

# Gulf Coast Fruit Study Newsletter

Volume 19, Issue 1

Edited By: Ethan Natelson

January 22, 2005 Meeting

## **Planning Committee:**

Gregory Carrier  
Yvonne Gibbs  
George McAfee  
Doug McLeod  
Rick Matt  
Michael Morrison  
Ethan Natelson  
David Parish  
Victor Patterson  
Bob Randall

## **Current Meeting:**

Our program will begin on **January 22, 2005** at the Extension offices at the Bear Creek Facility. The program consists of the annual plant sale from **8:00 a.m. to 3:00 p.m.** There will be a program in the morning on grafting and pruning techniques.

### **Contact Us!**

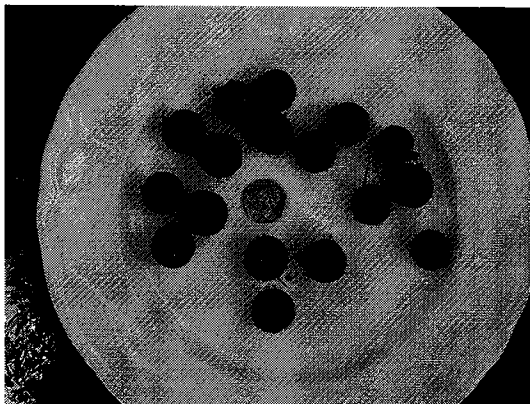
Harris Cty Extension Service  
3033 Bear Creek Dr.  
Houston, TX 77084-4233  
Phone: 281/855-5611  
Fax: 281/855-5638

## **The Turkey Haw**

A few years ago, the late Lynn Lowrey gave me a plant he thought was an unusual variety of mayhaw. It had the unimaginative cultivar label of **Texas Red**, and was grafted on seedling mayhaw rootstock. He knew the plant as *Crataegus indula* (Dr. Vines' book says *C. invis*a). After a few years it began to bear, but the fruit looked like a typical small crabapple and matured in the fall, again, more like an apple than the early bearing mayhaw. The plant is very compact, somewhat dwarfed and a very nice looking landscape tree with total resistance to rust and other problems my mayhaw have in the same yard. Its leaves are much larger and more attractive than the mayhaw, and the bark is a light gray in color. The fruit, all about 0.75 inches in diameter, matures at the same time, and is borne primarily

on the interior of the tree. Perhaps for this reason, it is largely ignored by the birds, squirrels and insect pests.

John Harrington believes the fruit yield would be improved if the Turkey Haw is grafted to a *Crataegus species* which is also a natural fall bearer, rather than mayhaw. He believes that the plant that I have was originally located in the wild by his associate, Weldon Morris, and sent on to Lynn to propagate. We made jelly from it, this year, and it was mild, and indistinguishable from apple jelly. If anyone doubted the close relationship between *Crataegus* and *Malus*, you should examine this fruit.



## **Citrus Tasting and Open House (by John Panzarella)**

Each year for the last several years I have had a citrus tasting and open house at my home, 404 Forest Dr., Lake Jackson, TX. This year it will be Saturday, December 11, 2004, from 2PM to 4PM. Everyone is invited that likes to taste citrus and see fruit trees. I have approximately 175 different varieties of citrus, 50% to 70% fruiting, plus several varieties of persimmon, sapote, guava, pawpaw, loquat, pomegranate, avocado, papaya, fig, peach, passion fruit, mango, and pecan trees growing in my backyard. This year I have fruit from several new seedling trees to taste that have fruited for the first time. There will be approximately 40 to 50 varieties of citrus to taste.

Come taste the citrus, and see the 3rd largest citrus collection in the state of Texas, and the largest collection north of the Texas Rio Grande valley (free). Call (979) 297-2120 or e-mail [jpanza@swbell.net](mailto:jpanza@swbell.net) for a new date if extreme bad weather (rain) is predicted, or if you have other questions. Also see the magazine *Texas Gardener* Sept./Oct. 2003 issue, page 18-24 for more details.

**Directions:** From Houston take US 288 (the new freeway) south until you get to the FM 2004 & Richwood exit in Lake Jackson. Take that right exit, and turn left under the overpass on to 2004 and drive until you get to a Texaco gas station (Buc-ee's) about 2 miles on the right hand side. Turn right just before the railroad tracks (in front of Buc-ee's) on to the old Angleton road—not marked (Brazoria County Rd. 288). Drive south about a mile parallel to the railroad tracks until you get to an HL&P (Reliant Energy) substation and cell phone tower (on the right hand side of the road) and Willow Dr. Turn right on to Willow Dr., cross over Oyster Creek and on the right will be St. Mark's Lutheran Church. Turn right on to Forest Dr. next to the church and go around the curve until you see 404 on the right hand side.

A few citrus trees will be available for sale.

John Panzarella

## SURFING THE WEB

With the increasing availability of the Internet at libraries, offices, and in the home, an infinite number of interesting horticultural websites are available which contain a wide variety of pictorial and historical information as well as technical tutorials, such as descriptions of grafting and pruning techniques. A few such sites are as follows:

1. The Core Historical Literature of Agriculture (CHLA) site at the Albert R. Mann Library of Cornell University. Here 1,527 out of print classic horticultural books can be read and downloaded online, in pdf format. For example, The Lorette System of Pruning, published in 1925 may be found at <http://chla.library.cornell.edu/cgi/t/text/text-idx?c=chla;idno=3135342>
2. The Paul Evans Library of Fruit Science of Missouri State University which has many links to specific horticultural sites at <http://library.smsu.edu/paulevans/>
3. The Corvallis Germplasm Repository at Oregon State University also has web sites to view texts and photos, for example <http://www.ars-grin.gov/ars/PacWest/Corvallis/ncgr/pony.html> yields The Pears of New York and <http://hortweb.cas.psu.edu/aps/aony/aony1.html> provides The Apples of New York.
4. Some unusual fruits of North America and Europe are shown at <http://www.pickyourown.org/unusualfruits.htm>
5. The California Rare Fruit website, try fruit facts to access information on specific varieties, <http://www.crfg.org/>
6. And, of course, grafting techniques at <http://aggie-horticulture.tamu.edu/propagation/propagation.html>

## PERSIMMON COOKIES (source: Southern Fruit Fellowship newsletter, July/Sept. 2004)

2 large ripe persimmons, peeled and coarsely chopped  
1 cup sugar  
2/3 cup vegetable oil  
1 large egg  
2 cups all purpose flour  
1 tsp. baking soda  
1 tsp. ground cinnamon  
1 cup raisins  
1 cup chopped walnuts  
1 cup sifted powdered sugar  
3 T lemon juice

Process chopped persimmon in a food processor until smooth, stopping once to scrape down sides. Measure 1 cup of pulp. Combine pulp, sugar, oil, and egg, stirring until mixture is smooth. Combine flour, soda, and cinnamon in a large bowl; add persimmon mixture, stirring until blended. Stir in raisins and walnuts. Drop dough by rounded teaspoonfuls onto lightly greased baking sheets. Bake at 375 degrees for 9 minutes. Transfer to wire racks placed on wax paper. Combine powdered sugar and lemon juice, stirring until smooth, drizzle over warm cookies. Cool. Yield: 5 dozen.

HARRIS COUNTY  
MASTER GARDENER ASSOCIATION  
3033 BEAR CREEK DR.  
HOUSTON, TX 77084-4233

CHANGE SERVICE REQUESTED

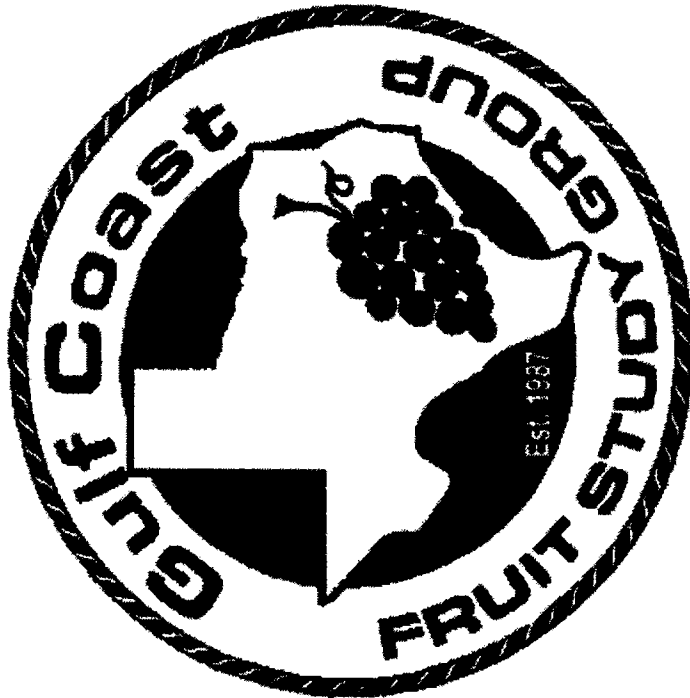
NON-PROFIT ORG.

U.S. POSTAGE

PAID

HOUSTON, TEXAS

PERMIT NO. 9216



## Texas Cooperative Extension The Texas A&M University System

Educational programs of the Texas Cooperative Extension are open to all people without regard to race, color, sex, disability, religion, age or national origin.