



RFCI

April 2018

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 ∞

USF Spring Plant Sale - April 14th and 15th (set up on Friday the 13th).

No regular meeting.

See you all at the USF Plant Sale. Stop by our booth and buy that special plant you've been looking for. This sale is a big fundraiser event for the Club. If you would like to volunteer for Friday set-up, volunteer at the tables at the Sale, or if you need a manifest emailed to you for your plants that you are selling, please contact USF plant sale coordinator members Jerry or Cora Coronel at jencofarm@aol.com or 727-403-1756. We'll see you at the Sale! Bring your friends, buy some great plants!

Spring
**plant
SALE**

May 13th - Mangoes!!! Grower Walter Zill speaks about mango development. Walter and his family have been involved in the mango industry in Florida for a very long time, and have developed and introduced many worthy varieties of mangoes. Learn about the history of mangoes in Florida and how to grow the world's favorite fruit.



∞ Welcome New Members ∞

Donna Zacharczyk

St.Petersburg

President: Tom Schaefer; VP and Secretary: Cora Coronel; Program Manager: Sandra Kischuk; Treasurer: Susan McAveety, Newsletter/Membership: Denise Provencher, Photographs:

Welcome your New Board of Directors 2018-2019

The Tampa Bay Chapter of the Rare Fruit Council International, Inc. presents the Board of Directors for the 2018 – 2019 year, as voted at the March 11th meeting.

Tom Schaefer -President
 Cora Coronel - Vice President & Secretary
 Susan McAveety -Treasurer
 Jerry Coronel
 Paul Branesky
 Bill Vega
 Sandra Kischuk
 David Miller
 Banni Miller
 Anthony Pino
 Scott Petersen

∞ **Kumquats!** ∞

with
 Greg Gude

Greg Gude spoke about his family's long, multi-generational history raising kumquats in Pasco County. There have been challenges throughout the decades including freezes, economic ups and downs, diseases, quarantines, and insects, but the family still continues to grow this delightful little fruit.

Interesting facts about kumquats:

Kumquats are originally from China, and were later brought into Greece and Europe. The first grove in Florida was in Jacksonville, and it is still in operation today. In China, they are considered a sign of health, wealth, and good fortune.



Kumquats were removed from the citrus group of plants because of several important differences. First, kumquats do not fruit on new wood like citrus does. If you prune at the wrong time, you will have to wait longer for fruit. Second, you eat the whole fruit, peel and all. Third, kumquats bloom multiple times per year, making them "everbearing", producing several harvests per year.

Kumquats are harvested by hand using tiny scissors.

There are four major varieties:

Nagami - the rind is sweet, and the flesh inside is tart. This is the dominant variety, used not only for fresh eating, but also can be prepared into the many products this fruit is known for.

Meiwa - a cross between a tangerine and kumquat, the rind is tart to bitter, and the flesh inside is sweet. This variety is best for fresh eating, as the bitter flavor is too dominant for



Greg enjoys the buffet while chatting about kumquats with Club members. T. Schaefer

preparing into other products.

Hong Kong - smaller fruit, with a more tart to sour taste, grows wild in China.

Centennial - a cross between a lemon and a kumquat, fruits are larger and oblong, both fruit and foliage are variegated.

All varieties of kumquats are extremely decorative trees in the landscape.

Annual Dade City Kumquat Festival:

As many as 50,000 people attend this one day event every year, with over 425 vendors and 40 sponsors participating, filling the historic Downtown core. Here, visitors can enjoy all kinds of tasty kumquat treats, from kumquat pie to kumquat cookies, smoothies, ice cream, marmalade, and even kumquat salsa.



Dade City's Annual Kumquat Festival®, held the last Saturday in January each year, 9am to 5pm, has become extremely popular for its homegrown, family-friendly entertainment. Visitors can listen to local entertainment, get their face painted, look at antique cars, and shop for arts and crafts.

Fun Activities to SEE & DO at the festival include: Arts & Crafts, Delicious Food (from our local restaurants, food vendors and food trucks), Car & Truck Show, Health & Wellness Area, Live Local Entertainment,

Farmer's Market, Kumquat Kids Corral, Kumquats, Kumquat Pie & Products, Quilt Challenge and our wonderful Sponsors.

Admission is FREE, transportation from two satellite parking areas is FREE, city owned public parking downtown is FREE and the experience of a unique, authentic and fun filled festival is unforgettable.

During the week of the Festival, Kumquat Growers host an Open House (Thursday and Friday prior to the festival) with grove and packing house tours (visit www.kumquatgrowers.com for times and more information) - all part of the festivities that round out our Kumquat Festival month.

∞ What's Happening ∞

by Paul Zmoda

This newsletter marks the beginning of the 26th year writing "What's Happening".

The recent freezes badly damaged some of my fruit trees - notably the large jackfruit, a canistel, a carambola, one white Ilama (but not the pink ones), a coffee and most passionfruit vines. Many ornamentals took a hit also. This situation has me busy trimming off dead plant material.

The frost-free date here (Hillsborough County) is March 15th, but that date occurred right in the middle of three consecutive light frosts.

The 'Duck Lake' Mayhaw is setting a nice crop as is one jaboticaba.

My Tampa house is now on the market. With it will go some nice, established fruit trees I've planted in the past thirty four years.

As my potted rootstock plants awaken, I graft onto them. I have bench-grafted several female Black Persimmons, eight assorted oriental and American persimmons and some *Asimina triloba* Pawpaws onto our native *A. Parviflora*. I was able to top-work two more persimmon varieties onto our 'cocktail' tree which now holds eleven kinds.

New plantings: pole beans



From the President
Tom Schaefer

I was elected president again for the new year at the recent Board of Director's meeting. Thank you for everyone's support. The board looks forward to another great year of challenges and rewards. We have a group of directors with lots of knowledge, ideas, and energy. With the help of our great members, this year can be one of our most successful!

Our schedule starts with our major fund raising activity: the USF Spring Plant Sale at the USF Botanical Gardens in Tampa. With the unexpected freezes we had this past winter, many people will be looking for new plants. With help from UF/IFAS and the Citrus Research and Education Center, we suggest growing citrus again. Talk to our members to learn how they will be maintaining their new plants.

Our May meeting will feature Walter Zill discussing mangoes. Learn some tips for growing these delicious fruits! The 4th Annual Fruit Tasting Celebration is July 8th!

Let's hope for a cure for Citrus Greening soon. Keep watching for California, Texas and other states as they fight the fight.

George Campani captured these shots at the Citrus Celebration at the Fair:



Bill Vega and display board



More of the Club's wonderful volunteers



Tom Schaefer and radio host Mark Govan



Paul Branesky and young fruit enthusiasts



☞ March 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
Peanut butter tree	Schaefer	Morgan
Orangeberry	Schaefer	Bowman
Tomato	Vega	Acosta
Tomato	Vega	Conroy
Tomato	Vega	Male
Tomato	Vega	Lancaster
Cactus	Vega	Acosta
Dill	Vega	
Brown turkey fig	Coronel	
Dragon fruit	Soylu	
Bird feeder	Zmoda	Yugar
Tomato	Zmoda	Robinson
Plumeria	Latimer	Acosta
Tangerines	Branesky	Latimer
Mint	Branesky	Te
Quarebia funebris	Provencher	
Pony tail palm	Provencher	Lancaster
Ackee	Provencher	Latimer
Ackee	Provencher	Petersen
Edible cactus	Provencher	Sakuta
Garcinia livingstonia	Provencher	Tsongas
Surinam spinach	Provencher	Robinson
Cuban mangosteen	Provencher	Amyot
Dill	Clarke	Male
Passionfruit	Clarke	Male
Loquat	Male	Gude
Miracle Leaf	Bowman	Mucha
Mexican tomato	Niklas	
Cuban oregano	Niklas	
Key lime plants	Payne	Lancaster
Mango rootstock	Black	Porquia

☞ March 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	Pasta con chicken and veggies	Coronel	Pulled pork and rice
Premraj	Fried rice	Latimer	Beet salad
Shenoi	Cauliflower curry	Black	Ethiopian cabbage
Davis	Meyer lemon cake	Dickey	Jelly bars and Caesar salad
Bowman	Sweet potatoes	Payne	Rice, hamburger casserole
Davies	Greek salad	Petersen	Boiled breadfruit, corn on cob
Hartzler	Cinnamon almond cookies	Krotz	Brownies
Clarke	Baked fish, roasted potatoes	Clarke	Guava bread pudding
Fischer	Hot wings	Gurling	Hot wings
Strain	Chocolate strawberries		

☞ Club Notes ☜

We are reviving the RFCI photo contest. We will take submissions in June, with photos on display during the mango tasting in July. More details to follow.

Get well soon! Members Fred Engelbrecht and George Campani need our prayers as they recover from illness.

The Club is looking for a new photographer. This person would be responsible for taking pictures of all events and activities, speakers at the monthly meetings, plant sales, etc. Please contact tschaefer5@tampabay.rr.com for more information if you are interested.

Send in 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: **April 22nd.**

☞ 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