



The Fruit Growers of Southwest Florida

JULY 2019



Clark Reid will once again be the speaker at the July 16 Collier Fruit Growers Meeting. Clark first spoke in June 2017 on his odyssey of farming in southwest Iowa to establishing a mango orchard in East Naples. Since that time there has been Hurricane Irma, the increasing threat of 'Bacterial Black Spot' and disappointing harvests of some mango varieties. Clark will provide an update to his agricultural journey, including the decision to plant alternative subtropical fruits and the practical challenges to commercialize his harvests. He will have samples of OBA POPS, a Brazilian picole – ice pops, made with our mangoes, and a couple of other flavors.



Collier Fruit Growers Meeting: TUESDAY, July 16th.
The tasting table starts at 7:00 pm.
The meeting starts at 7:30 pm
at the Tree of Life Church, Life Center,
2132 Shadowlawn Dr., Naples, FL



Bonita Springs Tropical Fruit Club Meeting: Tuesday, July 9th
Tasting Table Begins at 6:25 pm. Meeting Starts at 7:00 pm.
First United Methodist Church, 27690 Shriver Ave,
Bonita Springs, FL



BURDS' NEST OF INFORMATION THIS and THAT FOR JULY

CITRUS

Keep an eye out for new growth on your citrus trees. The citrus greening psyllid will know when to land on those new leaves. Spray with the soap solution (early morning or early evening). It is also good to fertilize your citrus lightly in July with the 0-0-22. 0-0-22 can prevent pithy, dry fruit, instead you will harvest, juicy, fine grained, thin skinned citrus.

ANNONAS - Atemoyas or sugar apples will be ready to harvest by August, September, and October. There is a trick to have a 2nd crop in the new year (out of season).

Pinch off new growth, plus five leaves back on the stem. New sprouts will emerge with flowers. (Yea Yea!)

To pollinate the flowers, you can use a fine sable brush to move pollen from flower to flower. Or you can place a small amount of banana peel or fruit peelings at the base of the Annona to attract a small hard shell beetle. The beetle will at night pollinate the Annona flowers.

Annonas, especially in the summer attract mealy bugs. Hence should you see what looks like white fluff on the fruit, spray gently with mild soap solution.



RECIPE OF THE MONTH:

Here is recipe that is perfect for this time of the year when mangos are at their peak. Easy to put together, it makes a light, delicious meal for these hot summer days. This recipe was developed by Allison Strauss @ www.TypeAKitchen.com.

recipe:

Bombay Chicken Salad

- 1 ½ teaspoons curry powder, divided
- ½ cup raisins
- ½ teaspoon cumin
- 1/3 cup sliced almonds
- 1 teaspoon sugar
- 2 large handfuls arugula
- Salt and pepper
- Juice of one lemon
- 1 pound boneless, skinless chicken breasts, thinly sliced or pounded thin
- 1 cup uncooked farro, barley or couscous
- 1 teaspoon honey
- 1 mango, peeled, pitted and diced
- 1 tablespoon rice wine vinegar
- 3 scallions, trimmed and diced
- 1 tablespoon extra-virgin olive oil

Preheat a grill or grill pan to medium high. In a small bowl, combine 1 teaspoon of curry powder with cumin, sugar, salt and pepper to taste. Rub the chicken with the spice mixture and place on the hot grill. Cook 5 to 6 minutes per side or until cooked through. When cool, cut into bite-sized pieces and set aside. Meanwhile cook your grain of choice according to package directions and set aside.

In a large bowl, combine mango, scallions, raisins, almonds and arugula. Add in the reserved chicken and grains and toss well to combine.

In a small bowl, combine the lemon juice, honey, vinegar and olive oil and remaining ½ teaspoon of curry powder. Whisk well and pour over salad. Toss well to combine. Serve immediately or refrigerate for several hours before serving. The longer the dressing sits with the salad, the better.

Taming the Wild Mango

Dr. Noris Ledesma, Fairchild's Curator of Tropical Fruit.
FAIRCHILD TROPICAL BOTANIC GARDEN

Reprinted from the Miami Herald, JUNE 22, 2017



**Noris Ledesma with Kastoorees, known as the blue mango.
*FAIRCHILD TROPICAL BOTANIC GARDEN***

There is a wide diversity of wild mango (*Mangifera*) species that bear edible fruit. They are related to the mango we all know and love, *Mangifera indica*, but they are not the same. Street markets in Borneo, Malaysia, and Indonesia will sometimes display wild mangos for sale, just as they have for hundreds of years, but their consumption lies predominantly with elderly locals. Wild mangos are used mainly as vegetables, consumed in salads, pickles and chutneys. The versatility of these mangos provides a full range of flavors and uses.

These wild, edible mangos are in danger of extinction and most certainly represent an important resource for the future of mangos. The importance of conserving these species and their genetic potential is recognized by the scientific community, and Fairchild Tropical Botanic Garden has been exploring mangos and their relatives for the past two decades.

In the search for the ancestors of the mango we have hunted for the mangga aer (*Mangifera laurina*), kuini (*Mangifera odorata*), bembang (*Mangifera pajang*), bachang (*Mangifera foetida*) and the white mango (*Mangifera caesia*). These wild mangos still dominate the remnant forests in some places in Asia, Indonesia and Malaysia and are present in some home gardens in these regions. These wild mangos are in danger of extinction and most certainly represent an important resource for the future of mangos.

Many of these fruits don't even look like a mango. From a distance, they have a spectacular appearance, and they also have a big spectrum of flavors that range from the sweet and earthy intense flavor of Kuini to the perfect pleasant dulcet, honey flavor of the Mango Madu.

Fairchild has identified and domesticated some of these jewels of the jungle that can now grow successfully in South Florida. Wild mangos are usually not well adapted to our soils, but we have made superior selections — ones that will allow for precocious fruiting and quality mangos in your backyard. Perhaps the superior genes contained within these species have already found their way off Borneo and into modern mangos.



The Kuini mango (*Mangifera odorata*) has been in South Florida for more than 50 years.

Noris Ledesma FAIRCHILD TROPICAL BOTANIC GARDEN

Conservation of these wild mangos is imperative as they are increasingly threatened by habitat loss. Conservation methods include efforts both in and outside their natural habitat. Wild mangos form part of the tropical rain forest canopy of Southeast Asia. Few of these forest giants remain in their native habitat and if we cannot bring about the horticultural acceptance of these fruit, we may lose this important resource. Some varieties that are available as young trees that can now be planted in your garden. You can become a citizen scientist and help us to preserve these wild mangos and play a part in the future of the mango.

Here are some:

Kastooree (*Mangifera casturi*): The Kastooree or kasturi is a vigorous tree that forms a tight, upright canopy with shiny, dark green leaves contrasted with bright red new growth. Although inconsistent in flowering, the tree is well adapted to our climate and the leaves, blooms and fruit are tolerant of anthracnose. The fruit are blue when ripe. The flesh is deep orange and juicy, almost addictive with sweet flavor resembling passion fruit with lychee.

Siamese (*Mangifera siamensis*): Introduced to South Florida from Singapore by the Rare Fruit Council in collaboration with Bill Whitman. This wild mango has been commercialized on the peninsula of Malaysia since the 1920s and often can be found in the local markets in Singapore. The fruits are long and slender, weighing 2 pounds. The skin is green, and the flesh is intense and complex in flavor, with a melon character and a cloying sweetness. The tree bears early with a heavy production. It is resistant to diseases and easy to grow.



The Siamese mango from Singapore is a wild mango that has been commercialized.
Noris Ledesma FAIRCHILD TROPICAL BOTANIC GARDEN

Mango Madu (*Mangifera lalajiwa*): Originally from Indonesia, the “madu” (which means “honey”) appears in great quantities in the local markets of central Java. The tree is small with leathery leaves, and the fruit is nine ounces with green skin. The flesh can be pale to deep yellow, very sweet and aromatic with a delicious honey flavor. Flowers are fragrant, with a fragrant aroma similar to jasmine. Honeybees often visit the flowers.

Kuini (*Mangifera odorata*): The Kuini has been in South Florida for more than 50 years, but there has been only a single accession introduced from an unknown source. The tree is vigorous, forming an open canopy with large, deep green leaves and bright red new growth. The flowers are large, bright red and highly ornamental. Fruit average 11 ounces and are from green to a canary yellow at maturity, with a rich, sweet flavor and slightly fibrous flesh. Leaf, bloom and fruit tolerance to anthracnose and powdery mildew is excellent. Trees have a pleasant conical crown making it perfect as an ornamental, as well as a fruit tree.

Here are some tips for growing your own wild mangos in South Florida:

- Planting the tree: Select an area where the tree gets sufficient sunlight for good production.
- Water the tree until established — one to three months. Do not irrigate after establishment, as irrigation will increase disease susceptibility and lower fruit quality.
- Fertilize lightly. We recommend that no nitrogen fertilizers be applied. Fertilize when your tree is active, not during the wintertime. We use a 0-0-50 formulation, sprinkled lightly below the dripline of the canopy three times per year. Also fertilize three times per year with foliar micronutrients that include magnesium, zinc, and manganese.
- Tipping: Begin tipping in the first year and continue for the life of the tree. Trees should be tipped every 20 inches.
- Prune trees for size control after harvest each year. Pruning maintains the health, productivity and size of the trees. After harvest the trees are pruned by hand, and the branches, twigs and leaves are mulched in place or ground up for use as mulch in other locations.
- Thin major limbs annually within the canopy to improve fruit color and production and avoid disease.
- Identify insects first. Insects are presumed innocent until proven guilty of damage. Most are not damaging. Pesticides should be the final option.
- Weeds are allowed to provide a nectar source for bees, flies and wasps during the spring flowering season. Control weeds through mulching and shading by the trees themselves.
- Harvest fruit when they are mature on the tree and store for proper ripening.



The Mango Madu or Madoe (*Mangifera lalajiwa*) is originally from Indonesia.
 Noris Ledesma FAIRCHILD TROPICAL
 BOTANIC GARDEN
 Read more here: <https://www.miamiherald.com/living/home-garden/article157415064.html#storylink=cpy>

Annonas by Dr. Stephen Brady

Botany:

Annona is a genus in the Annonaceae family of flowering plants known as Basal Angiosperms. [They are in the **Magnoliids** group, one of eight groups of living angiosperms, which contains about 9,000 species. They are characterized by trimerous flowers, pollen with one pore, and usually branching-veined leaves.] Other examples are avocados, cinnamon, and black pepper. Annonas are native to the Caribbean Basin, Central and South America and Africa.

General:

Annonas are pollinated by beetles and banana skins are commonly used to attract them. Pond apples are the only Annona native to Southern Florida, but they are barely edible. Paw Paws are also native to North America but will not live for more than a year in the hot Florida climate. They are either monoecious (self-pollinating), as is the case with most varieties available in South Florida or more rarely dioecious with the ability of change sex (where multiple trees are required to cross pollinate). Most annonas grown in Florida are deciduous [losing their leaves in winter].

Culture:

Annonas require growing conditions and fertilizing similar to citrus, with well drained moist soils in summer, dry in winter. In wet areas, they are prone to standing water, so it is best to consider grafting scions onto Pond Apple (*Annona glabra*) rootstock. Mulching does not matter. Trees will grow in rocky or sandy soils. Flowers form on new growth, so prune once per year in late February. After a hurricane never try to stand an Annona trees back-up, as it will damage the trees' root structures from which the trees will not recover. Just cut them off about twelve above the ground/graft and let them re-sprout from the trunk.

Propagation/ Grafting:

Annonas will not grow true from seed. They are easy to graft, best performed in March or August. If grafted in August the preparation of budwood is required, which entails selecting budwood approximately the same diameter as the rootstock, while leaving the scion attached to the tree clip off all the leaves except of one at the very tip, waiting four to seven days and watch for new leaf buds to start forming. [refer to video 'How to Prepare Mango Graftwood Scions - 2 Ways' at www.youtube.com/watch?v=neMo29p8Khw]. When buds start to form, cut the scions from the tree and wrap tightly in Parafilm, then graft to the rootstock. 'Cleft' or side 'Veneer' Grafts yield the best results. Vivian Murray used to do 'Clip Bud,' but that required extreme manual dexterity. Pond Apple (*Annona glabra*) or one particular strain of *Annona Montana* are typically used as rootstock. You need to consult check with Har Mahdeem, as he has been distributing the proper strain for rootstock. Attempts to use Soursop (*A. muricata*) for rootstock is on-going.

Word of Caution: Annonas contain varying amounts of the toxin Annonacin in the leaves, peel and seeds of the fruit, which is a cumulative poison which can build up to dangerous levels in the body. Annonacin causes a Parkinson's Disease-like syndrome, which DOES NOT respond to known medical treatments.

Soursop (*Annona muricata*): Common Names: Guanabana & Graviola

The tree is very sensitive to both cold and wind. It is susceptible to both louse and mealy bugs which can be treated with solution of insecticidal or Murray's Oil soap, making sure to spray on the back (underside) of the leaves and the stalk or base of the fruit. Spray three times, the first two times five days apart. One will be actually drowning the insects with soap. It benefits from hand pollination in the morning the second day. The flowers will open as a female the first day, close overnight, opening again the second day. The anthers come about 8:30 and the female part is still active. The fruit can be consumed fresh or in drinks, ice cream or as a fabulous 'white' jam.

Custard Apple (*Annona reticulata*) are available in in both pink and white varieties:

Prune regularly to keep the tree small. The fruit ripen in spring (April and May). The fruit varies greatly in taste from 'sweet & creamy' to 'lousy,' like library paste. Steve recommends that one should taste the fruit first before buying, to ensure that one finds the taste appealing.

Cherimoya (*Annona cherimola*):

This tree is best suited to mid or high elevation; therefore, it does not fruit well in Florida. It has superb flavor and texture. Many grafted varieties are available, all producing small fruit. Hand pollination is desirable to increase yields.

**Sugarapple or Sweetsop (*Annona squamosa*):**

The tree is very tolerant of the conditions existing in South Florida. The quality of the seedlings vary greatly but known varieties of scions can easily be grafted on to Cherimoya and Atemoya rootstocks. It will never recover from being rootbound. Prune once early in the year to keep the trees small. They, together with the soursop, ripen in August through December.

Atemoya (*A.squamosa* x *A. cherimola*):

This tree is also very tolerant of the conditions existing in South Florida. Plant only grafted trees. 'Geffner' and 'Bradley,' grown in Florida, have the best flavor. 'African Pride' is susceptible to black discoloration of the flesh. It is best to remove all mummified fruits when first detected. They typical ripen in the summer months with some varieties through the remained of the year. It is best to keep the trees small as they bear an abundance of fruit.

Lisa (*A. cherimola* x *A. squamosa*): Zill originally sold it as an Atemoya.

It is a complex hybrid between the 'Geffner' atemoya & 'Tikal' custard Apple. Trees is big and can bear heavily starting in July. Prune it when it is young. Preferably it should be hand pollinated in the morning. The fruits are typically larger than most annonas. Usually, it is grafted onto Pond Apple with an intermediate graft of custard apple. It does not tolerate being rootbound.

**Poshté (*Annona scleroderma*):**

Poshté will bear 'delicious' fruit that most people will never get the opportunity to taste. Native to Guatemala, Honduras and maybe into El Salvador, it is a mid-elevation tree, 2,000 to 3,500 feet. It needs close attention and is very difficult to establish in South Florida, as it is a little too warm. It appears that it grafts well onto the selected strain of '*A. montana*.'

**Ilama (*Annona diversifolia*):**

Wilson Popenoe said it was the most wonderful fruit. You want it to be good, but it tastes like library paste. It is found on the side of volcanoes in warm soils so it will never be good in Florida. It needs good black soil so it will never do go in Florida.

**Areticum de Praia (*Annona salzmannii*): 'Beach Annona' from northeastern Brazil.**

Grows in costal environments and can tolerate salt blow and 'blackish' inundation. This Annona can be grafted onto pond apple or '*A. montana*' rootstock. It is believed to be cold sensitive. Last year, 2018, it probably fruited for the first time in South Florida. It is believed to be cold sensitive.

**Biribá (*Rollinia deliciosa*): In the eighties it was called the 'Snot Apple.'**

The fruit tastes like lemon meringue pie filling. This tree tolerates fairly wet soils, but it is short-lived. It is advisable to pick the fruit only when the spines are green, but the rest of the fruit is still yellow. Eat the fruit immediately, never place them in the refrigerator.

**Junglesop (*Annonidium mannii*):**

The '*Annonidium mannii*' is from Central Africa, where it is known to produce 10 to 15 lb. fruit. It is believed to have fruited only once in the US. Two trees are required for pollination. The fruit can vary greatly from very good to tasting like that of a pond apple.



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 Meetings:

General meetings, 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.**, at the First United Methodist Church, **27690 Shriver Avenue**, Bonita Springs. The meetings are held in the "Freedom Hall" meeting room.

Workshops:

Workshops (monthly discussions) are held on the *fourth Tuesday* of each month at **7 PM** at the Methodist Church, 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 March and November, 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.

Directions to Meeting Location:

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.

Collier Fruit Growers Activities in June

Tour of the Kampong & Bill Whitman Day:

On Saturday, June 8 a group of about twenty persons toured The Kampong in Coconut Grove, the winter home and laboratory of David Fairchild. He is fondly remembered as the founder of the US Department of Agriculture's Seed and Plant Introduction Section, an inspired writer, an advocate for a diversified food supply, and connoisseur of tropical fruit. The Kampong provides a glimpse into early history of Coconut Grove and plant collecting at the Dawn of the twentieth century. The participants were greeted by Craig Morell, the Director of the Kampong of the National Tropical Botanical Garden – Coconut Grove. Crafton Clift conducted the tour, pointing out several trees and telling of their history associated with The Kampong.



Craig Morell & Crafton Scott Cohen, Bonnie Hawkins & Crafton



One tree that was highlighted by Crafton was the 'Ordeal Tree' (*Erythrophleun suaveolens*, syn: *E. guinesense*) native to Central and West Africa. It is still used in trials in parts of Senegal, Cameroon, and Liberia, where the death penalty is given to the guilty. Suspects are brought before the villagers and the tree's toxic sap is given to them to drink. The assumption is that only the guilty will die. An accused person who is innocent and not worried about dying is relaxed and will regurgitate the toxic sap, while the guilty who is uptight, absorbs the toxic alkaloid erythropheleine, and consequently dies.

In the afternoon many of the people travelled to the Miami-Dade County Fruit and Spice Park for the annual Bill Whitman Day event, hosted by Jorge Zaldivar of the Rare Fruit Council International. Discussions centered on obtaining fruit cuttings and scions from the Whitman property in Bar Harbour. Reportedly the current owners are aware of the unique plants and have expressed a willingness to work with RFCI. Angela Kuhn Whitman (Bill's widow) made an appearance in support of the activities of RFCI and shared stories with Crafton and others who knew Bill.

Lychee Quarantine

Important Notice:

The current moratorium of selling or movement of both lychee fruits and nursery stock is still being enforced for most of Lee & Collier Counties.



Angela & Crafton



Jorge Zaldivar & friends

Tour of Dr. Richard Campbell's Mango Men Homestead:

On Saturday, June 15 a couple of dozen fruit lovers from Miami, Sarasota, and Naples met at Mango Men Homestead, the home of Dr. Richard Campbell and his three collage age sons, to observe how mangoes should be grown ideally.

There is no mechanical trenching, no overhead irrigation, no chemical fertilization, no 'herbiciding.' Planting holes are dug with a hand pick in the rock sponge, 8.2 pH calcium carbonate. Digging with a pick creates small fractures in the oolite where roots anchor. Except for nitrogen brought from the air during rainfall, nitrogen is not welcome. Iron is a problem. Geigy 138[™] (chelated) is available for plants in the high pH soil.



Matthew Snow & Dr. Campbell 'Tanglefoot' Applied to Trunk Crafton & Dr. Campbell Fungal, bacterial and algal diseases are held at bay by keeping people-size trees opened to air movement and sunshine. Short trees that allow wind to pass through the branches don't topple.

No compost for mangoes, but no organic matter grown on the property leaves the property. Tree trimmings are neatly stacked out of the way and left to decay. A couple of buckets of fish were left to decay too. Fish draws flies and flies pollinate the mangoes.

Ants move their "cows" around to fresh pastures. Aphids suck juices from young tender growth. To prevent ants moving aphids, Dr. Campbell girdles the trunk with sticky 'Tanglefoot.' If you put 'Tanglefoot' directly onto the bark, you are likely to kill the tree. Put tape around the trunk and put the 'Tanglefoot' on the tape.

Dr, Campbell finds Actinovate[™] and humic acid useful. Anthracnose spores have a hard time germinating on the slick acid surface created by humic acid and if his pea sized 'Rosy Gold' fruits are black and green he hits them with Actinovate[™] – maybe two or three times. Most of us watch 'Rosy Gold' flower all winter and by February and March we are happy to get half a dozen fruits. Dr. Campbell gets hundreds of fruits and they are so clean that you can't believe it, "Those are 'Rosy Gold'?!"

Crafton Clift

JULY CALENDAR OF EVENTS

- Saturday, June 29** **Mango Mania**, at **UF/IFAS Extension Miami-Dade County** and **Fruit & Spice Park**, 18710 SW 288 St., Homestead, 9:00 AM – 12:50 PM, Lecture held at County Extension 9AM, Mango Tasting, Instructor: Dr. Jonathan Crane. UF/TREC, Cost: \$40.
- Weekly Nursery Workshops:** Every Thursday **year around**, 9:00 AM until at least 1:00 PM, **Cornerstone Nursery**, 8200 Immokalee Road, North Naples – Learn about fruit trees, volunteer in the nursery, or just come and listen to Crafton's stories.
- Tuesday 2** Monthly Meeting: **Caloosa Rare Fruit Exchange**, 7:00 PM, Fort Myers-Lee County Garden Council Bldg., 2166 Virginia Ave., Fort Myers.
- Thursday 4 – Sunday 7** **'Key Lime Festival,'** Key West. www.keylimefestival.com/
- Saturday 6** **'Taste of the Tropics,'** 9:00 AM – 3:00 PM: **Naples Botanical Garden**, 4820 Bayshore Drive, Naples. Admission: \$20, Free to Garden Members.
- Saturday 6** **'Summer Garden Workshop Series,'** 10:00 AM – 12:00 PM, Summer Garden Nutrient and Water Management with Jesse Sumasky, **ECHO**, North Fort Myers. Call 239.543.3246 or email retail@echonet.org to get your name on the list.
- Sunday 7** **'Florida's Best – 3rd Annual Mango Showdown,'** 4:00 – 10:00 PM, Peace River Organics, at Alligator Bay Distillers, 25522 Marion Ave., Punta Gorda. Advanced tickets required: \$20, Children under 5 are free.
- Tuesday 9** Monthly Meeting: **Bonita Springs Tropical Fruit Club**, 6:45 PM Tasting Table, 7:15 PM Program: First United Methodist Church, Fellowship Hall, 27690 Shriver Ave., Bonita Springs.
- Wednesday 10** Monthly Meeting: **Rare Fruit Council International**, 7:00 PM 'Fruitluck' Tasting table, 8:00 PM Evening Program, **Fairchild Tropical Botanic Garden**, [Coral Gables](http://CoralGables.com). **Friday 12** **'International Mango Conference,'** 9:00 AM – 5:00 PM, Fairchild Tropical Botanic Garden, Coral Gables, Miami- Dade County. Advanced Registration Fee \$80, FTBG Members \$65.
- Saturday - Sunday 13 & 14** **'International Mango Festival,'** Fairchild Tropical Botanic Garden, Coral Gables. Entrance Fee \$25.
- Saturday 13** **'Mango Tasting,'** Fruitscapes Nursery, Bokeelia, Pine Island. www.fruitscapesllc.com
- Tuesday 16** Monthly Meeting: **Collier Fruit Growers**, 7:00 PM Social, 7:30 PM Program: Tree of Life Church, Life Center, 2132 Shadowlawn Drive, Naples. Clark Reid will be the speaker.
- Saturday 20** **'Tropical Fruit Workshop,'** 9:00 AM – 1:00 PM, UF/IFAS Collier Extension Service Office on Immokalee Road next to the County Fair Ground.
- Saturday 20** **'Family Fun Farm Day,'** 9:30 – 11:30 AM, **ECHO**, North Fort Myers. Tickets \$30 per family, \$12.50 per adult, \$8.00 per child 6-12, Kids under 6 are free. Call Russ Luther at 239.567.3316 or email rluther@echonet.org
- Tuesday 23** Monthly Workshop: **Bonita Springs Tropical Fruit Club**, 6:45 PM: First United Methodist Church, Fellowship Hall, 27690 Shriver Ave., Bonita Springs.
- Friday 26 – Sunday 28** **'South Beach Mango Festival,'** Lummus Park, Miami. www.sobemangofest.com
- Saturday, August 6** **'Summer Garden Workshop Series,'** 10:00 AM – 12:00 PM, Identifying and Treating Citrus Greening (Walking Workshop) with Aaron Lynch, **ECHO**, North Fort Myers. Call 239.543.3246 or email retail@echonet.org to get your name on the list.
- Tuesday, August 13** Monthly Meeting: **Bonita Springs Tropical Fruit Club**, 6:45 PM Tasting Table, 7:15 PM Program: First United Methodist Church, Fellowship Hall, 27690 Shriver Ave., Bonita Springs.
- Tuesday, August 27** Monthly Workshop: **Bonita Springs Tropical Fruit Club**, 6:45 PM: First United Methodist Church, Fellowship Hall, 27690 Shriver Ave., Bonita Springs.



Fruits which Ripen in July:



Atemoya (beginning), Banana, Barbados cherry, black sapote, (sporadic), carambola, carissa, cherry tomato, coconut, corn, fig, granadilla, ilama (end of season), jackfruit, kwai muk, longan, lychee, mamey sapote, mango, miracle fruit, mombin, mulberry, macadamia, monstera, muscadine grape, papaya, passionfruit, peanut butter fruit, persimmon, pineapple, soursop, pomegranate, santol, sapodilla, Spanish lime, strawberry tree, sugar apple, wax jambu, white sapote.



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:

Jeneé Dampier - President
Jorge Sanchez - Vice President
Micah Bishop - Treasurer
Lisa Mesmer - Secretary
Crafton Clift - Director
Luis Garrido - Director
Berto Silva - Director



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

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!

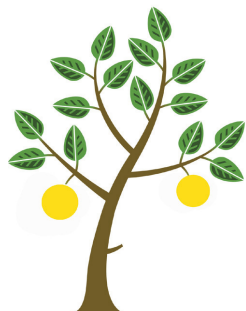
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VISIT US AT:

www.collierfruit.org



Like Us on Facebook! <https://www.facebook.com/CollierFruitGrowers/>

The Collier Fruit Growers monthly meetings are now broadcast live on Facebook at 7:30 pm on the third Tuesday of each month. Starting in March 2019 the meetings are posted on the 'Collier Fruit Growers Group' Facebook page. Access the page by requesting to be a Member.