



# RFCI

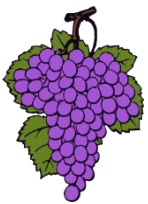
November 2018

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 ∞



**November 11<sup>th</sup> – Grapes for Florida!** Our Club's very own Paul Zmoda, grape expert, will be speaking about grapes that will grow here in Central Florida. Paul knows a lot about growing grapes, and has extensive plantings of grapes at his farm.

**December 9<sup>th</sup>, 1:00pm Holiday Social!!!** Be prepared for a feast and good times at the annual Social event for the Club. We are looking for volunteers to arrive early to help set up for this not-to-missed event. There is no regular meeting.



## ∞ Welcome New Members ∞

Joseph Ingarra, New Port Richey  
Al Merrell, Tampa  
Jonathan Shumake, Tampa  
Patty Quimby, Tampa  
Chris Ramirez, Tampa  
Shaukat Chowdhari, Tampa  
Michael Logan, Tampa  
Janetsky Suarez, Lutz

Meghan McClure, Tampa  
Valentina Villalobos, Tampa  
Olga Ackey, Brandon  
Esther Alexander, Tampa  
Ashley McDonald, Plant City  
Rahul Kalyankar, Tampa  
Bernadine Davenport-Smith, Brandon  
James Miller, Tampa

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

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The Tampa Bay Chapter of the Rare Fruit Council is sad to announce that Life Member Bill Vega passed away on October 5, 2018. Whether it was setting up the room for our monthly meetings, designing and building our award-winning State Fair horticultural booths, helping run the Citrus Celebration, or getting plants and helping to coordinate our USF plant sale....Bill was always giving to the organization. He will be greatly missed, both for what he did, and for who he was.



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### **Pictures from the USF Plant Sale by George Campani**

Warm, beautiful weather for the weekend of the Plant Sale helped bring the crowds and make for a successful sale for the Club. Give a huge thanks for all our volunteers for the tremendous work they do to prepare for this event, and make it happen.











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## Moroccan Spiced Oranges

Liz Brown photo by Lee Harrelson

Super simple to prepare, light and refreshing, a great ending to even the heaviest of holiday meals, this salad is an excellent choice. Serve alone or with ice cream or yogurt.

- 2 ½ cups orange sections, cut into small pieces
- ¼ slivered almonds
- 2 ½ tablespoons chopped, pitted dates (about 4)
- 1 tablespoon powdered sugar
- 1 tablespoon fresh lemon juice
- ¼ teaspoon ground cinnamon
- Garnish:
  - Ground cinnamon
  - Grated orange rind



Combine the first 6 ingredients in a medium bowl, tossing well. Cover and chill for 20 minutes. Garnish with additional cinnamon and orange rind, if desired.



## Rum-spiked Winter Compote

Howard Puckett

This easy dish celebrates Florida citrus and the warm fruits and spices of the holidays. Much better than canned cranberry sauce!

- 2 cups fresh cranberries
- 1 cup water
- ½ cup white rum
- ½ cup packed brown sugar
- 2 – 3 inch cinnamon sticks
- 2 ½ cups tangerine or orange sections (about 7 tangerines)
- 2 ½ cups grapefruit sections (about 3 grapefruit)



Combine the first 5 ingredients in a medium saucepan, and bring to a boil. Reduce heat, and simmer uncovered for 5 minutes or until cranberries pop.

Add the fruit sections, stirring gently. Cover and simmer 4 minutes or until thoroughly heated. Discard the cinnamon sticks. Serve warm or at room temperature.

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## ☞ What's Happening ☞

by Paul Zmoda

It's still so hot out but our tropicals are loving it. A canistel, frozen to the ground last winter, has come back with multiple trunks to over seven feet. We are getting big crops of persimmons, white sapote, plantains, and bananas. The cowhorn okra is about done for the year; I already pulled the red okra plants.

Suriname cherries are fruiting again. All the grapes are winding down for the year. A few Hood pears are hanging on, but I'm not holding my breath as to their quality.

No pecans this year due to squirrels.

New plantings: One nice *Asimina triloba* Pawpaw, and lots of pepper plants and garlic.

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### *From the President: Tom Schaefer*

*Our Fall Plant Sale at USF was a great success thanks to everyone who helped set-up, helped customers, provided special plants, provided food and drinks, made and sold our fabulous juices, cashiers and helpers, and finally tear down and storing materials. Many of our new members came to hear discussions about various plants and how to care for them. They appreciated "listening in" and even asking their own questions. Plus, they received discounts on plants when the sale ended. Financial results will be provided at an upcoming meeting. We also gained 14 new members while at this event. Please welcome them when they attend our meetings!*

*Our sad news was the passing of Bill Vega on Oct. 5, 2018. He was our long time go-to guy. Whenever something needed to be done, he was there for us. His wife, Elizabeth, will continue being a part of our organization. We will schedule a day at her home in Seffner to help with the yard work. Bill's brother, Ramone, has spent many hours already. Some of his larger potted plants will be for sale. We will discuss this at our next meeting. A dear friend will be missed, but never forgotten.*

*Don't forget to consider joining our board of directors. We always need help to organize everything and put our plans into action. Please talk to any of the officers or board members if you have questions or join us after our next general meeting to see the interactions. Thanks to all for helping our club moving forward!*

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Steve from Fruitscapes, the supplier of the nursery grown fruit plants for the USF sale. Photo by Tom Schaefer.

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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: **November 22nd**.

If you are missing a badge, please stop at the desk by the door when you arrive at the meeting, there is a sheet there to sign to replace a missing badge, or report that you do not have one.

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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  
39320 North Ave.  
Zephyrhills, FL 33542