



RFCI

February 2016

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 ∞

February 4th -15th Florida State Fair and Citrus Celebration (No regular monthly meeting.)

Members who are planning to attend to help with the citrus celebration and need tickets please contact Bill Vega (813-300-7597) vega846@aol.com. We don't have as many tickets as last year, so you may not receive all the tickets you want. Tickets are for those members who will help at the Citrus Celebration or the Display. Members who will be helping at the Citrus Celebration should be at the Fair by 8:00 am.

Members who can contribute fruits for the Citrus Celebration (Feb 7) should wash and label the fruit and advise Fred Engelbrecht (727-560-4758) fhekte@tampabay.rr.com , or Tom Schaefer (813-777-0019) tschaefer5@tampabay.rr.com to set up a delivery time.



∞ Welcome New Members ∞

Joseph & Zynap Camera Pinellas Park Pinellas Park
Herminia Rivera Pinellas Park

Jeff & Sherry Dodson Pinellas Park

Welcome back

Kris Aguire

President: Fred Engelbrecht; Program Manager: Tom Schaefer; Secretary: Joe Porter, Treasurer: Susan McAveety; Newsletter/Membership: Denise Provencher; Photographs: Fred Engelbrecht

∞ New Citrus Varieties ∞

Peter Chaires

It is time to get excited about growing citrus again!



Our speaker for January was Peter Chaires, Executive Director of New Varieties Development and Management Corporation. He discussed the many new varieties of citrus recently developed, or being developed, that are showing promise in the battle with citrus greening. Peter has spoken to our group before. He has had a 28 year career in many aspects of citrus growing, from developing new varieties, to packing and transportation of the fruit.

Citrus greening has had a major impact on Florida's citrus growing industry, and there have been declines in the amount of fruit being packed. There are 135,000 abandoned grove acres across the state. However, new groves are still being planted, old trees are being replaced, and new varieties focusing on low-seeded types, and greening resistance are thriving. This is happening because of the research and development of new citrus varieties.

Even for homeowners wanting a few trees for their backyard, growing citrus was risky due to the citrus greening. But, that is changing. For homeowners, a mandarin called Sugar Belle, ripening in December is now available. This high flavor, greening tolerant (if well fertilized) variety is recommended. Trees must have

full sun. Sugar Belle is hardy to South Carolina!

Tango mandarin, a low-seeded variety from California (Halo), is an easy peel, low seeded, low acid variety harvested through March.

Early Pride tangerine, also early season is also a good variety for homeowners, as the October-November ripening fruit is harvested before a freeze is likely. Good news if you are in an area prone to freezes in January - February timeframe.

Aurora UFGlow, developed in Gainesville, is very cold tolerant, seedless, and easy peel. Harvest in October - November. Sunrise, identical to Aurora, may also be available to homeowners soon. Uf Dawn is another variety to watch, as the fruit stay on the tree for a very long time.

Lemorlimes, (one third lime, lemon and orange) with a range of colors, sizes, and shapes, are good for homeowners. They are hardy to Ocala. These can't be used commercially because of the hybrid oils.

Many of the old varieties of citrus might best be avoided. However, there are a few the backyard grower may want to try. Dancy tangerine can do well with heavy nutrition. Meyer lemons still do well for the homeowner. Grapefruit, which has suffered very hard in Florida from greening is seeing a rebound with some of the new grapefruit varieties that are showing promise in tolerating citrus greening.

The key seems to be very heavy nutrition for these trees. A fertilizer with the micronutrients boron and manganese seems to provide critical nutritional elements for keeping trees healthy. (See below for more information.)



Huanglongbing, also known as Citrus greening or yellow dragon disease, was first observed in China and has since spread to the two main growing areas for juice oranges, Brazil and Florida. When a citrus grove is infected, the quality of the fruit declines and the trees die within three to five years.

For more information:

New Varieties Development and Management Corporation: Information on the new varieties, fast track programs, events.

<http://nvdmc.org/>

Sources for some of the new varieties. Check with these suppliers for updated variety listings:

<http://www.justfruitsandexotics.com/JFE/product/sugar-belle-tangerine-tree/>

<http://www.harriscitrus.com/>

To find out more about the special citrus fertilizer mix discussed at the meeting:

Dr. Jude Grosser UF Citrus Research and Education Center- UF citrus fertilizer mix 863-956-1151 jgrosser@ufl.edu

Citrus Research and Education Center:

Learn about research programs, resources, courses for homeowners, take an online tour of the University of Florida's Citrus Research and Education Center in Lake Alfred.

<http://www.crec.ifas.ufl.edu/>

☞ What's Happening ☞

by Paul Zmoda

It's getting colder - 36 degrees on the morning of January 20th. It is winter after all and we got spoiled with the warm weather up until now.

We just finished eating a nice bunch of dwarf Brazilian bananas. Out of hand, or fried in butter - so good!

The Mayhaw cultivars that I top-grafted a couple of years ago are flowering and setting fruits. Our large Jackfruit tree has twelve to fifteen fruits on now - some over eight inches long. White Sapotes are flowering well at this time.

A new farmer's market opened up in Riverview off Boyette Road. Called "A Simpler Place in Time", this market sells to the passing public on Thursday afternoons from 4-8pm. I've been having my fresh lemons and starfruit sold there for weeks now. You can also find other fresh, local produce such as greens, mushrooms, meat and fresh eggs there.

Pruning in earnest is under way, lots to do - grapes, stonefruits, persimmons and more.

New plantings: a Zutano avocado, generously provided by member Jerry Coronel.

Check out the website for A Simpler Place in Time - Market, CSA

<http://asimplerplaceintime.com/>



At January's meeting, Tom Schaefer presents William (Bill) Vega with a lifetime membership certificate. Bill has contributed so much to the Club over the many years of his involvement. He has worked tirelessly helping with the many activities and events the Club has been involved with, such as Plant Sales. He has provided the juices, cups, and supplies for the sales and celebrations. He has also shared many, many plants and fresh fruit from his lush garden over the years with other members, and been an inspiration for many.

❧ January 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
Vega	Chicken and pasta	Gerstein	Olives
Lohn	Candy	Newcombe	Carambola
Dexter	German anise cookies	Black	Couscous
Trangas	Potato salad	Payne	Pickles/olives
Conradt	Cranberrie sauce	Saceda-Bigelow	Meatloaf
Davies	Penne and meatball	Clarke	Lobster ravioli
Chinnery	Baked chicken	Ross	Mango/key lime pie
Cimafranca	Roast chicken	Grossman	Potato salad
Aguire	Cookies	Premraj	Veg. chow mein
Coronel	Fried rice	Baker	Strawberries

❧ Purple Yam *Dioscorea alata* ❧



The Filipino "ube" or "ubi", has dark, rough skin, and grows on a vine above the ground, quite different than regular yams that are underground tubers. This vegetable is a major crop and food source in the Philippines. It is also made into a bright purple powder used in Filipino desserts, and is now a coveted ingredient and coloring agent as seen on the many cooking shows on television. *Ube* [ooh-beh] is purple yam, which should not be confused with

purple potatoes or with purple sweet potatoes. Purple yam is not uniquely found in the Philippines but Filipinos by far use it more than anyone else to flavor and color their sweet treats and breads.

Purple Yam Nutrition: Like regular yams, purple yams are extremely good for you. High in potassium, plus B6, [vitamin C](#), fiber, plus antioxidants, purple yams are truly one of nature's wonders.

This easy to grow vine will produce year after year. Plant the yam you want to use to grow the vine in the ground near a fence or good support. The vine will grow from this yam, covering the fence with bright green foliage with reddish stems. The harvest of yams will develop on the vine over the summer and be ready to harvest in the late fall/early winter. The foliage can then be cut down after a frost and it will re-grow next season.

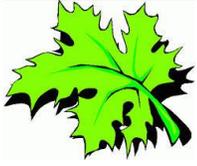


Ube (purple yam) Ice Cream

- 2 cups (550 g) boiled peeled ube or purple yam (it may be easiest to peel, cube into 1 inch chunks, and then boil until fork tender, about 20 minutes)
- 1 1/4 cups confectioners' sugar
- 1 can (about 1 1/2 cups) full fat coconut milk
- 1 cup soymilk
- 1/2 to 3/4 teaspoon sea salt

Blend all ingredients into a food processor or high powered blender until *completely* smooth. Transfer to refrigerator and chill until cold.

Place mixture into ice cream maker following the manufacturer's instructions. Store in an airtight flexible container in your freezer. This ice cream is best after chilling several hours once it has finished processing.



∞ January 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
Dragon fruit	Gerstein	Black
Cherimoya	Zmoda	Kischuk
Japanese blueberry	Zmoda	Provencher
Pyracantha	Zmoda	Peterson
Phillipine violet	Zmoda	
Tabebuia	Zmoda	
Pink guava	Lohn	Ross
Inga (Israel)	Stark	
Annato	Stark	Provencher
Cuban oregano	Black	Porquina
Basil	Vega	Ross
Basil	Vega	wayne
Basil	Vega	Davies
Tomato	Payne	Ross
Pineapple	Payne	
Mango	Payne	Oliver
Strawberry guava	Cimafranca	Mallard
Edible hibiscus		Saceda-bigelow
Black sapote seedling	Dodson	
Culantro		Black

∞ Club Notes ∞

We welcome your submissions for the newsletter, pictures, notes of interest, events in your area, tips you've tried or learn that you would like to share with others - please send them to bdprovencher@tampabay.rr.com
 Submissions for the next newsletter due by: February 20th.



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.

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