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<http://www.facebook.com/TampaBayChapterRareFruitCouncilIntlInc>

April 2020

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

Meetings are held the second Sunday, 2:00 P.M.
at the American Legion Post 111,
6918 N. Florida Ave, Tampa 33604

∞ Upcoming Programs and Events ∞

Important Update: Due to the Coronavirus outbreak, USF has cancelled all events at the University through April. This means no plant sale.

There will be no plant sale or meeting in April for the Club in response to the recommended guidelines to help curb the Coronavirus outbreak.



The health and safety of everyone involved is the highest priority.

Our next Club meeting is scheduled in May, and we will carefully monitor what is happening and how it may affect future meetings. Certainly, let's hope the situation resolves as quickly as possible.

In the meantime, follow the health guidance of local, state and federal agencies and stay healthy.

For reliable, up-to-date information, visit:

- [Florida Department of Health](#)
- [Centers for Disease Control and Prevention](#)
- [World Health Organization](#)

President: Fred Engelbrecht; Vice Presidents: Cora Coronel and Kenny Gil; Secretary: Jager Mitchell; Treasurer: Susan McAveety; Newsletter/Membership: Denise Provencher



Note: The election of the new board members has been rescheduled from March's meeting to May's meeting. Plan on attending and voting!

∞ Redefining “waste” and converting trash to treasure ∞

Speaker Ashlee Painter

At March's meeting, Ashlee Painter spoke about “biodigester systems”. Ashlee has a BS in Biological Sciences from Clemson University. She spent two years in Cameroon teaching agroforestry as a Peace Corps Volunteer, then went on to work as a research technician on a farm in Hawaii. Her career shifted paths after completing a Master's degree in Marine Biology from James Cook University in Queensland, Australia, and she spent the next 8 years working in environmental education before going back to school for a Master's in Coastal Sustainability at the University of South Florida. Her research at USF was centered around anaerobic biodigestion. Ashlee is currently the Sustainability Coordinator for the City of Oldsmar.

Many important facts on how to create and use biodigesters were discussed, and there were many questions from interested members. Here are some important facts from her talk.

What is household waste?

Much of the “waste” we produce in our homes can be converted to useful materials. This includes household food waste, recyclable waste, residual waste, and hazardous waste. What we define as waste can be any unwanted or unusable materials.

What is a biodigester?

A “biodigester” acts as an artificial stomach that breaks down “waste” organic material into biogas and liquid fertilizer, making these unwanted products into something we can use in a beneficial way. They close the loop on the food/energy/water nexus. Biodigestive systems can be small household size systems or large commercial ones. They provide a low cost, sustainable resource for energy and food production.



What do biodigesters eat?

- Fruit and vegetable remains

- Fish, meat, and bones

- Bread, french fries, and chips

- Leaves, grass, yard waste

- Really, anything that comes from plants or animals, even poop!

What do biodigesters produce?

- Biogas – this can replace propane, and natural gas

- Liquid fertilizer – great for traditional or hydroponic farming

Want to get started building your own biodigester?

- Determine the best location and size for your unit

- Decide how much work you want to put into the project

- Decide how much you want to spend.

- Basic materials needed:

- Leak-proof container

- Input, output, and gas pipe

- Sealant

- Inoculant (bacteria – poop is best, but there are other options)

- Gas holder

In the beginning:

- The higher the temperature, the faster the production

- PH – until fully operational, tend to go acid

- Hard surfaces are needed for the bacteria to cling to

- Once your system is fully ongoing:

- The system is fairly self-maintaining

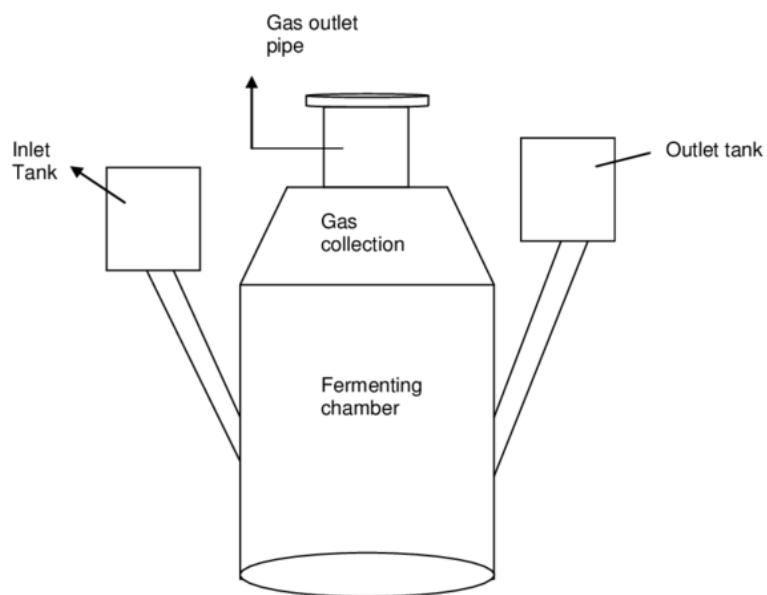
- Keep feeding a balanced “diet”



If you have a question for Ashlee about biodigesters you may contact her at the following email. Apainter@myoldsmar.com

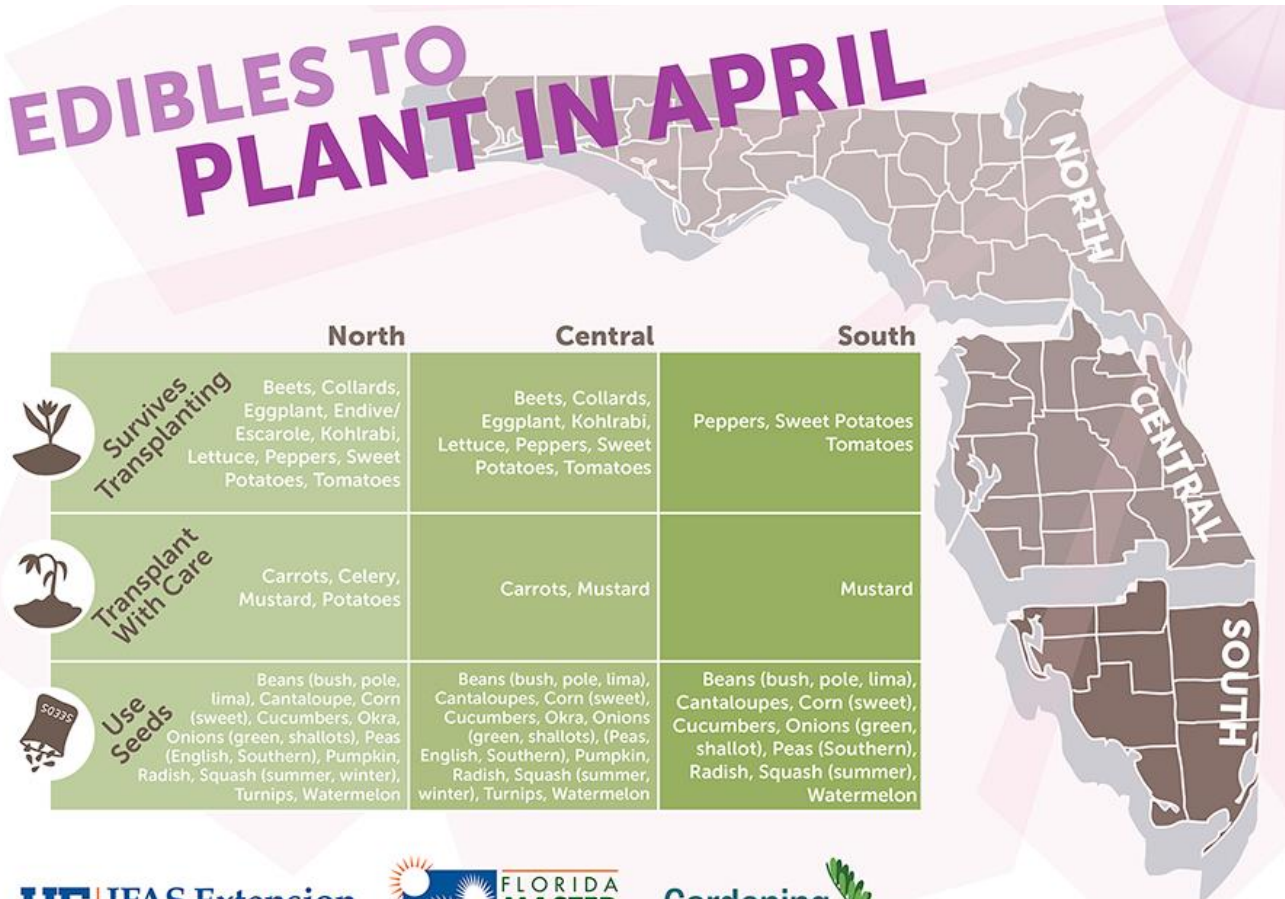
There are also many instructions, pictures, websites and videos online to learn from.




A typical Biodigester setup.



Both photos and drawing from Ashlee's presentation.

EDIBLES TO PLANT IN APRIL



	North	Central	South
 Survives Transplanting	Beets, Collards, Eggplant, Endive/ Escarole, Kohlrabi, Lettuce, Peppers, Sweet Potatoes, Tomatoes	Beets, Collards, Eggplant, Kohlrabi, Lettuce, Peppers, Sweet Potatoes, Tomatoes	Peppers, Sweet Potatoes, Tomatoes
 Transplant With Care	Carrots, Celery, Mustard, Potatoes	Carrots, Mustard	Mustard
 Use Seeds	Beans (bush, pole, lima), Cantaloupe, Corn (sweet), Cucumbers, Okra, Onions (green, shallots), Peas (English, Southern), Pumpkin, Radish, Squash (summer, winter), Turnips, Watermelon	Beans (bush, pole, lima), Cantaloupes, Corn (sweet), Cucumbers, Okra, Onions (green, shallots), Peas (English, Southern), Pumpkin, Radish, Squash (summer, winter), Turnips, Watermelon	Beans (bush, pole, lima), Cantaloupes, Corn (sweet), Cucumbers, Onions (green, shallot), Peas (Southern), Radish, Squash (summer), Watermelon



For more information, please visit GardeningSolutions.ifas.ufl.edu

Did you know Florida has seven plant hardiness zones?

North Florida is zones 8a-9a, central Florida is zones 9b-10a and South Florida is 10b-11a.

- 8a: 10-15°F
- 8b: 15-10°F
- 9a: 20-25°F
- 9b: 25-30°F
- 10a: 30-35°F
- 10b: 35-40°F
- 11a: 40-45°F

☞ What's Happening ☞

by Paul Zmoda



No more chance of frost any more as we enter our dry season. Our potted lime is flowering like mad and setting a crop. One pond apple fruit turned lighter in color and soft. Inside it was orange hued and chock full of seeds. The flavor was not very pleasant but the seeds have value to grow rootstocks for other annonas.

Since several mayhaws bloomed simultaneously, we are getting cross pollination and fruit set.

All grapevines have awakened and are growing well and blooming. Avocados are now holding lots of small fruit while the Glenn mango fruits are now close to two inches in size.

We enjoyed a nice crop of 'Barbie Pink' guavas some close to a pound. These are very tasty.

'What's Happening' is now 28 years in publication!

'Barbie Pink' guava
Photo Paul Zmoda

Sunday best fruit salad
Pattie Price - allrecipes.com

1 can (20 ounce) pineapple chunks, juice reserved
2 apples, peeled and cored
1 21 ounce can peach pie filling
2 bananas peeled and diced
3 kiwis
1 pint strawberries



In a small bowl, toss the chopped apples in the reserved pineapple juice. Allow to sit for 5-10 minutes.

In a large salad bowl, combine the peach pie filling and pineapple chunks.

Remove apples from pineapple juice and add to pie filling and pineapple mixture. Add the bananas to the reserved pineapple juice and let sit for 5-10 minutes.

Peel and slice kiwi and ½ strawberries. Chop the other half of strawberries and set aside.

Remove bananas from pineapple juice and add to the pie filling mixture. Add chopped strawberries; toss together.

Arrange kiwi slices around the edge of the serving bowl and alternate with strawberry slices. Chill and serve.

∞ Club Notes ∞

Send in your submissions for the newsletter, pictures, notes of interest, events, tips, recipes, questions, etc. - 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, 12722 Prosser Rd., Dade City, FL 33525

RENEWING MEMBERS

Send check or money order for \$20 made out to Tampa Bay RFCI and mail to:
 Tampa Bay RFCI, 12722 Prosser Rd., Dade City, FL 33525

Please note as of March 1st, please send memberships to the new address above. We have moved!



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
12722 Prosser Rd.
Dade City, FL 33525