



June 2017 – Wax Jambu



Bonita Springs Tropical Fruit Club Newsletter

### 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 \$15 per individual, \$25 per household per year. Nametags, if needed, are \$6 each. 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: Suzy Valentine

Vice President: Kathy Pflugrad

Secretary: Anna Bailey

Treasurer: Victoria Strickland Asst. Treasurer: Melrose John

Director: Berto Silva Director: Crafton Clift Director: Rickford John

Email us at Info@BonitaSpringsTropicalFruitClub.com.

# **Message from the President**

Our seasons here in SW Florida are so different from "Up North" or other parts of the world where many of us have lived. Here we celebrate "End of Snowbird Season", and enjoy the easier driving, shopping and dining conditions that brings. But—it does bring the summer heat, rains and possible hurricanes also. Some of you readers are Snowbirds, I know, and I hope your journeys to your other "Homes" are safe, and that you find your other gardens ready for their growing season and fall harvest. I believe that most of us do live in this area full time, and this club provides valuable information which we share through our Workshops, and speakers at General Meetings. This Newsletter is a valuable source, reminding us of specific garden chores to do NOW and what fruits will be available for harvest each month. Thank you Rachel for coordinating this, and keeping us all "in the loop"!

Whatever your growing space, personal tastes in fruits, passion for propagating, learning how it works HERE, what to do with the abundant harvest (if we are so fortunate!), how to care for our plants in the very best way for the good of our Environment—and ourselves, BSTFC is here to help! The monthly Workshops are just the place to bring your questions, problems, and anything else you need help with.

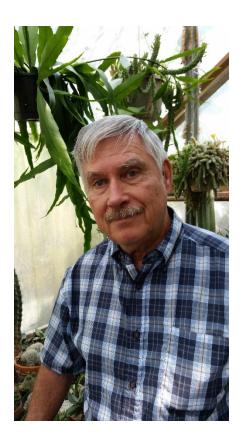
Our leadership (the Board) is delighted with the growth in membership these past 18 months, mostly due to Social Media. That means "Internet", for those who may not be totally connected to a Smart Phone—and/or who were born more than 5 decades ago! Please share any thoughts or suggestions with us about anything at all that you think might be beneficial to our club's members. Email me directly, suzy.valentine@att.net, or use our website information link—info@bonitaspringstropicalfruitclub.org. Visit our website often, and bring YOUR input to the rest of us.

We do need several Committee Chairs, such as Properties/Technology, Social Media and other Communications (besides Rachel Stone's role with Newsletter, Website and Membership lists.) Our annual Holiday Party will be here in just 8 months, and that is a delightful event which we all enjoy. Organization needed! The only fundraising we do is our Tree Sale, and we must cooperate to make it as good as possible for the benefit of all. (Our treasury is paramount!) There is a lot of behind the scenes preparation for that event with the City of Bonita Springs and others.

Don't be shy! Speak up, say whatever you feel the need to say—but please be nice! Constructive criticism is welcome.

I am so happy to see so many smiling faces at our meetings—and even enjoy those whose smiles seem to be dormant. (Botanical terms apply to people too, sometimes!) But, I hope we sprout new growth, blossom and bear fruit together and have fun doing so. - Suzy Valentine

# **Guest Speaker for June:**



# Our speaker on June 13th, 2017 will be David Southall

Topic: "What's Bugging My Fruit Trees?"

"Biting, Rasping, Chewing and Fungus –

How Do I Get Rid Of These Pests Among Us?"

Summertime is bug and disease time for our Florida gardens. Many of our favorite tasty fruits draw insect pests for the same reason we love them. Dealing with them effectively requires being able to identify them, and a bit of knowledge as to how to prevent or discourage them. Come and learn about the most common pests of fruit trees and ornamental plants in Southwest Florida from a long-time horticulturist and grower. Not all 'critters' are bad, and we do want to protect butterflies and beneficial moths. Proper ID is important, and easy to do when you learn how.

Got bugs/critters now?
Bring a bagged sample for diagnosis at the program.

#### Bio for David Southall

David is well known to many of us as a man of broad knowledge in many areas. Horticulture and Botany, as well as History, Natural Sciences, and everything Scientific are what makes him kind of a "Walking Encyclopedia". He has a Master's Degree from Cornell in Botany, with an undergraduate degree in Biology. Many years as owner of a large nursery in SW Florida increased his knowledge and experience of growing a great variety of plants under our local conditions. A Florida Certified Wildlife Biologist, longtime volunteer with Boy Scouts, Florida Fish & Game Programs, and world traveler always looking for botanical treasures and/or other natural wonders, David loves to share what he has learned with audiences of all ages and interests. The fact that he and Suzy Valentine are married isn't known to everyone—but that's why he is willing to share his expertise with our club, and refuses to accept the honorarium offered. Thank you David!

## **Calendar of Club Events**

- 6/13 Tue. -Regular Meeting, 6:45 PM; Speaker: David Southall,
  - Topic: "What's Bugging My Fruit Trees?"
- 6/27 Tue. -Workshop Meeting, 7:00 PM
- 7/11 Tue. -Regular Meeting, 6:45 PM; Movie: The Fruit Hunters, part 1
- 7/25 Tue. –Workshop Meeting, 7:00 PM
- 8/8 Tue. –Regular Meeting, 6:45 PM; Movie: *The Fruit Hunters*, part 2
- 8/22 Tue. –Workshop Meeting, 7:00 PM

### Fruit Events in SWFL this summer:

June 10 & 11 Fruit and Spice Park will have its Redland Summer Fruit Festival. http://redlandfruitandspice.com/event/summer-fruit/

**June 24th** Taste of Lee Tropical Fruit Fair Event is 9 am - 2 pm hosted by several gardening groups in Fort Myers. Many, many, many kinds of tropical fruits will be available for tasting. This is an excellent way to sample many different fruits, all in one day. Not only is it fun, in addition to attending this event you will know which fruits you want or do not want to grow. http://www.swfos.org/event/taste-of-lee-tropical-fruit-fair/

**June 24th** Fruit and Spice Park is having its Mango Mania. This is a 3 hour event, 9 am-12 pm, that covers the basics of growing mangoes, and will feature many rare mangoes, some available for tasting.

July 1 & 2 <u>Fairchild Tropical Gardens</u> <u>International Mango Festival</u>. Check out their website for more info. http://www.fairchildgarden.org/

**July 15th** Fruit and Spice Park will host a 3 hour Banana Workshop.

**July 22nd** Naples Botanical Garden is hosting its first "Tropical Fruits of Summer". This event is from 9 to 3. <a href="https://www.naplesgarden.org/calendar/lectures-tours-workshops-tropical-fruits-summer/?date=07/22/2017">https://www.naplesgarden.org/calendar/lectures-tours-workshops-tropical-fruits-summer/?date=07/22/2017</a>

### **Announcements:**

Our FaceBook page is being updated with new information. We welcome YOUR input and pictures as well.

https://www.facebook.com/Bonita-Springs-Tropical-Fruit-Club-1422883928023586/

COSTA RICA FRUIT TOUR is being planned for this fall. For full itinerary and pricing, contact Rodger Taylor at <a href="mailto:rtaylorrm@comcast.net">rtaylorrm@comcast.net</a> or 239-384-9630.

REMEMBER TO SHARE your bounty so other members can enjoy lots of tropical fruits. Bring samples for the tasting table washed, cut up, and ready to serve. Thank you!

### **Chores Outdoors: June Edition**

**FERTILIZING**: Citrus and Avocados should be fertilized in June with 10-2-10 or 6-4-6 or 8-2-8 plus 0-0-22. The 0-0-22 helps the fruit to have good flavor, and ensures the citrus are juicy instead of dry and pithy.

**MANGOS**: Have you tasted and loved a new variety of mango--maybe not yet commercially available? The key word is research. Research--where was it propagated? or is it a seedling? what is its fruiting pattern? It is not unusual for mangos grown on the east coast of Florida to not taste quite the same when grown here on the west coast. Some mangos will have an abundant crop one year and only a sparse crop the next year. Also, if friends rave about a particular variety, taste and try before you plant. It may not wow *your* taste buds. The last word is patience; the variety will eventually be commercially available. Then you can buy or graft, if you have grafting skills.

**MANGO GRAFTING**: Now that the temperature is consistently in the 90's it's grafting season. The best time to graft is from now to about the end of September. Grafting is a skill that has many steps of learning; different fruits have different seasons for grafting to be successful.

**EVENTS**: Mark your calendar for July 22. Naples Botanical Garden will have a TROPICAL FRUITS

OF THE SUMMER Festival. Dr. Richard Campbell will be speaking, along with demonstrations and of course MANGO

TASTINGS! - see more info listed in Fruit Events in SWFL this summer.

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 — Wax Jambu

Scientific Name: Syzygium samarangense

Family: Myrtaceae



Wax Jambu, though native to Indonesia and Malaysia, flourishes in coastal southwest Florida with minimal care. The trees are attractive, with a dense evergreen canopy, shiny leaves, abundant white pompom blossoms and heavy crops of eye catching fruits. They prefer some humidity, are moderately salt tolerant, and survive brief temperature drops into the upper twenties. The trees are very fast growing and can exceed thirty feet tall within a few years if not pruned. However, they've been known to flourish in large pots for many years and have even been used for bonsai.

In Florida, the main wax jambu harvest is from May to July. By the age of three or four, a tree may bear hundreds of bell shaped fruits over several months. The fruits are two to three and a half inches long, and hang in clusters. The fruits are characterized by a waxy sheen and are commonly pink or red, though colors can range from white to black. Wax jambu have an unusual texture that can best be described as moist and "spongy crisp." The flavor is typically mild, but pleasant. At times, the fruit is infested by fruit flies, unfortunately.

While wax jambu apparently are not choosy, they are said to perform best in fertile soil with adequate rain or irrigation. The trees are easily propagated by rooting cuttings in water. Because they will rapidly become full size specimens, remember to plant them a good distance from structures or other trees.

### **Using Wax Jambu**

Wax Jambu are mostly eaten out of hand as a refreshing treat in hot weather. They can be used to make juice or sauce—or included in fruit salads, salsa or spicy Thai shrimp salad.



Wax Jambu blossoms





Young tree 4 year old tree

Newsletter Photos compliments of Kathy Pflugrad