

## February 2016 – Tangor/Temple Orange



## **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, except July and August. 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.

**Tree sale:** Semi-annual tree sales in spring and fall at Riverside Park in downtown Bonita Springs raise 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.

## **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.

**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

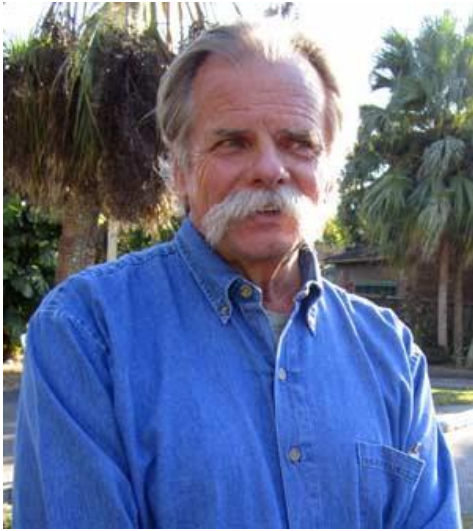
Director: Crafton Clift

Director: Rickford John

Past President: Madeline Bohannon

Email us at [Info@BonitaSpringsTropicalFruitClub.com](mailto:Info@BonitaSpringsTropicalFruitClub.com).

## Guest Speaker for February:



**Our guest speaker for February will be Chris Rollins.**

**The topic of his program is:**

**“ the most successful fruit trees  
to grow in our areas of SouthWest Florida.”**

**Chris was the director for over 30 years of the  
Fruit and Spice Park in Homestead, FL. Well connected to the  
many well-known people in the fruit tree industry, during those  
years, he spreads their knowledge, too.**

## Announcements

**New Meeting Time & Format:** Our regular meetings on the second Tuesday of each month will now begin with time to enjoy the tasting table, starting at 6:45 PM. The formal meeting will begin at 7:15 PM.

**Please Share:** We learn by seeing and tasting. You're invited to share your harvest for the tasting table. When possible, bring your contributions table ready (washed and cut up) and labelled with fruit name and variety.

**Get Lucky:** Want to get extra tickets for the door prize? Now you can earn extra chances to win if you bring a first time guest or bring a contribution for the tasting table.

## Message from the President

*Thank you to all our past officers who have worked hard to provide quality programs. I've found the fruit club a rich source of information, inspiration, and—dare I say it?—addiction! My “want list” started with five common trees—orange, grapefruit, lime, mango, and avocado. My collection has grown to include atemoya, jaboticaba, sapodilla, white sapote, and more. We are blessed to have some true experts in our club that generously share their knowledge to help the rest of us grow. In 2016, I and the other new officers are committed to giving back to the club. If you have suggestions, comments, or want to volunteer your help, please contact us. Let's all spread the joy and addiction of growing tropical fruits in southwest Florida. – Kathy Pflugrad*

## THIS AND THAT FOR FEBRUARY

1. The citrus trees are pushing new growth, the Asian citrus psyllid calls this PARTY TIME, let's be party poopers and take care of them by spraying with a mixture of :- Farm Soap 1oz per gallon together with Minor Elements (vitamins for the tree)(follow directions on the bottle) **Spray early in the morning or late afternoon.**  
Ten days – 2 weeks later, spray again, **except** ½ oz per gallon of the Farm Soap and same amount of the Minor Elements.  
Why is this done ?? To repel the psyllids and feed the tree through the leaves.  
Think about fertilizing the citrus – 8-2-8 or 6-4-4  
Note: If the open bag is about a year old it will have lost some of its nitrogen potency.
2. Resist planting young trees until after mid February, even then, check long range forecasts, because in the past there have been frosts even at the end of February.
3. There is still time early to mid February to prune back the peaches, nectarines, grapes and plums.
4. This cold weather should help to bring mangos and other fruit trees to flower. As a helpful preventative for anthracnose & powdery mildew, on the mangos NOW BEFORE THEY FLOWER spray with wettable sulphur if you have it – if not the farm soap is better than nothing.  
When the spike opens to the flower don't forget to hang the bottle in the tree to attract the flies.

Everyone make sure to give a big thanks to David and Jenny Burd for providing us our *This and That tips* for each month. Thanks guys.

## Calendar of Events

2/3 Wed. - FREE Edible Landscape Seminar - 7 PM 230-332-1188

2/9 Tue. – Regular Meeting. TASTING TABLE AT 6:45 PM / MEETING AT 7:15 PM. Speaker: Chris Rollins

2/17 Wed. – Lee Co. Urban Farm Tour, 8 AM to 4 PM – contact fbeckford@leegov.com / 239-533-7512

2/23 Tue. – Board of Directors Meeting, 6 PM.

2/23 Tue. – Open Workshop Meeting, 7 PM.

3/5 Sat. – Bus trip to Homestead

3/8 Tue. – Regular Meeting. TASTING TABLE AT 6:45 PM / MEETING AT 7:15 PM.

3/16 Wed. – Pine Island Farm & Grove Tour – contact fbeckford@leegov.com / 239-533-7512

4/23 Sat. – **BSTFC Spring Tree Sale** at Riverside Park, Bonita Springs

## Fruit of the Month – Tangor/Temple Orange

Scientific Name: *C. reticulata* × *C. sinensis* Family: Citrus



The tangor is a citrus hybrid of the tangerine (*Citrus reticulata*) and the sweet orange (*Citrus sinensis*). The name “tangor” combines the first syllables of both parents’ names, and can be pronounced “TANJ-or” or “TANG-or.”

While there are a dozen or more named varieties, the most important Florida tangor is the temple, commonly (but incorrectly) called the temple orange. The temple was a result of natural hybridization, and was discovered in Jamaica by a Florida fruit buyer in 1896. Eventually it was named after W.C. Temple, former manager of the Florida Citrus Exchange, and was promoted on a large scale after its introduction by Buckeye Nurseries in 1919.

The temple has a number of good qualities. The medium-large fruit is bright orange, easy to peel and section, extremely juicy and intensely flavorful. Equally important, temples tend to resist citrus greening, the disease that has wreaked havoc on Florida’s citrus industry. The compact trees make them ideal for dooryard planting, and their January to March bearing season is ideal for winter residents.

Commercial production of temples has declined in recent years as consumers turn to seedless varieties. Also, the fruit is susceptible to external scarring from scab fungus, and doesn’t ship as well as firmer varieties. Nevertheless, it remains a viable option for homeowners who want to grow “oranges” that are less likely to succumb to citrus greening.

## Temple Orange RECIPES

Although Temple Oranges are best and most nutritious when eaten "out of hand", when you have an abundance of fruit, there are many options on preparing or preserving them for the near future. Here are a few:

### MATRIMONY

Prepare orange sections and cut each segment in half.  
Prepare an equal amount of diced, prepared starfruit.  
Combine in a small to medium size bowl and pour over:

One can of Eagle Brand canned milk - or

Drizzle with honey - or

Pour over a sweetened yogurt

Then, refrigerate overnight to allow flavors to combine.

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### DRY PACK

Spread citrus sections close but flat on a pan.  
Sprinkle with sugar, Quickly freeze hard (for about one hour).  
Remove and slip into a zip-lock bag. Seal, date, and store at zero degrees for up to two months. Partially thaw to serve.

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### FREEZING CITRUS CUBES

All citrus may be conveniently frozen in ice cube trays.  
Sweeten before freezing if desired. Small cubes are easy to handle and may be added to punch, mixed drinks, smoothies, or fruit salads, to name just a few uses.