



# The Fruit Growers of Southwest Florida

**JANUARY 2021**



As is now customary Daniel Blank will address the Collier Fruit Growers at their January 19<sup>th</sup> Meeting. Daniel uses organic methods on his twenty-acre 12 Seasons Farm in Olga, south of the Caloosahatchee River. Danny is the former farm manager at ECHO in North Fort Meyers. He has a post graduate college degree in Sustainable Agriculture and has taught at Warner College and FGCU.

Danny will give us a current update of fruit trees he is growing, and the methods employed to maximize crop yields, as well as what measures that have been taken to protect workers from the SARS-coV-2 (COVID-19) virus. Farmers have found that the use of composts and frequent nutrient feedings help offset the effects associated with citrus greening.



**Collier Fruit Growers' NEXT Meeting:  
TUESDAY, January 19, 2021.  
The meeting starts at 7:15 pm.  
Life Center, Tree of Life Church  
2132 Shadowlawn Dr., Naples, FL 34112**

**Please remember that it is time to pay your \$15.00 renewal dues for 2021  
Please mail dues to: CFG, Inc. 1944 Piccadilly Circus, Naples, FL 34112**



**Bonita Springs Tropical Fruit Club Meeting will be January 12, 2021.  
Workshop: Tuesday, January 26, 2021.**

**LOCATION TO BE ANNOUNCED**

**Please always observe the wearing of masks and social distancing.**

**Please remember to pay your 2021 renewal dues: \$15/ individual, \$25/ family.**

## **BURDS' NEST OF INFORMATION THIS and THAT FOR JANUARY**

**MANGOS** Mangos are blooming! Now is the time to fertilize with 0-0-22. It is available from Helena Fertilizer Company in Immokalee. [Make sure that the potassium fertilizer is in the form of Potassium Dioxide (K<sub>2</sub>O). Apply micro-nutrients plus iron in either granular or foliar spray form.] Using a - e.g. - citrus fertilizer 6-4-6 sends a message to the mango tree to grow which would mean leaves and not fruit. Hold off watering until you see the first fruit set, then **water once a week (20 minutes)**. **If it is a young tree, then water 2 - 3 times a week for only 20 minutes. Also fertilize lightly every other month with a good citrus fertilizer.** Hang bottles containing a small amount of old fish or meat and water in the mango trees to attract the blow flies which pollinate the flowers.



**COLD PROTECTION** Be prepared and **NEVER USE PLASTIC TO PROTECT FROM THE COLD.** After a strong 'noreaster,' **check for salt** on the leaves, especially on **Lychees, Jaboticabas** and **Jak Fruit**. A short time with the garden hose will remove that salt residue.

**PRUNING** It's TIME to prune GRAPES, PEACHES, NECTARINES, and FIGS. Each has a very particular way to be pruned. Check reliable information on how it should be done.

**A point to remember:** Most of these trees will lose their leaves in the wintertime, so don't be dismayed. Avocado trees also will lose all their leaves either before the flowers come OR after the flowers come, depending on the variety

## RECIPE OF THE MONTH: Mamey Sapote Flan



This recipe  
Serves between  
8 and 10 persons  
The recipe is  
from the Edible  
South Florida  
Magazine

- 1 cup granulated sugar
- 1 cup sweetened condensed milk
- 1 12-oz. can evaporated milk
- 1 8-oz pkg. cream cheese, softened (we used Philadelphia)
- 1 teaspoon vanilla
- 4 tablespoons light rum
- 3 eggs
- ¼ teaspoon salt
- ¾ cup pureed mamey sapote, fresh or frozen

Cut into this flan and you will see the rosy color of a batido de mamey. The cream cheese gives this a denser texture than typical flan.

### **Instructions:**

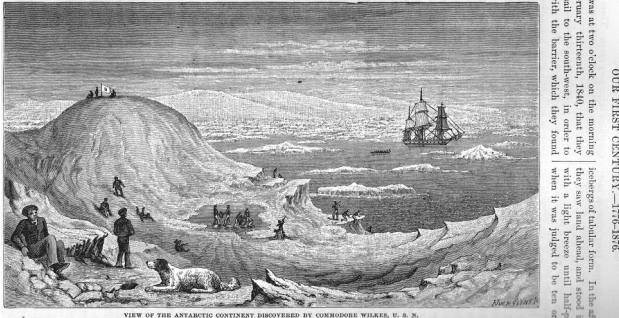
Have ready a flanera pan with a lid, or a 9-inch cake pan. Place sugar in a small saucepan and set over medium heat, stirring constantly, until it is a rich caramel color. Immediately pour into pan and tilt pan to cover the bottom and sides up to one inch – use a potholder and be careful with hot syrup. If you are using a flanera, cook sugar in the pan. Set aside.

Preheat oven to 350 degrees. To make flan, combine sweetened condensed milk, evaporated milk, cream cheese, vanilla, light rum and eggs in food processor or blender. (A mixer will not give you a smooth flan). Process or blend until smooth, scraping down sides. Add mamey and blend until fully incorporated. Pour mixture into prepared pan. If using a flanera, place the lid on. Place pan in larger pan and add enough very hot water to come up halfway up the side of the pan. Bake 45 minutes to one hour. Center should feel somewhat firm to the touch. Remove from oven and let cool to room temperature, then cover with plastic wrap and refrigerate overnight. To serve, carefully run a thin metal knife around the edge. Place a flat plate with a lip on it to catch the syrup and flip over. If flan does not release, place pan in a bigger pan filled with hot water for 10-15 seconds and try again. Serve with a spoonful of caramel syrup.

## United States Exploring Expedition, 1838-1842

Following the success of Lewis and Clark's Corps of Discovery a much larger oceanic exploration of the world was proposed by President John Quincy Adams in 1828. Congress did not provide funding until eight years later in 1836 when the expedition was finally authorized by Congress and President Andrew Jackson.

Called the "Wilkes Expedition" in honor of USN Lieutenant Charles Wilkes, who was appointed commanding officer, the expedition consisted of nearly 350 men included naturalists, botanists, horticulturists, a mineralogist, a taxidermist, and a philologist. Seven sailing ships (USS Vincennes, USS Peacock, USS Relief, USS Porpoise, USS Sea Gull, USS Flying Fish, and USS Oregon) were deployed for the voyage. On August 18, 1838, the vessels weighed anchor and set to sea. The expedition left from Hampton Roads, Virginia headed to Madeira (off the coast of Africa), Rio de Janeiro to Tierra del Fuego (east coast of South America), Valparaiso to Callao (west coast of SA), Tahiti to Samoa and related South Pacific islands, Sydney and the southeast coast of Australia, Antarctica, New Zealand, Sandwich Islands (via. Fiji), Hawaiian Islands, the US Northwest and California (including the mouths of the Columbia and Sacramento Rivers). In the Feejee (Fiji) islands Lieutenant Underwood and Midshipman Henry fell mortal victims to the savage natives. There were also violent encounters on the island of Upolu, Samoa and one sailor was taken prisoner by the island natives and lost.



The Wilkes Expedition played a major role in the development of 19<sup>th</sup> century science, particularly in the growth of the American scientific establishment. Many of the species and other items found by the expedition helped form the basis of collections at the new Smithsonian Institution. Over 280 islands, mostly in the Pacific, were explored and mapped, and over 60,000 plant and bird species were collected. Seeds of 648 plant species were among the huge amount of plant data and species collected during the expedition, which were later traded, planted, and spread

throughout the US. Dried specimens were sent to the 'National Herbarium,' now part of the Smithsonian. There were 254 live plants collected, mostly from the end of the journey, that were placed in a newly constructed greenhouse, which later became the United States Botanic Garden. Alfred Thomas Agates, engraver and illustrator, created an enduring record of the native traditional cultures. A collection of the artifacts went to the 'National Institute for the Promotion of Science,' a precursor to the Smithsonian.

The expedition was plagued by poor relationships between Wilkes and his subordinate Naval officers throughout the journey. Wilkes' self-proclaimed elevated status to captain and commodore, accompanied by the wearing of a captain's uniform, while being commissioned only as a lieutenant, caused havoc and consternation with the other officers of similar rank. The apparent mistreatment of many of his subordinates, and punishments, including "flogging," resulted in a major controversy on his return to America. Wilkes was court-martialed, but later acquitted on all charges except those of physical punishment to the men in his charge. Because of the disagreements and bitterness between Wilkes and his officers, the expedition was not widely publicized, until recently.

For a short time, Wilkes was assigned to the 'Office of Coast Survey,' but in 1844 to 1861 he was engaged in preparation of the expedition's report. Twenty-eight volumes were envisioned, but only nineteen were published. Of these, Wilkes wrote the multi-volume 'Narrative of the United States Exploring Expedition' during 1838 to 1842, Hydrography and Meteorology. The narrative concerned the customs, political and economic condition in many places then little known. Other persons contributed reports on Zoophytes, Geology and Crustacea. Wilkes published reports on Western America and Theory of the Winds. Asa Gray, the most important American Botanist of the 19<sup>th</sup> century, was hired in 1848 to work on the botanical specimens and published the first volume of the report on botany, with a folio atlas of one hundred plates, in 1854, but Wilkes was unable to secure the funding for the second volume. The first volume, entitled "Botany. Phanerogamia" has been recently republished.

The book, "United States Exploring Expedition" was written by William Stanton and published by University of California Press, Berkeley in 1975 describing the entire expedition in detail. Used software copies of this book are available at a reasonable cost.

# Growing Avocados in South Florida

## Avocado Varieties That Will Grow in Florida

Popular Avocado varieties for Florida are Bermicker, Brogdon, Choquette, Day, Hall, Lula, Marcus Pumpkin, Mexicola, Monroe, Oro Negro, Pollack, Russell, Simmonds, Winter.

There are a few different types of avocados. There are the Mexican, Guatemalan, West Indian, and Hybrid types.

Mexican avocados are commonly known as Hass avocados. Their skin is usually a deep green and have a lot of texture to them.

West Indian varieties are usually not very cold tolerant, and they have brighter skin without much texture to them. The fruits themselves usually have a lower fat content and are not as creamy as Mexican avocados.

Guatemalan varieties make medium-sized fruits that usually have a decent texture to them and turn almost black when ripe.

Hybrid types are a mix of any of the previously mentioned varieties.

## Planting Avocados in Florida

The best time to plant an avocado tree is in the early springtime.

Avocados can grow into large trees. With Florida's climate, you can expect for your tree to grow from anywhere from 30-60 feet tall! The first thing that you need to decide is where you are going to plant your avocado tree.

You will need a site with plenty of space that is far enough away from the house and a place clear of power lines. You do not want your tree growing up into them.

The spot will also need full sun and well-draining soil. Avocados do not mind the natural soil that we have in Florida, but it is always recommended to add compost, and a nice thick layer of mulch to the ground.

When planting your tree, make sure that you dig a hole just as deep as the root ball but at least twice as wide. You want to loosen up the soil around your planting area to make it easier for the roots to crawl around.

You do not want any of the trunk to be buried in the dirt and you also want to make sure there is at least 6 inches of space between the trunk and your mulch.

## Caring for Avocado Trees

There is a serious issue affecting commercial avocado farmers in Florida. That issue is laurel wilt. It is a fungus that is transferred to the trees by beetles. There is no cure and once you see signs of the problem the best thing you can do is remove the plant to help stop spreading.

Early signs of the issue are leaf wilting at the top of the tree and leaves begin to turn a maroon color. Leaves will soon drop after that.

The beetle that spreads laurel wilt needs to be controlled. The best way to assist your avocado tree is to plant a diverse garden around it. The more bugs you attract to the garden the better your chances are of having a predator to that beetle.

You should fertilize your tree every 1-2 months for the first year of its life. After that, you should apply fertilizer 3-4 times per year.

A well-balanced fertilizer that also contains calcium and manganese will be perfect during growth phases. A basic Palm fertilizer is a good choice.

It's also recommended that your tree gets sprayed 3-4 times during the spring and summer with a foliar spray of zinc, manganese, and boron. Southern Ag Citrus spray hits all of those except boron.

Newly planted trees need to be watered at planting and then every other day for the first two weeks. After that, you can cut back to watering once to twice a week for the next couple of months.

## When do Avocado Trees Bloom in Florida?

Avocados produce fruit at different times depending on your variety. If you plant a few different varieties, you could have avocados year-round.

Crafton has said that all Avocado fruit tree bloom in early spring regardless of when the avocados ripen

Avocado flowers are interesting. They open twice in their life. The first time they open the flowers are functioning as a female flower, it closes and opens the next day as a male flower.

Avocado trees are self-pollinating and you do not need another avocado tree to have fruit set. There are also type A flowers and type B flowers. This refers to when the flowers are open and ready for pollination.

Type A flowers are open to pollination in the morning and drop their pollen in the afternoon. Type B flowers shed their pollen in the morning and are open to pollination in the afternoon. Many commercial farms like to plant a mix of type A and type B trees to boost production.

### Harvesting Avocados

If you have bought a grafted or have grafted an avocado tree, it will begin to produce fruit when it reaches 3-4 years of age.

Harvest times will depend on the variety of avocado you have chosen to grow.

Variety	Time of Maturity	Variety	Time of Maturity
Bernicker	Jul – Aug	Mexicola	May – Jun
Brazos Belle	Oct – Nov	Monroe	Dec – Feb
Brogdon	Jul – Sep	Oro Negro	Nov - Jan
Choquette	Dec – Jan	Pollack	Jul – Sep
Day	Jul – Sep	Russell	Jul – Aug
Hall	Nov – Feb	Simmonds	Jun – Sep
Lula	Oct – Feb	Winter Mexican	Oct
Marcus Pumpkin	Oct – Nov		

Avocados are picked before the fruit is ready to eat. The fruit can be 'stored' on the tree for up to a month but will not ripen while left on the tree. Pick avocados when they have reached a suitable size.

A fully mature fruit will ripen in 3-8 days after picking from the tree.

Commercial growers are under strict state regulations as to when fruit can be harvested.

### Pruning Avocado Trees

During the first few years of its life, pruning the ends of branches is a good idea to promote more branching on the inside of the canopy.

Pruning should be done as soon as possible after harvesting avocados. For later maturing varieties you should also wait until fear of any cold weather has left.

If you let your avocado grow wild, this plant will grow into a large tree. With yearly pruning, you can keep your tree to a manageable size.

As your tree ages it is a good idea to cut some of the upper branches back to the branch they grew from. This does not harm the avocado tree in any way, and it promotes healthy new growth.

### How to Grow an Avocado Tree in South Florida

- Choose Florida friendly varieties of avocado: Bermicker, Brogdon, Choquette, Day, Hall, Lula, Marcus Pumpkin, Mexicola, Monroe, Oro Negro, Pollack, Russell, Simmonds, and Winter.
- The best time to plant is in the early springtime
- Plant in full sun and well-draining soil
- Laurel wilt is a big problem for older avocado trees in Florida when the tree trunk is between 8 & 10 inches in diameter.
- Plant more than one variety to have fruit year-round.

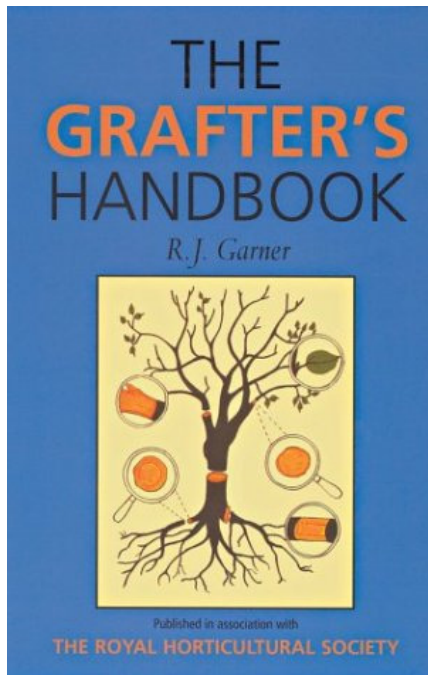
## Common Fruit Tree Nutritional & Insecticidal Foliar Sprays, rev. January 2021

<u>Name</u>	<u>Amount/ Gallon of Water</u>	<u>Application / Remarks</u>
<b><u>Nutritional Sprays</u></b>		
Citrus Nutritional	1 Tablespoon	3 times/yr. [Sep/Feb/Jun] (nutrients: Mg, S, Mn, & Zn)
for non-citrus fruit trees	1 Tablespoon	3/yr. [Sep/after setting fruit/Jun]
Chelated Liquid Iron (Fe)	2 teaspoons	Used to correct yellowing foliage.
Keyplex 35 OR <sup>tm</sup> (3)	2 teaspoons	3 or 4 /yr. [Sep/after setting fruit/Jun] (micro-nutrients: Mg, Zn, Fe, Boron, Molybdenum, Cu, & S)
Epson Salts	2 teaspoons	3 or 4/yr. (manganese and sulfur)
Molasses	2 teaspoons	Add to orange oil w/ 1 cup of compost tea. (4)
<b><u>Insecticidal Sprays</u></b>		
Neem oil (1)	2 Tablespoons	Alternate weekly w/ sulfur &/or soap during the dry season.
Baking Soda	4 teaspoons	3 times/ yr., or as may be needed.
Agricultural Soap/ Dish Detergent	1 Tablespoon	Use in dry season, esp. before winter chills
Sulfur (S)	2 Tablespoons(5)	Alternate weekly w/ neem oil – dry season. ( <b>Note:</b> powder does not dissolve)
Copper (Cu) (2)	4 teaspoons	<b><u>WARNING: Very dangerous to eyes.</u></b> Use sparingly in the dry season only.
Malathion oil (2)	2 Tablespoons	3 times/3 days apart/during citrus flushing.
Thuricide (Dipel) (1) (Bacillus Thuringiensis)	1 Tablespoon	Use to control worms and caterpillars.
Spinosade(1)	4 Tablespoons	Use to control ants, whiteflies, Caribbean fruit flies, leaf miners, spider mites, and caterpillars.
Orthene <sup>tm</sup> (Acephate) (2)	2 teaspoons (5)	Use only as leaf damage dictates. Mix powder with water & shake constantly.
<b><u>Other</u></b>		
Spreader Sticker	1 to 2 teaspoons	Add to insecticidal sprays applications to increase contact time and their effectiveness.

### **Additional Notes:**

- (1) Certified Organic products are available.
- (2) Do not spray on flowers or fruit.
- (3) Available only in 2.5gallon containers and larger.
- (4) The process of making compost tea is beyond the scope of this table.
- (5) Measure as level spoon full.

## Recommended EBooks



### Robert John Garner's 'The Grafter's Handbook,'

the classic reference book and revered encyclopedia (and the only one of its kind) on plant propagation by grafting has been favored by orchardists and gardeners since its first publication in 1947. The 6<sup>th</sup> Edition has been revised and updated the handbook for a new generation by respected horticulturist Steven Bradley (Published in the USA, January 2013). Everything the dedicated amateur, student, and professional horticulturalist wants to know about grafting is here, clearly written in a concise and straightforward style, the distillation of a lifetime's careful study and research. Chapters include information on compatibility and cambial contact; rootstocks and their propagation; tools and accessories; methods of grafting; and grafting established trees.

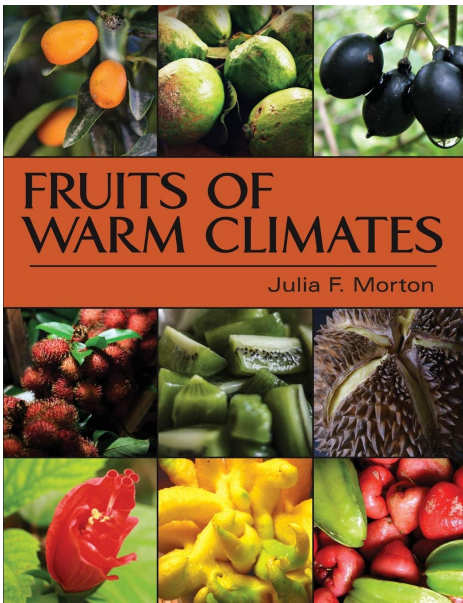
The book is divided into nine sections, as follows:

- Grafting in Nature and Antiquity
- Compatibility and Cambial Contact
- Rootstocks and their Propagation
- The Collection and Treatment of Scion-wood
- Tools and Accessories
- Methods of Grafting
- Tree-raising in Nurseries

#### Grafting Established Trees

In Conclusion: This superb handbook is available in an ebook format for less than \$4.00.

Note: Each grafting technique can be learned in several hours, but it may take one a lifetime of practicing to master and obtain any sense of repeated proficiency.



### Julia F. Morton's 'Fruits of Warm Climates,'

explores the world of tropical and subtropical fruit, providing information on the history of the plants, cultivation techniques, food and alternative uses, nutrition, varieties, and much more. Written in a professional yet accessible voice, *Fruits of Warm Climates* is a must-have for anyone interested in tropical horticulture.

Valuable for researchers as well as home and commercial growers, 'Fruits of Warm Climates' masterfully packages the essential information on familiar and not-so-familiar tropical fruit. With over 400 pages containing hundreds of images, the volume is overflowing with information on countless varieties of fruits. Years after its original publication, 'Fruits of Warm Climates' remains a leading text on the subject and the pinnacle work of economic botanist Julia F. Morton. It is an important resource for every agricultural, research, and science library.

Julia F. Morton was Research Professor of Biology and Director of the Morton Collectanea (a research and information center devoted to economic botany) at the University of Miami. She

received a D. Sc. from Florida State University in 1973 and was elected Fellow of the Linnean Society of London in 1974. She has held numerous positions in the field including President of the Florida State Horticulture Society, a member of the Board of Trustees of Fairchild Tropic Garden and served on the Board of Directors of the Florida National Parks and Monuments Association.

An ebook format copy of 'Fruits of Warm Climates' can be downloaded from [www.yumpu.com](http://www.yumpu.com)

**'GROUPS PUSH FLORIDA GRAPEFRUIT BAN GROWERS;  
FEDERAL REGULATORS SAY PESTICIDE [CONTAINING LEAD  
ARSENATE IS] BELOW HARMFUL LEVEL'  
The New York Times, SUN-SENTINEL  
September 22, 1988**

A number of environmental groups say consumers should shun the fruit because it may contain lead arsenate lead compound that can cause brain damage, and arsenic, which can cause cancer. Although the federal government for decades has allowed growers to spray their trees with lead arsenate to hasten ripening of fruit, the practice came to public attention only this year, when the National Coalition Against the Misuse of Pesticides learned about the substance when it obtained an internal memo from the federal Environmental Protection Agency. Growers and federal regulators say they do not believe that the substance penetrates the grapefruit in amounts that are harmful.

And not all grapefruit from Florida is treated with lead arsenate.

Growers spray only a certain number of their trees -- enough to allow them to sell some fruit early in the fall, before most grapefruit has ripened naturally.

No other fruits are treated with the substance.

Many organizations do not believe that grapefruits sprayed with lead arsenate are safe, and last month [August 1988] a coalition of 25 groups, including Environmental Action, the Environmental Defense Fund, Friends of the Earth, the Center for Science in the Public Interest and the American Public Health Association, sent letters to supermarkets asking them to boycott the early output from Florida groves.

Although the EPA has not declared the fruit a health hazard, it is not an advocate of spraying trees with lead arsenate.

The government has been progressively stricter in setting allowable limits for the use of lead, but the EPA believes that any hazard from lead arsenate in grapefruit is extremely low.

**Fast Forward to 2018: Florida Statute 35, Chapter 601 states:**

**601.92 Use of arsenic in connection with citrus.** — Persons owning, managing, or tending and cultivating citrus groves or trees shall not use arsenic or any of its derivatives, or any combination, compound, or preparation containing arsenic as a fertilizer or spray on bearing citrus trees, except grapefruit trees.

**Conclusion:** As of the printing of this newsletter the spraying of small amounts of arsenic and any of its derivatives is still permitted on grapefruits to enhance ripening by approximately twelve days and the sweeten of grapefruits. There are no labeling requirements on the fruit informing consumers whether it has been sprayed. Grapefruits coming from Florida in October and November are suspect. Generally, fruit sold after that is probably allowed to ripen naturally.

**Remember: February 27<sup>th</sup> Fruit Tree Sale, Freedom Park,  
Golden Gate Pkwy, Naples  
Sale is from 9:00 am to 2:00 pm, No early birds.**

**Fruits That Ripen in January**

Avocado, banana, black sapote, canistel, carambola, citrus, coconut, guava, macadamia nut, mamey sapote, papaya, sapodilla. Annual Fruits: Eggplant, winter squash (Cushaw/Seminole pumpkin), pigeon pea, bell pepper, tomato.





# Bonita Springs Tropical Fruit Club



## Who We Are & 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 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.

### General Meeting:

General meeting, that include an educational program, are held the *second Tuesday* of each month. General meetings begin at **6:15 pm for social time**, and the **speakers begin promptly at 7 pm.**

### Workshops:

Workshops (monthly discussions) are held on the *fourth Tuesday* of each month at **7 PM** at the Revive Magazine, when practical. This open format encourages discussion and sharing of fruits and information. Bring in your fruits, plants, seeds, leaves, insects, photos, recipes, ect.. This is a great chance to get answers to specific questions, and there always seems to be a local expert on hand!

### Tree Sales:

Semi-annual tree sales in JANUARY and January, in the Bonita Springs area, 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 and the Fairchild Nursery Farm are examples of our recent excursions.

### Membership:

Dues are \$15 per person for new members, and \$25 per household. Name tags are \$6 each. Send checks to: PO Box 367791, Bonita Springs, FL 34136, or bring to any regularly scheduled meeting.



# Bonita Springs Tropical Fruit Club



Feel free to join BSTFC on **our Facebook group**, where you can post pictures of your plants, ask advice, and find out about upcoming events!

<https://www.facebook.com/groups/BSTFC/>

Link to the **next meeting**: <https://www.facebook.com/groups/BSTFC/events/>  
**Meetup** Link (events/meetings sync with the calendar on your phone!):

<https://www.meetup.com/Bonita-Springs-Tropical-Fruit-Club/>

Our **Website** (and newsletters with tons of info):  
<https://www.BonitaSpringsTropicalFruitClub.com/>

### Officers and Board of Directors:

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Dwain Kiddo, Treasurer  
Talitha DeLuco, Secretary  
Crafton Clift, Director  
Lisa Mesmer, Director  
George Kaladiny, Director



**Like Us on Facebook!** <https://www.facebook.com/groups/BSTFC/>

## 2021 CFG BOARD OF DIRECTORS

The Collier Fruit Growers Inc. (CFG) is an active organization dedicated to inform, educate and advise its members as well as the public, as to the propagation of the many varieties of fruits that can be grown in Collier County. The CFG is also actively engaged in the distribution of the many commonly grown fruits, as well as the rare tropical and subtropical fruits grown throughout the world. CFG encourages its members to extend their cultivation by providing a basis for researching and producing new cultivars and hybrids, whenever possible. CFG functions without regard to race, color or national origin.

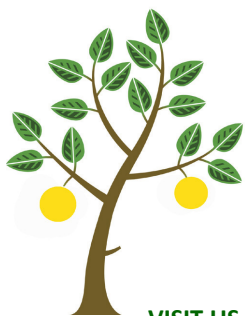
### REMEMBER TO RENEW YOUR MEMBERSHIP!

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VISIT US AT:  
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