



# NEWSLETTER

APRIL 2003

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

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

PRESIDENT: JIM LEE

WEBSITE: [www.rarefruit.org](http://www.rarefruit.org) (Charles Novak)

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

NEXT MEETING: APRIL 12 & 13 @ USF (SEE BELOW)

PROGRAM: THE USF SPRING PLANT FESTIVAL is scheduled for April 12 & 13. Consequently, we will forego our usual monthly meeting which would be on the 2nd Sunday of the month, Apr 13, to participate in the USF Plant Festival. All members are invited to participate & bring plants to donate or sell. Parking is free but admission is \$3.00 for which the club will reimburse workers & participants in the Sale. This is an interesting affair & well worth the admission. Likewise it is a social event as well as a money maker for the club. We will have no tasting table or plant raffle. But we desperately need workers. Let's make the USF Sale our big one. Please join us!

## USF SPRING PLANT FESTIVAL

The RFCI will participate in the USF Plant Festival on Apr 12 & 13, 2003. This is an important fund raiser & all members are invited to attend, to assist in the Sale, to sell plants, to enjoy the camaraderie & to visit other groups.

Our participation will begin around 1:00 Friday afternoon, Apr 11, raising tents, setting up tables, arranging plants & posters, til about 6:00 pm.

On Saturday, Apr 12, the Gardens will be open from 7:00 to 9:00 am for our final preparations.

The front gate will close at 8:30 am Saturday & Sunday, & participants will enter by the side south gate after the front gate closes, on foot, until 9:00. Public will be admitted @ 10:00 on both days. Admission price is \$3.00.

From 7:00 to 9:00 am on Saturday & Sunday, traffic will be one way, in the front gate & out the side gate. The Festival will end at 4:00 pm on Saturday & 3:00 pm on Sunday, & only after 4:15 & 3:15 pm respectively, will we be allowed to bring vehicles in to re-supply or remove plants.

Parking for participants not bringing plants or supplies is across the street from the front entrance to the Gardens.

The USF Botanical Gardens takes 10% of our gross sales; the remaining 90% will be split 70/20 between the participant & the RFCI, so mark your plants accordingly, remembering that you get 70% of the selling price, less taxes.

We have provided ID cards for RFCI workers. Only those with ID cards will be allowed in before the Sale begins. If you are refused admittance, someone from our group will vouch for you to gain admittance. If you need an ID card, call Bob Heath at 813-289-1068 evenings or 879-6349 during the day.

## DIRECTIONS TO USF SPRING PLANT FESTIVAL

Enter the Gardens from Bruce B Downs one block north of Fowler, turn East on Pine Street & Left at Alumni Drive. Go one block to the Gardens entrance on the left.

**From the President  
Jimmy Lee**

Once again I thank the Board of Directors for their confidence in me and for electing me to a third year as your president. I will do my best to fulfill my duties as president.

We had a large turnout for the March meeting. The presentation on 'Bees and how they pollinate' was very interesting and informative. I learned a lot and I'm sure everyone enjoyed the presentation as much as I did.

Please plan to help at the USF Botanical Garden Spring Plant Festival, April 12 & 13. We will need several members to help Friday the 11th, 2 PM, to set up tents and unload plants. Then on Saturday and Sunday we will need members to help with the sale (9 AM - 4PM).

I am also the Program Chairman. If you know of a speaker who would give a presentation of interest to our members (or would like a program on a certain topic) please contact me at (813) 982-9359.

**Scheduled Programs:**

**April 12 & 13:** USF Botanical Garden Spring Plant Festival

**May 11:** Gene Joyner of Unbelievable Acres in West Palm Beach

**WHAT'S HAPPENING**

Mar-Apr 2003

by PAUL ZMODA

Currently, after some nice rain showers of up to 3", everything is growing pretty well. The rainfall washes in the fertilizers that have been applied to most trees, vines & lawn areas. All plants have had their particular pruning sessions completed and are entering a promising season of fruit production.

Blueberries begin early by offering their nectar to bumblebees, which are their pollinators. Sharp Blue, Gulf Coast & even the new Misty as well as the 2 wild ones, are filling out well with berries.

Gulf Gold plum & the wild plums have bloomed and many tiny green fruits are evident. One Chickasaw plum, only 2 years old from seed, bloomed already. Peaches are forming on Tropic Beauty and our new Tropic Snow. This white peach tree had a wonderful display of pink flowers on its carefully pruned framework of branches.

All citrus are sprouting new growth - time to graft! I showed my father-in-law how to bud oranges. He had a seedling in the ground. We T-budded a nice juice orange onto it. We also placed some Mandarin buds onto an orange tree to start a "fruit cocktail" tree. He gave me some buds from his delicious, seedless, pink grapefruit that I enjoy so much. I then top-grafted them onto our Oroblanco hybrid tree along with some red grapefruit buds.

The latest Colombian soursop fruit began enlarging suddenly and became soft-ripe, so I clipped it off & ate it fresh. It was juicy, rich & flavorful - about as acidic as a peach: a very nice, 2 pound fruit. Lots of seeds were recovered to plant.

Surinam cherries, both red & black, are ripening. I'll have to try making dried fruit leather with these.

Both Cherry of the Rio Grande trees are forming enough flowers to finally have cross-pollination. This should give us some long awaited fruit which I dearly love.

New plantings: San Piero fig, watermelons, cucumbers & beans.

# Pollination

by Jim Alderman

Jim is with the Dept. of Agriculture and is interested in pollination of fruiting trees & vegetables, a subject which is of primary importance to us as fruit tree growers. Part of Jim's job is to visit hives, inspect the bees to make sure they are healthy and that the bees are not being treated illegally. A lot of hives are brought in from the north to pollinate blueberries, watermelons, cucumbers, cantaloupes and citrus. He also mentioned the local Beekeepers Association, which would be of interest to some of our members. Approximately 1/3 of the food we consume requires pollination. Strawberries, for example, wouldn't be as big, beautiful and tasty as they are without pollination. Citrus is very dependent on pollination, although there are some citrus that do not require it.

His first slide was of a honeybee pollinating a dandelion. While she's pollinating, she's also gathering pollen and nectar from the flower. The bee stores the pollen on its hind legs in an adaptation called a pollen basket. The reason bees pollinate flowers is not because they are trying to help nature, but because the pollen and nectar in the flowers are necessary for raising young and feeding the hive. The honeybee is one of many flower pollinators, but they are the best for one reason: large numbers.

The next slide showed a standard beehive with 3 supers. A super is where the bee raises the new bees, stores the honey and tends to the queen. Commercially, the beehives are moved around to whichever crop needs pollination at that particular time. Hobby beekeepers don't normally move their hives like commercial beekeepers do. It is estimated that bees will visit a particular flower as much as 17 times during its pollination time. A clover field has as much as 240 million blooms per acre. That would be a real problem trying to pollinate clover by hand but bees do it quite handily.

The queen in the hive is an egg laying machine. The amount of food given to the queen and the number of cells available for eggs determine the number of new

larvae produced. Certain bees' job is to groom, feed and care for the queen. The queen deposits an egg into each cell and determines at that time whether it will be a female worker or a male drone. Each worker egg has the potential to be developed into a queen by the attendants simply by what she is fed. If the hive needs a queen, the workers will replace the egg into a special cell and develop a new queen. When the egg first hatches into a larvae, the bees feed it royal jelly. In 3 or 4 days the royal jelly will convert the larvae into a queen and after the cell is sealed, the larvae will develop, living on the pollen and nectar which has been sealed with her in the cell. After approximately 16 days, the queen will hatch out of the cell. It takes 21 days for a worker from the time the egg is laid until the bee comes out of the cell. The drone takes 24 days to be born. The drone's purpose in the hive, of course, is to mate with the queen.

The next slide showed an assembly of hives, perhaps in a citrus grove, provided by a commercial beekeeper. In one single active hive there will be up to 60,000 bees, a lot of little workers out in the field throughout the day. Jim had one frame of bees boxed in with glass so we could see the bees working on the comb. The number of hives provided for a grove or vegetable planting per acre is very critical. There needs to be enough bees to saturate the pollinated flowers. Insufficient bees & insufficient number of visits to each flower for some crops, cucumbers for instance, will cause deformed fruit, particularly in plants further from the hives. When the beekeeper works with his hives, frequently he will be equipped with a bee suit, veil, gloves & a smoker. The smoker is used by the beekeeper to mask alarm in the hive. If a hive is seriously disturbed, bees will eject venom and fan their wings to spread the scent around. When bees get the scent of the venom, they become very defensive. All of this protection is recommended for beginners; however experienced beekeepers frequently go without the veil & gloves. When citrus is in bloom, the bees will concentrate on the citrus

and will tend to leave other flowers alone. As the palmettos come in, they will concentrate on the palmettos & only visit palmetto flowers as a rule. When punk trees are blooming heavily, some nectar from them will get into th honey & spoil the taste for us, although the bees don't seem to mind.

Honey bee pollination in the United States is approximately an \$18 billion a year business. Bees do more traveling than most people. After the citrus bloom, the hives go into Georgia and Alabama for the peach crop, then into Virginia & North Carolina for the apple & pear crop; from there they may go up into Maine & southern Canada for the blueberry crop.

Jim showed us several slides of beekeepers tending their hives, using smoke to quiet the bees & treating them very tenderly so as not to upset the hive. They don't want the bees too much disturbed while they're removing the honey frames from the hives, & of course the bees have a right to be disturbed; after all, you would be upset if somebody took your honey & nectar.

Jim also had a slide showing a man's hand being stung by a honeybee. On top of the bee stinger is a venom sac with a

muscle that pulsates & pumps the vevom into the body under the skin. The stinger itself is barbed and unlike the stinger in a wasp, cannot be pulled out by the bee & breaks off, such that the bee can no longer function and dies. To remove the stinger, it should be scraped off with a fingernail or knife blade rather than picked off with fingers, which would simply squeeze the venom sac and put more venom into your body. Bee venom is not a real problem for the average person, but there are those who are allergic to bee venom. The sensitivity can range from mild to extremely dangerous, such that one bee sting could possibly kill the very sensitive individual.

Jim discussed briefly the effect of a variety of mites that infected bee hives and just about devastated the bee industry in Florida. There is also an African beetle that had been brought into Florida and caused a lot of damage. He also discussed the Africanized bees which are causing a considerable problem in other states, but have not been able to invade Florida to any great extent. The African honeybee will cross with the European honeybee which we normally use here, to produce a bee that is much more aggressive and difficult to handle.

### ***Tasting Table    March 2003***

Thom Scott	Cauliflower-Kohlrabi Salad	Jan Conard	Banana Pudding
Verna Dickey	Papaya-Kumquat Jam & Crackers	Marty Springer	Green Beans
Beth Reddicliffe	Victorian White Lace Cake	Teofila Talacay	Walnut Roll
Musgraves	Strawberry Cream Cheese Pastry	Pat McGauley	Dates
Rose Terenzi	Chocolate Coffee Cake	Yoblonski	Summer Squash
Bonnie Ward	Cinnamon Crumb Cake	Walsh	Pistachio Salad
Lillian Smoleny	Orange Oatmeal Cookies	Peg Mann	Fruit Salad
Riegler	Honey, Biscuits & Cornbread	Tess Anthony	Assorted Danish
E. Urbany	Papaya Cake (laced with Passion Fruit sauce and Kaffir Lime zest)		
Sally Lee	Tomatoes, Apple pies, Chocolate Cookies, Fruit Juice		
Linda Novak	Fresh Strawberry-Kiwi-Kumquat Platter, Macaroon Cookies, Lime Cookies, Guava-Banana Nut Bread, Fruit Juices		

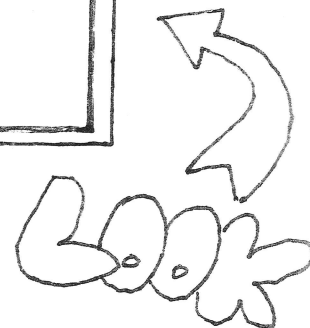
***Thanks*** to everyone who donated to the Tasting Table. As always there was a delicious variety of items from which to choose. Remember to ask Sally Lee for your free plant exchange ticket (one per family please).

**New Member:**        George Mazuc        Sun City Center, FL



MEMBERSHIP DUES: PLEASE CHECK YOUR MAILING LABEL. IF THERE IS A RED MARK ON IT, YOUR MEMBERSHIP EXPIRED MARCH 31. PLEASE PAY YOUR DUES (\$18) AT THE APRIL 12-13 SPRING PLANT SALE OR MAIL YOUR CHECK TO THE FOLLOWING ADDRESS BY APRIL 15, 2003. MAKE CHECK PAYABLE TO: TAMPA BAY RFCI. PLEASE MAIL CHECK TO:

RFCI  
CHARLES NOVAK  
2812 N WILDER RD  
PLANT CITY FL 33565-2669



**March Board of Directors Election:** The following members were elected to the Tampa Bay Chapter of the RFCI Board of Directors:

Jimmy Lee - President  
Bob Heath - V. President  
Charles Novak - V. President  
Jerry Amyot - V. President  
Susan McAveety - Treasurer  
Linda Novak - Secretary  
Jerry Springer  
Paul Branesky

Jim Stout  
Sally Lee  
Verna Dickey  
Thom Scott  
Marilyn Weekley  
Walt Yoblonski  
Judy Cimafranca  
Pat McGauley

<b>Committees:</b>	<b>Newsletter:</b>	Bob Heath, Theresa Heath, Jimmy Lee, Sally Lee, Charles Novak, Linda Novak
	<b>Program:</b>	Jimmy Lee
	<b>Membership &amp; Seeds:</b>	Charles Novak
	<b>Research:</b>	Bob Heath
	<b>Librarian:</b>	Jerry Springer
	<b>Plant Exchange</b>	Sally Lee

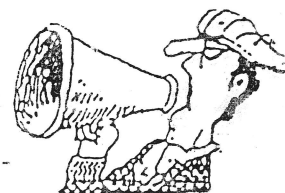
**Grafting knives and Parafilm:** The club has grafting knives and Parafilm tape available for purchase by club members. Contact Charles Novak (813) 754-1399.

**Members' Corner:**

**For Sale:** Sears Chipper \$250.00

Contact Sally Lee (813) 982-9359

Black Plastic Pots - Free - We have 4" square & round, 1 gal, 2 gal, 3 gal & a few bigger sizes - contact Bob Heath 813-879-6349 or 813-289-1068.



COLD HARDY AVOCADOS  
By Dr. A.H. Krezdorn  
(continued from March Newsletter)

Now, I have dabbled in avocados doing what is akin to research and I noticed in one of your newsletters a question as to whether the rootstock had any influence on the top (scion) with respect to cold hardiness. I can lay that to rest. I planted a number of on "Waldin" and other West Indian as well as Mexican rootstocks. The West Indian stocks must be banked the first 2 or 3 winters as they certainly could freeze even when the tops survived. However, once the tree has developed an adequate foliage canopy, I have found no difference as regards rootstock (comparing West Indian to Mexican). The variety collection in Gainesville is all on West Indian rootstock and has survived very cold temperatures. The soil banks may be left on some trees for 10 years.

Recorded temperature trials showed no difference in freeze damage for different root stocks and even when compared to rooted cuttings. The only conclusion was that young trees lacking a protective canopy must have protection regardless of the rootstock.

As regards growing rooted cuttings, the older varieties of avocado are extremely hard to root. However, if you take a young seedling and try rooting cuttings from it, you will likely get 100% of takes within a few weeks. Cuttings from an old tree are very difficult to start. You may get a lot of callus, but likely no roots. All trees seem to air layer readily. Some may take a while but eventually the air layer will root. Rooted cuttings and layers will make good trees. Plant them a little deeper for support. Contrary to practice for most other species of trees, the avocado may be planted deeper when transplanted with no harm resulting. It may even be planted so that the graft union is below ground level. A sandy soil is perhaps the best for this.

In California, clonal rootstocks such as "Duke", are propagated as follows. First, seedlings are germinated in sleeves & "Duke" scions grafted onto them, very close to the seeds. Then when the "Duke" scion has "taken" and made sufficient growth, the sleeve is pulled up higher and more soil or rooting media is added around the "Duke". This causes etiolation of the stem (a loss of chlorophyll due to the lack of light, which is conducive to root production) and thus, rooting of the "Duke". After the "Duke" has grown sufficiently and rooted, it is grafted over again to the desired variety. Finally, when the new variety has "taken", then the original seedling is cut away, leaving just the "Duke" roots. This is an old method called "nurse grafting", giving the variety you want on the root that you want.

Another myth worth dispelling is the synchronous dichogamy of the avocado, by which we mean the action of the type A & type B flowers of avocados. In recent years the Israelis have disproved the concept that pollen does not retain viability for the 24 hour period necessary for a type A to pollinate another type A flower.

Type A & B distinctions only hold true for temperatures above 70°F. Below 70°F there is overlap between A & B and the distinctions blur. That is, they will not be strictly morning or afternoon oriented in function. Thus, isolated trees will fruit and likewise, solid blocks of type A or B. Of course, cross-pollination will increase the fruit set. If adequate numbers of bees are present, a greater fruit set will be had also. And if Mexican type trees are present, their pollen does much better than the West Indian or Guatemalan pollen for fertilization.

## March Plant Exchange

PLANT	DONOR	WINNER
Philippine Oregano	Heath	?
Naranjilla	"	B Rediccliffe
Abacca Pineapple	"	?
Rose Apple	"	Ed Musgrave
Chayote	"	?
Red Passion Fruit	"	?
Beauty Berry	"	Yoblonski
Rangoon Creeper	"	?
Orange Berry	"	?
Banana ?	"	B Reddiccliffe
Tamarind	Heath	Kovach
Carambola Fruit	"	?
White Sapote Seedling	Jan Conard	?
Pomelo Seedling	Lee	Jocarol Smith
Orange Seedling	"	?
Banana Orinoco	Lee	Jocarol Smith
Cattley Guava	Jim Stout	P Mann
" "	"	D Kovach
" " (2)	"	?
Pineapple	Walter Yoblonski	D Kovach
"	"	Tess & Deven Anthony
Homemade Jelly	Zmoda	John Braden
"	"	?
"	"	?
Yuca Stems	"	Joanne Kitchen
"	Zmoda	?
Mustard Greens cut	Thom Scott	Jeannie Taylor
" 2	"	?
Parsley Plant	"	Lorraine Walsh
"	"	?
Papaya	Thom Scott	Keith & Magela? Kirby
Tabebuoa Ipe Tree pink	B Reddiccliffe	?
Berry Weed & Pink Tabebuoa Tree	"	?
Tabebuoa Seeds pink	"	?
" " yellow	"	?
Coral Plant	"	Jeannie Taylor
Mexican Pehous	"	?
4 bags Grapefruit Red	"	?
2 " "	"	?
3 " " "	"	?
4 " " "	"	?
Smooth Cayenne Pineapple	Lillian Smoleny	Tess & Deven Anthony
" " "	"	?
Margarita Sweet Potato	B Creighton	P Mann
Tansy herb	Margaret James-Dreskill	?
Tambis	Pat McGauley	Jerry Amyot
Medusa Pepper	"	?
Passion Fruit	"	Bill Marler
Spanish Wt. Squash	"	?
Papaya Solo	Mann	?
Strawberries fresh	Novak	Lorraine Walsh
Mango true to seed	"	Verna Dickey
" "	"	Bob Loenichen
Blueberry	"	?

continued...

## Plant Exchange continued

PLANT	DONOR	WINNER
Carambola	Novak	Bill Marler
Sugar Apple	John Braden	?
Pink Pomelo Seedlings	J Cimafranca	?
Aloe & Crinum Lily	"	Jeannie Taylor
White Butterfly Ginger	Sheldon Sumner	?
Loquat	?	Lorraine Walsh

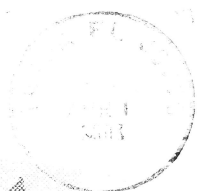
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## RECIPE: CHEWY PEANUT BUTTER BARS

1/2 CUP BUTTER OR MARGARINE  
 1/2 CUP CREAMY PEANUT BUTTER  
 1-1/2 CUPS SUGAR  
 1 CUP ALL-PURPOSE FLOUR  
 2 EGGS, BEATEN  
 1 TSP VANILLA EXTRACT

IN A LARGE SAUCEPAN, MELT BUTTER & PEANUT BUTTER. REMOVE FROM HEAT; ADD SUGAR & FLOUR. STIR IN EGGS & VANILLA. SPREAD INTO A GREASED & FLOURED 13 IN. X 2 IN. BAKING PAN. BAKE AT 350° FOR 28-32 MINUTES OR UNTIL LIGHTLY BROWNED & EDGES START TO PULL AWAY FROM SIDES OF PAN.  
 YIELD: 2 DOZEN.

RARE FRUIT COUNCIL INTL  
 Tampa Bay Chapter  
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