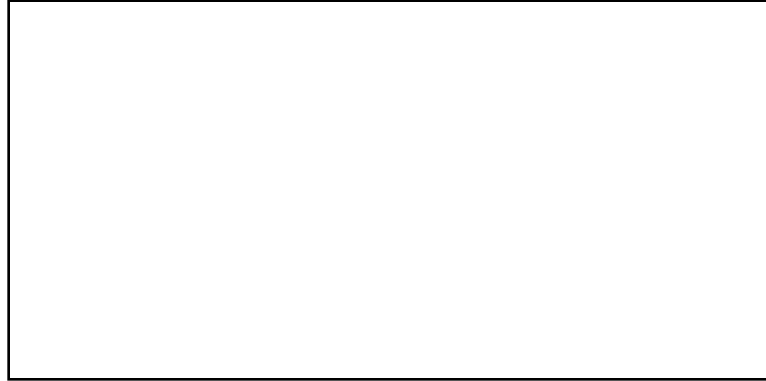
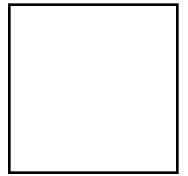




Bonita Springs Tropical Fruit Club Inc.  
PO Box 367791  
Bonita Springs, FL 34136



## October 2014 - Persimmon



## **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

Trudy Moynihan - Secretary

Gerda Gyori - Treasurer

Tom Betts - Director

Joe Busa - Director

Berto Silva - Director

## Guest Speaker 1:



The Guest Speaker Position will be a shared one this month, with Dave Gonzalez briefing us all on our beautiful new Website that he has designed, as well as making/taking suggestions on our wonderful newsletters.



## Guest Speaker 2:



The second half of the program will be given by myself, Madeline, on Persimmons - the fruit of the month. I have given this program several times in the past to garden clubs in the Ft. Myers area.



## Message from the President

Last year at this time I had LOTS of avocados on almost every avocado tree. I called it the "Avocado Year". But, this year, only 5 or 6 fruit - total! As global weather changes come about, I long for the old days of weather patterns I understood and depended on. Well, at least my citrus is looking good and will have a good crop this winter.

- Madeline

## Up-Coming Speakers

Our November meeting will honor Berto Silva who will give us a colorful and exciting presentation - "Unusual and Rare Fruit Trees That Adapted or May Adapt to Cultivation in Florida". Don't miss this one!

## Calendar

**October** 14 - Regular Meeting - Persimmons  
28- Board meeting  
28 - Workshop

**November** 11 - Regular Meeting -  
15 - Tree Sale at Riverside Park  
25 - Board meeting  
25 - NO WORKSHOP

**December** 9 - Christmas Pot Luck Party - 6pm  
23- NO BOARD MEETING  
23- NO WORKSHOP



## Fruit of the Month - Persimmon

Genus: *Diospyros kaki*

Family: *Ebenaceae*



The oriental persimmon (*Diospyros kaki*) produces a bountiful dooryard crop in Florida. The fruit quality ranges from very good to superb. The persimmon falls into two general categories: Astringent and non-astringent. Non-astringent types are edible before they soften. Astringent types only reach full flavor when their flesh turns gelatinous. The tree is undemanding and is an excellent choice for the home garden in Florida. Similar to common persimmon, its preference is for a moist, well-drained soil in full sun locations. The tree is drought tolerant and develops a 2 to 4 inch diameter fruit that can range from a few ounces to nearly a pound in weight. The fruits flavor is mild, sweet, and pleasant.

The oriental persimmon was introduced into this country by M.C Perry in 1856. It was imported to Florida by the U.S.D.A. in the 1870s. It was widely grown by the 1930's. During the 1980's newer cultivars, especially non-astringent types, were introduced from Japan and studied in the department of Fruit Crops at the University of Florida.

In Florida, the fruit ripens in the late summer and fall. It is clipped from the tree leaving the calyx and a short length of stem intact. The fruit should be harvested when fully colored. It may be stored at room temperature for several days or several weeks, depending on the cultivar.

The persimmon is a member of the Ebenaceae or Ebony family. Other notable fruiting species in the same family are the black sapote ( *Diospyros dignia* ) and the mabolo ( *Diospyros blancoi* ).



# Recipes

Before creating the wonderful items in these recipes make sure your persimmons are fully ripe. Astringent persimmons are gelatinous when fully ripe. Non-astringent persimmons can be used when they are still firm. Either type should be tasted out of hand first.

## Spiced Persimmon Butter - Cathy - allrecipes.com

[http://allrecipes.com/Recipe/](http://allrecipes.com/Recipe/Spiced-Persimmon-Butter/Detail.aspx?evt19=1)

[Spiced-Persimmon-Butter/Detail.aspx?evt19=1](http://allrecipes.com/Recipe/Spiced-Persimmon-Butter/Detail.aspx?evt19=1)

### Ingredients

20 ripe Fuyu persimmons, peeled and coarsely chopped

1 lemon, juiced

1 teaspoon ground cinnamon

1/4 teaspoon ground cloves

1/4 cup agave syrup

4 half-pint canning jars with lids and rings



### Directions

1. Place persimmons into a slow cooker; amount should fill a 3-quart cooker nearly to the top. Drizzle the lemon juice over the persimmons, cover the cooker, and cook on High for about 2 hours. Mash the persimmons in the cooker with a potato masher. Stir in the cinnamon, cloves, and agave syrup, set the cooker to Low, and cook uncovered 8 hours or overnight. Stir several times if possible, to prevent burning during the long cooking period.

2. In the morning, transfer the persimmon mixture to a blender, filling the pitcher no more than half-way full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the persimmon butter moving before leaving it on to puree. Puree in batches until smooth. If you have an immersion blender, you can puree the persimmon butter right in the cooker if desired.

3. Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the persimmon butter into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings. Allow the jars to cool to room temperature, then refrigerate the jars; persimmon butter will keep for several weeks.

## Persimmon Caprese Salad - Jerry James Stone

<http://www.treehugger.com/easy-vegetarian-recipes/persimmon-caprese-salad.html>

### Ingredients

1 pound fuyu persimmons

8 ounces of soft goat cheese

Fresh basil, largely chopped

Balsamic vinegar



### Directions

1. Remove the calyx and quarter each persimmon. Peeling is optional.
2. Spread goat cheese on one side of each persimmon piece and layer them in a bowl with the basil.
3. Top the salad with some balsamic vinegar and chill it in the refrigerator for about 30 minutes.
4. pour into hot, sterilized jars and seal



# Recipes

## Persimmon Cookies - Patty Tindall - allrecipes.com

<http://allrecipes.com/Recipe/Persimmon-Cookies-1/Detail.aspx?evt19=1>

### Ingredients

2 ripe persimmons, pureed  
1 teaspoon baking soda  
2 cups all-purpose flour  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
1 egg  
1 cup white sugar  
1/2 cup butter  
1 cup raisins  
1 cup chopped walnuts



### Directions

1. Preheat oven to 350 degrees F (180 degrees C).
2. Dissolve baking soda in persimmon pulp and set aside.
3. Sift flour, spices and salt together, set aside.
4. Cream together butter or margarine and sugar until fluffy, beat in egg and persimmon. Stir in dry ingredients. Stir in nuts and raisins.
5. Drop teaspoonfuls onto a greased cookie sheet. Bake for 15 minutes.

## Persimmon Bread - Nancy Scott - allrecipes.com

[http://allrecipes.com/Recipe/Persimmon-Bread-11/Detail.aspx?event8=1&prop24=SR\\_Thumb&e11=persimmon&e8=Quick%20Search&event10=1&e7=Recipe&soid=sr\\_results\\_p1i14](http://allrecipes.com/Recipe/Persimmon-Bread-11/Detail.aspx?event8=1&prop24=SR_Thumb&e11=persimmon&e8=Quick%20Search&event10=1&e7=Recipe&soid=sr_results_p1i14)

### Ingredients

1/2 teaspoon baking soda  
2 cups persimmon pulp  
2 1/2 cups white sugar  
2 eggs, beaten  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon ground cinnamon  
1/4 teaspoon vanilla extract  
1 pinch salt  
2 1/2 cups milk  
4 tablespoons melted butter



### Directions

1. Preheat oven to 325 degrees F. Butter one 9x13 inch baking pan.
2. In a mixing bowl, combine persimmon pulp, baking soda, sugar and eggs. Mix well.
3. Add flour, baking powder, cinnamon, vanilla, salt, milk and melted butter. Stir to combine.
4. Pour into baking pan and bake for 55 minutes. The pudding will rise but will fall when removed from oven.