



# RFCI

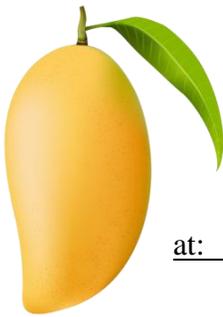
May 2018

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

<http://www.rarefruit.org>  
[Tampa.Bay.RFCI@gmail.com](mailto: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 ∞



**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 are passionate about mangoes. Walter has developed and introduced many worthy varieties of mangoes. Learn about the history of mangoes in Florida and how to graft, care for, and grow the world's favorite fruit. Your mango questions will be answered. Email your mango questions, ASAP, to Cora and Jerry at: [JencoFarm@aol.com](mailto:JencoFarm@aol.com) that you would like to have discussed.

Don't forget, this meeting will be held in the Martha Center, on the 2<sup>nd</sup> floor, where we have had a few previous meetings. The church sanctuary is undergoing construction currently and church services are being held in the McLoughlin Center. Therefore members need to heed our social media notices about our next meeting locations. Work will continue through December.

## ∞ Welcome New Members ∞

Leo & Debra Hartz	Tampa	Laura Larsen	Haines City
Katrina Thorpe	Wimauma	Kyle Jacobs	Dade City
Meg & Ken Beard	Tampa	Jan & Dan Gilbert	Tampa
Patricia & Jorge Unanue	Tampa	Rosemarie Kibitlewski	Clearwater
Grayson Conklin	St. Petersburg	Jared Thompson	Tampa
Daniel Johnson	Plant City	Marina Wobst	Tampa
Celinda Evitt	Tampa	Veronica Clement	Tampa

President: Tom Schaefer; VP and Secretary: Cora Coronel; Treasurer: Susan McAveety,  
Newsletter/Membership: Denise Provencher



Tom Schaefer sent in these pictures. He received his *Tamarixia* wasps for fighting the citrus psyllids from Nicole Pinson, Urban Horticulture agent at the Extension office in Seffner. He took the vile of wasps home to citrus trees and attached the vile to the tree. The wasps are incredibly tiny, like specs of black pepper. The wasps were released from the vile and are now searching for psyllids to seek out and destroy.

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## ☞ What's Happening ☞

by Paul Zmoda

Our spring plant sale went very well - that was the largest crowd ever on Saturday. Thank you to the members who brought food for us.

I am still trimming freeze damaged trees. I grafted two mangoes with scions of a promising seedling from Puerto Rico. I also grafted one avocado. My grafted pawpaws are unwrapped and growing quickly. I finally got to taste some of our mayhaws - small, but nice flavor. Wild dewberries are ripe for picking as well as large, dark Surinam cherries and Rio grand cherries.

All our bunch grapes are setting nice crops and seem pest-free so far. The best pieces of grapevines, collected at pruning time, have been set out in rooting boxes of vermiculite after three months of cold storage.

New plantings: two papayas and a concord grape vine that I found at ALDI of all places.

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A "new" crop you may see groves of here in Florida soon is the ancient Pongamia tree. The tree, native to India, is showing promise as a potential new alternative crop. It produces a legume, similar to a butter bean, that is crushed to extract oil, and also is used as a fertilizer. Interestingly, the tree has never been domesticated by humans, so it is very genetically diverse, making it very robust. They produce up to 500 gallons of oil per acre, and the remaining leftovers called seed cake will be used for feed.

Photo: Peter McClure

From: Frank Giles, Florida Grower 2/9/18

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*From the President  
Tom Schaefer*

*Our USF Spring Plant Sale on April 14 & 15 was great! Members showed their spirit by helping unload plants and setting up on Friday. Saturday had great weather and large crowds looking for their special plants. Some plants were replacements for those lost in the recent freezes and the last hurricane. What a fun event!*

*People are becoming aware that citrus can be grown despite the greening disease. New fertilization recommendations help citrus produce quality fruit again. Just keep up the regular maintenance procedures!*

*Another special Thank You to our helping members who coordinated everything, talked with customers, introduced them to our club, walked people around to discuss their wants with those in the know, carried plants, made- poured- and sold juices, inventoried plant manifests, handled the receipts, provided food for us, and helped overall! Without you, we cannot function as organization. All members are encouraged to help with these events as they are learning sessions for those not too familiar with what we grow in West Central Florida. You will be the teachers someday. Take down was the quickest I've ever seen due to an approaching storm! Thanks!*

*Our next speaker is Walter Zill, a widely known mango specialist, whose family has grown mangoes in Florida since the early 1900's. Be sure to be there to hear how he grows one of the best fruits in the world.*

***Special Note:*** *Our meetings are being relocated on campus due to construction work on the church sanctuary. We will be **meeting in the Martha Center**, second floor (there is an elevator present) until further notice. Unless we find another temporary location, the meetings will be here. Please bear with us during this period as other meeting changes may occur. Check our Website and Facebook information regularly. We are scheduling our Annual Fruit Tasting Event in the open air pavilion behind the McLaughlin Center in July. It does have large overhead fans for good airflow. Our church coordinator is checking to make sure the Martha Center is available for other meetings. If not, we may need to meet elsewhere. Your indulgence is appreciated.*

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## Meet the Annonaceae Family (Annonas and Asimina)

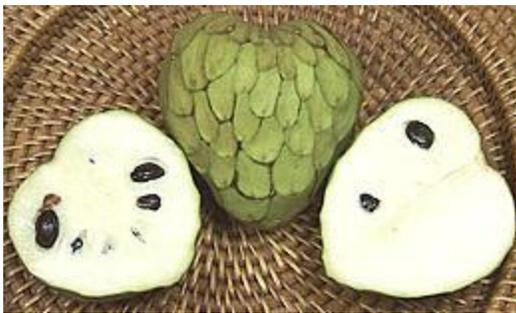
The Custard Apple family is a large group of tropical and subtropical shrubs, trees and vines. Annonas and Asimina are two genera of this group of plants that are producers of significant edible fruits. These large, soft, thin skinned, and faceted or warted fruits are difficult to ship and usually eaten where they are grown. When found in US markets, they are often very expensive.

Fruit producing members of the Annonaceae family originated in the Americas, and quickly distributed throughout the tropical world by traders and explorers because the seeds are large, long lived, and the fruit is highly desirable.

Here is a list of the most common edible fruited varieties. Some plants of these varieties may be available at the next meeting.



Atemoya - *Annona cherimola x squamosa* - a deliberate cross between Cherimoya and Sweetsop, it is considered one of the best eating Annonas. It is grown in Florida where it was developed.



Cherimoya - *Annona Cherimola*

From the valleys of northwestern South America, cherimoya has been grown in California since 1871. The large, heart-shaped fruit weight between 6 ounces and 1 pound. The flesh is white, creamy, and fragrant, and just a little tart. Best eaten out of the skin with a spoon.



Custard Apple - *Annona reticulata* Originating in the West Indies, this custard apple was transported all around the world by traders in the 16th century. It requires a moist, tropical climate for best growth. The fruit is pleasant tasting but considered inferior to Sweetsop and Cherimoya. In India it is eaten only by the lower classes. It is often pressed through a sieve and added to ice cream and milk shakes or blended with other fruit such as banana.



Llama - *Annona diversifolia* alt *A macrophyllata* Native to west Central America, also grown in Florida, this fruit can weigh up to 2 pounds. The fruit is variable from juicy to dry, with slightly tart flesh that can be white to green, rose pink, or purple.



Pond Apple or Alligator Apple- *Annona glabra* - Native to the West Indies, wild all over the Caribbean and prolific in the Florida Everglades, this fruit is eaten fresh or made into jam and wine, but not grown commercially. The yellow flesh is not considered the most desirable of the Annonas. The hardy rootstock is used to graft other species, as the roots are extremely tolerant of flooding.



Soursop - *Annona muricata* - One of the most commonly grown Annona through the tropics. Large fruits, up to 12 inches long, and 6 inches in diameter, can weigh more than 6 ounces. Most soursop is processed into ice cream, sherbets, and beverages. The flesh is a little fibrous, but the flavor is intensely floral and quite enjoyable. It has been described as being like strawberry, pineapple, citrus, coconut, and banana. The sweet/sour balance is similar to Tamarind.



Sweetsop - Sugar Apple, *Annona squamosa*

Sugar Apple is the most widely grown Annona, originating from the Caribbean basin. Some are grown in Florida. The fruit is broken apart into segments, and the creamy flesh stripped from the seeds in the mouth. Will fruit even grown in containers. Comes in a purple skinned variety as well.

Marolo - Araticum do cerrado - *Annona crassiflora*



This *Annona* grows wild in the tropical savanna of Brazil and Paraguay and eaten by local people there. Not yet cultivated it is receiving increased interest from the food industry. Flour made from the fruit is used in making snack bars. The fruit is sweet, high in vitamin C, minerals, antioxidants and fiber.

Pawpaw - Often called Prairie, Ozark, or Kentucky Banana, *Asimina triloba*



This member of the Annonaceae family is native to the temperate southeast US. The fruits turn yellow to brownish when ripe, resembling a banana or plump mango. They grow to 3-6 inches long, and weigh up to a pound. The flesh is creamy and has a flavor resembling banana and mango. Pawpaw is not grown commercially due to pollination. Blow flies and carrion beetles are the pollinators. Growers sometimes resort to hanging rotting meat in the orchard to attract these insects. The fruit is often pulped and frozen to ship.

Eating fresh is best. There are seven varieties found in the wild in

Florida. *Asimina Obovata* (Bigflower Pawpaw), *Asimina Parviflora* (Smallflower Pawpaw), *Asimina Pygmaea* (Dwarf Pawpaw), *Asimina Incana* (Woolly Pawpaw), *Asimina Angustifolia* (Slimleaf Pawpaw), *Asimina Reticulata* (Netted Pawpaw), *Asimina Tetramera* (Four Petaled Pawpaw), *Asimina Triloba* (Common Pawpaw).



## Manatee Rare Fruit Club Plant Sale

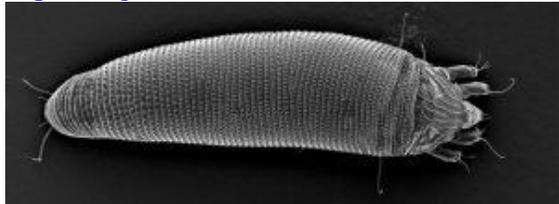
Our 30th Annual Fruit Tree Sale will be Sunday, May 20th, 2018, 10 AM - 4 PM at the Bradenton Area Convention Center, 1 Haban Blvd, Palmetto, FL 34221

Event is indoors, air conditioned, lots of vendors, lots of plants, bring a cart if you have one.

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## New Serious Pest of Lychee and Longan Trees Found in Florida

<http://blogs.ifas.ufl.edu/trec/2018/03/19/new-serious-pest-lychee-longan-trees-found-florida/>



The Lychee Erinose Mite (LEM), *Aceria litchii* (Figure 1), was found in a 3-acre commercial lychee orchard in Lee County on Pine Island, FL

in February 2018. LEM is highly host-specific and is mostly known to attack lychee; however, it was also reported infesting longans (*Dimocarpus longan*) in Taiwan. Young Lychee trees are more susceptible to LEM infestations because of their frequent shoot and leaf flushing. No information is available about the damage and susceptibility of longan cultivars.



Florida is the leading producer of lychee and longan in the United States, followed by Hawaii and California. The estimated production area of lychee and longan is 1,230 and 1,600 acres, respectively. Approximately 90% of Florida's commercial production is concentrated in Miami-Dade County. Small plantings and dooryard trees can be found in Polk, Highlands, Brevard, Indian River, Palm Beach, Broward, Collier, Lee, Charlotte, Sarasota, Pinellas, and Martin Counties.

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## ∞ Club Notes ∞

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](mailto:bdprovencher@tampabay.rr.com) Submissions for the next newsletter due by: **May 22nd**.

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## ∞ 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.

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***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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Tampa Bay RFCI  
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