



RFCI

<http://www.rarefruit.org>

October 2010

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

Meetings are held the second Sunday, 2:00 P.M.
at the Tampa Garden Club, 2629 Bayshore Blvd.

∞ USF Botanical Garden Fall Plant Festival & Upcoming Programs and Events ∞

The USF Fall Plant Festival is an important fundraiser. Members are invited to attend, to assist in the sale, to sell plants, to enjoy the camaraderie and to visit other exhibits.

We need volunteers to help on Friday, Saturday and on Sunday.

Setup - Friday, October 8th: Our participation will begin around 2:00 PM Friday afternoon, October 8. We need volunteers to help raise tents, set up tables, and to unload and arrange plants.

Early Morning Prep - Saturday, October 9: The Botanical Garden will be open from 7:00 AM to 9 AM for our final preparations. Traffic will be one way — in the front gate and out the side gate.

The front gate will close at 8:30 AM on both Saturday and Sunday. After that time, volunteers may enter, on foot, by the south gate until 9:00 AM.

The gates will open to the public starting at 10:00 AM on both days.

See guidelines for participation on page. 10-79 this newsletter.

Saturday, October 16th from 9:00 A.M. to 5:00 P.M. - Boktoberfest Plant Sale. For more info, see: www.boktowergardens.org

Saturday, October 23rd, full-day – Club bus trip to ECHO (Educational Concerns for Hunger Organization), Ft. Myers

November 14th: Propagation Workshop at our regular club meeting

December 12th: Holiday social at our regular club meeting. Note: **Starting at 1pm.**



∞ Welcome to Our Newest Members ∞

⊗ Bobby Young of Seminole ⊗ Diane Willis of St. Petersburg

⊗ Dan Sakuta of St. Petersburg ⊗ Jordan Payne of Tampa

Gail and Rebecca Conroy of Reddington Shores

President: Paul Branesky

Editor: Gloria Sciuto; Support: Bob & Paula Heath; Production/Distribution: Charles & Linda Novak

Lesser Known Fruiting Trees for Florida – Presented by Chris Rollins, Manager of the Fruit & Spice Park

Editor's Note: Thanks to Bob Heath for summarizing Chris' talk and to Paula for typing it.

Some of these lesser known fruit trees are easy to grow and some of the fruit are very tasty. All of them described in Chris' presentation are being grown at the Fruit & Spice Park in South Florida. The entire 37 acres are devoted to fruiting trees and other edibles. On August 24, 1992, the folks at the Fruit & Spice Park decided to redo the gardens after the hurricane that devastated everything. They divided the 37 acres into various sections or geographical areas representing Asia, Africa, Pacific, tropical America and Mediterranean. The renovation is not finished. They are still working on it. The Park will have vegetables and other edibles, new signage and a two-acre lake. There won't be castles, waterfalls or trail rides, but it's going to be a great park. The gardens have completely recovered from the devastation of Hurricane Andrew in 1992.

The remainder of this article describes the trees.



Canistel (*Pouteria compechiana*) - has a very rich, butterscotch egg taste and is very popular with the natives of southern Mexico & Central America. It makes a small, compact tree and rather an obscure one for Central America. The fruit is eaten fresh and used in ice cream.



Cashew (*Anacardium occidentale*) - originally from South America; fruits in early summer. As the nut matures, the stem thickens into an apple like structure. Although not technically a fruit, the stem is referred to as a cashew apple. The cashew nut is the seed and is eaten as a nut. The apple is eaten fresh, candied or fermented. The husk that surrounds the seed contains a caustic skin irritant so use caution in extracting the nut.



Hog Plum (*Spondias purpurea*, *anacardiaceae*) - a real winner from tropical America, delicious and easy to grow but somewhat cold tender. Male and female trees flower but unpollinated female flowers produce fruit whose seeds are sterile. Cuttings root readily; even big cuttings stuck in the ground usually form roots. They exhibit a variety of colors, sizes, shapes; are eaten fresh or are used for jelly or juice.



Ice Cream Bean (*Inga* spp. *Fabaceae*) - From tropical America; bears in spring and summer. The fruit are pods with white pulp; can be eaten fresh or cooked. There are many different varieties and species to choose from so it may be hard to find the most desirable. Sometimes, they need cross pollination from different trees for good fruit set.



Llama (*Annona diversifolia*, *annonaceae*) known as *diversifolia*; delicious with pulp like a sweet custard. It is strictly a dooryard fruit and has no commercial possibilities as it splits when it ripens. It comes from tropical America and is virtually unknown outside its native range.



Jaboticaba (*Myrciaria cauliflora*, *myrtaceae*) - from Southern Brazil; may fruit up to 5 times a year. Flowers are produced on the trunk and branches, followed by an abundance of 1" black fruit, which have a sweet pleasant flavor. Fruit can be eaten fresh or used for juice, wine, ice cream and jelly.



Jujube (*Zizyphus Rhamnaceae*) - from tropical and subtropical Asia; kind of like a crab apple, medium sized, fruit, which is very pleasant to eat, can be canned, eaten fresh or dried. There are several new varieties that are larger.



Kei Apple (*Dovyalis caffra*, flacourtiaceae) - native to S. Africa; forms a dense thorny shrub with one large stiff spine at each node. Trees are male and female; both are needed for fruit, which are produced in mid-summer. The 1" yellow fruit, suggestive of apricots, are eaten fresh or in preserves or jelly. It has no serious pest here, is drought resistant and cold hardy to about 22 ° F.



Mamee Apple (*Pouteria sapota*) - one of Chris' favorite fruit; originally from tropical America. The pulp tastes like a dried apricot and has similar texture. It is eaten fresh and is used to make marmalade. Grown from seed, may take 15 or more years to fruit.



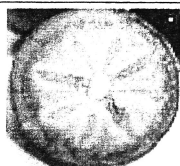
Mamey Sapote (*Paluteria sapota*) - strictly native to Central America. The flesh is orange with a custard-like texture that tastes like a sweet potato or pumpkin pie; a compact small tree that is very productive; a great dooryard fruit.



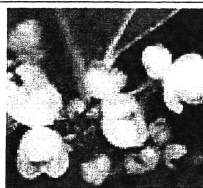
Mulberry (*Morus* spp. Moraceae) - from China and the Americas; vary widely in size and may be red, green, purple or white in color; some are very cold hardy. Chris recommends the Pakistan variety for its large size and sweet taste.



Strawberry Tree (*Muntingia calabura*, elaeocarpaceae) - from Central America, blooms all summer and tastes like cotton candy; a small but fast growing tree that fruits the first year after it's planted. The blossoms look like strawberry flowers, hence the name. The fruit is a small berry that is common in cities all over the world.



Star Apple (*Crysophyllum caimito*, sapotaceae) – Native to the West Indies and Central America; makes a beautiful little tree with leaves that are dark green on top and copper colored underneath; bears a purple fruit in March and April. The pearly white center is eaten fresh and has a melon-like flavor.



Sun Sapote (*Licania platypus*, Chrysobalanaceae) - a common fruit in Central America but not commonly grown in Florida. It has a fibrous, moist pulp and is eaten fresh. You eat the white part around the seed, not the purple part, which is insipid. It's very sweet, very pleasant. Chris warned us not to plant a seedling tree because it takes 20-30 years to get the first fruit.



White Sapote (*Casimiroa edulis*) - one of Chris' favorites; cold hardy to about 25 ° F. with 2" to 4" fruit. When it's ripe, it tastes like a creamy vanilla pudding. White sapotes are not often found in the markets because their shelf life is very short.



∞ RFCI Bus Trip to ECHO ∞
 (Educational Concerns for Hunger Organization)
 Ft. Meyers, FL
 Saturday, October 23, 2010

The bus leaves at 7:30 AM and returns about 7:30 PM. Please plan to bring a sack lunch, snacks and drinks. The club will provide bottled water. If you are planning to take the bus, we will meet at the:

Sheriff's Office parking lot
2310 N. Falkenburg Rd.

Directions - Heading south on I-75:

- Take Exit 260 onto Dr. Martin Luther King Jr. Blvd. E.
- Go 0.8 mile and turn left onto Falkenburg Rd. N.
- Go 1.2 miles (you will cross a railroad track). The parking lot will be on the right side of the road.

For information or to inquire about available seats on the bus, please call Sally Lee at (813) 982-9359.

∞ September's Tasting Table ∞



Thank you to the following folks for their tasty offerings and to those who did not sign the sheet. Members who donate food may receive a ticket for the raffle.



Fanpop.com

Name	Item	Name	Item
Lohn	Brownies w/nuts and caramel	Coronel	Bibinka
Johnston	Plum upside down cake	Lee	Muscadine grapes
Vega	Chicken and yellow rice	Scott	Red seedless grapes
Frankland	Pineapple upside down cake	Harris	Pineapple crisp
Davies	Turkey meat balls w/pasta & sauce	Scott	Three-bean salad
McClosky	Cucumber and tomato salad	Rubenstein	Eggplant casserole
Maranto	Blueberry/chocolate muffins	Lavalette	Macaroni dish
Ferst	Cheese/crackers	Ferreira	Mango slices
Terenzi	Mocha Brownies	Young	Fruit
Levesque	Starfruit	Whitfield	Roasted chicken
Clarke	Tropical punch	Shigemura	Fruit plate, giant corn & pork stew
Branesky	Rice & fresh beans & coco hot milk	Sawada	Tabbaleh, Japanese beef stew
Elliot	Shrimp noodle salad, carrots with raspberry dressing		
Novak	Coconut crème dessert, guava-banana nut bread, tomato-lime dip/chips, juices		

∞ What's Happening ∞

by Paul Zmoda

Let's discuss pest control. What can you do when opossums, raccoons, squirrels and fox feast on your prized fruits when you are away or sound asleep? I realize this is a touchy subject. But many of you have waited literally many years to get a taste of sweet musadine grapes, peaches, persimmons or a promising crop of pecans, and you are at your wit's end because you wake up and go to inspect your crop. What was there yesterday is now gone.

First, take heart. You are not alone – especially you growers who happen to live at the woods' edge as I do. There are remedies, but they take diligence. Your choices include trapping; firearms; exclusions, such as electrical or other fencing; guard dogs (or kids); repellants and others.

Traps

Especially vulnerable fruits, such as mangoes, grapes, nuts, peaches, plums and others demand a pre-emptive approach, namely, traps. Live-trapping is very effective but do not wait until the crops are ripening to begin. If you wait until then, the battle is lost. Instead, trap year round to keep mammal populations as low as possible. When fruits ripen, increase your efforts. I use live traps from Hav-a-Hart, Tomahawk, Safeguard and others, including homemade ones.

Since we are not supposed to relocate wild animals, disposal may be a problem. However, if you haul them off 5 or 6 miles to a less inhabited area, they probably won't come back. Extermination is another solution. If you do decide to exterminate, be sure to get a rabies vaccination to protect yourself against handling wild animals.

I use whole, roasted, unsalted peanuts to trap squirrels. For raccoons and opossums, I use marshmallows, sardines, or fried chicken bones. Fish heads and any kind of meat are good also.

Firearms

Whenever I can, I wake up at 1:00 A.M. and 3 to 5:00 A.M. with my trusty Benjamin-Sheridan air rifle, which I've fitted with a laser sight. I patrol the orchard slowly and quietly for at least 20 minutes.

Repellants

I've found that repellants offer only fair success. I buy quarts of chili pepper hot sauce and sprinkle it around prized specimens. Human hair from barber shops also reportedly works.

Exclusions

For smaller plants, wire cages augmented with electric fencing, can be most effective. I still lose an awful lot of fruit, but I can't imagine my yield if I had decided to do nothing!

New plantings: purple pole beans, tea shrubs, red Ceylon peach, pawpaw, drying tomatoes, Chinese pumpkin, dill and cilantro.



Copied from <http://en.wikipedia.org/wiki/Raccoon>



September's Plant Exchange



Members who donate plant(s) may receive a ticket for the raffle.
Thank you for your donation.

Plant	Donor	Winner
Yucatan sugar apple	Bob Heath	Tony Ferreira
2 Carrissa	Bob Heath	John Ritter, Keith Kirby
2 Pineapple	Bob Heath	James Oliver, Jan Elliot
2 Loquat	Bob Heath	Rose Frankland, Paul Zmoda
Orangeberry	Bob Heath	James Oliver
Rosemary	Bob Heath	---
Papaya	Bob Heath	---
6 Sweet potato	Bill Vega	Carol Gamboni
12 Peas	Bill Vega	Carolyn Haack
2 Sugar cane	Bill Vega	---
6 Potato vine	Bill Vega	---
8 Banana	Bill Vega	Carolyn Haack, Provencher
3 Praying hands	Coronel	---
3 Rosemary	T. Scott	Roberta Harris
Papyrifera (Tetr)	Charles Novak	Roberta Harris
Blackberry	Charles Novak	Provencher
Raspberry	Charles Novak	---
Guava	Charles Novak	Bob Heath
3 Lalot	Ed Musgrave	Carolyn Haack
Surinam cherry	Ed Musgrave	---
Cardboard palm	Ed Musgrave	Provencher, Ian
2 Papaya	Jim Lee	---
Lemongrass	Paul Branesky	---
4 Jackfruit	Paul Branesky	B. Gerstein, J. Ritter, V. Gamboni, S. Krosiak Jr.
Banana Raja Pur	James Oliver	B. Vega
Lilac crepe myrtle	Rose Franklin	---
Papaya	Newcombe	---
Plumeria	Newcombe	---
2 Papaya	Bob Gerstein	Haack
Lemongrass	Julene Clarke	Provencher
Dragon wing begonia	Patty McCloskey	Roberta Harris
Papaya	Keith Kirby	Steve Krosiak
Guava – ruby red	Keith Kirby	---
Fig – Genoa	Tony Ferreira	Roberta Harris

Plant	Donor	Winner
Spiderwort	Freda Dexter	---
Peacock ginger	Lowell Dexter	---
6 Ginger – butterfly	Lori Mevento	Roberta Harris, Betty Gerstein
Yellow guava	Michal Nizan	Mike Sweet
Turmeric	Susan McAveety	---



Nw_photoguy

∞ GUIDELINES FOR PARTICIPATION IN THE OCTOBER USF PLANT SALE ∞



Il_coco

It's that time of year again, folks. Please be sure to read the rules if you plan to participate in the sale.

- Each member selling plants must submit a manifest listing their plants and prices. This manifest must be given to a designated member for verification.
- Each plant must have a label with the name of the plant, the price and the seller's initials. It would be helpful if the seller puts a color slash or dot on the label for easy identification.
- The USF Garden gets 10%, the club gets 20%, the seller gets 70%. Price your plants accordingly.
- **Please note that members cannot sell citrus plants, non-fruiting plants or herbs.**
- Sellers are responsible for their plants and if unable to be there both days of the Sale, they should ask a member to handle their plants for them.
- Sellers should not lower the prices of their plants without advising the designated member before changing the price on the manifest.
- Members selling plants should be willing to help unload and load Ray's truck and help with the setup and breakdown of the sales area (if physically able).
- When the Sale is over on Sunday afternoon, sellers will inventory their unsold plants, enter on their manifests the number of plants that remain unsold and then submit their manifests to the designated member. Members should then remove their unsold plants.

Members Tagging Plants:

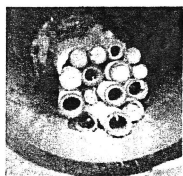
- During the Sale, members who want to purchase Ray's plants may do so at the regular price listed. Plants purchased at the regular price should be placed in the club's 'designated area' until members can take them home.
- If 'working' members wish to purchase plants at a discount after the Sale, they may do so by tagging their selected plants **after 2 P.M.** on Sunday. Plants must not be removed from the sales area as they are still available for purchase by the public until the end of the Sale. Plants may not be tagged prior to 2 P.M. and placed in the area behind the cashiers or elsewhere. The tagging of plants is done by tying brightly colored flagging tape on the plants. Please write your name on the flagging tape.
- Only after the final inventory of Ray's plants has been completed on Sunday can members move their flagged plants from the sales area and pay the designated person for the plants.

We would like members to follow these guidelines to avoid misunderstanding, confusion and errors.

How to Make A Bamboo Bee Nest

by Stacey Irwin

While it may seem a little scary to invite bees into your backyard, just remember that you are helping to increase a population of essential cross-pollinators. Building a bamboo bee nest can be simple.



Here's what you need to build your bamboo bee nest:

- One bamboo reed about ¼ inch in diameter
- Sharpened pruning saw
- Twine

To make your bamboo bee nest:

1. Cut the bamboo reed into 6 inch lengths. (Be very careful to not crush the open ends.)
2. Bundle the cut lengths of bamboo and tie them together with the twine.
3. Place the bundle of bamboo in-between tree branches so it will be secure. The trees will add additional shelter for the bees.

Copied from <http://blog.greenearthbamboo.com/20100721/bamboo-crafts/how-to-make-a-bamboo-bee-house-or-nest/>



9200 661 621 930

P. JUDSON NEWCOMBE
314 DEER PARK AVE.
TEMPLE TERRACE, FL 33617

FIRST CLASS MAIL



Tampa Bay RFCI
2812 N. Wilder Rd.
Plant City, FL 33565-2669

THE END OF THE LINE

14. *Chrysomelidae*: 13 spp.

527-534