



RFCI

NEWSLETTER

TAMPA BAY CHAPTER of the

RARE FRUIT COUNCIL INTERNATIONAL INC

JULY 2008

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

PRESIDENT: FRED ENGELBRECHT

WEBSITE: www.rarefruit.org (CHARLES NOVAK)

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

NEXT MEETING: JULY 13

PROGRAM: OUR SPEAKER FOR JULY WILL BE ANTHONY VALENZA, WHO OWNS AND OPERATES THE OLIVE BRANCH TREE FARM IN GAINESVILLE, FL. As you might expect, he will be speaking about olive trees and how to grow them in Florida. He will bring with him a number of olive trees for sale, so this is your opportunity to obtain a quality olive tree. We will also enjoy our fabulous tasting table, great plant raffle & farmers market, as well as interesting camaraderie. The meeting will begin at 2:00 pm, Sunday, July 13 at the Tampa Garden Club. Come and enjoy.

NOTES FROM THE PRESIDENT

We enjoyed an informative session the last meeting with demonstrations of grafting, air laying, setting up a misting bed and even a cooking demonstration by Jimmy Lee (what a treat!).

I would like to thank all the participants, Charles Novak, Adam Zaidan, Jerry Amyot, Sally & Jimmy Lee and Al Hendry. These experts demonstrated the correct techniques which will help us succeed.

We also had an interesting brief history of our club from Jud Newcomb, who is one of the original founders of the Rare Fruit Council International, Tampa Bay Chapter. The club's membership has grown tremendously, in no small measure by the excitement created by the proactive members and their innovative programs.

Our next meeting will feature a speaker on cultivating olives here in Florida – the last time I saw olive trees was in Morocco in almost desert conditions. I am curious about how olives are grown here. Don't miss it.

Programs/Events:

July 13:	Anthony Valenza, Olive Tree Branch Farm
Aug. 10:	Ray Jones: Fruits of Brazil
Sept. 14:	Chris Rollins; Fruit & Spice Park
Oct. 11-12:	USF Botanical Garden Fall Plant Festival

A special 'Thanks' to all the members who helped with the program at the June meeting.

Fourth Fruit Photo Shoot Contest: The winning photos will be decided by a vote of the general membership at the July 13 meeting. Please attend the meeting and vote for your favorite fruit photo.

THE HISTORY OF THE RARE FRUIT COUNCIL OF TAMPA BAY

(AS TOLD BY P. JUDSON NEWCOMBE)

By Verna L. Dickey

At the June 8, 2008, meeting of the Rare Fruit Council of Tampa Bay, Judson Newcombe was presented with a Certificate of Appreciation and given a lifetime membership in the Council. As he accepted his recognition, he recounted this information about the history of the Council:

He moved to Tampa from Illinois in 1970 and wanted to grow rare fruit trees but didn't know who to contact. One of his students at USF told him about Bill Lester, a teacher at Greco Junior High School in Tampa, who was also interested in rare fruit. He contacted Bill and they decided to fly to Miami and attend a meeting of the Rare Fruit Council in Miami.

Judson and Bill decided to start a Rare Fruit Council in Tampa and advertised for a meeting on December 3, 1978, in the Community Room of the Tampa Federal Savings and Loan building on 56th Street in Temple Terrace (which is no longer there). The following people attended that first meeting with Judson:

**Modesto Arencibia from Tampa
Bob and Theresa Heath from Tampa
Fay and Bemis Gordon from Brooksville
Joe and Jane Constantine from Tampa
Jim and Kathee Mercer from Clearwater
Walter and Helen Ellis from Tampa
Bill and Nancy Lester from Tampa**

The second meeting was held at the Constantine's home in Lake LeClare and the Council met there for the first 2-3 years. After that, meetings were held at the Hillsborough County Extension in Seffner. Then a house was purchased in Thonotosassa where they met for several more years. Then meetings were held at USF until about 2 years ago when they were moved to the Tampa Garden Center on Bayshore Boulevard where they are presently.

Judson said he watched the Rare Fruit Council grow like watching a child grow up, until it evolved into standing on its own.

(P. Judson Newcombe has a Ph.D. in Communications and taught at Northwestern University in Illinois before coming to teach at University of South Florida in Tampa. He retired 15 years ago and lives in Tampa.)

Events of Interest

July 12 & 13 USF Botanical Gardens Tropical Plant Fair. Saturday 10 am – 4 pm, Sunday 10 am – 3 pm. Lots of fruit trees, blooming tropicals & exotics. \$4.00 admission.

July 19 & 20 Jene's Tropicals, 6831 Central Ave, St Pete. 12th Annual Tropical Fruit Tasting. Free admission. Exotic fruit from around the world to taste & for sale.

JUNE PLANT EXCHANGE

PLANT	DONOR	WINNER
Pineapple (Abacca)	Bob Heath	Marilyn Whitfield
" "	"	Tony Ferreira
Surinam Cherry	"	Teresa Klingler
Chaya Spinach	"	Elva Kenny
Beauty Berry	"	?
Cabeluda	"	Alison Kane
Passion Fruit	"	Camille
Cuban Oregano	"	?
Rangoon Creeper	"	Kathleen Johnston
Passion Fruit	Bob Heath	Mary Lohn
Pineapple	Paul Branesky	Shellie Sweet
Pummelo White	Vega	Lohn
" "	"	Sanda Worsham
" "	"	Joyce Satmary
Guiana Coconut	Michael McDuffie	Larry Satmary
" "	"	?
" "	"	?
Passion Fruit Purple	Vega	David Malaxel
" " "	"	Mark Savon
" " "	"	Lillian Smoleny
" " "	"	Zmoda
" " "	"	?
Citrus unknown	"	?
Tomatoes small	L. Smoleny	?
Fig (Alma)	Tony Ferreira	?
Black Sapote	"	Teri Worsham
4 Vanilla Orchids	Logan Randolph	Sanda Worsham
Beauty Berry	Ed Musgrave	Teresa Klingler
" "	"	Marilyn Whitfield
" "	"	Janice Shindle
White Sweet Potato	Stephanie Fischetti	?
Surinam Cherry cuttings	Larry Satmary	?

MEMBERS CORNER:

Wanted: Mango seeds needed for rootstock (to use at propagation demonstrations).

Please save your mango seeds, bring them to the club meeting and give them to Charles Novak.

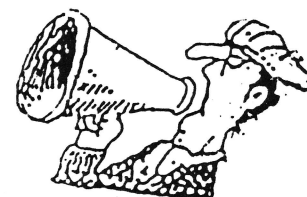
For Sale: Trailer. Can be used for landscape business or hauling.

Size: 5 feet by 10 feet. 24 inch high steel sides and front. Drive-on rear gate.

Wood Floor & Solid steel frame. Price: \$850.00 or best offer.

Charles Novak (813) 754-1399

Plants for sale: Large lychee \$60.00, large jaboticaba & other assorted plants. Contact Mike Brandt 813-610-0207.



Watering

The use of water to maintain growth in potted plants is seldom efficient. The main difficulty is that the gardener is unable to water as regularly, and in the correct quantities, as the plants ideally need. A number of automatic and semiautomatic systems are available, but their operation is only as effective as the equipment and its setup.

For propagation, water is necessary for evaporation, so increasing the level of humidity; it is also required to maintain the turgidity both of a cutting without roots and of a plant by normal uptake by the roots.

Moisten freshly potted seedlings and rooted cuttings with tepid water. Avoid cold water, which will only check growth and lower soil temperatures. If the local water is hard, it is better for the plants to use rainwater.

Place a tank of water in a greenhouse where it will be warmed to the ambient temperature. The tank of water has the further advantage of providing an evaporating surface, which will help to maintain high levels of humidity in the greenhouse.

The biggest problem facing the gardener is knowing when sufficient water has been

applied. To gain experience use a minimum number of pot types and sizes, and as far as possible stick to one compost formula so that experience of these limited conditions will improve watering technique.

Watering from above with a rose, attached either to a watering can or a hose, will give a light rate of application. This helps prevent severe caking of the compost and so enhances penetration and free drainage. Water little and often, allowing the water to drain each time it reaches the rim of the pot or seed tray.

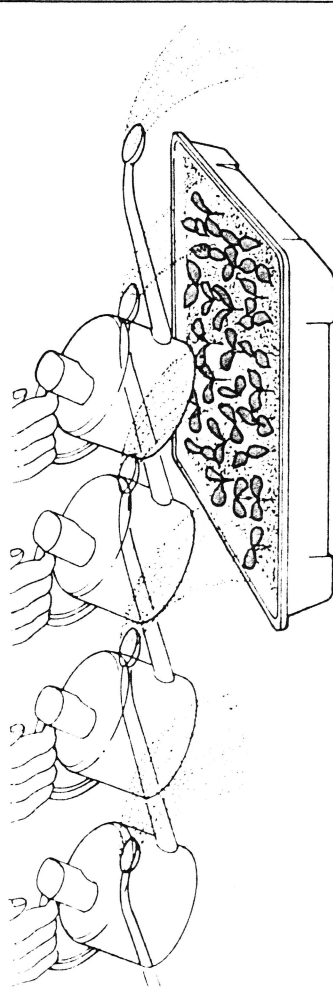
Watering by a capillary system is usually an advantage to the gardener because it is difficult to overwater, although undue drying due to poor capillary contact may prove a problem until experience is gained.

Capillary systems depend either on a proprietary matting, usually made of felt or fiberglass, or on a sand base. The former is easier to set up, but sand provides a more reliable contact. Line a tray that has raised sides with polyethylene sheeting. Puncture the polyethylene several times in a line around the sides within $\frac{1}{2}$ in of the required surface level. Fill the recess with fine sand and

pour water over it. The holes will ensure the water does not reach higher than $\frac{1}{2}$ in below the surface level of the sand.

Make sure that any containers are set firmly onto the capillary bed so that the water can pass into the pot or seed tray without undue hindrance from air space between bed and compost.

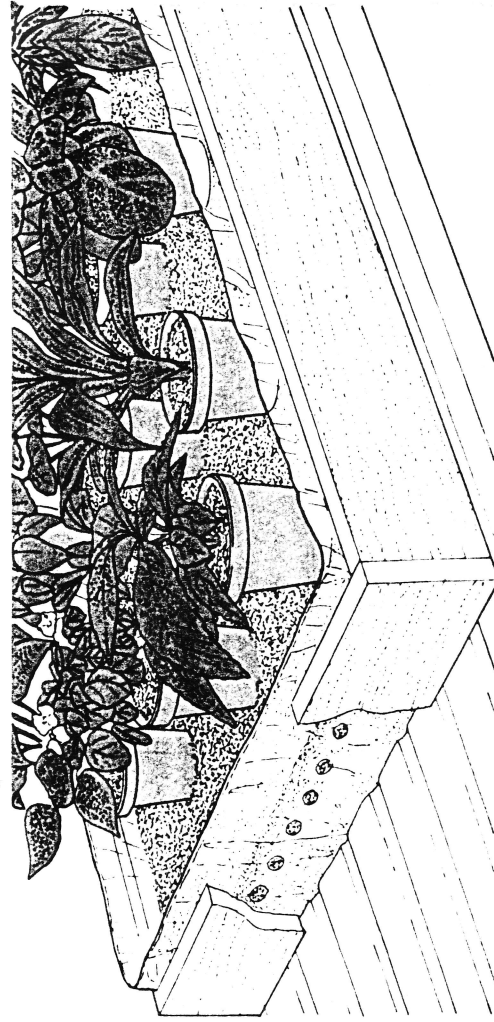
WATERING FROM ABOVE THE COMPOST



Use a watering can with a fine rose. Start pouring the water away from the container. Direct it over the compost once

an even flow is attained. Move the watering can away from the container before stopping the flow of water.

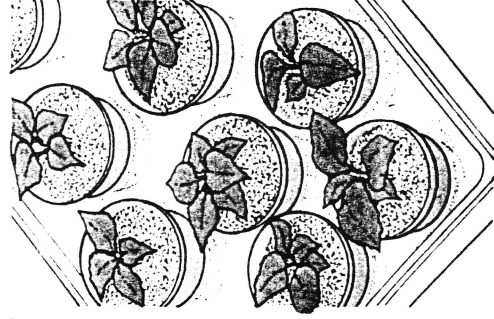
Four methods of watering by capillary action



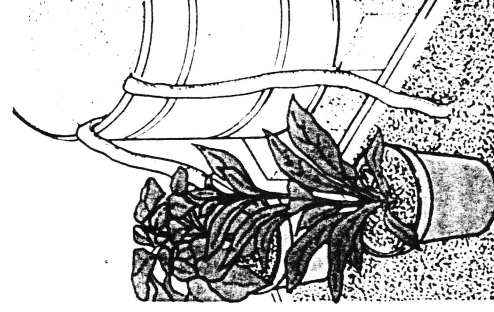
Choose a tray with raised sides and good drainage. Line it with polyethylene sheeting. Stab holes in the

sheeting about $\frac{1}{2}$ in below the required surface level. Fill the recess with fine sand and water to the top. Set

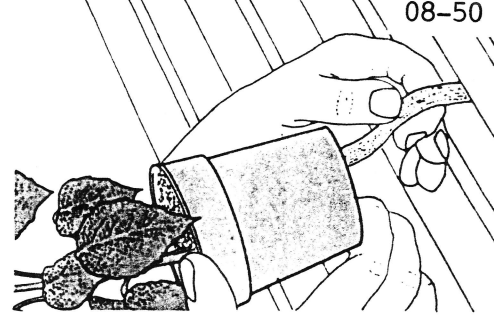
the containers firmly on the capillary bed so there is no air between the bed and the compost.



Stand the containers in a shallow bath of water. When thoroughly wet, remove and leave to drain.



Push one end of absorbent tape into a bucket of water. Lay the other end on some peat under the plant pots.



Thread absorbent tape into the bottom of a container. Place with the tape hanging into some water below.

WHAT'S HAPPENING

Jun-Jul 2007

by PAUL ZMODA

We've never had so many white sapotes before; all four varieties produced fruit this year. Some are as large as softballs, holding up to 5 large seeds within. These fruits will ripen on the tree and then fall to the ground with a "splat". To keep them intact for eating, I give them a slight squeeze daily. If any yield to the slightest pressure, they are clipped from the tree and allowed to finish ripening indoors. When ripe, white sapotes have yellow skin and a smooth, soft light yellow flesh having a pleasant aroma. After a first taste, most folks will say, "This is good." They make excellent desserts. One that I made recently: in a bowl put a square of home made flan. Add slices of white sapote and a scoop of soursop ice cream. Dribble some aged balsamic vinegar on top and enjoy.

We are seeing a really large crop of pineapples maturing. This was also the best year for our tamarinds. Not only did we get a large number of ripe pods to eat, but all were first rate because they were ready before any rains came to spoil them.

I potted up dozens of seedlings and rooted cuttings.

New plantings: Yardlong beans, okra, grapevine, white sapote and peach seeds.

Tasting Table

June 2008

Coronel	Mango bread, pound cake	Branesky	Cantelope drink
Johnston	Blu-strawberry delight	Zmoda	Wild plums
Kirby	Pumkin fritters	Ferreira	Potato salad
Topping	Oriental noodles	Sweet	Brownies
Musgraves	Banana pudding	Kennis	Cantelope
Woolheater	Macaroni & cheese	LaValette	Peanut pastries
Klinger	Coleslaw	Terenzi	Tirimisu
Savon	Deviled eggs w/jalapeno	Whitfield	Chicken
Lee	Stir fry fruit & vegetables		
Sawada	Chicken & rice, watermelon, assorted Japanese cakes		
Shigemura	Lemon cake w/strawberries, Key lime-berry tarts, health grains & rice, pork roll w/black bean-pineapple salsa		
Novak	Tropical cheese spread w/crackers, mango-kiwi salsa w/chips, Mango coffee cake, juices		

And many other tasty treats not listed on the signup sheet. Remember to ask for your free plant exchange ticket for you donation to the Tasting Table.

Recipe of the Month: Key Lime Cake (Ana May)

1 1/3 cup sugar	5 eggs
1 3oz. package lime jello(sugar free is oK)	1 1/3 cup cooking oil
2 cups all purpose flour	3/4 cup orange juice
2/3 tsp salt	1/2 tsp vanilla
1 tsp baking powder	1 tsp lemon extract
1/2 tsp baking soda	



Combine all dry ingredients in a large mixing bowl. Add eggs, oil, juice, vanilla, and lemon extract. Mix well. Pour into a 9X13X2" pan. Bake for 25 minutes in a 350° oven. Remove from oven and let stand for 15 minutes. Prepare the topping by combining 1/3 cup lime juice and 1/3 cup powdered sugar. Prick the cake all over with a fork and drizzle the topping over it. Cool overnight. Serve with whipped cream (or prepared whipped topping like Cool-Whip).

A GUIDE TO TROPICAL FRUIT TREES & VINES continued...

126. *Syzygium aromaticum* - Clove

Small evergreen tree to 30 feet, native to the Moluccas. Leaves have small dots on them. Flowers are yellow and about 1 inch across. The commercial spice "Cloves" consists of the sun-dried flower buds. Leaves can also be used as spice. Plants are propagated by seed, air layering and cuttings. Plants will not tolerate frost.

128. *Syzygium jambos* - Rose Apple

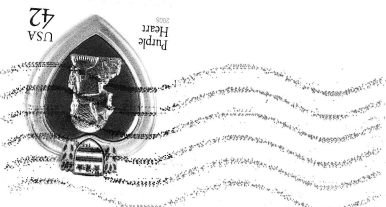
Evergreen tree to 30 feet, native to East Indies. Its thick, lance-shaped leaves reach a length of 8 inches. New growth is wine-colored. White flowers are up to 2-1/2 inches in diameter. Oval fruits, up to 2 inches in diameter, are pale pink. The sweet pulp has a rose fragrance and flavor. Fruit may be eaten fresh, but has little taste, except for the rose water flavor. It is candied or used for jellies. The Rose-apple will not tolerate much cold, but is quite drought resistant. New plants are started from seeds or by air layering.

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FWD

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