

September 2019 TAMPA BAY CHAPTER of the RARE FRUIT COUNCIL INTERNATIONAL, INC.

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Meetings are held the second Sunday, 2:00 P.M. at the Good Shepherd Lutheran Church, Driscoll Hall - 501 S. Dale Mabry Hwy, Tampa

>> Upcoming Programs and Events ♂

September 8th: Sapodillas! Alex Salazar, tropical fruit expert and owner of Tropical Acres Farms in West Palm Beach, will discuss these delectable, sugary delights. Alex studied tropical fruits as a teen and started his farm in 2011. He now has over 300 varieties of mangoes, 50 avocadoes, and over a dozen sapodillas. He will speak about the historical background, care, and horticultural aspects of sapodillas, and the many varieties suitable for backyard growers in Florida.



This meeting will be held at the Good Shepherd Lutheran Church, Driscoll Hall - 501 S. Dale Mabry Hwy, Tampa 33609.

October 12th and 13th, USF Fall Plant Sale!!! A big event for the Club. Volunteers will be needed for various chores before, during, and after the Sale. Lots more information and sign up at the September meeting. No regular meeting.



President: Fred Engelbrecht; Vice Presidents: Cora Coronel and Kenny Gil; Secretary: Jager Mitchell; Treasurer: Susan McAveety; Newsletter/Membership: Denise Provencher

The Intelligence of Plants



At August's meeting, Emmanuel Roux, head gardener at the 15th St. AgriHub at Eco Village, St. Petersburg gave a most fascinating talk on how plants gain and share knowledge, communicate with their surroundings, and develop techniques to survive.

Scientists have recently been conducting an abundance of research involving the "intelligence" of plant life, and have been astounded at the results. Plant life represents 82% of the biomass on our planet, so certainly plants are successful. Animal life represents .0036%, and humans only .00011.



Plants have no specialized organs for sight, sound, or other senses, nor do plants have a brain.

Plants have no heart, but they circulate fluid up and down constantly.

Plants have no arms or legs, and cannot run away from predators. But yet, they have ways to compensate and survive.



Plants can detect the species of animal nibbling on it through the saliva of that animal.

Plants have developed all kinds of defenses, such as a bad taste to their leaves or fruit, or thorns to thwart hungry animals.

Plants are very aware of their surroundings. They use chemicals dispersed through the wind the same way we utilize the sense of smell, collaborate with fungi and other plants through their roots like an internet highway.

Plants synchronize with the phases of the moon, something foresters use to measure the most optimal time to harvest the wood.



Plants can detect vibration, pulses, and rumblings, and know an earthquake is going to occur before it happens. Plants enjoy music, some forms more so than others. There is even a "dancing plant" in China that will move its upper leaves when music is played. Search for this on the internet to view the plant moving.

Plants respond to touch, such as the venus fly trap that will clasp its trap tight its unfortunate victim.



Plants have memories, sometimes very long memories. An interesting study demonstrated memory by hooking up two cabbages to electrodes that would measure the plants reaction to being cut. One cabbage was cut, causing the meter reading the electrodes in the remaining to go wild. A group of people were brought back into the room one by one; when the person who had cut the other cabbage walked into the room, the electrodes went wild again.

Plants can calculate and anticipate your next move. A study with a climbing passion vine indicated the plant was able to anticipate where its climbing support was going to be moved to by the researcher next.

Plants can help one another. In a group of plants, if one is cut off, the roots of the other will share their nutrients with the cut one to help it survive. Plants are even capable of reducing resource competition with neighbors by communicating with surrounding plants what direction they will grow in.

An internet search for "Intelligence of plants" will yield some fascinating videos and reading. Some interesting online information and videos from Stefano Mancuso · Plant neurobiologist are worth watching.

Stefano Mancuso is a founder of the study of plant neurobiology, which explores signaling and communication at all levels of biological organization, from genetics to molecules, cells and ecological communities.

https://www.ted.com/talks/stefano_mancuso_the_roots_of_plant_intelligence?language=en

⊗ What's Happening ⋈

by Paul Zmoda



It's hard to get anything done due to so much rain, but it beats a prolonged drought. We are eating avocadoes daily now – better than store bought!

Our Barbie Pink guava tree blew over in a storm; I won't attempt to stake it back up until the crop is picked. This is a large (baseball size) guava with a pink center. Not bad, but I prefer Ruby Supreme.

One of our passionflower vines produced a mutant, pink flower instead of the normal red (see picture to the left). I successfully air-layered that section of vine and potted it up. I am hoping to get a separate vine with only the pink flowers. The fruit that followed the pink flower was as tasty as all the others.

I will start a batch of wine as soon as the last grapes are picked.

Luba Peretiako meets everyone at the door. She will get you signed in, sell you raffle tickets, and give you a big smile. Luba has been a member for a long time, and does many things for the Club.





🗞 August Plant Raffle 🗷



Here is sampling from the plant raffle table. Thank you to everyone who brought in plants to share at the raffle.

Plant	Donor	Winner	
Dragonfruit – fruit	Zmoda		
White marsaille fig	Clemons	ns	
Passionfruit	Ugur		
Red lady papaya	Ugur		
Cuban oregano	Black		
Pineapple	Clarke		
Red lady papaya	Conradt		
Dwarf mulberry	Mitchell		
Chocolate mint	Vaccarro		
Bromeliad	Dickey		
Oregano	Larsen		
Jaboticaba	Payne		
Ackee	Payne		
Black sapote	Payne		
Everglades tomato	Payne	Kaitlyn	
Beauty berry	Hartzler		
Beauty berry	Krotz		
Ethiopian spinach	Krotz		
Pineapple	Schaefer	Kaitlyn	
Tamarind	Coronel		
Sugar apple	Luba	Vaccaro	
Custard apple	Premraj	Ronze	
Orinoco plantain	Premraj		
Dragon fruit	Premraj		
Hot pepper	Premraj	Tyler	
Sapodilla	Premraj		
Jamaican ackee	Provencher		
Carissa plum	Provencher		
African mangosteen	Provencher		
Samanea	Provencher		

Plant	Donor	Winner
Antidesma	Provencher	
Red pineapple	Provencher	
Mango "wise" seedling	Provencher	
Strawberry	Zaida	Yam

When to harvest fruit

Most of us realize, from experience, that many fruits can be picked and purchased in a non-ripe state, and then will continue to ripen. In fact, this characteristic is important to the storage and importing of fruits from around the world, allowing them to be picked in a "green" state and so arrive at their destination ready to consume. However, not all fruits will continue

to ripen after they are harvested. won't can be separated, generally, non-climacteric fruits.

Climacteric fruits are fruits large rise in respiratory state rise. This is generally preceded by ethylene. Ethylene is a plant influence on most aspects of plant tissue growth, abscission of fruits plant), and ripening of fruit.



Fruits that will, and fruits that into two categories: climacteric and

whose ripening process includes a which is known as a *climacteric* and elevated production of hormone that exerts a major growth and development, including and leaves (separation from the

Non-climacteric fruits do not exhibit these increases in respiration and ethylene production, but instead these process decline gradually during ripening. These fruits, therefore, do not have a rapid ripening phase but mature slowly and only while attached to the plant. As a general rule, non-climacteric fruits will not continue to ripen once they are picked and their eating quality will not change.

Climacteric Fruits Which Ripen after Picking:

Apple	Apricot	Avocado	Banana
Cantaloupe	Chile pepper	Fig	Jackfruit
Kiwi	Mango	Melons	Nectarine
Papaya	Passionfruit	Pawpaw	Peach
Pear	Persimmon	Plum	Quince
Sapodilla	Sapote	Tomato	

Non-climacteric fruits should be picked when they are ripe:

Blackberries	Blueberries	Cherries	Citrus
Cranberries	Cucumbers	Grapes	Pineapples
Pomegranates	Raspberries	Strawberries	Watermelons

Guavas – mostly picked when ripe or almost ripe



& August Tasting Table **&**



This is a sampling of the wonderful offerings at the buffet table. Thank you to the following folks for their tasty offerings and to all those who did not sign the sheet. Members who donate food receive a ticket for the plant raffle.

Name	Item	Name	Item
Campani	Chicken & Cole slaw	Coronel	Guacamole, boiled jackfruit seeds
Patty	Cookies	Yam	Carambola pie
Zmoda	Dragonfruit	Hill	Watermelon pickles
Johnston	Blueberry cobbler	Newcombe	Carambola and vanilla yogurt
Roux	Chocolate	Black	Pesto pasta
Conradt	Watermelon	Phillips	Chicken
Male	Apple pie and lemon pie	Clarke	Coleslaw, squash casserole
Lancaster	Apple	Strain	Bake pot dish
Krotz	Crostinis		

& Club Notes &

Send in your submissions for the newsletter, pictures, notes of interest, events, tips, recipes, questions, etc. - please send them to bdprovencher@tampabay.rr.com

Submissions for the next newsletter due by: September 22nd.

20 Membership information cs

NEW MEMBERS

Download and fill out a membership application from: https://rarefruit.org/membership/, and send with check of money order for \$20 made out to Tampa Bay RFCI to: Tampa Bay RFCI, 39320 North Ave., Zephyrhills, FL 33542.

RENEWING MEMBERS

Send check or money order for \$20 made out to Tampa Bay RFCI and mail to: Tampa Bay RFCI, 39320 North Ave., Zephyrhills, FL 33542.



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.