



# RFCI NEWSLETTER

TAMPA BAY CHAPTER of the  
RARE FRUIT COUNCIL INTERNATIONAL INC

EDITORS: BOB HEATH, PAULA HARDWICK, CHARLES NOVAK, LINDA NOVAK, TERRY LEE

PRESIDENT: CHARLES NOVAK

WEBSITE: [www.rarefruit.org](http://www.rarefruit.org) (CHARLES NOVAK)

MEETINGS ARE HELD THE 2<sup>nd</sup> SUNDAY OF THE MONTH @ 2:00 PM.

NEXT MEETING: FEB. 11

PROGRAM: OUR MEETING OF FEB. 11 WILL BE THE CITRUS TASTING EVENT @ THE FLORIDA STATE FAIR, FROM 8:30 AM TO 4:30 PM. This will be an intensive work day and we need many members to volunteer their time to this important club affair. See "From the President" on page 07-09 And "Citrus Tasting Event" on page 0708 Workers may bring their lunch or buy something at one of the Fair kiosks as there will be no tasting table or raffle. There will be no meeting at the Tampa Garden Club this month, but we will return there in March for our regular meeting.



**Congratulations** to Susan and Sean McAveety (and big sister Michelle) on the birth of their baby girl, Sarah Jane, on Friday, January 19. Susan has been the club's treasurer for almost eight years and we really appreciate her and the time she spends fulfilling the duties of Treasurer.

## TASTING TABLE JANUARY 2007

Coronel	Panacit, bibingka	Vega	Spanish rice w/beans
Musgraves	Orange cake	Cimafranca	Pink pummelo & dates
Kirby	Pasta	S. Lee	Fresh strawberries
Dixon	Atsaro	Ferreira	Potato salad
Golden	Little smokies	R. Harris	Sugar cookies
T. Scott	Kumquats	Saceda-Bigelow	Pancit
Reddicliffe	Raspberry tarts	Chavez	Lamb & rice
Storch	Cookies	Vosburgh	Herb potatoes
J. Smith	Cookies	McGauley	Jerk salsa & pita chips
Lohn	Banana pecan cake	Worsham	Pineapple-cheese casserole
Novak	Polynesian meat balls, coconut pineapple pudding, guava nut bread, pummelo, white & dark chocolate macadamia nut cookies, juices		

and other delicious items not listed on the sign in sheet. **Thanks** to everyone who donated to the tasting table! Remember to get your free plant exchange ticket for your donation.

## CITRUS TASTING EVENT AT THE FLORIDA STATE FAIR SUNDAY, FEBRUARY 11, 8:30 A.M. - 4 P.M.

We are busy making preparations for this event. Arrangements are being made to have available as many varieties of citrus as we can obtain. **We really need the help of our members. Our three main sources for fruit in the past are no longer available.** If you have citrus to donate or know someone who will donate fruit please contact Charles Novak, Bob Heath, Jimmy Lee or Paul Branesky. The fruit needs to be picked, washed, labeled by variety and brought to one of the following locations.

**Note:** We will need the fruit on Friday, Feb. 9 or Saturday, Feb. 10.

Bob Heath  
4109 DeLeon St.  
Tampa  
(813) 289-1068

Paul Branesky  
4022 69th St. N.  
St. Petersburg  
(727) 341-2605

Charles Novak  
2812 N. Wilder Rd.  
Plant City  
(813) 754-1399

**Sunday - February 11, 8:30 A.M. - 4 P.M., Thanks** to all the members who have signed up to help with this event. Members who are helping should plan to be at the Family Living Center Building at 8:30 A.M.. We will be very busy cutting up the fruit as we begin offering samples to the public at 10 A.M. Members who have signed up to help with this event will receive their fair admission tickets in the mail.

\* \* \* \* \*

**RFCI Horticulture Display at the Florida State Fair: February 8 - 19:** If you would like to help man our exhibit please contact Charles Novak (813) 754-1399 by Feb. 9. Fair admission tickets will be mailed to members who will donate a few hours of their time to talk with the public about growing rare and tropical fruit.

\* \* \* \* \*

**Tampa Bay RFCI Board of Directors Election in March:** If you are interested in serving on the Board of Directors please contact a member of the Nominating Committee: Bob Heath (813) 289-1068, Thom Scott (813) 933-1144 or Jerry Amyot (813) 754-8709. Directors serve a one-year term. The Board meets monthly or at such times as deemed necessary. The Board is responsible for the policies, finances and direction of the Chapter. 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 will be elected at the March meeting by a majority vote of the membership present and voting.

\* \* \* \* \*

### Welcome New Members:

Carlos & Felma Basilio  
Diann Wilson

Clearwater  
Bartow

Da Wane Terrell  
Dwight Mahoney

Land O' Lakes  
Odessa

\* \* \* \* \*

**Grafting tape, knives and Parafilm** are available for purchase by members who would like to graft their own plants. **RFCI Polo Shirts** (\$15) are also available. Contact Charles Novak.

**From the President**  
Charles Novak

I want to thank the following members for helping with the January meeting workshop: Adam Zaidan, Jimmy and Sally Lee, Bob Heath, Al Hendry and Paul & Mary Ann Branesky. Also, thanks to Dwight Mahoney for the information on 'vertical growing'.

It's hard to believe it's Citrus Tasting time again at the Florida State Fair. This event is on Sunday, February 11. We need your help to make this event a success. If you have citrus fruit to donate, would like to help with the Citrus Tasting or volunteer to man our horticulture exhibit please contact me.

If you want to save your Citrus trees from Citrus greening, try planting a guava tree by each of your Citrus trees. After four years of research, scientists from the Southern Research Institute on Fruit trees (in Vietnam) and other nations like France, Australia, and Japan found that terpenoids, a substance present in guava trees, kills the insects causing the greening disease. (Story from Thanh Nien News, Jan. 5, 2007) Let's hope this is the answer to Citrus greening. As I don't want to lose all my Citrus trees I'll give it a try. By the time you read this newsletter I hope to have guava trees planted by most of my citrus trees. The Florida Department of Agriculture said that as of December 16, 2006 greening has been confirmed in 12 counties, including St. Lucie, Martin, Palm Beach, Broward and Miami-Dade.

**Scheduled Speakers/Events:**

**February 8 - 19** Horticulture display at the Florida State Fair (manned by members)  
**February 11:** Citrus Tasting at the Florida State Fair. **No regular meeting.**

**WHAT'S HAPPENING**

Jan-Feb 2007

By PAUL ZMODA

I continue to clear weeds from beneath specimen fruit trees. Frequently I find "killer snails" in especially dense weed patches where it is dark, moist and cool. These fairly large, elongated, pink-shelled mollusks prey upon harmful snails – those which feed on my vegetables. I usually move these beneficial snails to my lettuce and mustard beds where they may roam and help me out.

All citrus, olives and many others received dolomite as well as 10-10-10 fertilizer to start off the new year right. Bananas received a dose of fertilizer also. Blueberries were treated to Miracle Gro acid fertilizer.

Soursops, safely ensconced within our enclosed carport, are producing fruit again – one almost 6" long now. The Ceylon olive fruit are ripening quickly. Every few minutes you will hear one drop. We must find some good ways to prepare them. Our hundreds of tamarind pods are looking good – full sized, but still green inside.

My 10 year old custard apple tree, *Annona reticulate*, is currently holding 20 nicely growing fruit. I've never had such a nice crop; in fact, I've yet to taste one from this tree. While not usually up to the quality you find in a cherimoya or sugar apple, some custard apples can be surprisingly good.

I applied for trademark status of my hybrid bunch grape "Il Primo" with the United States Patent & Trademark Office. This will protect me from others attempting to utilize the name without permission.

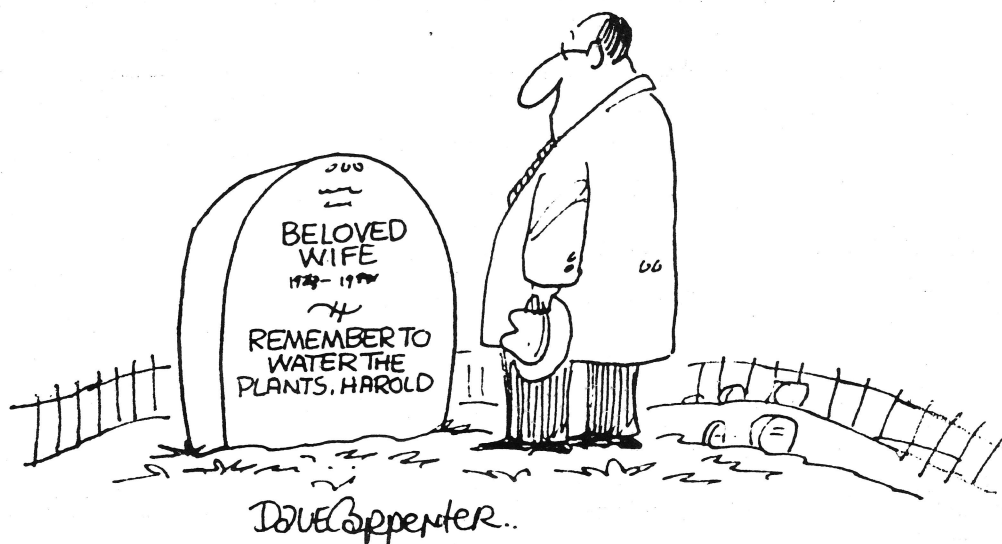
New Plantings: mustards, dandelions, bulbing fennel, cilantro, breadseed poppies and Ceylon olive seeds.

## JANUARY PLANT EXCHANGE

PLANT	DONOR	WINNER
Cabeluda	Bob Heath	Linda Brown
Surinam Cherry	"	?
Pineapple	"	?
Passion Fruit	"	Pat Cherundolo
Loquat	"	?
Cabeluda	"	B.J. Vosburgh
Cuban Oregano	"	?
Rangpur Red Lime	"	?
Carissa	"	E. Musgrave
Eugenia Confusa	"	Magella Ruby
Passion Fruit	Bob Heath	?
Rose of Sharon	Peter Dixon	?
African Hibiscus	"	Fred Engelbrecht
Pink Guava	Sal Russo	?
Red Papaya	"	Vega
Basket Asst. Fruit	Novak	Debbie Campani
Basket Asst. Fruit	"	?
Bag Citrus	"	Mayra Smith
3 Pummelos	"	?
Large Pummelo	"	?
Bag Passion Fruit	"	?
Avocado	Adam Zaidan	Linda Brown
Star Fruit	Joe Okdie	Linda Brown
Star Fruit	"	Dalane Terrell
Star Fruit	"	?
Timor Black Bamboo	"	Roberta Harris
Timor Black Bamboo	"	Judy Cimafranca
Lychee	Joe Okdie	Peter Dixon
Pineapple	Mike Brandt	?
Ginger	P. Branesky	Pat Cherundolo
Ginger	"	Dalane Terrell
Ginger	"	P. Dixon
Ginger	P. Branesky	Beth Rediccliffe
Lemon	Vega	Shane & Mayra Smith
Lemon	"	?
Lemon	"	?



Lemon	Vega	?
Citrus	"	?
Avocado	Vega	?
Ceriman "Monstrosa"	J.A. Oliver	Roberta Harris
" "	"	Shane & Mayra Smith
" "	J.A. Oliver	Sanda Worsham
Cranberry Hibiscus	Fred Engelbrecht	Tony Ferreira
" "	"	?
Black Sapote Fruit	Tony Ferreira	Sally Lee
" "	"	?
Wakiva Tangelos	Nancy McCormack	?
Kumquats	Thom Scott	?
Kumquats	James Oliver	?
Loquat	Terry Theryo	?
White Turmeric	McGauley	Sally Lee
Passion Fruit - 2 kinds	"	?
Pot of Cactus	Sonia Saceda-Bigelow	Connie Ferreira
Ficus Tree	Beth Reddicliffe	Maria Marshall
Bag Ind. River Red Grapefruit	"	?
" " "	Beth Reddicliffe	?
Pink Climber Rose	B.J. Vosburgh	S.A. Oliver
Pencil Cactus	C. Storch	?
Peperonia	Marilyn Chavez	?
Empty Pots	Vic Gamboni	?
Meyer Lemons	B.J. Vosburgh	Shane & Mayra Smith
Horse Chestnut	?	Kelley Sypher
Horse Chestnut	?	Ed Musgrave



LYCHEE CAKE WITH MANGOES

½ can lychees	4 Tbsp peanut butter
1-¾ cups flour	¾ cup lychee juice
2 tsp baking powder	2 tsp almond extract
½ tsp baking soda	¼ cup corn syrup
1 cup sugar	2 eggs
½ tsp salt	½ cup sugar

Topping: 2 Tbsp cornstarch  
 4 Tbsp sugar  
 1 cup lychee juice & water  
 ½ can chopped lychees  
 1 cup mango pieces

Butter & flour non-stick bundt pan. Drain lychees and reserve juice. Chop half of lychees. Set oven at 350°F. In large mixing bowl, sift together flour, baking powder, baking soda, sugar & salt. Add peanut butter and blend. Beat in lychee juice, chopped lychees, almond extract & corn syrup until blended. In another bowl beat eggs, add sugar and blend; fold into batter. Turn into prepared bundt pan. Bake at 350° for 30 minutes or until wood pick inserted in center comes out clean. Let cool a few minutes and remove to rack to cool.

Topping: Add enough water to remaining lychee juice to make 1 cup. Combine sugar & cornstarch in small sauce pan. Add lychee juice and mix well. Heat over medium heat until thickened. Stir in almond extract, lychees & mango pieces. Cool and serve as topping for cake.

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