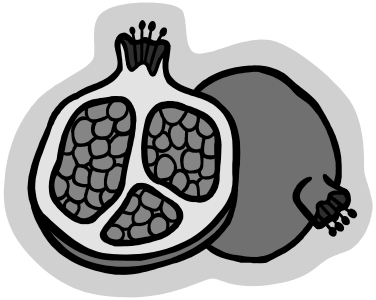


Subtropical Fruit Garden

At Quail Botanical Gardens
Notes for Docent Training Classes
9:45 to 11:00 a.m.

Purpose of This Class

As a result of this docent training, students will understand what is meant by the term "subtropical fruit," become familiar with the layout of our garden, learn some characteristics of and stories about 16 fruit plants of interest, and (optional) taste some fruit that is in season. This training is not intended to address species culture, maintenance, pests, horticultural issues, or recipes for pies!

History and Design of This Garden

Between the late 1930's and the 1950's, Mr. and Mrs. Larabee planted avocado and citrus trees in what is now the Subtropical Fruit Garden. Later, the County of San Diego acquired the property and sold the produce to local visitors.

In the 1990's, the San Diego Chapter of California Rare Fruit Growers planted many of the fruiting plants you now enjoy; in 1997, the area was renovated with many additional new plants. Today, CRFG volunteers and members of our staff tend the garden, leaving most of the ripened fruit on the plants for visitors to observe and enjoy.

Along the broad winding path, you'll find distinct areas that include avocados, guavas and other myrtle family fruits, bananas, figs, pomegranates, and citrus. These are surrounded by nearly 200 other fruit varieties that are grown and eaten fresh or cooked, both regionally and worldwide. Some specimens are largely experimental and have yet to fruit, while others are attractive, appealing, "tried and true" varieties recommended for San Diego homeowners.

What is Meant by "Subtropical Fruit?"

Definition: A fruit is the ripened ovary—together with the seeds—of a flowering plant. In many species, the fruit incorporates the ripened ovary and the surrounding tissues. Fruits are the means by which flowering plants disseminate seeds, often attracting animals like birds, monkeys, squirrels, and deer to eat the fruit and disperse the seeds later on in their droppings. Pollination is a vital part of fruit culture, and bees do most of the work.

Subtropical fruits are those usually indigenous to areas lying between 20 and 35 degrees latitude in both hemispheres, but occasionally found at slightly higher latitudes. They can survive temperatures at or below 32 degrees Fahrenheit for varying lengths of time, and many of them can be grown successfully in San Diego, which is located at 32 degrees latitude.

Fruiting times: Unlike trees indigenous to Western Europe and North America, (such as apples, pears, and peaches) where fruit ripening must take place during the brief warm summer months, subtropical varieties ripen at various times during the temperate year, and sometimes bear fruit multiple times. Thus, it is not easy to predict how many trees will be displaying their fruit at any given time on a tour through our garden.

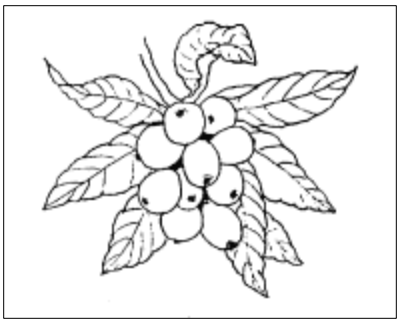
TMI: Producing fruit gets really complicated when you consider all the factors that affect successful growth. In addition to temperature, other factors include duration of cold, fruit variety, age of the plant, length of time the plant has been established, drainage, wind, proximity to the coast, pests, pollinators, and soil PH, to name just a few!

Fun Facts about 16 Superstars

I've selected these 16 fruits or subtropical plants because each has one or more "Wow factors" that might make it easier for you to remember and share with others when you are a docent. They are listed in order of appearance, beginning at the northeast arbor near the Herb Garden and ending at the northwest arbor on the road nearest the overflow parking lot. Common names are followed by botanical names.

1. Loquat, *Eriobotrya japonica*

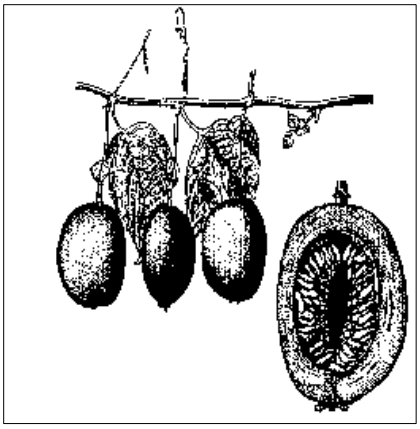
Wow factors: Size of tree, large evergreen leaves; fruit can be eaten straight off the tree, tastes great and is just different enough to be interesting; easy for homeowners to grow successfully, even in a pot.



Drought tolerant, few pests, tough, adaptable "alley" trees, easily pruned and shaped. In Japan they are very highly prized, cultivated for over 1,000 years. Fruit size is enhanced by "cluster thinning" the fruit when they are about the size of a nickel. Let ripen until it begins to soften on the tree, normally in the summer. Skin is pale orange-yellow, similar to apricot; flesh orange-yellow, tastes somewhat like a pear. Each fruit has 3 to 5 large brown seeds. Wooly flower capsules. Eat fresh, in fruit salad, jam, jelly, chutney, poached, wine. 'Big Jim' originated in San Diego.

2. Passionflower, *Passiflora*

Wow factors: The leaves, flowers and fruit are exotic and ornamental; the story of how it was named; medicinal and "entheogenic" (spirit inducing, mind altering, psychotropic) uses.



- *Passiflora vitifolia*

One in a family of about 500 species found world wide; all are short lived, fast growing. Our climate is too cool for this species to fruit here, but it does in southern Florida. Meanwhile, there are others in the garden which do bear fruit (we'll be seeing *edulis* below.)

"Passion" in this case does not refer to romance, but to the Christian theological icon of the passion of Christ on the cross. In the 15th and 16th centuries, Spanish missionaries discovered this flower and adopted its unique physical structures as symbols of the last days of Jesus Christ and especially the Crucifixion. For example: The three styles symbolize the hammers used to drive the three nails; the five stamens represent the five wounds; the corona of radial filaments represent the Crown of Thorns or a halo; the ten petals and sepals were thought to represent the ten Apostles present at the Crucifixion, (Peter and Judas being absent.) Pop culture now connects passionflowers with a romantic innuendo. (Soft drink Purple Passion.)

Certain species' leaves and roots have a long history of use among indigenous cultures. The fresh or dried leaves are used to make a tea to treat insomnia, hysteria, and epilepsy, anxiety disorder, and it is also valued for its painkilling properties. Parts of the plant may be poisonous if ingested.

- *Passiflora edulis* 'Frederick'

Best fruiting variety for So. Cal., not affected by fritillary caterpillar. Fruit goes from light green to deep purple, falls off the vine when it is purple colored. Let your fruit shrivel after fallen off vine, the pulp is much sweeter. The fruit is egg-shaped, with small black seeds which are usually strained from the pulp; it's used fresh in salads, as toppings on desserts, and to make juice or flavoring.

3. Papaya, *Carica papaya*

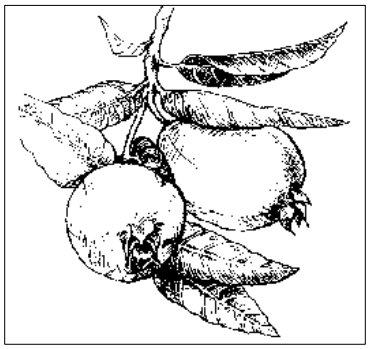
Wow factors: Mexican variety has huge, heavy fruit; large, woody herb; leaves emerge directly from upper part of stem.

Mexican papaya may be up to 10 pounds and more than 15 inches long. Flavor less intense than the Hawaiian, but still delicious. Wait for skin to turn yellow-green, ripen at room temperature until soft to touch. Herbaceous plant, not much wood, stems are

green and soft; it grows fast, produces flowers, then dies. New ones normally propagated by seed, or cuttings. Eat by itself, or in salsa, chutney, with fish, or as dessert.

4. Tropical guava, *Psidium guajava*

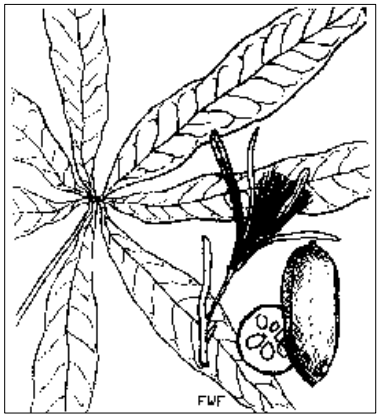
Wow factors: Fragrant trademark myrtle type blossom; exotic, intensely perfumed fruit fragrance; abundant crops, sometimes more than once/year.



Flowers are a prominent tuft of perhaps 250 white stamens tipped with pale-yellow anthers, like a shaving brush. Primarily self-fruitful, can bloom throughout the year in mild-winter areas, so always check it to see if it's in bloom, bearing fruit, or fruit has dropped to the ground underneath. Fruit is soft when ripe on the tree. Seeds are numerous but small and in most varieties fully edible, and high in vit. C. Can eat fresh out of the hand, or strained or reamed and used in baking, juice, jelly. Can take considerable neglect, some make good pot specimens.

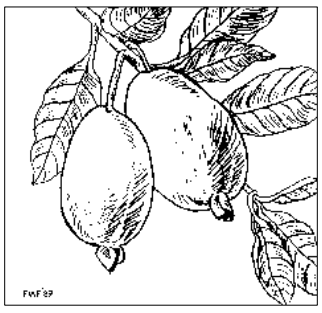
5. Malabar Chestnut, *Pachira aquatica*

Wow factors: Showy appearance--swollen, bulbish trunk, greenish bark; drama-- tightly packed seed pods burst open when ripe.



Showy evergreen tree with greenish bark that can grow to 60 ft. in the tropics, in CA more like 10-15 feet. Useful in bonsai. Leaves about 12 inches long. Flowers with spectacular clusters of 3-4 inch cream-white stamens. Nut pods enlarge to the size of a child's Nerf football, then burst open. Rounded seeds are edible raw—tasting like peanuts, or roasted—with flavor of chestnuts. Can be ground into flour for bread baking. Ours is 20-30 years old.

6. Pineapple guava, *Feijoa sellowiana*



Wow factors: A "character" tree for the edible landscape, it has everything--versatile, hardy, no pests or diseases, drought tolerant. Edible fruit and flowers, too!

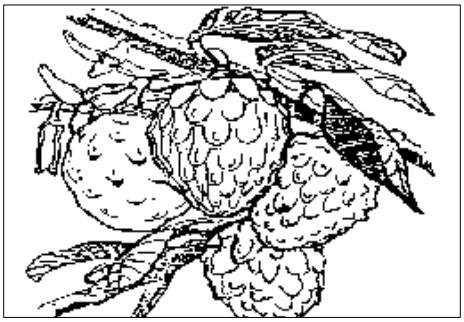
Versatile, attractive, gray-green shrub can be trimmed to a hedge, screen, windbreak, container plant, espaliered, poolside plant. Flowers showy myrtle type, pink tinged petals, bright red stamens topped with large yellow grains of pollen. Petals taste like cotton candy and melt in your mouth. Refreshing addition to spring salads. Fruit is egg-shaped, thick

white, granular watery flesh that's pineapple-like with papaya overtones. Tree ripened is best. Mainly eaten fresh, in desserts, salads, cooked in puddings, pies, fruit leather.

Fruit has waxy skin and emits a strong, long-lasting perfume even before it is ripe. The flesh suggests a combination of pineapple and guava or pineapple and strawberry, often with overtones of winter green or spearmint. Very small seeds are edible.

7. Cherimoya, *Annona cherimola*

Wow factors: Super-sweet, custard-like fruit with unusual appearance; noteworthy hand pollinating process.

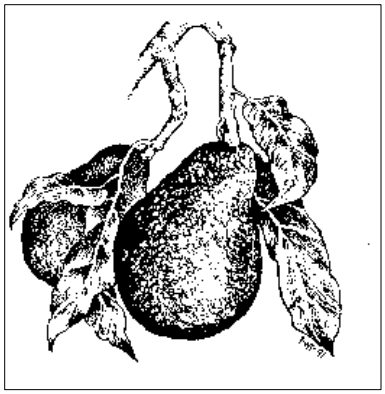


The fruit looks something like an artichoke crossed with a pineapple, with large, heart-shaped, thick green skin that looks like it has overlapping scales. Mark Twain described the flavor as "deliciousness itself," considered to be one of the world's best tasting fruits. Fruit turns pale green or creamy yellow as reaches maturity. Purchase while rock hard, ripen at room temperature in 3-5 days. Ripe fruit will give to soft pressure. Inside is a wonderful, sherbet or custard-like texture and buttery, delicious tropical flavor with overtones of pineapple and banana. Don't eat the skin. Serve chilled, cut in half or quartered and eat with spoon. Dip in lemon to prevent browning like a pear. Freeze and eat like ice cream; make sorbet.

The cherimoya flower is "perfect" (or hermaphroditic) meaning it contains both male and female parts, but self-pollination usually doesn't take place. The short-lived flowers open in 2 stages, opening as female, then progressing to a later, male stage in a matter of hours. The flower is unlikely to be pollinated by its own pollen in the male stage. This makes it tough to tango! (In Mexico, a species of insect spreads the pollen at the appropriate times; however, this insect isn't found in the United States.) Ours has a few fruits, probably pollinated by bees. To improve overall fruit success here in California, hand pollination is done over a period of two to three months. In early evening, collect in a small bottle the anthers and pollen from the interior of fully open male flowers with an artist's paint brush. Immediately apply pollen with small brush to the flowers in the partially open, female stage, or refrig. to apply to female stage flowers the next morning.

8. Avocado, *Persea americana*

Wow factors: Crushed leaves of Mexican varieties smell of anise; production is best with cross pollination of types A and B; avocadoes are trendy for their oil content.



"Fuerte," is the smooth-skinned variety, ripe when skin turns dull. Its leaves and the leaves of other Mexican varieties smell of anise when crushed. Hass (*pron.* "Look for mass when you buy Hass") is the darling of the produce world, popular rough-skinned variety, easy to determine ripeness when it turns black.

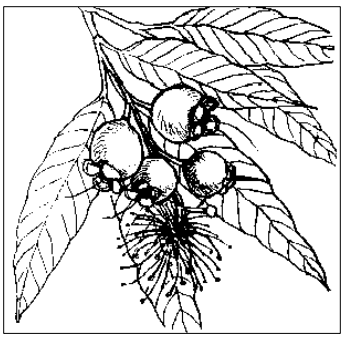
Flowers appear in December–March, in terminal panicles of 200-300 small blooms; each panicle produces only one to three fruits. Flowers are perfect but are of 2 different tree types. Trees with "A flowers" are receptive to pollen in the morning and shed pollen the following afternoon. Trees with "B flowers" are receptive to pollen in the afternoon and shed pollen the following morning. Sometimes these cycles overlap, and bees and hoverflies can do the job. But often requires cross-pollination between A and B trees for best production. (Note: most cultivars of avocado seem to get better at producing fruits as they get older, another pollinator or not.) Cross pollination does not alter the fruit—the taste and type of fruit is determined by the mother tree. It does, however, alter the seed. Hass avocadoes require 13 to 14 months to reach harvest time, and they continue to ripen after picking. Time of harvest depends upon the variety and measuring the oil content; must be 8% oil before harvested. Fuerte has 18% oil, Hass has 19%.

Oil is similar to olive oil, key to Mediterranean healthy diet; rich in monounsaturated fats, extremely low in saturated fat, no cholesterol, can lower bad cholesterol.

9. Rose apple, *Syzygium jambos*

Wow factors: Highly decorative large evergreen tree; showy large myrtle flowers; fruit is almost alarmingly rose scented.

One of the more beautiful sub-tropicals. A "come on" tree. Semi-weeping, romantic, pendulant, glossy leaves, new growth is wine red to bronze, to dark green. Flowers are large and showy, white to pale cream and sweetly scented.

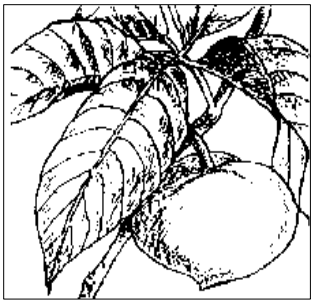


Abundant fruit in fall, size of ping pong balls; skin is smooth and thin, outer rind and crunchy flesh tastes and/or smells like rose water when you bit into it—almost alarming! One to four medium hard, round

seeds that rattle around inside the fruit. Pick fresh to be crisp, they bruise easily. Eat out of hand, jelly, jam, preserves, cooked custard; flowers can be candied.

10. White sapote, *Casimiroa edulis*

Wow factors: Interesting name derivation; honey sweet, soft fruit; medicinal or entheogenic uses from ancient Aztec times.



Name "sapote" comes from Aztec word "zapotl" which means "soft, sweet fruit." Melt in your mouth sweetness is reminiscent of pear crossed with texture of a banana. Fruit hangs suspended from fairly long stems; it's about the size of an orange; green skinned variety has white flesh. Let it ripen on the tree until yellowish, pick immediately or they fall to the ground and split. To harvest, clip the mature fruit from the branches, leaving a short piece of the stem attached. Let soften 2 or 3 days like an avocado, then the stub will fall off, signaling that the fruit is ripe enough to eat. One mature tree produces a huge crop. Enjoy it fresh eaten with a spoon and spit out the seeds, or mash and make into an interesting sauce, baked goods, and preserves.

Ancient Aztecs also called it "cochiztzapotl" which means "sleep producing soft sweet fruit." For many years, extracts from the leaves, bark and seeds were employed in Mexico as sedatives, soporifics, tranquilizers, hallucinogenics, psychotropics. However you describe it, the sleep inducing chemicals have an effect on the central nervous system; it is often sold in health food stores.

11. Banana, *Musa*

Wow factors: We have 36 different cultivars; decorative, tropical appearance; not a tree but an herb; a "hand" of bananas; exotic inflorescence; infertile fruits; propagated by replanting pups at base of stalk; weird bluish fruits of the 'Ice Cream' or 'Blue Java' variety.

We have 36 cultivars, some eaten fresh, others cooked. Do not have *'Cavendish'* which is the one in grocery stores. The banana is not technically a "tree" but a fast-growing "herb," arising from underground rhizomes, no woody stem tissue. The fleshy stalks are actually formed by upright layers of leaf sheaths. Anywhere from 32-44 leaves will appear before the inflorescence, which comes about 14-15 months after planting. Each stalk produces one huge flower cluster and then dies.

The terminal inflorescence shoots out from the heart in the tip of the stem. At first, it's a large, exotic purple clad bud. It opens to reveal whorls of flowers. The flowers in the first 5-15 rows are female. As the stem

continues to elongate, sterile flowers with abortive male and female parts appear, usually with the purple flower still hanging on the end.

The ovaries contained in the first rows grow rapidly and "parthenocarpically" (without need for pollination) into clusters of fruits called "hands;" a hand can weigh as much as 80 pounds! Common cultivated bananas are generally seedless with just vestiges of ovules visible as brown specks. If the male flower below is removed, these bananas will mature and curve upward.

Pups at the base of the stalks are removed and planted, becoming the mature plants of the next season. The length of time from pup to fruiting is usually 1-1/2 to 2 years here in California.

12. Kumquat, *Fortunella crassifolia*

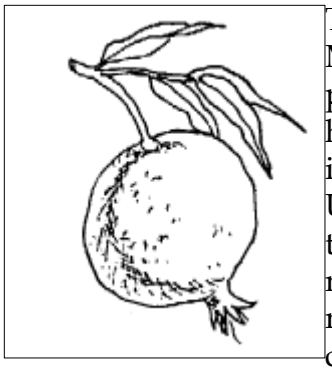
Wow factors: Citrus is the quintessential CA landscape tree--beauty, foliage, fruit, flowers, this is one of the most attractive citrus trees available- little gems of the citrus family; fruit is eaten whole with the skin on it.

Pick fruit and roll or squeeze lightly so sweetness of the outer skin or rind mixes with the tart flesh. It is ripe when it reaches a yellowish-orange stage. Seeds are inconspicuous. Eat fresh, preserves, candied, pickling, liqueur, add to salads, add to cranberry sauce.

Lovely, compact growth is ideal for the small garden, patio, pot, or dooryard; can be cultivated as a thick shrub, in a standard form, or as a hedge; tolerates a variety of soils, light and watering conditions.

13. Pomegranate, *Punica granatum*

Wow factors: Steeped in history; showy fruit with distinctive shape, taste; descriptive name; a carefree special addition to the garden; trendy for health reasons.



The pomegranate has naturalized over the whole Mediterranean region since ancient times. It is prominently featured in the Greek, Roman and Egyptian history. Its deciduous nature was explained by the Greeks in the myth of Persephone, the goddess of the Underworld. Persephone was kidnapped by Hades and taken off to live in the underworld as his wife. Her mother, Demeter (goddess of the Harvest,) went into mourning for her lost daughter and thus all green things ceased to grow. (The time when the pomegranate has lost its leaves.) Zeus, the highest ranking of the Greek gods, could not leave the Earth to die, so he commanded Hades to return Persephone. It was the rule of the Fates that anyone who consumed food or drink in the Underworld was doomed to spend eternity there. Persephone had no food, but Hades tricked her into eating

four pomegranate seeds while she was still his prisoner and so, because of this, she was condemned to spend four months in the Underworld every year. During these four months, when Persephone is sitting on the throne of the Underworld next to her husband Hades, her mother Demeter mourns and no longer gives fertility to the earth. This became an ancient Greek explanation for the seasons.

Native to Iran and Himalayas, the Moors brought it to Spain, and named their city "Granada" after it. In the 20th century, the French named their explosives "grenades" after the seed-scattering characteristic of the fruit.

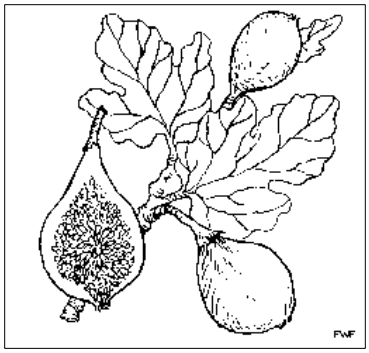
Orange, leathery portion of the flower becomes the shell of the fruit, and the calyx at the base of the flower becomes the distinctive pock mark on the bottom of fruit. Ripe when they have developed a distinctive color and make a metallic sound when tapped. Pick before they are too mature, as they can tear open. Sweetly acid/tannic fruit and seeds can be eaten out of hand by scoring it several times vertically, then breaking it apart. Clusters of juice sacs are then lifted out and eaten; the seeds are crunchy. It's most often consumed as juice or made into jellies, garnishes, sorbets, cold or hot sauces, syrup, or wine.

Tree is attractive at every stage of growth, from full spring bloom, to summer leaf, or laden with fruits on bare branches in late fall. Very trendy right now because it is high in antioxidants.

14. Fig, *Ficus carica*

Wow factors: Also steeped in Mediterranean history; picturesque form of the tree, gigantic leaves; two crops/year; flowerettes are actually inside the fruit (outside in.)

Remnants of figs have been found in excavations of sites tracing back to at least 9,000 B.C. ; a staple food roughly 1,000 years before wheat, barley and beans; big Greek and Roman history.



Branches are muscular and twisting, but figs can also be suitable container plants. Enormous leaves common in classical Western art—the original Fruit of the Loom!

The common fig bears first crop in the spring, and second crop in fall. The tiny flowers and seeds of the fig are out of sight, clustered inside the green "fruit," so it's actually an inside-out fruit. In the case of the common fig, the flowers are all female and need no pollination. Another type, the caprifig, has male and female flowers requiring pollination by a tiny wasp; these are the best for dried figs, because the pollinated seeds provide the characteristic nutty taste of dried figs. Figs must be allowed to ripen fully on the tree before they are picked; slightly soft and starting to bend at the neck=ripe.

15. Dragonfruit, *Hylocereus undatus*
AKA: Red pitaya, pitahaya, night-blooming cactus
Wow factors: Night time bloom and pollinators; trendy, exotic appearance and taste of fruit; health food factors; easy to propagate like other cactus.

A punk rock star of the fruit world, very trendy. This is a cactus vine with very large, spectacular flowers that open at night and wilt the next day ("moonflowers, or moonlight flowers.") They open in the evening after 10 p.m., stay open as long as until noon the next day, for only one night each. Blooms are sweet-scented and white so they can be seen by pollinators—large moths (and bats in Latin America.) Fruit follows, swelling on the vine like ruby balloons.

Striking colors on the inside and outside of the fruit add an exotic, dramatic touch to fruit plate. Prominent in Asian markets. Dragonfruit flesh can be white, red, or magenta all to varying degrees dependant upon variety. It looks like a spiky little pink or red pineapple. It's usually halved or quartered length-wise and served fresh, scooping the flesh out. Has a mild flavor, and the texture of the fruit is similar to a kiwifruit due to a prevalence of similar tiny black crunchy seeds.

Red fleshed varieties contain lycopene which is a natural antioxidant known to fight cancer, heart disease, and lower blood pressure. Seeds are high fiber. Today it is the leading fruit export of Vietnam. It has even caught the attention of Snapple, Tropicana, and Sobe which are just a few of the major labels that have incorporated dragon fruit into their bottled fruit drinks.

16. Jelly Palm, *Butia capitata*
AKA: Pindo Palm
Wow factors: Fruit is considered best of all the edible palms; very drought tolerant.

Flowers are pink/purple in mid-summer followed by huge clusters of yellow fruit, tinged with orange by December. Fruit is size of a cherry, crunchy, very sweet. Flavor is a mix of pineapple and apricot. Can be eaten fresh off the tree, or used to flavor jellies and jams.

Jelly tree itself is grown for decorative reasons with its blue-grey leaves, and is very drought tolerant, slow growing to about 20 feet.

Suggested Resource

http://www.crfg.org/pubs
Website of the California Rare Fruit Growers, an excellent source for thorough species descriptions and facts as well as information for the home gardener.

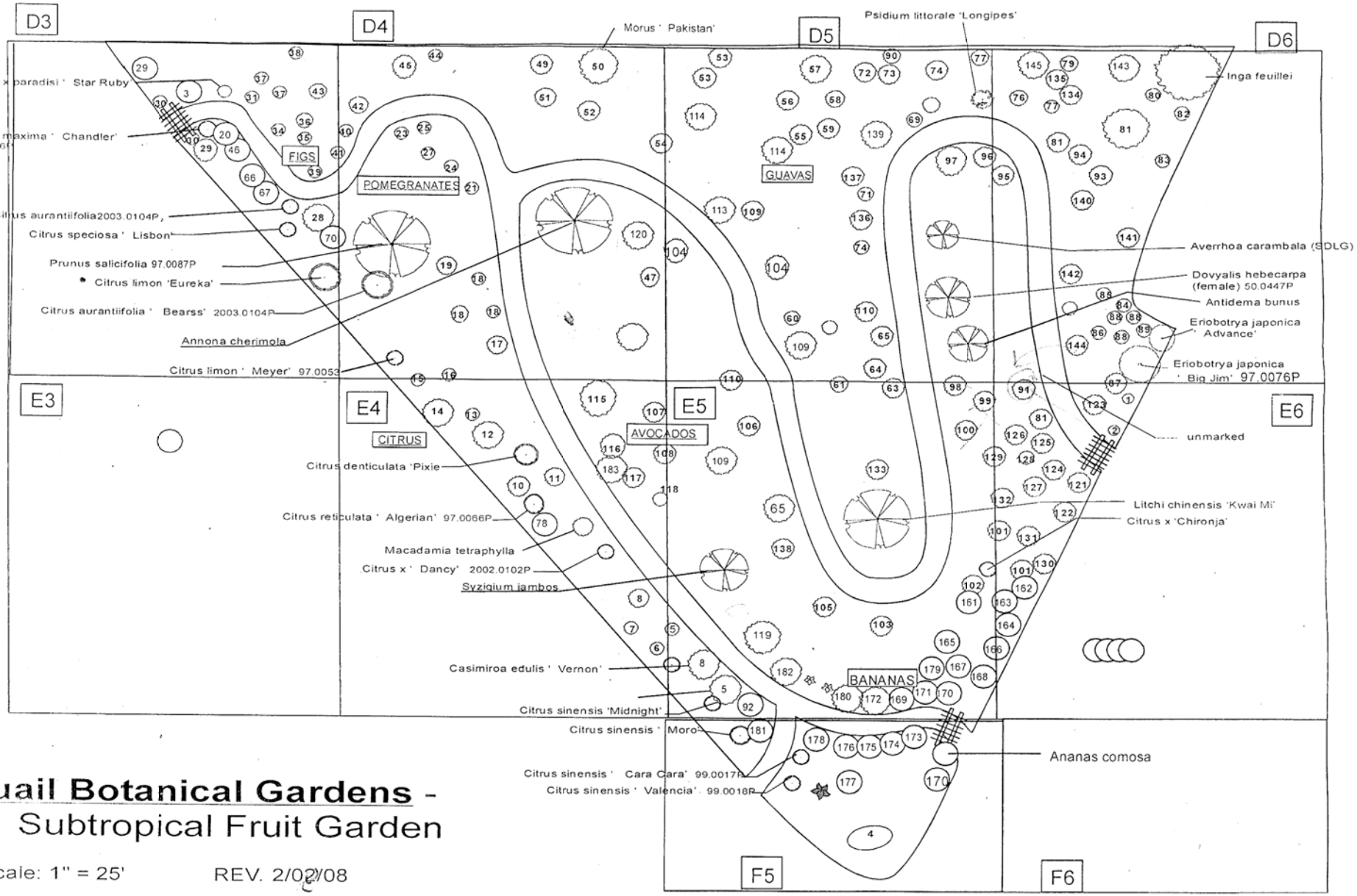
Supplemental items Attached

Quail Botanical Gardens Subtropical Fruit Garden Map (rev. 2/02/08) and accompanying Legend.

Best Picks by Our Horticultural Staff

Based on ease of care, taste, productivity, landscape value, and drought tolerance.

- Acerola
- Cara cara
- Dragon fruit
- Eureka lemon
- Jelly palm
- Meyer lemon
- Passiflora
- Pineapple guava
- Rose apple
- Tropical guava
- Valencia orange
- Washington navel orange



Quail Botanical Gardens -

Subtropical Fruit Garden

Scale: 1" = 25'

REV. 2/02/08

Subtropical Fruit Garden Legend

1. Calophyllum calaba
2. Passiflora vitifolia
3. Citrus x pummelit ' oroblanco' 97.0088P
4. Bambusa bambos vansa
5. Casimiroa edulis ' Chestnut'
6. Carissa macrocarpa
7. unmarked
8. Casimiroa edulis ' Vernon' 70.0444P
9. *no number on map*
10. x Citrofortunella 93.1012P
11. Macadamia tetraphylla ' Fenton'
12. x Citrofortunella microcarpa calamondin
13. Fortunella crassifolia
14. Fortunella japonica 93.1014P
15. Fortunella margarita 97.0074P
16. unmarked
17. Prunus persica nectarina 2001.0063P-2
18. Prunus persica 2001.0063P
19. Brosmum alicastrum
20. Citrus x paradisi ' cocktail' 99.0088P
21. Annona montana 93.0083P
22. Annona cherimola ' Pierce' 70.0041P
23. Diospyros digyna
24. Punica granatum ' Ambrosia'
25. Diospyros digyna
26. Punica granatum ' Fleshman' 96.0013P
27. Punica granatum ' Eversweet' 96.0012P
28. Punica granatum ' Christo' 95.0276P
29. Butia capitata
30. Hylocereus undatus
31. Malpighia glabra ' Manor Sweet'
32. Diospyros kaki ' Hachiya 97.0073P
33. Ziziphus jujuba ' Moresbacher'
34. Ziziphus jujuba ' Li' 97.0004P
35. Ziziphus jujuba ' Lang' 97.0005P
36. Ficus carica ' Tena' 97.0061P
37. Ziziphus mauritiana baari 93.0424P
38. Diospyros kaki ' Fuyu' 97.0072P
39. Ficus carica ' Black Mission' 97.0006P
40. Ficus carica ' Flanders' 97.0050P
41. Ficus carica ' Panache' 97.0007P
42. Hovenia dulcis
43. Ficus carica ' Long Yellow' 98.0089P
44. Ficus carica ' Black Madeira' 97.0020P
45. Diospyros virginiana 97.0035P
46. Citrus x paradisi ' Melogold' 99.0019P
47. Pachira glabra (syn. Bombax glabra) 70.0069P
48.
49. Morus nigra ' Kaester'
50. Morus ' Pakistan'
51. Eugenia aggregata 70.0049P
52. Syzygium paniculata 2000.0258P
53. Syzygium oleosum
54. Eugenia capuli 93.1004P
55. Eugenia nitens
56. Eugenia uniflora ' Westree 369'
57. Eugenia uniflora ' Nacha' 97.0122P
58. Eugenia uniflora ' Westree 404' 70.0055P
59. Eugenia casearoides
60. Mangifera indica ' Glenn'
61. Mimusops elengi
62. Ficus carica ' Mary Lane 92.0342S-4
63. Argania spinosa
64. Pouteria viridis ' Makawao'
65.
66. Citrus reticulata x sin. ' ugli' 97.0059P
67. Citrus limon ' Pink lemonade' 97.0054P
68. *no number on map*
69. Myrciaria sp.
70. Citrus limon ' Ponderosa'
71. Myrciaria cauliflora ' Sabara' 92.0026P
72. unmarked
73. Myrciaria glomerata 88.0034P
74. Myrciaria cauliflora 92.0025P
75. Psidium guajava ' Diana'
76. Syzygium cordatum
77. Marlierea species
78. Citrus reticulata ' Lee'
79. Acmena smithii
80. Parmentiera edulis 97.0079P
81. Dimocarpus longan ' Kohala'
82. unknown shrubd Clausena lansium
83. Parmentiera cercifera 93.0082P
84. Manihot sp. (to be disposed of)
85. *no number on mapd*
86. Rheedia madrona
87. Vangueria esculenta
88. Coffea arabica ' Kona'
89. Eriobotrya japonica ' Benlehr' 97.0067
90. Eugenia uniflora ' Vermillion'
91. Clausena lansium 97.0092P
92. Citrus sinensis ' Fujimoto' 99.0011P
93. unmarked
94. Brexia madagascariensis
95. Davidsonia pruriens 96.0302P-2
96. Noronhia emarginata
97. Dimocarpus longan 97.0093P
98. Melicoccus bijugatus 91.0036P
99. Antidesma bunius 85.0081S
100. Mimusops elengi 92.0342S-3
101. Pouteria viridis 95.0240S
102. Litchi chinensis ' Kwai mi'
103. Manilkara bella 94.0356S
104. Acca sell. ' nazemetze' 97.0078P
105. Pouteria lucuma
106. Mangifera indica ' Early Gold'
107. Persea x ' Hass'
108. Persea x ' Bacon'
109. Mangifera indica 97.0118P
110. Chrysophyllum oliviforme
111. Mangifera indica ' Glenn'
112. Pachira aguatica
113. Acca sellowiana ' Mammoth'
114. Acca sellowiana ' Trask' 97.0017P
115. Persea americana ' Dr. C.'
116. Persea americana ' Fuerte'
117. Persea x ' Reed' 2002.0104P
118. Syzigium samarangense
119. Casimiroa edulis ' Suebelle'
120. Acca sellowiana ' Triumph'
121. Persea americana ' Mexicala'
122. Persea americana ' Jim Bacon'
123. Sapote negro
124. Musa ' Williams'
125. Musa ' Tuu Ghia'
126. Musa ' Mint Luski'
127. Carica papaya
128. Musa ' Burmese Blue'
129. Musa ' Dwarf Namwah'
130. Musa ' Ele Ele'
131. Musa ' Kandarian'
132. Musa ' Kru'
133. Musa ' Kum'
134. Prunus salicifolia
135. Musa ' Super Plantain'
136. Psidium guajava ' White Indian' 97.0086P
137. Psidium friedrichsthalianum 96.0239P
138. Pouteria sapota
139. Psidium guajava ' Pear'
140. Musa ' Dwarf French Plantain'
141. Musa ' Thousand Fingers'
142. Psidium guajava ' Lemon Gold'
143. Psidium sp.'
144. Malphighia glabra ' Select' 88.0034P
145. Psidium littorale ' Littorale'
146. Punica granatum ' Indian' 95.0277P
147. Manilkara zapota 92.0381P
148. *no number on map*
149. *no number on map*
150. Prunus granatum ' Jative' 95.0274P
151. *no number on map*
152. Persea americana ' Ruti' 97.0078P
153. *no number on map*
154. *no number on map*'
155. Diospyros digyna 93.1033S
156. *no number on map*
157. Musa acuminata ' African rhinohorn' 86.0471P
158. Musa acuminata ' Dwarf Cuban Red' 96.0245P
159. Citrus sinensis ' Fujimoto'
160. *no number on map*
161. Musa acuminata ' Puerto Rican Red'
162. Musa x ' Golden Pillow'
163. Musa x ' Carolina King'
164. Musa ' Ae Ae'
165. Musa x Ty Ty Gold'
166. Musa acuminata ' Ice Cream' (' Java Blue')
167. Musa x ' Greenfed'
168. Musa x ' Orinoco
169. Musa acuminata ' Dwarf Puerto Rican Red'
170. Musa acuminata ' Nevak' / ' Super Dwarf Banana'
171. Musa acuminata ' Ice Cream' 78.0040P
172. Musa x ' Goldfinger'
173. Musa acuminata ' Enano Gigante'
174. Musa x ' Manzano'
175. Musa x ' Mysore'
176. Musa balbisiana ' Cardaba'
177. Musa acuminata ' Ha' aHa' a' (2) 86.0469P
178. Musa acuminata ' Raja Puri'
179. Musa x cv ' Green red'
180. Musa acuminata ' Zan moreno'
181. Musa x cv ' Popoulu'
182. Musa x cv ' Thousand fingers'