



December 2016 – Pummelo



Who we are and what we do:

The Bonita Springs Tropical Fruit Club, Inc., is an educational not-for-profit organization whose purpose is to inform, educate and advise members and the public in the selection of tropical and subtropical fruiting plants and trees, to encourage their cultivation, and to provide a social forum where members can freely exchange plant material and information. The club cooperates with many organizations, and provides a basis for producing new cultivars. We function in any legal manner to further the above stated aims.

Meetings: Regular membership meetings that include an educational program are held the **second** Tuesday of each month. Meetings begin with a tasting table at 6:45 PM followed by a program at 7:15 PM, at the First United Methodist Church, 27690 Shriver Avenue, Bonita Springs. The meetings are held in the "Fellowship Hall" meeting room.

Workshops: Workshops (monthly discussions) are held on the **fourth** Tuesday of each month. This open format encourages discussion and sharing of fruits and information. Bring in your fruits, plants, seeds, leaves, insects, photos, recipes, etc. This is a great chance to get answers to specific questions, and there always seems to be a local expert on hand! The workshops begin at 7pm and are also held at the First United Methodist Church, 27690 Shriver Avenue, Bonita Springs, in the "Fellowship Hall" meeting room.

Directions:

From the intersection of Old 41 Road and Bonita Beach Road SE, proceed north to Dean Street. Turn right on Dean St. and go two blocks to Shriver, then turn left on Shriver and go two blocks to the Methodist Church. Free parking on both sides of the street. Shriver is parallel to Old 41, two blocks East.

Tree sale: An annual spring tree sale at Riverside Park in downtown Bonita Springs raises revenue for educational programs for club members and other related purposes of the club.

Trips: The club occasionally organizes trips and tours of other organizations that share our interests. The IFAS Experimental Station, the Fruit and Spice Park, and the Fairchild Nursery Farm are examples of our recent excursions.

Membership:

Dues are \$20 per person for new members, and \$15 per person for renewals. Send checks to: PO Box 367791, Bonita Springs, FL 34136, or bring to any regularly scheduled meeting.

Newsletter: This newsletter is available to anyone via website and email, and to paid members via post office mail upon request.

Officers and Board of Directors:

President: Kathy Pflugrad

Vice President: Suzy Valentine

Secretary: Denise Houghtaling & Adrienne Diaz

Treasurer: Melrose John

Director: Berto Silva

Director: Crafton Clift

Director: Rickford John

Past President: Madeline Bohannon

Email us at Info@BonitaSpringsTropicalFruitClub.com.

CHRISTMAS DINNER! - no guest speaker this month, come out and enjoy a wonderful Christmas dinner with members!

Join us on **Tuesday evening, December 13**, for food and fellowship at our annual Christmas dinner. Each member is welcome to bring a family member or significant other as a guest. BSTFC will supply turkey, ham, gravy, mashed potatoes, rolls and butter. You are asked to bring a dish to share. Plan to arrive between 6:15 and 6:30 so we can be ready to begin dinner at 6:45 PM.



In the spirit of Christmas, **please bring a contribution of fruit.** These will be distributed through the Bonita Springs Assistance Office to those in need. Homegrown fruits are welcome, as are purchased fruits—fresh or canned. These will be distributed through the Bonita Springs Assistance Office. Breakfast cereals and instant oatmeal are also needed to accompany the fruit so that needy children can have a healthy breakfast.

If you have questions about the party contact Suzy Valentine at [239-992-0113](tel:239-992-0113) or suzy.valentine@att.net.

Message from the President

With Thanksgiving just past, and thoughts of our northern friends facing a long cold winter, I'm counting my blessings. We are so fortunate to live in southwest Florida for so many reasons. The weather this time of year is one of the big ones! Our backyard bounty is another. At our Christmas party this year, we'll have an opportunity to share our blessings with those in need. (See announcements.)

Our unique climate makes Florida the only state in the forty-eight where we can grow fruits from so many parts of the world. Right here in my yard I have edibles native to Africa, Asia, Central and South America and Australia. That's exciting—and definitely something to be grateful for.

Fruit club meetings attract people from all over the world, too. At our last meeting, we had people from at least four continents. I'm thankful each of you come to learn and share and participate. I wish you each a Merry Christmas—or whatever the winter holiday of *your* homeland is.

Calendar of Events

12/13 Tue. –Christmas Party, 6:30 PM 12/27 Tue. –Workshop Meeting CANCELLED

1/10 Tue. –**Regular Meeting, 6:45 PM; OFFICER ELECTION**; Speaker: David Southall
Topic: "Container Growing: the Secret is in the Soil"

1/24 Tue. –Workshop Mtg, 7:00 PM 2/14 Tue. –Regular Mtg, 6:45 PM. 2/25 Sat. –Tree Sale

Announcements:

Meetup.com—Please sign up at [Meetup.com/Bonita-Springs-Tropical-Fruit-Club/](https://www.meetup.com/Bonita-Springs-Tropical-Fruit-Club/) to get meeting notices, and to RSVP for meetings. New people are finding us on the Meetup site, but tell us they almost didn't visit because they thought attendance would be so small, based on the RSVP's. More visitors lead to more new members—so take this step to attract, welcome, and help our visitors. (For the few who do not have internet, just keep coming to meetings and share your wisdom with the new people.)

Can you take notes? Someone is still needed to run for the office of club secretary for 2017. He or she should be able to attend club meetings, take accurate notes, and serve as a team player on the board. Please contact Kathy Pflugrad at kspflugrad@gmail.com or [239-267-1961](tel:239-267-1961) to learn more or to volunteer.

2017 Dues—Membership dues must be paid on or before January 10 to be eligible to vote in the annual election. Please come prepared to pay by check or cash at either the Dec. 13 or the Jan. 10 meeting. Dues are \$15 per individual or \$25 per household per year. Nametags, if needed, are \$5 each.

Christmas Project—Remember to bring a gift of fruit to the Christmas party. See party details above.

Chores Outdoors: December Edition

By David & Jenny Burd

PRUNING: Resist all pruning in December!

MANGOS: If you see flower panicles on your mango trees, it is time to apply only 0-0-18 or 0-0-22 around the dripline. To inhibit powdery mildew on the mango flowers, make a spray from wettable sulphur powder. Mix 2 ounces of powder per gallon of water, pressing it through a sieve or gauze, then washing the water through the gauze or sieve; this eliminates hard lumps that might clog the spray nozzle. This is effective for about 5 - 7 days. Spreader sticker would help if there is going to be rain after you spray. Ha! Does it not always rain after we spray?!

LYCHEES/LONGANS: To encourage flowering, it is really important to cut off all water now until the flowers show.

COLD PROTECTION: Watch forecasts. If frost is predicted, especially if you live east of I-75, turn on your watering system at the warmest time of the day; 20 minutes is enough. Some fruit trees, e.g. soursops, drop fruit and leaves at 40° F or lower, so they should have a warm wrap—never plastic!

FERTILIZING: Continue fertilizing a little each month—use 6-6-6 on papayas and jaboticabas, as well as persimmons that still haven't pushed new leaves. The fertilizer should go out by the dripline, never against the trunk.

THANKFUL: We are grateful for good friends at the Bonita Springs Tropical Fruit Club. D&J

Everyone make sure to give a big thanks to David and Jenny Burd for providing us our *Chores Outdoors this Month tips* for each month. Thanks guys.

Fruit of the Month – Pummelo aka Pomelo

Scientific Name: *Citrus maxima*

Family: Rutaceae

Pummelo, along with other citrus species, is losing favor with fruit growers due to the prevalence of citrus greening, a bacterial disease. Nevertheless, winter is citrus season in Florida and pummelo is one of the more interesting citrus fruits that grow here. Pummelo is the largest of the citrus fruits, and one of the four original citrus species (along with mandarin, citron, and papeda). The pummelo is ancestor to the grapefruit, which is thought to be an accidental pummelo-orange hybrid.

Pummelo originated in Southeast Asia, but has been cultivated in the Caribbean for over 300 years. Trees range in height from sixteen to fifty feet with characteristic evergreen citrus foliage and fragrant white blossoms. The tree is fairly salt tolerant, but subject to the pests and diseases that affect its citrus relatives.

The fruit itself has the appearance of a large grapefruit, six to ten inches in diameter, weighing two to four pounds. Rind up to an inch thick encloses eleven to eighteen sections, each sheathed in a tough inedible membrane. The flavor is preferred over grapefruit by many. Acidity, sugar content, and juice content vary widely between cultivars. Pulp can be white, yellow, pink or red. The fruit is known to store well for up to six months.

Growing citrus, including pummelo, is challenging due to citrus greening. Despite this, home gardeners are succeeding by using regular applications of BioWash and KeyPlex Citrus HG; some recommend neonicotinoids, though these are controversial. If you've dedicated your growing space to non-citrus varieties, you can buy pummelos at local farmers markets.

Using Pummelo/Pomelo

Pummelo are frequently eaten out of hand after discarding the thick rind and section membranes. The segments can be tossed into sweet or savory salads or pasta dishes. In addition they are sometimes used in juice, jam, marmalade, marinade, salsa, and dessert. A search for recipes online yields interesting ethnic dishes for a taste adventure.



Pummelo halved.



Pummelo sliced showing rind thickness.



Pummelo flesh.



Pummelo on tree.

All pummelo pictures courtesy of Wikipedia.