Literature Cited


1939. Rooting induc-

Q. How deep in the solution do you place the cuttings?
A. About 3 inches usually. In the 0.2% solution limes and lemons are easier to root than oranges and grapefruit.

Q. Have you tried Mangos and Avocados?
A. They don't respond at all.

Q. What experience have you gained from rooting Guavas, the common sort?
A. They root all right. I have rooted several varieties.

Chairman: We have grown large trees from root cuttings, as vigorous as others. The next paper should have unusual interest because of its personnel. Many are acquainted with the South Sea Islands in stories, but the speaker this afternoon grew up in Tahiti and she will tell us some of her experiences. Mrs. Peace.

A DESCRIPTIVE LIST OF SOME OF THE TROPICAL PLANTS AND TREES INTRODUCED AND GROWING IN PEACE’S JUNGLE GARDEN AT BUCKINGHAM, FLA.

MRS. EDWIN PEACE

As an introduction, I wish to say that my husband and I resided for many years in the South Sea Islands, he having been a planter and the manager of large rubber, coffee, banana and coconut plantations in the Tropics. We have seen many of these plants in their native country, and have seen how they grow, how they are used, and how they are consumed by the natives in the tropics. All of the species described hereafter have grown well in our garden, except the breadfruit and the mangosteen. The source from which our plants have come is not, in most cases, the native home, but is one in which we have known it.

No. 1. The ambarella (Spondias cytherea) grows in a wild state in Tahiti. The tree reaches a height of 50 feet or more. The fruit is oval in shape, 3 inches long, and orange colored when ripe. The flesh is cream colored, very juicy and delicious when eaten out of hand. Grated and mixed with grated coconut, it makes delicious ambrosia. It is also made into ice cream. In Tahiti the wood is used by the natives for building canoes.

No. 2. The custard-apple (Annona reticulata) came to us from the Solomon Islands, where it grows prolifically. The tree grows
to 25 feet or more in height. The fruit is heart shaped, light pink in color, weighs about 2 to 3 pounds. The flesh is white, sweet and eaten out of hand by the natives.

No. 3. The cherimoya (*Annona cherimola*) came from Guatemala and is not plentiful in the South Sea Islands. The cherimoya makes a small spreading tree 25 to 30 feet high. The fruit is heart shaped, pale green in color and weighs about 4 pounds. The flesh is white, juicy and delicious eaten out of hand.

No. 4. The soursop (*Annona muricata*) came to us from Samoan Island, where it grows in a semi-wild state. The tree grows 15 to 20 feet high. The heart-shaped fruit weighs about 5 or 6 pounds. The flesh is white, juicy, aromatic and delicious eaten out of hand. It is also used by the natives for making soft drinks and most delicious ice cream.

No. 5. The sugar-apple (*Annona squamosa*) came from Hawaii, where it grows very prolifically in the mountain gulches. The tree grows 15 to 20 feet high. The fruit is round, heart-shaped, rough and green in color. The white, sweet pulp tastes like custard. It is used as dessert.

No. 6. The star-apple (*Chrysophyllum cainito*), which came from Tahiti, is a very ornamental tree growing 30 to 40 feet high. The fruit is round, 2 to 3 inches in diameter, with a smooth purple skin. The white, juicy pulp tastes like custard. It is used as dessert.

No. 7. The sapodilla (*Achras sapota*) grows plentifully in Tahiti. The tree grows 40 to 50 feet high. The fruit is round, 3 inches in diameter and brown in color. The flesh is light brown, sweet and delicious eaten out of hand. It also makes delicious pie.

No. 8. The akee (*Blighia sapida*) came from Brazil, where it grows to a large tree 40 to 50 feet high. The fruit, about 3 inches long, is red in color and the arils are delicious when fried in butter. There are few trees in the South Sea Islands.

No. 9. The longan (*Euphoria longana*) is from Hawaii. The tree grows 30 to 40 feet high. The fruit is round, an inch in diameter, light brown in color, with white flesh. It is eaten fresh or made into preserves. There are very few trees in Tahiti.

No. 10. The ohia or Malay-apple (*Eugenia malaccensis*) is from Hawaii, where it grows plentifully on the mountain sides. The tree reaches a height of 20 feet and is very ornamental. The fruits are oval, 3 inches long, white to crimson in color and eaten out of hand by the natives. It is also made into jams. The leaves are used by the natives for medicine. The ohia grows wild in Tahiti and Samoan Island.

No. 11. The Java-plum (*Eugenia jambo-lana*) came from Java. In its native home it becomes a very large tree, 60 to 75 feet high, bearing tremendous crops of purple-colored, oval-shaped, plum-like fruits. The fruits have a pleasant taste when fully ripe, and make wonderful jelly. We have 15 big trees in our garden, 50 feet high. It grows plentifully in Tahiti.

No. 12. The grumichama(*Eugenia domboyi*), which came from Brazil, makes an attractive small tree. The fruits are deep red in color, the size of a cherry, and are usually eaten fresh or made into jelly and jam. There are very few trees in Tahiti and other South Sea Islands.

No. 13. The pineapple-guava (*Feijoa sellowiana*) is from Hawaii. The shrub grows 10 to 15 feet high. The green fruit is very perfumed when ripe, and may be eaten fresh or made into preserves, jam and jelly. The white petals of the flower are very sweet and used in fruit salad. There are very few trees in Tahiti and other South Sea Islands.

No. 14. The loquat (*Eriobotrya Japonica*) came from Japan. We grow here in our garden 20 big trees, 25 to 30 feet high. The fruits are borne in clusters. They are oval in shape, 2 inches long, orange-yellow in color. The fruits can be eaten fresh, but also make a most delicious pie, tasting somewhat like cherry pie. They are made into preserves, jam, jelly, ice cream and sherbet. Loquats are not plentiful in the South Sea Islands.

No. 15. The giant granadilla (*Passiflora*...
quadrangularis) came from Samoa Island, where the vine grows very well and produces continuous crops of fruits. These are oblong, 8 to 10 inches long, and yellow when ripe. They are used by the natives for making drinks, marmalade, jelly, pickles, and ice-cream. The giant granadilla is naturalized in Tahiti.

No. 16. The purple granadilla (Passiflora edulis) grew from seeds which came from Queensland, Australia. The fruit, purplish in color, is the size of a duck's egg. It contains a sweetish, subacid pulp used for making soft drinks and fine marmalade. The vine grows almost wild in Tahiti.

No. 17. The breadfruit (Artocarpus communis) is the true breadfruit from Tahiti. Breadfruit is the every day food of nearly all of the South Sea Islanders. The finest breadfruit grows on the Island of Manna, an island of American possession in the Samoa group. Breadfruit generally is baked in the native oven of hot rocks or is roasted over an open fire. The outer skin is then peeled off, leaving a mealy white pulp which can be sliced and eaten with butter. The fruit is also cut into inch square blocks, pounded into a dough, and the cream from grated coconut is poured over it. Then red hot rocks are thrown into the container, which is a large wooden basin, and the breadfruit and coconut cream boil for about 5 minutes. It is consumed by the Chief only, and not by the common native. This is a dish fit for a god!

The blossom of the breadfruit is made into a most delicious candy. The leaves are pinned together and used as a covering for the oven. The latex, which is thick and white in color, is used as chewing gum. To get the gum from the breadfruit, the natives cut a few slashes into the bark of the tree and the white latex oozes out. It is left on the tree for a few hours. By that time the water in it has evaporated and leaves a clean white lump of gum.

Breadfruit grows wild in all the South Sea Islands. It is not doing so well in our garden.

No. 18. The mangosteen (Garcinia mangostana). Our mangosteen, which has not fruited yet, was raised from seed from Singapore, Straits Settlement. The mangosteen grows about 30 feet high. The fruit, about the size of a large tangerine, is purplish in color. It is the most delicious fruit known. The mangosteen is not plentiful in the South Sea Islands.

No. 19. The tamarind (Tamarindus indica) grew from seed which came from Tahiti. The bean grows to about 6 inches in length. The fruit is mainly used for making jelly, jam, and paste. Some of the streets in Tahiti are lined with these trees for shade. Our tree here was just starting to bloom when the frost came along.

No. 20. The Ceylon-gooseberry (Dovyalis hebecarpa) grows plentifully in Tahiti and the Cook Islands. It makes a small tree or large shrub and bears a heavy crop of fruit twice a year. The berries are up to one inch in diameter, maroon-purple in color, and are used for making jelly.

No. 21. The carambola (Averrhoa carambola) came to us as seed from Hawaii. It grows to a small tree from 25 to 30 feet high. The oval-shaped fruit may be 5 inches long and is yellow in color when ripe. In Tahiti and Hawaii the green fruits are used by the Chinese as vegetables, and the ripe fruit as dessert. It is also made into jelly and pickles. In Tahiti it produces two crops a year.

No. 22. The ceriman (Monstera deliciosa). Our seeds were obtained from Upola, Samoa Islands. The ceriman grows very extensively in Samoa and Tahiti. The fruit is mostly eaten out of hand but is also used in fruit salad. The native doctors in the islands also use the fruit and the leaves for medicinal purposes.

No. 23. Coffee of commerce (Coffea sp.). We have the Madagascar coffee, seed of which came from Tahiti, where it grows very well. This is one of the best. In December 1934, before the frost, we harvested 17 pounds of dry beans.

Then we have the Kona coffee from the large island, Hawaii. This is also superior in flavor to the common Brazilian coffee.

No. 24. The kei-apple (Dovyalis caffra) is from seeds which came from Australia. The
fruits are round and golden yellow in color, about an inch and a half in diameter. They are very acid and not very good eaten out of hand but make delicious jelly. Very few trees are in Tahiti and the other South Sea Islands.

No. 25. The tree-tomato (*Cyphomandra betacea*). Our seeds came from Queensland Australia. The tree, growing 10 to 15 feet high, produce fruit about 2 inches long. The fruit are reddish-yellow in color and are agreeable eaten raw. They are also used for jam or preserves. The tree is a quick grower, bearing fruit when three years old, and is plentiful in the South Sea Islands.

No. 26. The white-sapote (*Casimiroa edulis*). Our tree grew from seed which came from Brazil. The white-sapote is a spreading tree about 25 feet high, bearing yellowish green fruits the size of a small orange. They are not very good when eaten fresh but make delicious jam. We have a beautiful tree in our garden. The white-sapote is not plentiful in Tahiti.

No. 27. The taro (*Colocasia esculenta*) grows in Hawaii and Tahiti. There are two types of taro: the dry land taro, whitish in color; and the water taro, purplish in color and grown in water the same as rice. The land taro is used by the natives for baking. The water taro is roasted or steamed and made into the Hawaiian national dish, Poi. This taro, after steaming or roasting, is peeled and then pounded into a pulp the consistency of bread dough. When fresh it is a little sweet with a nice nutty flavor, but the Hawaiians let the Poi ferment for two or three days and then eat it with raw fish. The young leaves of the taro are cooked like spinach.

No. 28. Bamboo. The bamboo fibre which I am using for making hats, bags, belts, mats, etc., has not been identified yet by the Department of Agriculture at Washington. It was brought to Tahiti many years ago by some priests from the Philippine Islands. It grows in the mountains in Tahiti. Certain stalks of it are cut down by the natives and the fiber is then prepared for the weaving process. The stalks are also used for making houses and for stakes in the vanilla plantations.

Chairman Wolfe: It is interesting to see these plants originating in America taken abroad and brought back here again to be cultivated.

Member: Does anyone have any suggestion along the line of what tropical fruit we may expect to have commercial value in the future here in Florida?

A. Some of these tropical fruits might have a potential commercial value in future years. Many of these things require special care or temperature conditions. This paper suggests to me something ought to be done in Florida if we could come to a point where we could even have one or two trees of mangosteens what an advertisement that would be. If it is possible to have such fruits as we have just heard about and have them protected for those two or three days we have in Florida when we have to be afraid, it would be so fine.

The Chair: Thank you, Mr. Henricksen. This question as to commercial value is an important question. Many don't have a flavor that northerners, who are the potential consumers, care about or are accustomed to.

Member: Any of those unusual things that will ripen when tourists are in Florida will pay off.

Speaker: Soursop will do that and will sell for sherbets and ice cream.

Mr. Wirt stated he was quite encouraged about the Lychee trees on high hammock land and looks forward to future possibilities. Mr. Reasoner stated the Lychee is the most promising of all and the Jaboticaba might be good.