



RFCI

NEWSLETTER

TAMPA BAY CHAPTER of the

RARE FRUIT COUNCIL INTERNATIONAL INC

DECEMBER 2007

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MEETINGS ARE HELD THE 2nd SUNDAY OF THE MONTH @ 2:00 PM. 1:00 PM THIS MONTH
@ THE TAMPA GARDEN CLUB, 2629 BAYSHORE BLVD, TAMPA

NEXT MEETING: DEC 9 @ 1:00 PM

PROGRAM: THIS MONTH WE WILL BE CELEBRATING OUR ANNUAL HOLIDAY PARTY & COVERED DISH SOCIAL AT THE TAMPA GARDEN CLUB, 2629 BAYSHORE BLVD. It is a covered dish potluck social and everyone is invited to bring something good to eat. We'll meet at 1:00 pm. Please note this is 1:00 pm, NOT 2:00 pm, which is an hour earlier than our usual meeting time. Also, we'll have our usual plant raffle, so bring plants to donate. We will have a door prize & wine tasting, so all you little ol' wine makers, please bring your best wine. The club will provide ham & roasted and barbecued turkey for our main course. For additional information, see below.

This is our 13th annual holiday party, so all should try to come and help us celebrate. We'll have a blast!

The Holiday Social will be at the Tampa Garden Club, Sunday, December 9. The Festivities will begin with lunch at 1 P.M. Please bring a large covered dish (salads, vegetables, casseroles, desserts, etc.) to accompany the turkeys and hams provided by the club. The club will also provide the tableware and drinks. Members are invited to bring items to donate to the free raffle (plants, small gifts - maybe an item you received but can't use, etc.). We hope to see you there! **Several Volunteers are needed to help set up for the Holiday Social.** If you are available to help, please arrive at the Tampa Garden Club at about 11:30 A.M.



Tasting Table November 2007

Coronel	Bibingka, Danish cookies	Lohn	Pecan sandies
Sawada	Pork fried rice, beef yaki soba	Bruder	Lemon cake
Shigemura	Sweer & sour pork, dessert trays	T. Scott	Dried papaya
Newcombe	Carambola strawberry yogurt	Mullen	Almond cookies
Jones	Beans/sweet potato soufflé, boiled peanuts	Savon	Chili
Nizan	Smoked eggplant salad	Foltarz	Spiced rice
Gibson	Banana-strawberry bread	Lee	Brownies
Gamboni	Mexican chicken casserole	Musgraves	Starfruit, marble cake
Terenzi	Artichoke mushroom cheese squares		
Novak	Pepperoni pasta vegetable salad, tropical cheese spread & crackers, Pumpkin nut bread w/pecan pumpkin butter, carambolas, Juices		

And many other delicious edibles not listed on the sign-up sheet. **Thanks** to everyone who donated to the Tasting Table.

A TRIP TO HAWAII

by BOB CANNON

Bob Cannon has had a fruitful life! He was the editor of the Miami RFCI Tropical Fruit Magazine for about a decade back in the golden years, which he says makes him feel old. He also worked with Bill Whitman on his book "Five Decades of Tropical Fruit" with his ex-wife Donna Cannon. He was also president of the Sarasota Fruit & Nut Society for 3 terms and for many years he was the youngest person in the Miami RFCI, as he joined in high school. Even when he & his wife got into their 20's & 30's, they were still called "the kids", all of which allowed for his interest in what he calls the natural world. Growing up in south Florida, being a Florida native, allowed him to have a little more exposure to tropical fruit than the average person. Bob also originated the internet for the Miami RFCI and the Tropical Fruit News to promote the organization and give a little more to their membership. In addition to the educational side of the internet, he has the product side with plants and books and such. He is also making some DVD's on grafting and other propagation methods for rare fruit. Bob's most recent presentations have been on antioxidants, tropical fruit and citrus replacements due to citrus canker and citrus greening, but because he had originally been to Hawaii, he was requested to present the Hawaii slide

He spent most of his time in Hawaii on the island of Kauai which is the westernmost island of the large islands. Kauai is crumbling into the sea and will be completely gone in the next 10,000 to 20,000 years. It still leaves us with plenty of time to explore it. One thing they told him when he arrived there was, "Bob, there is red mud." People have two kinds of clothes in Hawaii, clothes that are stained red and clothes that you haven't worn yet. He found out very quickly that it was true. Even his tennis shoes came back stained red. It is an island with no volcano activity because the volcano has moved to the east. The northeast side of the island, if you look to the west, in the background is Mount Mayalaya which is the wettest place on earth. The entire time he was there, he could see rain clouds over the mountains.

His host picked him up at the airport and said, "We're having a health day at the plantation so we have to go right out."

Bob showed us a slide of his host's back yard. We could see in the lower center of the picture a beautiful waterfall. We could also see some Hawaiian geese. The Hawaiian islands have more introduced species of wildlife than any other state. Geese have been bred on the island for years and have been re-introduced to the wild. The mongoose was introduced to the islands to eat rats, but they like other things better than rats, so the Hawaiian goose has almost become extinct.

Jack, Bob's host, has a pink pumelo in his back yard, which was Bob's first introduction to the pink pumelo. He also had his first contact with a full grown producing breadfruit tree. Jack would cut the breadfruit in half and lay it on the coals of the barbecue pit where it would cook till morning and at that point, it would be done and they could eat it as a vegetable. Bob also ate breadfruit chips, which he described as an interesting taste and very large chips. He indicated that over there he met up with something new which he described as an alien life form inside a fruit that he opened. When he saw it, he wondered if it would leap out and grab him or something. Actually it was only an elephant apple and that's the way they look. It was the first elephant apple he had ever eaten but the flesh was too tart and sour for his taste. He said at that point what he needed was a miracle fruit.

Bob showed us a slide of the clove flower. When you buy cloves in the store, what you get is a small dried flower bud. The little clove fruit is like almost any other *Eugenia*. It has a pretty flower if you let it open. Bob indicated it was too cold in Florida to grow cloves, but it would make an excellent landscape plant.

Another fruit he had for the first time when he was there was the santol. The trees were seedlings, maybe 50' tall, growing alongside a creek, and any seeds Bob got were down next to the creek. He had slides to show us some of the trees growing on Jack's property, such as the lipstick tree or anato. The seeds look like a rambutan but

when you open them, there's little hard red seeds which feel kind of waxy. The anato is used to color rice. Jack has several varieties of rambutan (but Bob said he would prefer the lychee or longan) and a couple of varieties of loquats. The loquat is not really tropical and it can hardly be considered rare. It's grown up into the Carolinas and they are grown in Hawaii where fruit flies are a real problem. If there's anything they have in quantity in Hawaii, it's fruit flies. Fruit are bagged and ripe fruit are sold at a good price in Japan.

Bob had several slides of the landscape and the beautiful hilly countryside. They were up about 4000 ft when he took the pictures and being a flatland Floridian, the mountainous country was a little unnerving. It was really beautiful but there were fewer trees than you would expect due to

hurricane damage and erosion, this being the wettest place on earth. But Kauai is called the garden island and the grand canyon of the Pacific. When it rains, there are literally 100's of little waterfalls.

Bob had a slide of a papaya grove, of a laboratory gene modified papaya which has escaped the lab. So far it has been confined to Hawaii. Japan will not import papayas from Hawaii for fear of the gene modified papaya getting loose in Japan. Bob refused to bring papaya seeds back, to prevent the gene modified papaya getting loose in Florida.

He closed by saying he was amazed by the number & variety of fruit grown on the Hawaiian islands.

WHAT'S HAPPENING

Nov-Dec 2007

By PAUL ZMODA

I visited the Buddhist temple in Palm River one recent sunny Sunday. I don't know much about the place or the fine, friendly people who host a bazaar of sorts each Sunday, but I enjoyed my stop there.

This weekly festival is attracting quite a crowd these days and I can see why – the food! That which I was able to sample and buy was outstanding: fried bananas, papaya salad, squash curry over rice, eggplant stew and lots more.

You can purchase fruit, vegetables and herbs from stands so you may make some really tasty dishes yourself. Examples include bitter melons, tiny eggplants, Thai basil, pommelos, persimmons and very hot chili peppers.

You will also find potted plants for sale such as chili peppers, katuk, papayas, Thai basil (which has a nice licorice taste) and lemon grass, among others.

While there, I traded a potted Ceylon olive seedling for a potted Thai olive seedling, a different plant altogether. The cured fruit of this Thai olive was quite good; right now, I have no idea what this fruit is, actually.

Our honey beehive is now vacant – the colony grew very large and then swarmed away to who-knows-where.

My new bunch grape hybrid "Il Primo" has been accepted and is now listed in the National Grape Registry. See it online at NGR.UCDavis.edu.

New plantings: bananas, peas.

NOVEMBER PLANT EXCHANGE

PLANT	DONOR	WINNER
Passion Fruit	Bob Heath	Teresa Klingler
Papaya	"	Betty Bruder
Pineapple	"	R. Harris
Cabeluda	"	C. Gamboni
Loquat	"	?
Red Sugar Apple	"	R. Harris
Carissa	"	Teresa Klingler
Chaya Spinach	"	Mary Westland
Rangpur Red Lime	Bob Heath	Ron Shigemura
Blackberry Jam Fr.	Bob Heath	C. Gamboni
Jackfruit	Mike Brandt	Ron Shigemura
Jackfruit	"	Sally James
Red Grape	"	Ed Andrews
Red Grape	"	?
Rose Cactus	Charles Novak	Beverly Millar
Rose Cactus	"	Elva Kennis
Rose Cactus	"	Bob Heath
Surinam Cherry	"	Ed Andrews
Surinam Cherry	"	R. Harris
Surinam Cherry	"	B. Brown
Surinam Cherry	"	?
Bag Citrus	Linda Novak	A.J. Scharett
Bag Citrus	"	Teresa Klingler
Bag Citrus	"	?
Bag Pummelo	"	B. Brown
Bag Pummelo	"	Lohn
Carambola Fruit	Linda Novak	?
Longan	James Lee	Judith Champagne
Avocado	"	Judith Champagne
Passion Fruit	Bill Brown	Teresa Klinger
Passion Fruit	"	Logan Randolph
Passion Fruit	"	Amanda Tarkansan
Queen Palm	"	?
Banana	"	?
Banana	"	?
Mexican Sunflower	Roberta Harris	Logan Randolph
Mexican Sunflower	"	Linde Lowe
Spineless Prickly Pear	"	?
Yellow Datura	Judith Pope Champagne	Sonia Saceda Bigelow
White Grapefruit	Cris Andrews	Joseph Divan
Sweet Tamarind	"	?
Hibiscus White	"	?

PLANT EXCHANGE continued

PLANT	DONOR	WINNER
Queen Palm	Judith Cimafranca	Vic Gamboni
Rangoon Creeper	"	R. Harris
Red Sugar Apple	"	R. Harris
Loquat	"	Shigemura
Loquat	"	?
Curry Plant	Joseph Divan	Bill Brown
Curry Plant	"	Rose Terenzi

HOLIDAY SOCIAL

In December we celebrate the holidays with festivities, feasting, fellowship and enjoying our families and friends. This is a time to share and reflect on the year gone by, time to thank God for our blessings and the gift of living in America at this time in history. This is when we have our annual Holiday Social, time for celebrating Christmas and Hanukkah, as is appropriate. Our holiday party should be a blast with delicious foods, beautiful music, wine tasting, a free raffle with plants and presents, our botanical friends, and our featured speaker, Dr. Richard Campbell of Fairchild Gardens. Get there by 1:00 pm or come a little early and have another wonderful celebration experience with a Merry Christmas and a Happy Hanukkah.

From the President, the Board & the Editors.

 *Best Wishes* 
for the
Holiday Season
and the New Year

117. *Eugenia uniflora* - Surinam cherry, Pitanga

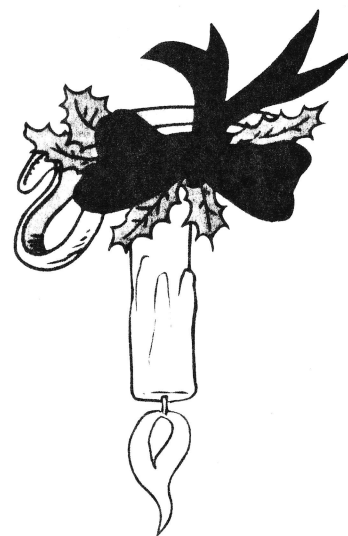
Evergreen shrub to 10 feet, native to Brazil. New leaves are wine colored, changing to deep glossy green with age. Plants will tolerate temperatures in the mid-twenties F. Its creamy white flowers are about 1/2 inch across. The eight ribbed, pumpkin-shaped fruit is about 1 inch in diameter and crimson to black in color. Pulp is eaten fresh or used for jellies. Plants are easily started by seed and will produce fruit in 3 to 4 years. These plants are also used for landscape purposes.

116. *Eugenia luschnathiana* - Pitomba

A small evergreen tree to 25 feet, native to Brazil. Its glossy, leathery leaves are about 3 inches long. Thin-skinned fruit is orange-yellow in color and about 1 inch across. Yellow pulp is eaten fresh or used in jellies and preserves. The flavor is sweet to sub-acid. Plants are propagated by seed.

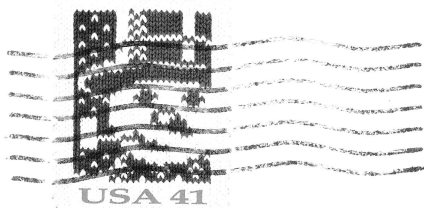


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FIRST CLASS MAIL



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