



August 2017

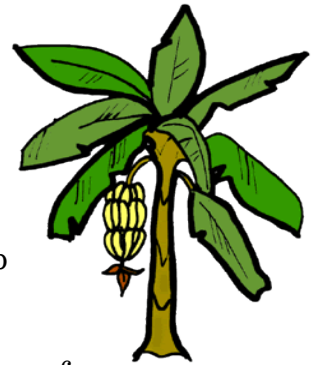
**TAMPA BAY CHAPTER of the
RARE FRUIT COUNCIL INTERNATIONAL,
INC.**

<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** ∞

August 13th, 2:00pm - Bananas - Local regional tropical fruit expert, Celeste Welch, of Sulcata Grove in Sarasota, will talk about one of the world's most popular fruits. Her urban farm and registered plant nursery grows 65 varieties of bananas!! Get informed about this wonderful and easy to grow fruit, and learn about the many varieties. Banana plants will be for sale and be sure to munch on some homemade banana/chocolate chip cookies!



September 10th, 2:00pm - Kumquats - Local grower and general manager of Kumquat Growers in Dade City, Greg Gude discusses the tasty and versatile delight that is the kumquat. The Gude family has been in the kumquat business for generations, so they have a lot of information to share.

October 14 and 15th - The Plant Sale at USF!!! Volunteers are needed for this semi-annual fundraiser for our Club that is so much fun!! Signup sheets will be at the meetings.

∞ **Welcome New Members** ∞

Richard Preston	Tampa	Maxine Robinson	St. Petersburg
Belinda Walker	Tampa	Marius & Della VanDekieft	Tampa
Rob Clemons	Riverview	Stephanie Phillips	Tampa
Juan Acosta	Tampa	Marina Salgado	Tampa
Terry Hooten	Plant City	Joseph Hagerty IV	Tarpon Springs
Gilberto Brooks	LandOLakes	Angela & Rob Tyler	Wimauma

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

∞ 3rd Annual Fruit Tasting Celebration ∞
Photos by Steve Lohn

July is the month for an opportunity to taste many varieties of mangoes and other tropical in-season fruits at the Club's fruit tasting. The fruit celebration tickled the taste buds of a very full house of members and guests. Add the buffet, and plant raffle, and everyone had a wonderful afternoon.





Many thanks to all our volunteers who went to pick up fruit, wash, cut, chop, slice and dice all those wonderful fruits, and prepare the presentation of the fruits to the members and guests, and of course, clean up afterward. We couldn't have had such a great event without your help!





Fresh Coconuts



Refreshing, iced coconut water



Jackfruit, the world's largest fruit!



Some of the many mango fruit varieties for sale.

☞ What's Happening ☜

by Paul Zmoda

On July 6th, I hosted a tour of our Flatwoods Fruit Farm for the Pasco County Master Gardeners. Ten people showed up on a hot, humid day to learn about alternative fruit crops and see what we do here. We discussed pomegranates, olives, sapotes, mayhaws, grapes, jackfruit, and more.

I went into depth and detail on grafting - why it's done, how it's done and expected results. I also introduced to the group a grafting related term I coined many years ago: "Parking". Parking is what we do with budwood when we don't have rootstock plants available at the time, but we do have a related tree upon which to top work (graft) the scions. Once successfully grafted, the budwood has been "parked" until the desired rootstock plants have been acquired - even many years later. I use parking to my advantage and it is a common sense approach to preserving live material until needed. I'm sure I didn't discover this technique, but merely gave it a name.

New plantings: Amaranth and grafted persimmon.



Paul Zmoda receives appreciation gifts for all his contributions in the past 25 years including writing the "What's Happening" column about his fruitful activities on Flatwoods Farm.



July 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
Nam dal mi mangoes	Branesky	Fotopoulos
Blackberry	Sweet	Robinson
Cuban oregano	Black	
Florida key lime	Trangas	
Dragonfruit	Niklas	Strakonsky
Key lime	Payne	Robinson
Vietnamese Lalot	Provencher	Deming
Ginger root	Provencher	Hunt
Jicama	Provencher	Vaccaro
Cuban mangosteen	Provencher	
Surinam spinach	Provencher	Frase
Cow pea	Provencher	Deming
Sugar cane	Provencher	Ladd
Cranberry hibiscus	Provencher	Strakonsky
Maradol papaya	Fotopoulos	Ellis
Pineapple	Lewis	Pampersad

Member questions

How do I know when a mango fruit is ready to be picked from the tree? Most mango varieties will have a blush to the fruit when it is ready to be picked, usually a gold or reddish color. There are some varieties that stay green even when ripe. But, either way it's ready to be picked when you give it a little tug and it releases easily from the tree. Not all the fruit on a tree will ripen at once, so you should have an extended harvest.



It will take 3 to 10 days on the kitchen counter for the fruit to become slightly softer and fragrant, indicating it is ready to eat.

The fruit will ripen on the tree if the wildlife doesn't get it first. Raccoons sure enjoy a little mango sweetness same as we do!

If you pick the fruit a little early, it will still ripen; it just will take longer, and may not develop its full sweetness.

But, you can eat the green ones too! Use them in salads, Asian dishes, chutneys, and in cooking.

If purchasing fruit at the market, try to get some that are softer, and some that are firmer so you will have fruit to eat now, and some to enjoy in a few days.

∞ July 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	Soylu	Turkish carrot salad
Sweet	Chocolate cake	Sweet	Lasagna
Frase	Potato salad	Lohn	Chocolate chip cookies
Clarke	Seasoned rice, green bean casserole	Newcombe	Carambola salad
Campani	Jackfruit and cole slaw	Black	Limey rice
Krotz	Salmon pinwheels	Tangas	Baked beans
Hartzler	Sushi California roll	Trong	Watermelon
Trong	Boiled jackfruit seeds	Payne	Cookies
Dexter	Cakes	Branesky	Pistachio cake
Branesky	Vegetables	Coronel	Bibingka
Bowman	Olives, green beans	Goosey	Watermelon
McAveety	Roselle tea	Aguire	Thai shrimp
Lavalette	Green jelly	Lewis	Passionfruit chia pudding
Beringer	Bread, cookies	Premraj	Fried chicken

∞ 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: **August 22nd**.

If you are missing your member badge, please let someone at the membership table know, and we'll get one made for you. Please wear them at meetings. It helps other members to get to know you.

3 inch pots - lots of them - perfect for starting your plants. Charles at charles.novak@gmail.com

∞ 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