



# RFCCI

September 2014

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

<http://www.rarefruit.org>

[Tampa.Bay.RFCCI@gmail.com](mailto:Tampa.Bay.RFCCI@gmail.com)

<http://www.facebook.com/TampaBayChapterRareFruitCouncilIntlInc>

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

## ⌘ Upcoming Programs and Events ⌘

**September 7th:** Please note the change in date!!!!!!!!!!!!!! Chris Rollins on Fruits of South East Asia. Chris, manager of the Fruit and Spice Park in Homestead will give a lively and humorous talk on his travels through SE Asia, and the fruits he encounters along the way.

**October 11th and 12th:** USF Plant Sale, no regular meeting.

We will need club members to help with this event. It is an important fundraiser for the club. Members are invited to attend, help with set up on Friday, to assist in the sale on Saturday and Sunday, to donate or sell fruiting plants, to enjoy the camaraderie and to visit other exhibits.



If you plan to sell plants, please note that members cannot sell citrus, non-fruiting plants or herbs. Members selling plants must submit a manifest listing their plants and prices. Manifests will be available at the September 7<sup>th</sup> meeting. Plants must have a label with the name of the plant, the price and the seller's initials. There will be more information at the September meeting.

**November 9th:** Frost protection by Charles Novak

**December 14th:** Holiday Social

**Monthly meeting location will be changing soon, possibly with November's meeting! Please watch for next month's newsletter with information for the new location for meetings.**

⌘ Welcome New Members ⌘

Ryan McGhee and Kenny Coogan - Tampa

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

---

## ❧ Interesting Grafting Story ❧

Believe it or not, there is a tree out there that produces 40 different types of fruit. In fact, there are 16 of these trees throughout the United States. The trees are an ongoing series create by contemporary artist Sam Van Aken. Through the process of grafting, the *Tree of 40 Fruit* series blossoms in tones of pink, crimson and white in the spring and produces a wide variety of fruit in the summer, including peaches, plums, apricots, nectarines and cherries. Through the process of chip grafting, Van Aken collects scions in February throughout central New York and whenever possible from the trees and orchards in the region where he planted the other trees. Once the budstock is collected, they are stored until spring when they are “top worked” on to the tree. Van Aken slices the small buds from the budstock and inserts them into equally sized chips removed from the branches of the interstock. There are three to four bud chip grafts on each branch. When the buds heal, they emerge as new growth. Each tree is grown to a standard size that reaches a height of 20 feet and a canopy of 20 feet. Each tree can be purchased (just like regular art). However, Van Aken will deliver the tree and plant it, visit it two times over a three year period to help with maintenance, provide a 20-by-24-inch framed rendering of the tree at full growth, a project binder including the original drawing of the tree that diagrams the different varieties and will supply instructions to the new owner on how to make the tree come to fruition. Grafting can do more than just make a tree produce a certain type of fruit. “It is also used to repair injured fruit trees or for topworking an established tree to one or more different cultivars,” according to the University of Minnesota Extension.



The Extension offers some grafting terms:

- **Topworking** – The operation of cutting back the branches and top of an established tree and budding or grafting part of another tree on it.
- **Understock or stock** – The part on which the scion is inserted; the part below the graft.
- **Rootstock** – That part of a tree which becomes the root system of a grafted or budded tree.
- **Scion** – A piece of last year’s growth with three or four buds; the part inserted on the understock.
- **Cambium** – The growing part of the tree; located between the wood and bark. At the season when bark separates freely, cambium will be both on the wood surface and on the inner bark.
- **Dormant** – The condition of live trees at rest – as in winter.
- **Budding** – A type of grafting that consists of inserting a single bud into a stock. It is generally done in late July and August, the latter part of the growing season.
- **Budstick** – A shoot of the current season’s growth used for budding. Leaves are removed, leaving 1/2 inch of leaf stem for a handle.
- **Cultivar** – Denotes a cultivated type of plant. (Now used in place of the term “variety.”)

Typically, trees up to 5 years old can be grafted at one time. Older trees about half – the upper and center part only- should be worked at one time. The rest should be worked a year later, the Extension says. Grafting is something that landscapers could potentially add to their skillset and help clients grow a variety of different fruit trees in the landscape. The process will take time, but there’s nothing like providing a bounty of edible fruits from one tree. (*From Total Landscape Care Magazine*)

---

---

## ☞ What's Happening ☜

by Paul Zmoda



Our first Paw Paw became soft, so I pulled it off the tree and let it sit inside for a few days to continue ripening. The taste of this Florida native - *Asimina Parviflora*, was somewhat similar to a banana, but my father-in-law says soursop. Carambolas (starfruit) are beginning to flower. I've air-layered my "Sunrise" variety of starfruit. After 2 ½ months, they should be ready to pot up.

Our grapes have had a very good year. I made a ½ gallon of fresh Il Primo juice, picked 152 pounds of the same variety for sale to restaurants, and picked about 25 pounds of Blanc Du Bois as a gift to my Alabama friend, Dennis Donegan, who whisked them home to make jelly.

One day while checking my *Annona* trees, I saw a ripening African Custard Apple. It had turned from green to a golden yellow and yielded to a gentle pull. Apparently my hand pollinating earlier was successful as it was full of viable seeds. The fruit's flesh was carrot orange and the taste was similar - a carrot-like sweetness. The American persimmons are ripening quickly.

After our club meeting where the speaker talked about dragonfruit, I purchased a cutting marked "Physical Graffiti." I recently harvested the first fruit and was disappointed to find it was white fleshed, not magenta, as advertised. Anyone else get one that turned out differently?

New plantings: sugar apple, mulberry, sweet potato, dragon fruit cactus, and passion fruit.

---

Wondering what to do with all the Seminole Squash you've got ripening now? If you tried this offering from the seed table earlier this summer, you're enjoying the harvest. This durable fruit is a mainstay of Florida gardens, having been enjoyed by local Indians and settlers alike. Seminole squash doesn't care about heat and humidity, isn't bothered by the usual insects, laughs at the rain, and creates an abundance of "personal size" fruit. The fruit can be baked, steamed, boiled, fried, or sun-dried, and is perfect for pies and breads.



One of the quickest, and certainly the easiest ways to prepare this squash is to slice the squash in half, scoop out the seeds, then place open side down in a microwave tray with just a little water. Microwave on high for 3-6 minutes, depending on the size of your microwave, and the size of the squash. A fork will pierce the skin when done. Serve with a bit of butter or a touch of maple syrup for additional flavor. You can serve the cooked half fruit as is, using your fork to scoop out the flesh, or remove the flesh and puree.

The fruit has a thick skin and stores in your pantry for several months.

---

## ♻ Recycling Projects ♻

Provided by Charles Novak

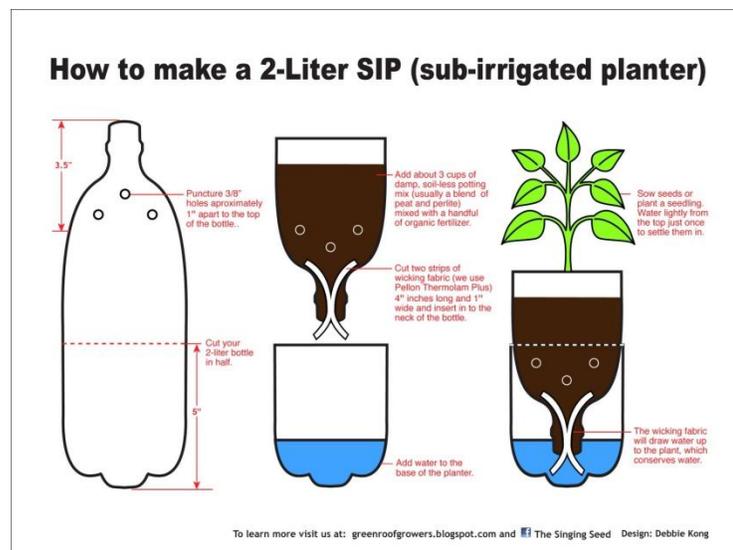
If you've got some 2 liter bottles waiting to be recycled, here's a couple of great re-uses for them. They make excellent mini-greenhouses, as seen in the first picture. A mini greenhouse is just right for that special plant you are propagating from a cutting.

The next picture is of a sub-irrigation planter. It's very simple to make.

Kids love projects like these, and it's a fun way to get them involved.

If you have a whole lot of extra bottles, you can even build yourself a greenhouse, as seen in the third picture. Check out the following website for more information on these and other projects.

<http://greenroofgrowers.blogspot.com>



---

## ☞ Seed Table ☞



Be sure to stop by the seed table to get your free seeds for your fall and winter garden!!! The seed chairman has procured 2,750 packets of many various seeds from Weeks Seed Co., a southern provider of seeds located in North Carolina. The seed table will be offering these seeds to active members free of charge, while they last. The variety is amazing, all kinds of fruits and vegetables, record size varieties, ones perfect for container growing, plenty for fall and winter crops.

---

## ☞ Homemade Hawthorne Jelly ☞



The following Hawthorne apple jelly recipes are provided by member Jan Elliot.

She was inspired by the recent newsletter article on these wonderful fruits, and thought other members would enjoy making the jelly too. The recipes are in the book "Wild Fruits", by Mildred Fiedler.

### Hawthorne Jelly Recipe #1

Wash the fruits and cut into halves. Cover with water and boil until fruit is soft. Strain in a colander or jelly bag.

For each cup of thorn apple juice add 1 cup of sugar. Boil until the syrup will set when dropped onto a cold plate. Pour into jelly glasses and seal with paraffin. Note: If the haw apples are not too ripe, they will jell without additional pectin.

### Hawthorne Jelly Recipe #2

3 pounds of ripe hawthorne apples

4 cups of water

For each 4 cups of prepared juice, add 1 package of dry fruit pectin

5 ½ cups of sugar

Crush the fruit, add water, bring to a boil, and simmer for 10 minutes. Strain.

For each 4 cups of juice, add 1 box of Sure-Jell. Juice must be measured, and sugar and pectin used proportionately. Bring quickly to a hard boil and add the sugar. Bring to a rolling boil and boil for 1 minute.

Remove from heat, skim and pour into jelly glasses, and seal with paraffin.

---

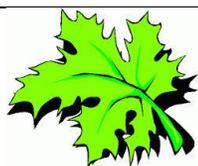
## ☞ August Tasting Table ☞



*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.*

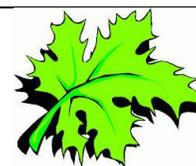


Name	Item	Name	Item
Lohn	Chip ahoy cookies	Lee	White cake
Latimer	Brownie bites	Sweet	Key lime pie
Whitfield	Salad	Vactor	Chocolate chip cookies
Young	Key lime pie	Richards	Sourdough french bread, butter
Clarke	Eggplant, coconut bread, hot dogs	Clarke	Coconut sugar cakes
Clarke	Cranberry oatmeal cookies	Scott	Grapes
Chinnery	Baked chicken, garlic bread	Krotz	Cole slaw
Hartzler	Banana bread	Badger	Hawaiian wedding cake
Feist	Chocolate	Boake	Lemon cake, marble cake
Zmoda	Jelly palm fruit	Morris	Guacamole, chips
Branesky	Frozen lychees	Dexter	Quiche
Baker	Brownies	Novak	Cranberry pecan pound cake
Kischuk	Slow tapioca	Vega	Baked chicken



## ☞ August Plant Exchange ☞

***If you win a plant in the raffle, please remember to sign the sheet when picking up your plants.***



Plant	Donor	Winner
Papaya	Vega	Stark
Cuban oregano	Vega	Boake
Hot pepper	Vega	
Yam	Vega	
Batwing passionfruit	Novak	
Surinam cherry	Novak	
Red papaya	Sweet	
Cranberry hibiscus	Black	
Cardamon	Black	
Rosemary	Scott	Boake
Cuban oregano	Scott	
Cherry of the rio grande	Scott	Kroslak
White ginger	Hartzler	
Sansaveria	Hartzler	
Lemon grass	Julienne	Kischer

---

## ∞ Local Events ∞

**Retirement Sale: August 29, 30, 31, 8:00am – 4:00pm. Colorfield Farms, 8221 Hwy 674, Wimauma, FL 33598, Phone: 813-760-0377. Everything must go. All inventory including plants, soil, tools, green houses, etc. Citrus trees, tropical trees, plants, orchids, bromeliads and plenty more. Fixtures, tables, Anne's special soil mix, pots, trays, equipment, tools, landscaping trailers and much more. Also available green houses, hoop houses - you remove. Anne Pidgeon's 30yr+ Gourmet Mango tree collection also for sell.**

Everything is on sale now. You do not have to wait for the dates listed above to stop by. Tuesday – Saturday, 9am-4pm. Anne hosted the Mango Festival for many years, and if you want mangoes, or so much more, you don't want to miss this sale!!!!



**Sept. 6, 8am – 11am, Home Canning of Vegetables Seminar - (morning)**

**Sept. 6, 1pm – 4pm Home Canning of Fruits and Pickles Seminar - (afternoon)**

Hillsborough County Extension Service, 5339 County Road 579, Seffner, FL 33584. Whether you raise your own or buy from someone else, you can preserve these foods at their peak of freshness to enjoy later. Registration is \$10 per household of up to 4 people. - Bring your canner or gauge for testing! You will get directions, recipes and resources to take home. The class will demonstrate equipment and procedures. New USDA Canning Guide for sale at discount price of \$15.

**Sept. 13 9-10:30 Successful Fall Vegetable Gardening Seminar, Land O' Lakes Community Center, 5401 Land O' Lakes Blvd. FREE, learn how to master growing vegetables in central Florida. 813-996-2411**

**Sept. 13 9:30 - 4:30. Jackfruit Festival. Celebrate this most intriguing tropical fruit, speakers, tasting, cooking, growing, plants for sale. \$25 for adults. Fairchild Tropical Garden, 10901 Old Cutler Rd, Miami (305) 667-1651 [www.fairchildgarden.org](http://www.fairchildgarden.org)**

**Sept. 20 Honey Tasting. USF Botanic Garden 12210 Pine Dr., Tampa 813-974-2329 <http://gardens.usf.edu>**

---

---

## Notes

This is your newsletter! It's about our members and what they are doing concerning fruits. If you would like to share photographs, recipes, experiences with fruits you are growing, or anything fruit related, or ask a Club expert a question, submit material to the editor at [bdprovencher@tampabay.rr.com](mailto:bdprovencher@tampabay.rr.com). When space is available, items will be put into the newsletter.

Wanted: 1 gallon pots and larger. Charles Novak at [charles.novak@gmail.com](mailto:charles.novak@gmail.com) or call 813-754-1399.

Also, Charles has bamboo growing that can be used as plant stakes. He needs someone to come over, cut and take a lot of this bamboo that is growing over the property line.

---



Tampa Bay RFCI  
39320 North Ave.  
Zephyrhills, FL 33542