CLASS MAIL

P. JEDSON NEW COMBÉ 314 DEER PARKANE. TEMPLE TERRACE, EL 3361‴



University of South Florida

Botanical Garden

Presents





Tool Sharpening Service October 12 \$13, 2002

Special Features this year

Tampa Bay Fern Club Judged
Show and
The Croton Society Show

\$3.00 General Admission
Children under 12 admitted free and
USF Botanical Garden member's admitted free.

Free Children's Activity Area

STORYTELLING BOTH DAYS

Bay Area's Largest Fall Plant Sale

With over 60 vendors

There will be a wide assortment of plants available such as ferns, aroids, gingers, orchids, begonias, bamboo, bonsai, fruit trees, cactus, palms, native plants, plumeria, African violets, bromeliads, herbs, succulents, antique roses, daylilies, and carnivorous plants.

Be sure and visit our Garden Plant Shop. Storytelling both days by Children's book author, **Michael Stern.**

We thank our sponsors:

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