



NEWSLETTER

JANUARY 2004

**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 (CHARLES NOVAK)

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

NEXT MEETING: JANUARY 11

PROGRAM: DON CHAFIN OF "GOING BANANAS" WILL BE COMING UP FROM HOMESTEAD TO SPEAK ON GROWING BANANAS. It takes a lot of luck and expertise to get bananas to produce large stalks of bananas at the right time of the year so they will ripen before winter. The banana tree likes a lot of water but not wet feet, and is a heavy feeder, and Don will fill us in on the better varieties for growing in central Florida. As usual, we will meet at the Westside Conference Center @ 2:00. For the benefit of our new members, we provide a map on page 04-04. We will have our regular plant raffle and fabulous buffet, so come hungry.

RFCI FARMERS MARKET

Some of our members are blessed with a super abundance of fruit & vegetables, a part of which always goes to waste at harvest time simply because they cannot consume it all or give it away to their friends & neighbors. For this reason, one of our members suggested that before each meeting, at 1:30, we hold a farmers market where members can sell to other members the fruit of their abundance at prices well below what the supermarket has to offer. So pack up your excess fruit & vegetables, price it right and appear at the meeting at 1:30 instead of 2:00. Members looking for bargains can find produce not available anywhere else. Let's give it a try.

From the President
Jimmy Lee

I would like to wish everyone a very Happy and Prosperous New Year.

Our Holiday Social was a great success. Approximately 140 members and family took part in the celebration. A big **THANK YOU** again to Burns & Cathy Creighton for hosting this event at their beautiful home. Also, **THANKS** to everyone for bringing the delicious food, wines, plants and items for the Silent Auction. A good time was had by all who attended this year.

Please plan to help with the Citrus Tasting at the State Fair on February 8 and to volunteer to help man our exhibit at the State Fair. There is more information on these events in this newsletter.

Scheduled Programs/Events:

| | |
|-----------------------|--|
| January 11: | Don Chafin of Going Bananas, Homestead, FL |
| February 5-16: | Florida State Fair |
| February 8: | Citrus Tasting at the State Fair |
| March 14: | Ray Jones of the Palmetto Rare Fruit Council |
| April 10-11: | USF Botanical Garden Spring Plant Festival |
| May 9: | Gene Joyner of <i>Unbelievable Acres</i> , West Palm Beach |

NEW MEMBERS

Jayson Huggins Tampa, FL
Laurel Galgano & Christos Philippakos

Gloria & Charles Carpenter
Tampa, FL

Lakeland, FL

WHAT'S HAPPENING

Dec 2003-Jan 2004

by PAUL ZMODA

All year long I've been waiting to begin pruning grape vines. I really enjoy giving them their annual trim. As each vine drops most of the leaves, I may begin. Muscadines get 90% of their latest growth removed so that individual spurs are left with 2 buds each at their locations on the permanent arms. Bunch grapes differ in the pruning in that fruiting canes are left with 12 to 15 buds at each location, a replacement spur is also left having 2 buds at each location, & all the old fruiting canes are removed from the permanent arms.

I am quite excited with our Thompson Seedless bunch grape which is making nice progress in its young vine-training. It has all 4 permanent arms in place. A Blue Lake bunch grape is not as vigorous. It did not make it up to the top wire & made no lateral arms, so it was cut off close to the ground, leaving some buds to try again next year, at which time it is expected to increase its vigor.

The advent of colder weather is coloring up the citrus nicely. Their crops look so attractive this year. We have giant pommelos hanging low; shiny, orange Minneola & Orlando tangelos; bright yellow Bearss limes; Meyer lemons & Sunquats. Kumquats, Washington Navels & Ponkan mandarins are still greenish, but looking and tasting well.

We used a Norwegian recipe to roast a chicken. First it was stuffed with lots of fresh dill & a Meyer lemon, quartered. After pushing more dill & butter under the skin & brushing it with garlic/dill butter, it went into the oven. It came out aromatic & tender. Just the thing after a hard day's work in the orchard on a cold evening!

New plantings: Hybrid bunch grape, gingers, daylillies, tea, onions, broccoli.

DECEMBER PLANT EXCHANGE

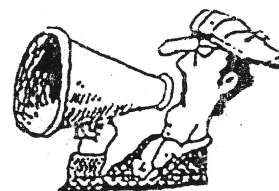
| PLANT | DONOR | PLANT | DONOR |
|------------------------|-------------------|---------------------------|------------------|
| Loquat | Heath | Purple Passion Fruit Vine | Walter Yablonski |
| Hardy Avocado Seedling | " | Fruit Papaya 3 | Paul Branesky |
| Cuban Oregano | " | Purple Passion Fruit | Walter Yablonski |
| Rangoon Creeper | " | seedling | |
| Pineapple | " | Walking Iris | Bobbie Parker |
| Papaya 2 | " | Pineapple Plant 2 | Walter Yablonski |
| Eugenia Confusa | " | Loquat | Lee |
| Red Passion Fruit | " | Papaya 3 | " |
| Orange Berry | " | Avocado | " |
| Carambola Fruit | Heath | Olive | Zmoda |
| Pineapple 2 | Walter Yablonski | Cattley Guava | " |
| Banana Praying Hand | Mary Ann Branesky | Calif. Avocado 5 | Paul Branesky |

NOTE: Almost no one who won a plant signed the book which was okay since it was our Anniversary party. But it seemed appropos to list the donors.

Parafilm for grafting, grafting knives and grafting kits will be available for purchase by members at the January meeting; or contact Charles Novak (813)754-1399.

MEMBERS' CORNER:

1999 Ford Ranger, green, extended cab, built in cover, one owner. 103,000 miles. \$6,900.
Contact: Jerry Coronel (727) 544-1934.



HOLIDAY SOCIAL - CHRISTMAS PARTY & ANNIVERSARY CELEBRATION

Approximately 140 members and family attended the December 14 Holiday Social at the Creighton Farm. **Thanks** to Burns and Cathy Creighton for hosting this event for the fifth year at their unique farm in Lithia. The festivities were held in their large barn which is perfect for a party. It is complete with a kitchen, bathroom, television sets, music and other amenities. There were plenty of tables and chairs for members to sit and enjoy their dinner. The Council provided the ham and turkey and members provided many tasty side dishes and desserts. The Council also provided a beautifully decorated cake to celebrate the Council's 25th anniversary. In addition to the Free Plant/Gift Raffle a silent auction was conducted for several donated items. Guests were also treated to a tour of the beautiful Creighton home. **Thanks** to everyone for bringing the delicious food, wine, plants and gifts for the free raffle and the items for the silent auction. The weather was rainy in the morning but had improved by early afternoon. Everyone had fun and there definitely was plenty to eat.

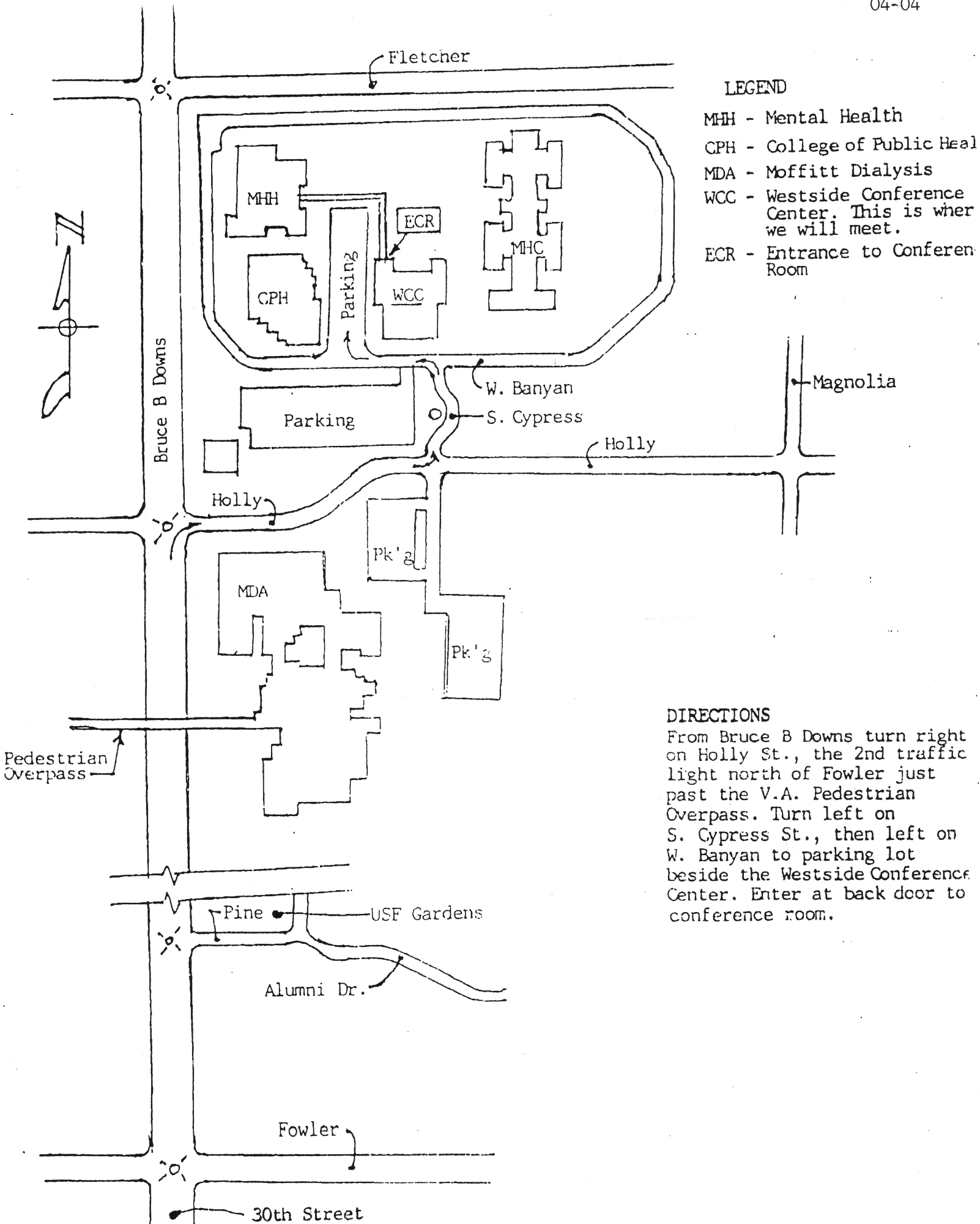
Board of Directors Election in March: Please give some thought to serving on the Board of Directors. Directors serve a one-year term and will assume their respective offices immediately after the March meeting. The Board meets monthly or at such times deemed necessary. The Board of Directors is responsible for the policies, finances and direction of the Chapter. Any member who is interested in serving on the Board of Directors should contact a member of the Nominating Committee: Sally Lee (813) 982-0359 or Walt Yoblonski (813) 633-7754. The list of candidates will be published in the March newsletter and will be presented at the March meeting. Additional nominations may be presented from the floor. The Board of Directors will be elected at the March meeting by a majority vote of the general membership present and voting.

CITRUS TASTING AT THE FLORIDA STATE FAIR; Sunday, February 8, 2004

This will be our 3rd year hosting this event. It has been very popular with the public as it gives them the opportunity to sample varieties of citrus they have never seen or tasted. Please plan to help with this event. We need your help to make this event a success. We need volunteers to pick fruit and to prepare the fruit for sampling. A signup sheet will be available at the January meeting; or you may contact Charles Novak (812)7541399 or Bob Heath (813)289-1068 or Sally & Jimmy Lee (813)982-9359 to volunteer or if you have questions. Also, please contact Bob, Charles, or Jimmy if you if you can donate citrus fruit for this event. There will be more information in the February newsletter. Thanks in advance for your help.

HORTICULTURE DISPLAY AT THE FLORIDA STATE FAIR: February 5-16, 2004. We need members to man the club's horticulture display. Free admission tickets will be given to members who man the exhibit for a few hours. A signup sheet will be available at the January 11 meeting; or contact Charles Novak (813) 7541399 to volunteer.

H A P P Y ★
New Year
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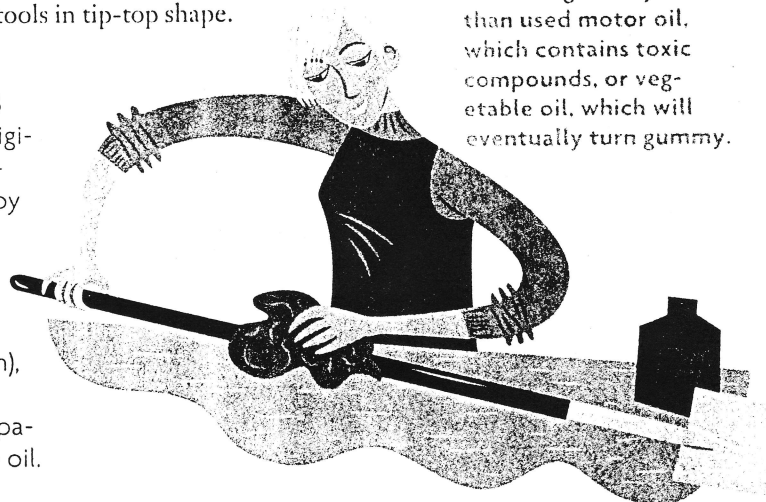


Treat Your Tools Right

KEEP THEM CLEAN, SHARP, AND OILED. by CHERYL LONG

EVEN NOVICE GARDENERS soon discover the pleasure of using good-quality tools. The right tool can make most any garden chore easier. But when was the last time you took a few minutes to give your hoes, rakes, and shovels a little tender loving care? Here are three simple steps you can take this winter to keep your tools in tip-top shape.

[1] SILKY-SMOOTH WOODEN HANDLES ARE A PLEASURE TO HOLD. As the original factory finish wears off, you can restore the shine and protect the wood by applying linseed oil or tung oil with a soft cloth once or twice a year. If the wood has become rough or the grain raised (especially a problem on tools that have been left out in the rain), you can quickly restore smoothness to the handle by rubbing it with fine sandpaper or steel wool before you apply the oil.



Some gardeners like to keep a bucket of oil-drenched gravel or coarse sand in their toolsheds. They clean and oil their shovels by pushing them into the oily mixture several times. If you try this technique, we suggest that you use purified mineral oil (available from drugstores) rather than used motor oil, which contains toxic compounds, or vegetable oil, which will eventually turn gummy.

[2] TO PREVENT RUST, it's always a good idea to wash or brush dirt off your tools after each use. At the very least, clean all tools before you store them for the winter. Use a wire brush to remove caked-on dirt and any rust and to smooth the metal; then coat all metal surfaces with mineral oil. Spray-on penetrating oils, such as WD-40, also work well.



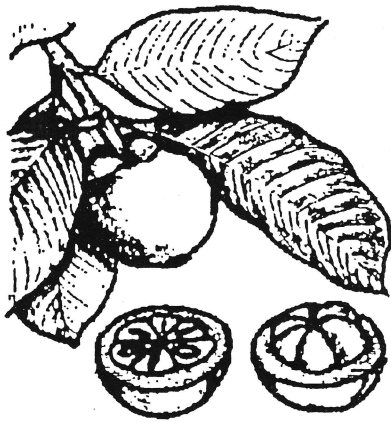
[3] YOUR TOOLS WILL WORK MUCH BETTER IF YOU KEEP THEM SHARP. All you need is a mill file (or a grinding wheel, if you have one). Grip the tool blade in a vice or simply have someone hold it firmly for you. Most files cut only in one direction, so be sure you are pushing the file the right way. With a series of firm strokes, sharpen the edge of shovels and spades to an angle of 40 to 45 degrees, and the edge of most weeding hoes to a 15- to 20-degree angle.



Always wear gloves when sharpening any tool, and wear safety goggles if you use a grinding wheel. If you don't want to sharpen the tools yourself, most lawn-mower-repair shops will sharpen tool blades for a small charge.

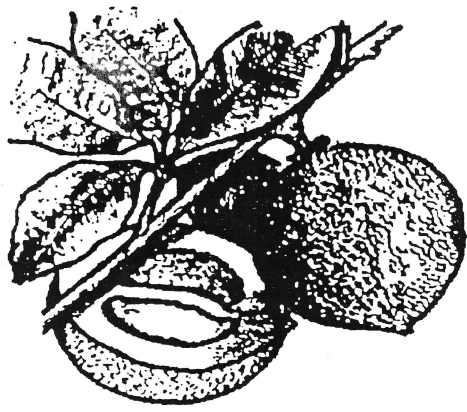
FAMILY - GUTTIFERAE

77. *Garcinia mangostana* - Mangosteen



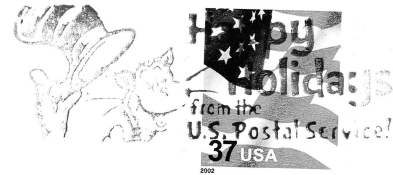
A small tree to 30 feet, native to Southeast Asia. Its thick evergreen leaves reach a length of 10 inches. Rose pink flowers are 2-3 inches across. Fruit is 2-3 inches in diameter, thick smooth skin and reddish-purple in color. The interior is divided into white segments containing 5-7 seeds. The white, juicy pulp has a sweet flavor and is eaten fresh. The plants are started from seed or grafting. It takes 7-10 years to produce fruit from seed and 4-5 years from grafts. Trees are generally female.

78. *Mammea americana* - Mamey



An upright tree, native to the West Indies, that will attain a height of 50-60 feet. Its evergreen, leathery leaves are 4-8 inches long. Flowers are white and fragrant. Some trees produce mostly male flowers and little fruit - others produce mainly female flowers and much fruit. The fruit is 4-8 inches long with a tiny nipple on the tip. The skin is thick, rough and brownish. Fruit has 1-4 large seeds surrounded by yellow to reddish flesh. Sweet to acid pulp is eaten fresh, stewed or preserved. Propagation is by seeds requiring about 2 months to germinate.

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