

## March 2015 - Loquat



## **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 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 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 sale:**

Semi-annual tree sales in February and November 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 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. Madeline Bohannon is our membership person. For information, call her at 239-851-4448.

## **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 email, and to paid members via Post office mail upon request. You may join our email communications group by emailing Berto Silva at [BNS58@aol.com](mailto:BNS58@aol.com).

## **Officers and Board of Directors:**

Madeline Bohannon - President

Rachel Stone - Vice President

Denise Houghtaling/Adrienne Diaz - Secretary

Joe Busa - Treasurer

Tom Betts - Director

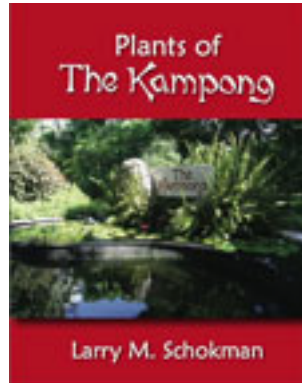
Gerda Gyori - Director

Berto Silva - Director

## Guest Speaker for January:



March Speaker will be Larry Schokman, previously and now-retired director of the Kampong, and he will be presenting a program on his many years there. This is a FIRST!!! Don't miss it.



## Message from the President

Our Arbor Day Tree Sale was a smooth operation and a whopping success. The weather was great and the City of Bonita Springs cooperation was evident - with additional vendors, music at the Band Shell and a bounce house for the kiddies. Come to our March meeting for a report on the sales!

-Madeline

## PICNIC

We have scheduled a picnic at ECHO in North Ft. Myers on Sat., March 28th, with a tour at approximately 10:30 AM. Please come to the screened-in building by 10:15 AM to drop off your pot luck dishes and get your tour entry tickets. There are two refrigerators there.

The club will supply paper and plastic tableware, water and tea. Please sign up or call by Wed., March 25th. For more information, call 239-851-4448.

## THIS and THAT

Now that the threat of frost is over - this is an excellent time to plant your new fruit trees - to get the most growth before next winter.

Remember, no fertilizer in the hole when planting. Wait 1 month before you start fertilizing, lightly - out by and beyond the dripline, never close to the trunk.

Its OK to fertilize young trees a little each month until September.

Keep up the spray program on citrus to keep the psyllids away.

There is still time to prune you PEACHES & GRAPES.

The best time to prune FIGS is before & when you see the first sign of new shoots. If you are too late, let go until next year.

Count your blessings - share your harvest

## Calendar

Tue. 3/10 General Meeting - speaker: Larry Schokman - The Kampong

Sat. 3/21 Farm Day at ECHO - 9AM - 4 PM

Tue. 3/24 Board Meeting at 6 PM and Workshop at 7 PM

Sat. 3/28 BSTFC Picnic at ECHO



# Fruit of the Month - Loquat

Genus: *Eriobotrya japonica*

Family: *Rosaceae*



Loquat trees are seen in many yards here in Southwest Florida, as they are often planted for their landscape value, having beautiful green leaves all year round. Many people have no idea what delicious fruit they bear.

The chilly weather we've been getting this season has a redeeming feature! It has discouraged the usual problem - tropical fruit fly - from spoiling loquats (along with guavas and papayas), so fruit ripening right now is better than usual. Their fuzzy peach-type skin is easy to peel off, and the fruit, when it reaches a deep yellow-orange color, is a joy to find when you are hungry or thirsty. Loquat recipes to follow. - Madeline

## Tree Sale Pics



## Recipes

### LOQUAT SOUP

2 quarts loquats  
1 teaspoon gelatin dissolved in 1/2 cup cold water  
1 6 oz. can frozen concentrated orange juice  
Juice of 1 lime or lemon  
1/2 teaspoon almond extract  
1 1/2 cups water

Peel, seed and halve loquats  
Add water to barely cover, and simmer until fork tender.  
Add gelatin and mix well  
Place all ingredients in a blender.  
Blend at high speed until pureed.  
Pour into jar or pitcher to chill, adding citrus rind for added flavor.  
Remove rind before serving.  
Serve in soup bowls, adding a dollop of sour cream.

### LOQUAT PUDDING

2 cups loquat juice  
3 tablespoons cornstarch  
1/4 cup water  
1/3 cup sugar  
1 tablespoon lemon juice

Blend cornstarch and cold water. Add loquat juice, sugar and lemon juice.  
Simmer 15 minutes, until thick. Pour into custard cups. Add a scoop on vanilla ice cream or yogurt.

### SPICED LOQUATS

4 lbs. ripe loquats  
1 cup boiling water  
1 lemon, thinly sliced  
1 cup vinegar  
1 tablespoon whole cloves  
2 cinnamon sticks  
4 cups sugar  
1 cup water

Peel and seed loquats. Steam in boiling water for 3 minutes. Add the remaining ingredients. Boil 10 minutes. Let stand overnight. Boil the next day until thickened. Put in sterile jars. Seal. Yields 5 half-pint jars.

## Recipes

### LOQUAT FRUIT SALAD

1 cup peeled, seeded loquats  
1 cup crushed pineapple  
1 cup kumquats, sliced very thin  
1 cup sliced bananas  
1 cup orange slices

Combine.

Chill 3 hours or more.

Serve with your favorite fruit dressing or vanilla yogurt.

### LOQUAT PIE

4 cups loquats  
1 cup sugar  
1 teaspoon allspice  
1 teaspoon cinnamon  
3 teaspoons tapioca  
2 tablespoons butter  
unbaked pie shell

Peel, seed and chop loquats.

Add remaining ingredients.

Fold together.

Top with lattice pie crust strips.

Bake at 350 degrees for 1 hour or until crust is brown.

### LOQUAT UPSIDE-DOWN CAKE

3 cups sliced peeled and seeded loquats  
1 cup brown sugar  
1 teaspoon cinnamon  
1 pkg. yellow or white cake mix

Mix fruit with sugar and cinnamon.

Spread in greased 9x12-inch pan.

Cover with cake batter, mixed according to package directions.

Bake at 350 degrees for 40 minutes, or until top springs back when touched with the finger.