The Fruit Growers of Southwest Florida

MARCH 2020

Dr. Jawwad Qureshi, Entomologist and Assistant Professor at SW Florida Research & Education Center UF/IFAS in Immokalee with be the speaker on March 10 at the Bonita Springs Meeting.
Dr. Qureshi's research is aimed at investigating and developing tools and tactics for implementing knowledge based Integrated Pest and Disease Management programs useful for conservation of natural resources, improved environmental quality and sustainable crop production systems. Subject areas include biology, ecology, behavior and management of the insect and mite pests and their natural enemies; plant, pathogen, vector and environment interactions; and methods of pest control for both organic and conventional citrus and vegetable production systems and urban areas. In citrus, many efforts are focused on the understanding and management of the Asian citrus psyllid, *Diaphorina citri*, and its vectored huanglongbing (HLB) or citrus greening disease. Research addresses both basic and applied questions and seeks stakeholder collaboration. The extension program provides statewide leadership in educating stakeholders in identification of pests and their natural enemies in citrus and vegetables and development and implementation of integrated pest management programs. This is done through direct interactions with growers, field demonstrations and farmer field days, extension articles, trainings, workshops and in collaboration with state-wide network of extension agents.

Bonita Springs Tropical Fruit Club Meeting: Tuesday, March 10, 2020.
Tasting Table Begins at 6:30pm. Meeting Starts at 7:00 pm.
Revive Wellness Center, 3521 Bonita Bay Blvd.
Bonita Springs, FL 34134

Juan Toribio, J.O.T Agricultural Services, LLC, is an experienced Freelance Crop Consultant, Urban Farmer, and International Business Management and Agribusiness Student at Florida Gulf Coast University with a demonstrated history in the Agricultural industry. He is skilled in Customer Service, Laboratory Procedures, Integrated Pest Management, Administration, Sales, Negotiation, Food Safety, Management, Protocols, Projects, Presentations and Reports. Juan is passionate about what he does and always willing to learn! He recently joined the Collier Fruit Growers at our November Fruit Tree Sale. Juan will be the speaker at the March 17th CFG Meeting on the topic of 'Urban Farming.'

Collier Fruit Growers Meeting: TUESDAY, March 17, 2020.
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 34112

It is a New Year and Time for You to Renew Your Membership Dues or risk losing the delivery of the monthly newsletters and other organizational privileges. Please mail your dues with your name and current contact information to:

Collier Fruit Growers
$15 per Individual / Family
Mail To:
1944 Piccadilly Circus, Naples FL 34112

Bonita Springs Tropical Fruit Club
$20 per Individual / $25 per Family
Mail To:
7228 Everglades Blvd., Naples FL 34120

RECIPE OF THE MONTH:

recipe: **Black Sapote & Pecan Tart Recipe**

For the Crust

1. 1 1/2 cups flour*
2. 1 stick cold butter, cut in small pieces
3. 1/4 cup confectioner's sugar

1/4 teaspoon coarse kosher salt

For the Filling

1. 2 ripe black sapotes, peeled, seeds removed (about 1 1/2 cups pulp)
2. 5 ounces semisweet chocolate, chopped [May substitute with additional black sapote.]
3. 1/4 cup brown sugar
4. 1 teaspoon vanilla
5. pinch of salt
6. 3/4 cup whole raw pecans

whipped cream, for serving

Instructions

1. Preheat the oven to 350.
2. Add the crust ingredients to the bowl of a food processor. Pulse about 10 times, or until the mixture becomes coarse crumbles. Using the bottom of a glass or your hands, evenly press the mixture into a tart pan with a removable bottom.
3. Bake the tart shell for 15 minutes. Allow it to cool.
4. In a medium bowl, stir together the black sapote pulp, chocolate, brown sugar, vanilla, and salt. Spread into the tart shell. Arrange the pecans on top.
5. Bake for 20 minutes, or until the edges are golden brown.
6. Allow it to cool completely before lifting it out of the tart pan. Top with whipped cream before serving.

Curator's Choice Jackfruit

By Dr. Noris Ledesma

Noris Ledesma, Emeritus of Tropical Fruit at Fairchild Botanic Garden, has carefully selected jackfruit cultivars well-suited to South Florida conditions. These cultivars represent a new generation of jackfruit with superior horticultural traits. Grafted trees and superior hybrids were propagated in the Jackfruit Breeding Program at Fairchild Tropical Botanic Garden. These hybrids come from carefully selected parents with superior flavors. The new generations of jackfruits speak for the 'Fairchild' brand. Each variety is unique and worthy of appreciation on its own merits.

'Fairchild First'
is one of the jackfruit varieties developed using breeding approaches at Fairchild Tropical Botanic Garden. The tree is upright and of medium vigor and can easily be maintained at a height of 3 m or less with production of 60 kg (132 lb) per year. The fruit are small and smooth in comparison with other cultivars because the spines flatten and open as the fruit matures. Fruit average 1.0 kg or less, with 39% edible fruit percentage sometimes during the year, the entire fruit can be eaten, including the "rag." The flesh is firm and mild, with little latex.

'Sweet Fairchild'
was selected in Florida as a seedling of 'Tabouey.' The tree is upright and vigorous in its growth and can be maintained at a height of 3.5 m with annual pruning. Fruiting is heavy and consistent, averaging 90 kg (200 lb) or more per year. The fruit are large, with an average size of 8 kg (18 lb). The color is a light green to yellow. The flesh is a light yellow and is firm, with a mild, sweet flavor. The flavor is appealing to those that prefer a milder jackfruit flavor.

Jackfruit

'Black Gold'
was selected in Queensland, Australia. The tree is vigorous, with a dense and highly manageable canopy. With annual pruning the tree is easily maintained at a height and spread of 2 to 2.5 m (6.5 to 8.1 ft), with consistent, heavy production of 55 to 90 kg (120 to 200 lb) per tree. The fruit are medium-sized, averaging 6.7 kg (14.7 lb), with an edible flesh percentage of 35%. The exterior of the fruit is dark green and has sharp fleshy spines. The spines do not flatten, or "open" upon maturity, making it difficult to judge the proper harvest time and maturity. The deep orange flesh is soft, with a strong, sweet flavor and aroma. The flesh is easily removed from the fruit compared with other cultivars.

Prepared jackfruit

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'Dang Rasimi'

originated in Thailand. The tree is open, spreading and fast growing. It must be pruned annually to maintain a height and spread of 3 to 3.5 m (9.7 to 11.4 ft). The trees are highly productive, yielding 75 to 125 kg (165 to 275 lb) per tree, while maintaining vigorous growth. The fruit are bright green to pale yellow and uniform in shape if thinned to one fruit per fruiting spur. The skin has sharp spines that do not flatten or "open" with maturity. Fruit are medium to large, averaging 8 kg (17.6 lb), with 32% edible flesh percentage. The flesh is deep orange and firm. It has a mild, sweet flavor and a sweet, pleasant aroma. 'Dang Rasimi' is one of the most vigorous jackfruit cultivars and must be annually pruned to maintain size.

'Golden Nugget'

was selected in Queensland, Australia. The tree is fast growing, with a distinctive dark green, rounded leaf. It forms a dense, spreading canopy, which is easily maintained at a height and spread of 2 to 2.5 m (6.5 to 8.1 ft). The fruit are small, green and rounded, with sharp, fleshy spines on the skin. The spines flatten to a smooth, golden-yellow upon maturity. The fruit weigh 3.2 kg (7 lb.), with an excellent edible flesh percentage of 41%. The deep orange flesh is soft to medium firm depending on fruit ripeness. The flavor is excellent, and the flesh has no fiber. 'Golden Nugget' fruit will often split open prior to ripening when there are heavy rains. Yields can be maintained at 60 to 80 kg (132 to 176 lb) per tree per year.

Jackfruit

'J-31'

was selected in Malaysia. The tree is moderately vigorous, forming a spreading, open canopy. The tree can be maintained at a height and spread of 2 to 2.5 m (6.5 to 8.1 m). Trees of this size can produce 42 to 60 kg (92 to 132 lb.) per year. The fruit are large and irregular in shape with prominent, blunt spines. The weight is 12 kg (26 lb.), with an edible flesh percentage of36. The flesh is deep yellow and firm with thick walls. The flavor is sweet and rich with a strong, earthy aroma. 'J-31' will often produce off-season fruit during the fall and winter.

Note: Detailed information is available in "The Exotic Jackfruit: Growing the World's Largest Fruit," Fairchild Botanic Garden, Copyright 2003

Dr. Richard Campbell

Dr. Noris Ledesma

Krome Memorial Section

Proc. Fla. State Hort. Soc. 129:***–***. 2016.

Distribution and Use of *Mangifera caesia* Jack. in Bali, Indonesia

Noris Ledesma*

Fairchild Tropical Botanic Garden, Coral Gables, FL

Additional index words. wani, *Mangifera caesia*, fruit orchards, traditional fruit

The distribution and use of a traditional fruit (Balinese name: wani) *Mangifera caesia* was surveyed in four locations in Bali, Indonesia. A fieldwork expedition was conducted in 2016 during the period from 30 November to 17 December. Research work consisted of measuring parameters related to the home gardens and fruit orchards in Bali (species identification, number of trees and use of fruit). Data includes the frequency of wani in home gardens or orchards in four different sites on the island. The home gardens and fruit orchards in Bali not only consist of fruit trees, but also a range of other crops as rice and vegetables. Such data could provide important information required for initiating on-farm conservation efforts. More in-depth analysis must be undertaken in order to better understand the strategies developed by various species for survival and colonization and some additional field trips and meetings will be necessary. Such new data and interpretations will serve as a basis for co-authored publications by project partners for the dissemination of major results.

Mangifera caesia Jack. is a tropical fruit, taxonomically classified in the same genus as mango. It also known as wani, native to Borneo, and commonly found cultivated in villages in Sarawak, especially in the Limbag Division. It is generally restricted to the wet tropical lowlands below 450 m elevation, and is frequently found in inundated areas along riverbanks. It is a deciduous tree with a dome-shaped crown and massive branches. It usually attains a height of around 30 m. Leaves are oblong and are single rather than compound. The upper surface of the leaf is yellowish green, while the lower leaf surface is light green. Fruit can reach 500g and can be long or oblong in shape. Fruit are monoembryonic. The flesh is white and juicy (Fig. 1). Some fruit can be sweet with others are more acidic. In Malaysia, they differentiate the fruit as either *belunu*, which means sweet fruit, or *binjai*, which means tart fruit. They both have a unique, strong aroma and taste. In Malaysia, this is one of the most common and valuable mango species (Ledesma and Campbell 2014; Campbell and Ledesma 2010).

Fairchild Tropical Botanic Garden has been collecting and curating several *Mangifera* species over the past 15 years. There are more than 33 accessions of *Mangifera* species in the Fairchild Garden collections and many are from Borneo. The *Mangifera caesia* has shown be very sensitive to the subtropical conditions in South Florida. The collection and domestication of this species has been a long and complex process, which has only just begun. Many of the horticultural challenges have been confronted, including the identification of possible rootstocks and protocols for propagation to allow for the development of these potential resources for the modern mango industry.

This wild edible mango is in critical danger of extinction and represents an important resource for the future of mangos. It is necessary to approach new research about sources of improved selections or clones of *Mangifera caesia* (Fig. 1) for future introductions.

In Bali, Indonesia it is reported that there are good quality selections of *Mangifera caesia*. Twenty-two (22) cultivars of wani have been identified as having superior morphological fruit characteristics and the potential for commercial development. 'Ngumpen', a seedless cultivar, is one of the best cultivars reported from Bali. 'Ngumpen' has a high percentage of seedless fruit, thick flesh, and a distinctive taste. The different wani cultivars have been genetically characterized, showing the distinctive genotypic characters that differentiate them from other cultivars. Using RAPD markers, the seedless 'Ngumpen' was grouped in a different cluster from other cultivars, indicating it is genetically distinct (Rai et al., 2015).

Fig 1. Ripe fruit of *Mangifera caesia*

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'Ngumpen' is also reported as being one of the more expensive wani fruit in the market; the price was three times higher than that of other wani cultivars (Rai et al., 2015). The use of the wani in Bali contributes to the rural economy, especially farm households.

Materials and Methods

A fieldwork expedition to Bali, Indonesia was conducted in 2016 during the period from 30 Nov. to 17 Dec.

A general exploration of the island had been made during a previous expedition in 2010. Bali is part of the Indonesian archipelago, 3.2 km east of Java, and is the smallest province in Indonesia. It is also a major tourist destination. Balinese agriculture is still dominated by rice cultivation. Bali has a diverse landscape with peaks up to 3031 m above the sea level. The south of the island is a cultivated plain, with terraces of paddy fields that contain coffee, cacao, onions, and spices. The north of the island is dryer and harder to farm. In some of these areas the mangos 'Aeromanis' and 'Golek' are grown. The east is dryer than the west, and is covered with trees including tamarind, which is locally used for drinks or cooking.

Average gardens in the Balinese landscape feature citrus, papaya, chili peppers, and local herbs and spices (including turmeric and ginger). Traditional Balinese ceremonies are an important and integral part of daily life. Locals dress in traditional ceremonial clothing and carry baskets of fruit offerings as they walk from the temples to friends' homes to attend ceremonies.

Working with local Balinese, the wani season was monitored prior to the visit. The wani season normally occurs from December through March. January 2016 was reported as a heavy season for wani, but it was anticipated that it would be a low season in 2017 due to the weather.

Bali's central mountains include several peaks over 2012 m in elevation. Wani typically occurs lower than 1680 m, mainly on the humid side of the island. The preliminary survey was conducted in three main areas in the island:

- Region A—South of Mount Agung "Mother Mountain." The area covers from Baturiti south to Tegalang; and from Rengang east to Sanda. Twenty farms were monitored in this region.
- Region B—Basungbin area on the east side of Mount Agung. Six Farms were monitored in this region.
- Region C—Tamblang area on the North side of Mount Agung. 10 Farms were monitored in this region.

Research work consisted of measuring parameters related to the home gardens and fruit orchards in Bali (species identification, number of trees and use of fruit). Data includes the frequency of wani in home gardens or orchards in four different sites on the island. Field information was recorded, including fruit size, maturation stage, and overall fruit quality. Farmers markets and road side fruit stands were searched in the areas of study. Local nurseries were also searched to identify the sources of the wani in the Bali.

Results and Discussion

The results reported are preliminary. The majority of the wani trees surveyed are located in Region A, south of Mount Agung. The area covers from Baturiti south to Tegalang and from Rengang east to Sanda. Regions B and C are too dry for wani, and only a few trees were reported in low production and poor condition.

The home gardens and the fruit orchards in Bali not only consist of fruit trees, but also a range of other crops such as rice and vegetables. Such data would provide important information required for initiating on-farm conservation efforts. Wani grows associated with other crops, such as coffee and cacao. The Arabic coffee production region is in the highland region of Kintamani near Mount Batur. Luwak coffee (Kopi Luwak), a very expensive coffee, is a rare and unusual delicacy, collected from the dung of the civet (*Paradoxurus*, locally known as Luwak), which lives all over Bali and in other parts of Indonesia. The cats are "coffee snobs", eating only the juiciest coffee fruit that are considered best for brewing, as well as other tropical fruits, including wani.

Wani is also associated with cacao for shade. Even though Indonesia is a large player in cacao production in the world, Bali has a small area dedicated to this crop. Cacao farmers in Bali use several species of fruit trees for shade such as salak [*Salacca zalacca* (Gaertn.) Voss], mangosteen (*Garcinia mangostana* L.), and durian (*Durio zibethinus* L.). Growers use bees for pollination.

The wani season normally occurs from December through March. The fruit matures during the rainy season. Trees defoliate during the dry season.

Wani is propagated from seeds by homeowners, and nurseries use air layers. Nurseries use available trees for propagation. The nurseries are mainly located in Mengwi, Bali. They select wani trees from mature trees in the area but there is no formal selection of trees for propagation. They do not know about the seedless selections.

Farmers markets sell fruit from different areas of Java and Bali. Homeowners are cutting wani trees to replace them with durians or mangosteen.

Wani fruit is eaten out of hand in Bali when ripe or dipped in chili with sugar and dark sauce. Immature fruit are used for pickles; the flesh is preserved with salt in jars. Some fibreless clones command a high price in local markets. The wood of the wani tree is light red, marbled with yellow and is used for light construction.

A more in-depth analysis must be undertaken in order to better understand the strategies developed by various species for survival and colonization. Some additional field trips and meetings will be necessary. Such new data and interpretations will serve as a basis for co-authored publications by project partners for the dissemination of results.

Recording experiences with local communities and visiting markets provided basic information about the use of these species and their economic potential. Future research is recommended to obtain local knowledge and practices that have developed and accumulated over generations.

Literature Cited

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Joseph Becomes Groundhog and is Shot
By Crafton Clift

I was teaching school in Liberia with Peace Corps. It was Sunday. I lived on the school grounds. A student came by to sell me a pineapple.

"What is all the wailing in the village?" I asked.

"Joseph was planting rice. He changed into a groundhog and climbed a tree. Someone picked up a gun and shot him."

I went to the village and found Joseph was very much dead. His body was bloated like a tight balloon. Next day, with all the student body standing around for the burial, the school principal told Joseph, "I want you to make it so the man who witched you to become a groundhog cannot eat the new rice."

In cases like this I went to the mission for help. The nurse told me she had been treating Joseph for amoebic dysentery.

"But why the groundhog story? Do they expect me to believe that?"
Uncle Walt came to my aid, "You will find the answer in the mirror."
In the absence of their true relatives, missionary kids call white adults "Uncle and Aunt."
Uncle Walt had retired from the mission field but came back for a year to fill in for someone on furlough.

I was fortunate to encounter his hard-earned wisdom and humility.
As a young missionary, Uncle Walt descended in a small airplane and the Africans thought he was God. He tried to explain he was not God but was sent on a mission from God.
They saw his electric generator make light in the night. They saw his motorcycle move him in a hurry. They saw his windowpanes let light in and keep rain out. They saw screens let air in and keep mosquitoes out. If this man was not God, he certainly is on a plain between black man and God.

But then, Uncle Walt had to learn to use mud from a bug-a-bug hill for his bricks because termites won't eat again dirt that has already had all the organic matter digested out. … And putting chickens in coops make it easier for panthers and army ants. Army ants will leave a coop full of feathers and bones with no evidence for how the flesh vanished. The natives let their hens find their own flimsy, vibrating branch for roosting. A hen can escape approaching teeth only once per night, because once they fly, their night vision is nil.

An American in Saudi Arabia gave a sheep herder a wrench and was amused he didn't know how to loosen nots and bolts, but the herdsman was equally amused that in the desert the American didn't know which root to dig up to get water and food.

In Africa, the kitchen is a separate chickee from the bedroom. Rice is stored out of the rain under the thatch. Every day the cooking smoke passes though the stored rice on its way out of the thatch. No weevils, no rats, no mold. Smoke passes through the thatch, rain doesn't.
"Uncle Walt, I'm still looking in the mirror for the answer."

"It is very hard to see the self you don't need to rationalize through the eyes of those we vex."
"Remember Sunday's sermon? A big white man called God created the heavens and the earth, the sun and moon and stars. He divided the oceans from the dry land, and all the plants and animals, including man are his handiwork. And when his creation was complete, he rested up behind the clouds somewhere called Heaven. When life leaves your body, that invisible life and all personality with it goes to live with God forever without a cell of flesh."

"And you, Crafton, are totally, totally knocked off balance that a primitive, unscientific African mind can expect you to believe that Joseph turned into a groundhog and they shot him."

Amazon Deforestation

An article appeared on the cover page of the February 1st, 2020 edition of the 'Wall Street Journal' entitled, "Brazil's Unusual Bid to Curb Deforestation." Reportedly, the Brazilian Government is planning to legalize the landholdings of squatters who have cleared thousands of acres of the Amazon rainforest with misguided hope that they will be better stewards of the land. 'Slash and burn' method of agriculture has been used by farmers for thousands of years. Handing out land deeds to squatters may provide incentives and loan collateral to the current farmers to improve their holdings. Without strict law enforcement, clearing of the rainforest in future years will continue unabated. As the potential profits of farmers increase, they will look to increase their land holdings while using the collateral from their 'titled' holdings. As the population increases, undue pressure to create more agricultural land will persist for the benefits of all. The proposed plan does not address the unlawful harvesting of exotic hardwood trees. Clearing and large-scale fires in the rainforest continues to diminish the forest's ability to absorb carbon dioxide emissions. The article highlighted the apparent environmental indifference of President Bolsonaro, who has jokingly called himself 'Captain Chainsaw.' With the ever-increasing clarity of satellite imaging and speed of computer processing, together with an increased legion of enforcement officers and stiffer penalties perhaps the continued deforestation of the Brazil rainforest can be significantly curtailed. As Henry Ford found out by the devastating demise of Fordlandia, responsible land and crop management, together with labor concerns are essential to agricultural sustainability.

Desert Locust Plague Threatens Millions in Africa

Swarms of Desert Locusts have infested five eastern African nations. The desert locust is the most devastating of all locust species. Swarms consisting of hundreds of millions of insects can potentially travel over 90 miles per day. Kenya has experienced its worst infestation in 70 years, where swarms have crossed over the border from Somalia. Reportedly, police have fired machine guns and tear gas into swarms in an effort to prevent them from consuming fruit and vegetable crops. In Ethiopia pesticides are being sprayed from planes in an effort to prevent the locusts from consuming entire fields of crops. In Eritrea and Djibouti, it has been reported that hundreds of people are chasing the swarms using hand-held pesticide pumps and truck-mounted sprayers. The rising number of desert locusts in the Horn of Africa has threatened food security and livelihoods, according to the United Nation's Food and Agriculture Organization. Swarms throughout the region have continued to multiply and spread, potentially reaching 30 other countries. In southern Africa, swarms have been reported in Nairobi, effecting the region's corn and fruit growers. The last, albeit smaller, locust outbreak between 2003 and 2005 resulted in losses topping an estimated US$ 2.5 billion, according to the United Nations.

Southwest Florida Research and Education Center (SWFREC)

The University of Florida UF/IFAS SWFREC, located just north of Immokalee, distributes a bi-weekly newsletter which contains news about the center and its faculty and staff, program research updates, and upcoming events. The SWTREC Web site is: https://swfrec.ifas.ufl.edu/

Ag Legislative Discussion Draws Growers, Media! Nearly fifty growers and other industry representatives participated in the Second Annual SWFREC Discussion of Local Ag Issues with Legislators in December 2019. The event focused on agricultural best management practices (BMPs) and included three presentations:

- "Success of Best Management Practices Program in the Everglades Agricultural Area"—Dr. Samira Daroub, professor of soil and water sciences, UF/IFAS Everglades Research and Education Center, Belle Glade.
- "Payment for Water Storage and Treatment Services in the Northern Everglades"—Dr. Sanjay Shukla, professor of agricultural and biological engineering, SWFREC.
- "Next Step in BMP Research and Implementation"—Christopher Pettit, director, Office of Agricultural Water Policy, Florida Department of Agriculture and Consumer Services, Tallahassee.

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USDA Grant Opportunities, Grant Writers and Solar Providers

USDA Rural Development has a program that may be of great interest to the agricultural producers and rural small businesses. We kindly ask that you share any information with those who may be interest.

Rural Energy for America Program. Deadline March 31, 2020

Rural Energy for America Program provides guaranteed loan financing and grant funding to agricultural producers and rural small businesses for renewable energy systems or to make energy efficiency improvements. Renewable energy systems include but are not limited to solar panels, windmills, etc. Energy efficiency improvements included but are not limited to refrigeration, lighting, window replace, etc.

For further information please contact Yashira Mendez at 561-657-4239 or by email at yashira.mendez@usda.gov

Mango Grafting Class on June 6th with Dr. Noris Ledesma

As Dr. Ledesma promised in October 2019, she will return from France to conduct a Mango Grafting Class on Saturday morning, June 6. The class at the Naples Botanical Garden is limited to twenty members of the Collier Fruit Growers [$15 annual membership] and the Garden staff. Dr. Stephen Brady, Naples Horticulturalist, and Jorge Zaldivar, 'PG Tropicals' in Miami, will also make presentations and participate in informal discussions. Box lunches will be served to participants in the Garden. This is a unique opportunity to learn proven grafting techniques from the world-renowned master herself. There is a nominal cost of $10 for the mango rootstocks and the needed grafting supplies. Details and the event schedule will be announced in the April/May issue of the Southwest Florida Fruit Growers Newsletter, but make sure you reserve your place NOW as there are only three spots left.

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**., at the Revive Wellness Center, **3521 *Bonita Bay Blvd.,*** Bonita Springs.

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 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.

MARCH CALENDAR OF EVENTS

Tuesday 3 Monthly Meeting: **Caloosa Rare Fruit Exchange**, 7:00 PM, Fort Myers-Lee County Garden Council Bldg., 2166 Virginia Ave., Fort Myers.

Friday 6 Symposium: "**Growing a Stronger Economy Through Local Food Entrepreneurship**" in Tampa, organized by Florida Organic Growers', the Florida Farmers' Market Association, and the Center for the Advancement of Food Security & Healthy Communities. A one-day event including speakers, training, and workshops aimed at bridging the gap between complex state and federal regulations and small-scale farmers and food entrepreneurs in Florida. Register and obtain details at the Web address below: https://www.eventbrite.com/e/growing-a-stronger-economy-through-local-food-entrepreneurship-tampa-tickets-89615256645

Tuesday 10 Monthly Meeting: **Bonita Springs Tropical Fruit Club**, Tasting Table 6:30 PM, Meeting 7:00 PM: Revive Wellness Center, 3521 Bonita Bay Blvd., Bonita Springs. On Route 41, opposite Terry Drive, turn onto Bonita Bay Blvd. Bear left before the entrance to the gated community, then turn right into the Bonita Bay Executive Center.

Wednesday 11 Monthly Meeting: **Rare Fruit Council International**, **Miami**, 7:00 PM in the Science Village Classroom next to the Butterfly Exhibit at Fairchild Tropical Botanic Garden, 10901 Old Cutler Road, Coral Gables.

Saturday, 14 ECHO Farm Day, North Fort Myers

Tuesday 17 Monthly Meeting: **Collier Fruit Growers**, Tasting Table 7:00 PM, Formal Meeting 7:30 PM: Tree of Life Church, Life Center, 2132 Shadowlawn Drive.

Tuesday 24 BSTFC Workshop: **Bonita Springs Tropical Fruit Club**, Workshop starts at 7:00 PM: Revive Wellness Center, 3521 Bonita Bay Blvd., Bonita Springs. On Route 41, opposite Terry Drive, turn onto Bonita Bay Blvd. Bear left before the entrance to the gated community, then turn right into the Bonita Bay Executive Center. This will be an organizational meeting.

Fruits which Ripen in March:

Avocado, banana, Barbados Cherry, black sapote, canistel (egg fruit), carambola, citrus, coconut, custard apple (end of season), guava, jaboticaba (early), loquat (end of season), mulberry, miracle fruit, strawberry fruit (early), papaya, pineapple (early), sapodilla (early), soursop(limited area of cultivation), Surinam cherry.
Annual Fruits: Cantaloupe, corn, cucumber, eggplant, squash, strawberry, tomato.

THIS and THAT FOR MARCH

Burds Nest of Information

PLANTING:
Now that the threat of frost is over, this is an excellent time to plant your new fruit trees, so that you'll have 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 drip line, and 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, too.

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.

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!):

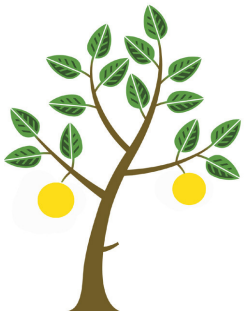
https://www.meetup.com/Bonita-Springs-Tropical-Fruit-Club/

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

Officers and Board of Directors:
Jorge Sanchez, President
Luis Garrido, Vice President
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/

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.



VISIT US AT:
www.collierfruit.org

REMEMBER TO RENEW YOUR MEMBERSHIP!

2020 CFG BOARD OF DIRECTORS

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President, Rodger Taylor - 239-384-9630
Bonnie Hawkins, Vice President
Melissa Parsons, Treasurer
Lisa Hare, Secretary

DIRECTORS AT LARGE
Crafton Clift, Director
Micah Bishop, Director
Jorge Sanchez, Director
Lisa White, Director

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. The meetings are posted on the 'Collier Fruit Growers Group's Facebook page. Access the page by requesting to be a Member.