



February 2017

**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, McLoughlin Center,
821 S. Dale Mabry, Tampa

∞ Upcoming Programs and Events ∞

February 12 - Florida State Fair- Citrus Celebration - No regular meeting this month! See you at the fair! For more information and volunteering information, contact Bill Vega at vega846@aol.com, or 813-684-5091



March 12 - Grafting / Air Layering- best time of year!! Think about what trees you would like to learn about how to graft. If you have available rootstock or scion material of desired varieties, bring them to the meeting to learn the all important craft of grafting.

April 9 - USF Plant Sale - If you are planning on bringing plants to sell at this spring's plant sale, prepare them now! Volunteers needed to man the booth. More information at March's meeting.

May 14 - Olives, Michael Garcia, Pres. Olive Growers of Florida (MOTHERS DAY)

∞ Welcome New Members ∞

Jeanie Martin Tampa

Melinda Vargas Palm Harbor

Veena Lewis Tampa

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

∞ Sustainable & Profitable Citriculture in an HLB World ∞

Dr. Jude Grosser



Florida has simply got to have citrus! It's an important part of our state's heritage, both in the past and in the future.

At January's meeting, University of Florida's Dr. Jude Grosser, citrus scientist and key fighter against the citrus greening (HLB) disease devastating Florida's citrus groves, spoke about the latest innovations in fighting HLB.

Dr. Grosser spoke about a four point approach to fighting HLB, that includes transgenics, rootstock breeding, scion breeding, and root nutrition.

Citrus greening disease is caused by a gram negative bacterium *Candidatus Liberibacter sp.* Transmission of the bacteria into the citrus tree is a two-step process. First, the psyllid insect acquires it from an infected tree. Then, the now infected psyllids pass on the bacteria to other trees.

Much is being done in understanding the role of genetics in fighting disease. All plants and animals are bombarded with all sorts of diseases, viruses, and bacteria on a continual basis. This has been going on throughout time, and developing genetic resistance is a natural and desirable quality to ensure survival of the fittest in any species. Understanding this process helps in fighting HLB. For the purposes of fighting greening in citrus, this involves identifying a citrus tree with natural resistance to the HLB, and the gene that is responsible for this resistance and utilizing this in other trees. Genetics allows the addition of one genetic trait, such as HLB resistance, to other citrus trees, and still retaining the same plant, and its desirable qualities. Identifying trees with a gene that shows natural resistance to HLB, and working with those trees to create trees that are now resistant to the effects of the greening disease is how genetics works.

Rootstock breeding involves using rootstock of resistant trees and grafting the scions of desired varieties onto this resistant rootstock. Thousands of trials have been done to help research the best rootstocks to use.

Scion breeding involves using the most resistant above ground portions to graft onto the rootstocks. Trials are being done with this method as well to discover the toughest trees.

Some very interesting findings about nutrition have resulted from studying nutrition and its effects on fighting HLB. An important realization is that HLB destroys the root system first, long before visible damage is seen on the rest of the tree. HLB destroys the feeder roots of the trees, those fine roots that are needed to supply nutrition to the rest of the plant. Roots

are designed to take up nutrition, process it, and pass it on the rest of the plant. Damaged roots cannot efficiently deliver needed nutrients to the rest of the tree, causing a slow decline and eventual death of the tree. Nutrition at the root level is critical for tree health. Foliar sprays help foliage, but leaves are not intended to take nutrition and deliver it backwards through the rest of the plant. Studies show the elements manganese and boron are critical nutrients in achieving citrus tree health. When choosing a fertilizer, be sure these elements are present. The nutritional program must be applied regularly, not just 2 or 3 times a year. Monthly is better.

While all of this is important for Florida's citrus industry, homeowners are not being forgotten. A program is being developed that is designed just for the home grower, and will help identify varieties that show the most success in backyard environments, and identify nutritional products to help keep trees healthy.

To contact Professor Jude Grosser:

Phone: 863.956.8680

Email: jgrosser@ufl.edu

Sources of trees resistant to greening:

Harris Nursery 10721 HWY 39 South - Lithia, FL 33547,
www.harriscitrus.com

Phone 813.684.1654

Citrus Research and Education Center (CREC), Lake Wales 700 Experiment Station Rd. Lake Alfred, FL 33850 <http://www.crec.ifas.ufl.edu/>

For the past 99 years, the University of Florida (UF) Citrus Research and Education Center (CREC) has been honored to assist the citrus industry in meeting its developmental needs through its Research, Extension, and Teaching programs. CREC is the oldest and largest off-campus experiment station in UF's Institute of Food and Agricultural Sciences (UF/IFAS) and is unique among research centers in that it focuses entirely on one commodity, citrus. With 200+ employees, CREC is also home to the scientific research staff of the Florida Department of Citrus (FDOC). Facilities also include 600+ acres of groves, greenhouses, a fresh fruit packinghouse, a juice processing pilot plant and more than 40 laboratories. In 1982, financial contributions from the citrus industry made possible the construction of Ben Hill Griffin, Jr. Citrus Hall, a conference facility that includes meeting rooms, a teaching laboratory, an electron microscopy facility and the largest citrus library in the world.

The Center is there for anyone who grows citrus, or is interested in learning more.



⌘ Member Questions ⌘

Question: I received a "mini" pineapple plant for Christmas. Is this a real variety, or a novelty? Will I get "mini" plants from the planted crowns?



Answer: Ian Greig, pineapple expert, says:

The "mini" pineapples are made by taking a regular pineapple seed piece (crown, slip or sucker) and then forcing it when it is very small. This is a tricky thing to do. It has to be done at the right size with the right amount of Chemical (Ethrel) at exactly the right temperature in the right climate. This was all worked out by a gentleman I knew who had a small plantation near Naples, Florida. He had a good business selling to garden stores and Lowes & Home depot.

If you plant the crown or sucker from this plant it will grow as a normal plant. It needs to be planted NOW. Keep it with foliar applications of fertilizer, 10-10-10 Soluble from Southern AG company is fine. The applications must be foliar, monthly. Not more than 5% fertilizer in 95% water by weight. Wet the plant. With this small seed piece this is all important or she will burn the plant. Give plant about one inch of water, including rainfall, per month.

If this is done then you may get a fruit in August 2018.

⌘ What's Happening ⌘

by Paul Zmoda

It's pruning time once again for dormant trees. Lot's done, and lots more to go. I did some grafting of loquat, pear, and white sapote. I also started tomato and hot pepper seeds in plastic trays.

The soursop tree is still blooming profusely, so I collect pollen in the morning and hand pollinate when the flowers are receptive. On fruit fell off unexpectedly, but luckily was not damaged. It was a pretty tasty snack.

Some of our citrus are providing nice fruit despite the greening disease I've been battling. Sunrise and Mineola tangelos as well as a tree loaded with the reliable Meyer lemons are producing well.

New plantings: tea camellia and a Brazos blackberry.





From member Sandy Huff, also a Pinellas Master Gardener: You are all welcome to:

Gardeners wienie roast Wednesday, Feb 8, 2017

Save the date! We're having another wienie roast at Sandy and Bill Huff's back acre in Safety Harbor. A \$3 donation gets you a hot dog or two with the fixings (buns, ketchup, mustard, relish), plus iced tea and water. You bring a side dish to share, and your own lawn chair. Wear old clothes, as you'll toast your own wienie over an open smoky fire.

Time: 11am – 2 pm. Place: **3530 Fairview St, Safety Harbor FL**

34695.

Note – this is a hidden house, so you'll need directions. Fairview Street is one block north of Phillippe Park. Go toward the end of Fairview, and watch for a blue, 2-story, Victorian-looking house. That's our front neighbor, and we share the same driveway. If you have trouble walking, drive down past the pond, thru the ratty old chain link gate, and turn right between two sticks that mark the tire-eating grassy swale. Park by the barn. Able bodied folks, please park out on Fairview Street (face in to the long wooden fence), or at the front of our house in the paved driveway, or tilted a bit beside the pond. Call Sandy at **727- 420-6184** if you get lost. E-ddress: huffsandy@aol.com.

Sandy Huff 3530 Fairview St. Safety Harbor Fl 34695

727-725-1015 cell 727-420-6184

huffsandy@aol.com

☞ 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
Schaefer	Mango, strawberries, coleslaw	Vega	Chicken pasta
Coronel	Maja blanea	Zmoda	Daikon-carrot relish
Latimer	Brownies	Mallard	Chicken
Fotopoulos	Fig bars	Saceda-bigelow	Chicken rice curry
Clarke	Carambola nut bread	Hartzler	Deviled eggs
Clarke	Apple pie	Clarke	Meatballs, cheesecake
Clarke	Sweet potato casserole	Krotz	Shrimp crostinni
Newcombe	Carambola, cherries, coconut	Ruby	Macaroni salad
Stark	Carambola raisin walnut bread	Premraj	Baked chicken
Huff	glorified rice	Baker	Lemon cake
Dionson	Fried chicken, chips	Soto	Yellow rice



☞ 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
Grafted Joey avocado	Coronel	
Dragon fruit	Soylu	Amyot
Orchid	Latimer	Hartzler
Cuban oregano	Black	Provencher
Kale	Payne	Krotz
Sugar palm	Provencher	Amyot
Sugar palm	Provencher	Dodson
Jackfruit	Provencher	Dionson
Ylang-ylang	Provencher	Male
Kopsia	Provencher	Dionson
Peruvian apple cactus	Provencher	Petersen
Caribbean hot pepper	Petersen	Stark
Coffee	Stark	Krotz
Sugar apple	Stark	
Miracle fruit	Dodson	Payne
Black sapote seedling	Dodson	Black
Lemon grass seeds	Sumner	
Purple passion fruit	Luba	Male
Tumeric	Branesky	Dodson
Tumeric	Branesky	Niklas
Tumeric	Branesky	Provencher
Tumeric	Branesky	Saceda-bigelow

☞ Club Notes ☜

We welcome your submissions for the newsletter, pictures, notes of interest, events in your area, tips you've tried or learned that you would like to share with others, recipes, or questions about growing fruits - please send them to bdprovencher@tampabay.rr.com Submissions for the next newsletter due by: **February 22nd**.

Kumquat fun facts

-  The kumquat is the only citrus that you can eat the whole fruit, peel and pulp.
-  The combination of sweet tasting peel and tangy pulp is like nothing else.
-  Kumquats are believed to be native to China.
-  The name kumquat is Chinese for "golden orange".
-  Nagami (the oval shaped fruit), and Meiwa (the round fruit), are the two most popular varieties grown in Florida.
-  The juiciest, largest fruits are grown on the hillsides in Pasco county.



Asian Style Kumquat Salsa

15 fresh kumquats, thinly sliced
 10 cherry tomatoes, sliced
 2 garlic cloves, crushed
 3 shallots, crushed
 ¼ teaspoon lemon zest
 2 red chilies, sliced
 1 teaspoon dried shrimp
 Chopped cilantro leaves
 3 tablespoons vinegar
 Olive oil
 Sugar, salt, pepper to taste

Soak dried shrimp in hot water, drain. Add all ingredients together, stirring it all together. Add sugar, salt, and pepper to taste. Perfect with fish dishes, or grilled meat.

∞ Membership information ∞

NEW MEMBERS

Download and fill out a membership application from: <https://rarefruit.org/membership/>, and send with check or 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.

Tampa Bay RFCI
39320 North Ave.
Zephyrhills, FL 33542