

# March 2015 TAMPA BAY CHAPTER of the RARE FRUIT COUNCIL INTERNATIONAL, INC.

http://www.rarefruit.org
Tampa.Bay.RFCI@gmail.com
http://www.facebook.com/TampaBayChapterRareFruitCouncilIntlInc

Meetings are held the second Sunday, 2:00 P.M. at the Christ the King Church, 821 S. Dale Mabry, Tampa

# **№** Upcoming Programs and Events **७**

**March 8th** - The speaker for March will be Justin Cain from Plant City based Chemical Dynamics to talk about fertilizers. If you have questions on how to get the most from your fertilization efforts, or are confused about what product to use and when, then bring your questions.



**April 11 and 12** - Plant sale at USF. More information on helping out, or selling plants at this important event for the Club will be available at the March meeting. **No regular meeting in April.** 

#### Pictures from the State Fair and the Citrus Celebration





President: Thom Scott; Editor: Denise Provencher; Photographs: Fred Engelbrecht Membership: Bryon Provencher; Production/Distribution: Denise Provencher



The Tampa Bay RFCI display won 3rd place! Photo submitted by Charles Novak





# > What's Happening ☞

#### by Paul Zmoda

No frost here yet! (keeping fingers crossed). I might get some Jackfruit, Canistel and Java Plum this year. We are enjoying Surinam cherries, copious amounts of Carambolas, Pummelos, a few loquats, and some forest-grown mandarins, mysteriously unaffected by the dreaded greening disease.

One of the dwarf Pawpaw trees has been flowering and setting fruit to beat the band, again, months earlier than the other examples of this species.



The winter months are the best time to enjoy the flowering spectacle of *passiflora coccinea*, one of the more common, red-flowered passion vines. The other one having red flowers is *P. vitifolia*, but his one's fruit is not nearly as sweet as the former one is. To ensure fruit on either species, you should cross them with pollen of any *P. edulis* cultivars, including *P. edulis flavicarpa* and all their hybrids. *P. coccinea* will occasionally set fruit by itself.

I have been grafting my newest Chickasaw plum hybrid onto dwarfing rootstock. When you have the

only genetically unique tree in the world, it is imperative to multiply it and disperse it lest you lose it forever. This is how all named cultivars begin.

A home development is going in to our east. We negotiated a pre-cast cement wall to be installed. It's a solid beauty. Its benefits are: blocking the ferocious wind from the east, privacy, traffic noise reduction, reflects sunlight onto our trees in the afternoon, and helps hold heat at night.

Cons are: blocking early morning sun longer than before and blocking the view.

On the next page is a handy guide to planting in containers. With very limited space you can grow a variety of fruit and vegetables.



# Container Vegetable Gardening Planting Guide By Florida Backyard Vegetable Gardener

Vegetable Container Gardening Guide			
Vegetable Plant	Light Requirement	Minimum Container Size	Space Between Plants
	Full Sun /		
Arugula	Partial Shade	1/2 gallon	3-4 inches
Beans, Bush	Full Sun	2 gallon	2-3 Inches
Beans, Pole	Full Sun	5 gallon	2-4 inches
Beets	Full Sun / Partial Shade	1/2 gallon	2-3 inches
Broccoli	Full Sun	5 gallon	12-18 inches
Carrots	Full Sun / Partial Shade	1 quart	2-3 Inches
Cabbage	Full Sun / Partial Shade	5 gallon	12-18 inches
Chard, Swiss	Full Sun / Partial Shade	1/2 gallon	4-6 inches
Collards	Full Sun	5 gallon	5-7 inches
Cucumbers	Full Sun	5 gallon	14-18 inches
Eggplant	Full Sun	5 gallon	1 Plant per container
Kale	Full Sun / Partial Shade	5 gallon	10-15 inches
Lettuce, Leaf	Full Sun / Partial Shade	1/2 gallon	4-6 inches
Onions, Green	Full Sun / Partial Shade	1/2 gallon	2-3 inches
Peas	Full Sun / Partial Shade	2-5 gallon	3-4 inches
Peas, Snow	Full Sun / Partial Shade	2-5 gallon	3-4 Inches
Peppers, Bell	Full Sun	2 gallon	1 Plant per container
Peppers, Hot	Full Sun	5 gallon	1-2 Plants per container
Radishes	Full Sun / Partial Shade	1 Pint	1 Plant per container
Squash	Full Sun	5 gallon	1 Plant per container
Squash, Summer	Full Sun	5 gallon	1 Plant per container
Tomato	Full Sun	5 gallon	1 Plant per container
Tomato, Cherry	Full Sun	1 gallon	1 Plant per container
Turnips	Full Sun	1 gallon	2-3 inches
Zucchini	Full Sun	5 gallon	1 Plant per container









# >> Facility opens to safeguard the future of chocolate c3

By Jonathan Webb Science reporter, BBC News



A new facility has opened in Reading, to safeguard the future of chocolate. It is a bigger and better clearing house for all the world's new cocoa varieties, which must be quarantined before they can be grown. Demand for chocolate is increasing faster than the global supply of cocoa, of which an estimated 30% is lost to pests and disease each year. New varieties are key to solving this problem, and the International Cocoa Quarantine Centre

Since 1985, when the University of Reading took over the job from the Royal Botanical Gardens in Kew, all new cocoa seeds and plants have passed

through a facility in Shinfield, a few miles from the university.

#### Crucial crop

"The demand is going up, but the supply, unless something is done, really can't keep pace," said Prof Paul Hadley University of Reading.

is the gatekeeper.

"One of the principal issues concerning cocoa improvement is the supply of reliably clean, healthy, interesting cocoa material," said Prof Paul Hadley, the cocoa project leader at the University of Reading.

"You need some mechanism to make sure that if you are transferring the stuff, you're not transferring pests and diseases."



The centre's £1m purpose-built new home has been operating for a month.

It consolidates the collection of 400 varieties into a single, improved greenhouse and should make the quarantine process faster, cheaper and greener.

"We use a lot of energy keeping the cocoa plants in tropical conditions, and we can do that much more efficiently in this new facility," Prof Hadley told the BBC.

Two "very green-fingered technicians" look after the facility's precious collection.

The cool UK climate is valuable as well because it means the International Cocoa Quarantine Centre (ICQC) is isolated from the sort of diseases that can affect cocoa in places nearer its origin, like South and Central America and the Caribbean.

After up to two years in quarantine, clean and safe cocoa seeds are shipped from Reading to some 20 different countries, including several in West Africa.

That region produces 75% of the cocoa used for chocolate worldwide. The crop is crucial to the regional economy and employs two million people.

If new pests or disease reached West Africa, Prof Hadley said, it would "absolutely devastate the industry".

#### **Chocolate crisis**

Even while these threats are largely kept at bay, our global appetite for chocolate already

shows signs of outstripping

"There is some concern within the increasing relentlessly -

like China, where the standard of people are getting a taste for some Prof Hadley said.

"So the demand is going up, but something is done, really can't But Prof Hadley believes that a averted. A lot of effort is being put crop and its production.

"Most cocoa is produced by might be farming one or two needing new, more efficient improve the way they grow the "Putting those two things confident. If we did nothing then

there's a lot of effort internationally.

"Nobody's sitting back."

Those breeding programmes rely on the Reading facility to supply new genetic material - a critical link in the global network.

Although Prof Hadley runs a large cocoa research programme within the university, the ICQC's precious collection is largely in the hands of "two very green-fingered technicians", he said.

"It's a small team, with a big responsibility."

supply.

industry that demand is particularly in countries living is increasing and of these confectionaries."

the supply, unless keep pace." chocolate crisis can be into improving both the

subsistence farmers, who hectares. As well as varieties, they also need to

together, I'm pretty there would be a crisis, but

#### ⊗ Notes ଔ

If you change your address or email, or are missing a newsletter, or need a badge, contact the editor at <a href="mailto:bdprovencher@tampabay.rr.com">bdprovencher@tampabay.rr.com</a>, or at the address on this page.

From member Arnold Stark:

FREE for pickup - about 650 3", 4", and 6" clay pots! call Arnold Stark at 813-653-8857.

Available 6 curry leaf trees - 5' to 10', - must pick up - call Arnold Stark at 813-653-8857.

Also: Lillian and I have had a request from the Sataf Park, site of the Israel Fruit Tree Garden, for cuttings of different varieties of figs and pomegranates. They have an extensive planting of Middle Eastern figs, among other fruits, and would like to expand their plantings. They will handle the importation. If you have unusual varieties, and can provide cuttings, please send me a list via e-mail (alsofaac@aol.com), or you may call me - Arnold Stark at 813-653-8857.

(web search for Israel Fruit Tree Garden, or Sataf Park, and you will find very interesting information on the work being done to restore these Biblical gardens.)

#### Winter Citrus, Escarole, and Endive Salad

6 cups torn escarole

2 cups thinly sliced Belgian endive (about 2 heads)

1 cup thinly sliced radicchio

1 cup pink grapefruit sections

1 cup navel orange sections

3/4 cup blood orange sections

1/4 cup minced shallots

2 tablespoons extra-virgin olive oil

2 tablespoons orange juice

1 tablespoon white wine vinegar or champagne vinegar

1 1/2 teaspoons honey

1/2 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

1/2 cup pomegranate arils

2 tablespoons pistachios, toasted



Combine first 3 ingredients in a large bowl. Add grapefruit, orange, and blood orange sections; toss gently. Combine the shallots and next 6 ingredients (through pepper) in a small bowl, stirring well with a whisk. Drizzle dressing over salad; toss gently to coat.

Divide salad evenly among 6 plates. Divide the pomegranate arils and toasted pistachios evenly among servings. <a href="https://www.myrecipes.com">www.myrecipes.com</a>, Mary Drennen



# The objectives of The Tampa Bay Rare Fruit Council International:

To inform the public about the merits and uses of fruits common to this region and encourages the cultivation, collection, propagation and growth of fruits that are exotic or unusual to west central Florida. The club also encourages the development of new fruit varieties, cooperating with local and foreign agricultural agencies.