



VEGETABLE BEDS ON stilts. Dr. Kuykendall, right, and Prof. Erima Cabral discuss the spacing of head lettuce in one of the raised beds. It is said one of the chief advantages of the raised beds over ground beds is that it is easier to control insects. ← These beds are about 1 x 10 meters in size and have a soil depth of 8 to 10 inches. Bottom of the beds is about two feet off the ground. The wood is from local trees known for resistance to termites and wood rot; these beds, for example, are 12 years old. Note beds of green onions on either side of the lettuce beds. The scene is a commercial vegetable garden at west edge of Fortaleza. (Photo by Dr. Bob Briggs)

In seven months I've only encountered about a dozen which I considered not edible.

This country along the northeast coast of Brazil is the native habitat of the cashew nut tree. The principal means of propagating trees is by seed. As is the case with papaya, most of the trees are from unselected seedlings, and the resulting fruit is extremely variable. If it were not for the large numbers of trees which grow wild in some areas, the local processors of cashew nuts would be hard put to turn out the reasonably uniform nut product that they do.

Some propagating benches have been completed and the writer and his counterpart, Prof. Diogenes Cabral, will soon start some experiments trying to find a means of propagating cashew trees from stem cuttings. If a convenient means for vegetative propagation can be found, it will then be possible to do some selecting and reproduction of superior clones of this valuable nut crop.

(Continued on Next Page)

FRUIT IN OPEN market at Fortaleza. Brought to market in wooden boxes and wicker baskets, the mangos, coconuts, papayas, bananas, etc., are hawked by vendors. In the background can be seen Prof. Diogenes Cabral and Dr. Kuykendall hefting a large jaca (jack-fruit). (Photo by Tarquino Prisco)

HORTICULTURE IN CEARA

By J. R. KUYKENDALL

Most of the Arizonans who are working here at the Escola de Agronomia are still somewhat reluctant to try many of the tropical fruits that are grown in Ceara. Many of these fruits do have very exotic and aromatic flavors and aromas.

For the Advisor in Horticulture, a displaced kanaka from Hawaii, it is a real treat to be able to have papaya every morning for breakfast. Professor Resnick says that the mangos here are nearly as good as those which he has eaten in their native habitat, India. The Advisor in Field Crops, Dr. Briggs, has become an expert in giving us a critical consumer reaction to various selections of banana. Our Economist, Dr. Menzie, thinks the local pineapples are very good most of the time.

Dr. Pistor prefers pineapple and

bananas once in awhile, but otherwise is strictly an agua de coco man. The horticulturists have sought bananas to suit the critical taste of our secretary, Amelina Heredia.

Papaya Quality Variable

The first time that the writer went to one of the local markets with his wife, and she asked him to select a couple of good papayas, he was stumped. On the various counters were piled papaya fruit of many sizes, shapes and many shades of green, yellow and orange. In Hawaii one would select a small to medium sized round fruit and be reasonably sure of getting one from a selection of the variety Solo, which would have a thick flesh, small seed cavity and be very sweet.

Most of the fruit which comes to the market here in Fortaleza is from unselected seedling trees — hence the large variability in types. Fortunately, most of the local fruit is very good.

"Dick" Kuykendall is professor of horticulture and Advisor in Horticulture as a member of The University of Arizona's team of agricultural scientists in Brazil. Dr. Kuykendall's article is sixth in a series in which all members of the "Brazilian Arizonans" tell, in turn, about their work.

Dr. Kuykendall sent us several excellent pictures illustrating the work and agriculture of northeastern Brazil, of which we can use but a few. We promise our readers that more of these pictures will be used in subsequent issues.



(Continued from Previous Page)

Yes, We Have Bananas

There are plenty of bananas — more bananas . . . and still more bananas. This tropical fruit, which is relatively expensive in the super markets at home, is very cheap here and is one of the staple foods in the diet of the Cearense people.

Bananas come in all sizes and in many shapes — small “egg” shaped, long and slender, large and fat. One of the lasting impressions of our first visit to the open markets was the vast piles of bananas — and they were so cheap. At every street corner downtown there are vendors selling bananas.

One of the first problems posed to the writer by our chief of party was, “Why do so many people prefer the bananas sold by the peddler who has the tiny stall across the street from the San Pedro Hotel, rather than from the larger market down the street?” The horticulturist feels this type of problem should be worked on by the team economist, but hopes it is an indication of some taste or quality preference on the part of some of the people.

Sue Alexander Wins Pillsbury

Sue Alexander, University of Arizona Home Economics senior, has been selected the national winner of the 7th annual Pillsbury awards contest.



Miss Alexander will receive \$500 in cash for winning first place in the national contest. On June 15 she will begin working for Pillsbury as associate manager for the company's educational program at a salary of \$4,800 for one year.

At the end of this year she can choose between a \$2,500 scholarship for graduate study in home economics or a permanent position in the Pillsbury consumer service kitchens.

Miss Alexander, who is a Tucson resident, is the first finalist from a Southwestern school. She competed with four other semi-finalists from Purdue, Kansas State, Oregon State, and Stout State of Menomonie, Wis.

At Minneapolis, in March, Miss Alexander and the other semi-finalists were interviewed by public relations,



ON THE CAMPUS of the Escola de Agronomia is the large lath house where the Advisor in Horticulture and his Brazilian counterparts are making propagation trials with fruit trees and vegetables. Near the lath house are 40 concrete beds for raising vegetables. Here, as shown above, Prof. Erima Cabral and Prof. Barbosa examine fruit of box heart tomatoes. Buildings in distant background are not the escola, but are part of a military school. (Photo by Dr. Kuykendall)



THE ADVISOR IN Horticulture and three of his Brazilian counterparts at the Escola de Agronomia examine an assortment of tropical fruits. Banana, papaya and mango are important fruits in the diet of the local people. Papaya vary greatly in quality. GRAVIOLA (soursop) is used to flavor a native ice cream, while CIRIGUELA is used fresh as a condiment after drinking the local brandy. Left to right above, Francisco Forte Barbosa, Professor of Practices in Agriculture, Horticulture and Forestry; Targinio Prisco (son of Dean Prisco Bezerra), Instructor in Botany; Erima Cabral de Vale, Assistant Professor of Horticulture, and Dr. J. Richard Kuykendall, Advisor in Horticulture. (Photo by Dr. Howard Ray)

marketing, education, and consumer kitchen personnel of Pillsbury. Officials later notified her that she won first place.

Her year's on-the-job training program will include testing recipes, developing party plans and menus for young people, writing copy for newspapers and appearing on television and before student audiences.

She will also attend the American Home Economics Association national

convention in Atlantic City in June, where she will speak at the meeting of the college club section. Early next year, she will serve as hostess to the junior division in the company's national bake-off in San Francisco.

Back in Tucson, the ever-modest Sue scarcely waited for congratulations before leaving for Chandler, where she did her practice teaching.