



# RFCEI

<http://www.rarefruit.org>

December 2010

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

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



## 2010 HOLIDAY SOCIAL



*Please join us for the annual RFCEI Holiday Social.*

*Sunday, December 12, 2010*

**1:00 P.M.**

*Tampa Garden Club  
2628 Bayshore Blvd.  
Tampa, FL 33629*

*Please bring a covered dish (salads, vegetables, desserts, etc.)*

*The Club will provide the turkeys, ham, tableware and drinks.*

*Please bring an item to donate to the free raffle (such as, plants, small gifts - perhaps an item you received but can't use).*

*Several volunteers are needed to help set up.*

*If you are available to help, please arrive at the Tampa Garden Club about  
11:30 A.M.*

President: Paul Branesky

Editor: Gloria Sciuto; Production & Distribution: Charles and Linda Novak



10-90



## Welcome to Our Newest Members



⊗ Carmen O'Neale of Brandon ⊗

⊗ Julie Badias of Odessa ⊗

⊗ James & Alice Gray of Brandon ⊗



## ∞ What's Happening ∞

By Paul Zmoda

In past issues, I've enlightened our readers on the benefits of one non-native introduced species – the love bug. *Plecia nearctica* has proven to me that it is a valuable pollinator of some fruiting trees, especially native plums and chestnuts.

There is another exotic, noxious species that has some redeeming value. It is the hard-to-eradicate plant – the Brazilian pepper (*Schinus terebinthefolius*). Believe it or not, Brazilian pepper fruits are quite edible and tasty as well. In fact, these dried drupes are often found in whole black pepper mixes that are meant for grinding as a spice. The flavor of Brazilian pepper is fruity and pleasant. It goes well in meat dishes, such as barbeque ribs, stews, sausages and other items, I'm sure.

To use them, harvest the fully colored fruits and dry them for use. Since *S. terebinthefolius* is in the Anacardaceae family – which includes the irritating poison ivy and cashew – I always advise tasting a wee bit, first, to see if you react to it. Please do not plant the seeds. We have way more than enough Brazilian peppers growing in our state to go around.

On November 2<sup>nd</sup>, Election Day, I was listening to the radio. Not for election news, but to hear two of our own members talking about backyard fruit growing. Sally Lee and Thomas Scott were invited to speak on the WMNF 88.5 FM "Sustainable Living" program. Listener-sponsored and commercial free, this station always has your interests highlighted 24 hours a day. Great job, ambassadors of RFCII!

New plantings: peas, Swiss chard, broccoli, broccoli raab, Carolina Laurel cherry, and three new blueberry cultivars.



## *In Memory of Edith Freedman*

*We are sad to report that longtime member, Edith Freedman, passed away on November 8, 2010. Edith moved to Tampa 30 years ago from Pennsylvania.*



## About Grafting



Before we saw the grafting demonstrations, Charles Novak shared some interesting facts about grafting in general.

Here is a synopsis:

- Grafting is a technique that can be done any time of the year; however, your success rate depends on the time of the year and what you are grafting.
- There are three reasons for grafting:
  - The seedlings will not be the same as the mother.
  - The tree will bear fruit faster.
  - The tree will be a better bearer.
- To extend the life of a scion, put parafilm on it and keep in the refrigerator.
- It is best to graft similar trees, such as apples to apples or peaches to peaches.
- Use a washer to protect your fingers when you are slitting the root stock.
- Use alcohol for sterilization.
- New growth is easier to graft than one with no new growth at all.
- Air layering may work better for large limbs.
- If the rootstock is cold-hearted, it may push some cold-heartedness into the scion.
- Air layer ornamentals.
- The more grafts, the more susceptible the tree is to disease.



## November Tasting Table



Thank you to the following folks for their tasty offerings and to all those who did not sign the sheet.

Name	Item	Name	Item
Beeker	Pound cake	Maranto	Cookies, baked beans
Coronel	Bibingka	Johnston	Blueberry cobbler
Lee	Blueberry lemon swirl cake	Saceda-Bigelow	Chicken rice curry
Shigemura	Tabouli, Cheesecake	Sawada	Fruit plate
Scott	Black grapes	Whitfield	Organic salad
Kirby	Fried plantains	Gamboni	Mini pecan pies
Carlson	Deviled eggs	RFCI	Fresh rambutan
Galbreath	Hummus dip	Orr	Apple crisp and bread
McCloskey	Baked beans	Davies	Chicken cashew with rice
Terin	Caramel apple cake	Clarke	Codfish and crackers
Ritter	Sweet potato cake	Eubanks	Cookies
McAveety	Waldorf salad	Erst	Noodles and broccoli
Branesky	Chicken soup		
Novak	Italian pasta salad, apple cake, puff pastry with guava spread, juices		

## ∞ Air Layering Demonstration ∞

### By Sally Lee

Here is a synopsis of the air layering procedure that Sally Lee demonstrated.

Select the branch you wish to air layer. The best size is a 1/4- to 3/4-inch-diameter limb that is exposed to full sunlight. Air layers taken in sun root faster and produce more fruit.



Remove all the twigs and leaves from a section about 4 inches above and below where the cut is to be made. The cut should be about 12 to 18 inches from the growing tip of the branch, but longer limbs often work as well.

Cut a ring of bark with the knife about 1/2 inch wide on smaller limbs and up to 2 inches wide on thicker limbs, all the way around the branch. Be sure to remove all of the bark in the ring and the sap layer immediate below it. Do not cut through the limb. You just want to scrape away the outer bark and sap layer.



Wrap the whole area around the wound with 1 or 2 handfuls of damp – not dripping wet – sphagnum moss. Gently squeeze it around the limb so it makes complete contact with the wound on all sides.



Wrap the sphagnum moss ball with clear plastic wrap. Any clear plastic will do, even a cut-up grocery bag, but plastic food wrap has cling that makes it easier to keep in place while tying. The plastic holds the moisture in. If it is clear, you can see the roots growing.

Tie off the ends of the plastic with twine so that it stays in place and the moss does not fall out. Poke a small hole in the bottom of the plastic at the lowest point so water can drain. Poke a small hole at the top so you can add water later.



Wrap the entire ball of moss and plastic in foil to protect it from the sun. Crimp the ends to keep it on tight in case of wind or rain.

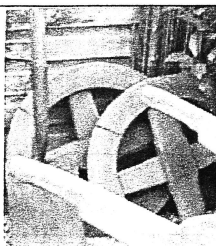


Peek under the foil once or twice a week and add water if the moss is about to dry out. Any water in the plastic needs to be able to drain out. If water stands inside the plastic, it may cause rot. The moss should remain slightly moist but not dripping wet.

Cut the branch below the lower part of the plastic when roots are starting to fill the ball of moss and are visible. This may take up to a full year on some fruit trees or just two to four weeks on tropical fruit trees.

Pot the new plant in good soil and place it in a shady location for a few weeks to get established. Over a period of two weeks, gradually move it into full sun or into similar conditions to where it will eventually be planted so it can acclimate.





## ∞ Behind the Scenes: Our Plant Raffle is Being Expanded ∞

By Thom Scott



Our plant raffle is a great way for members to acquire new plants. The process, as well as the proceeds, benefits the club. Most of the plants are donated by senior members who have access to seeds and vegetative stock. In addition, we request that those who take seeds from the seed exchange bring the extra sprouts back to the raffle. Occasionally, you will see non-plant items on the raffle, such as pots or fresh fruit. We encourage this practice. In fact, we would like to expand on the concept of donating non-plant material.

### What Can I Bring to the Plant Raffle?

Going forward, the Club's Board of Directors has authorized that any garden-related goods can be placed in the raffle. As in the past, you will receive one free raffle ticket for your contribution.

For example, you can now donate:

- Any size or type of plant containers
- Home-grown produce
- Books or other media
- Tools
- Hoses, sprinklers or other aids
- Fertilizer, pesti/herbi/fungicides or other chemicals
- Bird feeders/baths and lawn ornaments
- Anything else that fits the stated criterion

Remember, re-gifting is recycling and you will unclutter your space.

### What about Large Items?

One courtesy we ask is that should you bring something very large, such as lawn furniture or fencing, please be sure that someone claims it. If no one claims it, please be prepared to return it to your home.





## November RFCI Plant Exchange



Thanks to all of our donors. Members who donate plant(s) may now receive a ticket for the raffle.

Plant	Donor	Winner
2 Loquat	Bob Heath	Coulson
2 Pineapple	Bob Heath	McCloskey, Vega
Rosemary	Bob Heath	---
Red sugar apple	Bob Heath	Payne
Carissa	Bob Heath	---
2 Passion vine	Bob Heath	Zmoda, Maranto
Blackberry jam fruit	Bob Heath	
3 Cas guava	Charles Novak	Gamboni, Weekley
3 Raspberry	Charles Novak	Vosburgh, Raposa, Jackson
14 Papaya	RFCI	Gamboni, Haack, Greig, Conroy
Sugar cane	William Vega	---
3 Sweet potato	William Vega	---
Avocado	Maranto	---
Cherry of the Rio Grande	Thom Scott	Weekley, Samuels
Roselle Cranberry Hibiscus	Fred Englebrecht	Badias
Surinam cherry	James Oliver	---
Loquat	Rebecca Conroy	---
Pinecone Ginger	Patty McCloskey	---
Parsley	Ruth Davies	Payne
Papayas	Weekley	---
Tangerine fruit	Sally Lee	---
Plumeria	Frances Philles	---
Sweet potato	---	Liz Eubanks
Aloes	---	Liz Eubanks



### Members' Corner

**Wanted:** For the Club's State Fair Exhibit February 10 – 21, 2011

We need a piece of plastic liner – the type used for garden ponds – approximately 3 feet by 6 feet. Please contact Charles Novak at (813) 754-1399 or by e-mail: [charles.novak@gmail.com](mailto:charles.novak@gmail.com)

**Land for Lease:** Lutz; NE corner Sunset Lane and US 41. Wooded 65 acres for agricultural purposes. Can subdivide. Terms negotiable. Please contact Gus Weekley at (813) 221-1154 or by e-mail: [gus.weekley@wsvlegal.com](mailto:gus.weekley@wsvlegal.com)

Our President, Paul Branesky, recently purchased an Oragin machine for squeezing oranges. If you'd like to bring your oranges to our holiday party, Paul will squeeze them. Don't forget the containers!



## ☞ Fruit Pizza with Apricot Preserves ☛

*Treat friends and family to a festive twist on pizza with this Fruit Pizza recipe made with assorted fruit.*

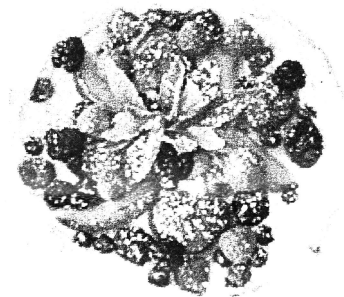
### Fruit Pizza with Apricot Preserves

Sweetened with cream cheese and glazed with preserves, everyone is sure to enjoy this wonderful end to a meal.

This is one of our favorite fruit dessert recipes.

#### *What you need:*

- 1 package refrigerated pie crust
- 1 8 ounce package cream cheese, softened
- 1/4 cup confectioners' sugar
- 1/2 teaspoon pure vanilla extract
- Assorted fruit, such as sliced kiwi, strawberries, blueberries, raspberries, etc.
- 1/3 cup apricot preserves



#### *What you do:*

Preheat oven to 400 degrees.

Let dough come to room temperature. Place on a non-stick 14 inch pizza pan.

Roll up edges of crust, crimping them slightly so they stay rolled up.

Beat cream cheese, sugar, and vanilla with an electric mixer on medium speed until well blended. Spread over crust. Arrange fruit over cream cheese layer any way you wish.

In a small saucepan, heat preserves and brush over fruit.

Refrigerate 2 hours.

Cut into 10 wedges and serve.

If there's any left, make sure to keep it refrigerated!



## Tampa Bay Rare Fruit Club International Cookbook

Need a gift for someone special? How about the Tampa Bay RFCI Cookbook? This wonderful cookbook features recipes from our own members and more! And, at a cost of just \$7.00, it's sure to put a smile on your face and leave some cash in your pocket!

*Happy Holidays from Our Home to Yours!*

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