



The Fruit Growers of Southwest Florida

SEPTEMBER 2019



The speaker at the BSTFC Sept. 10th meeting is Dr. Doug "DougBug" Caldwell.

Doug Caldwell will present and discuss his concept of a Collier Fruit Initiative as well as current invasive pests of Southwest Florida.

DougBug is the go-to person on insects in Collier County and has a heart to promote fruit trees comfortable with our unique climate.

DougBug is the commercial horticulturalist, entomologist and certified arborist at the UF/IFAS Collier County extension office.



Bonita Springs Tropical Fruit Club Meeting: Tuesday, September 10th. Tasting Table Begins at 6:25 pm. Meeting Starts at 7:00 pm. First United Methodist Church, 27690 Shriver Ave, Bonita Springs, FL



The speaker at the CFG September 17th meeting is Marley Hagerstrom, owner of Naples Fruit Farm, LLC. It is a newly established 4.5 acre certified organic farm consisting of superior varieties different tropical fruits such as banana, mango, lychee, avocado, canistel, and sapodilla. Naples Fruit Farm specializes in mango with nearly 200 trees of over 70 varieties. Growing mango in high density setting requires an intensive pruning program in order to maintain tree health and enhance productivity. The same concept can be applied to dooryard applications where growing space is limited for the homeowner. He will discuss the basic concepts of pruning required to "sculpt" a structure needed to support heavy fruit load and mitigate damage from strong winds.



Collier Fruit Growers Meeting: TUESDAY, September 17th 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



BURDS' NEST OF INFORMATION THIS and THAT FOR SEPTEMBER

MANGOS - If you haven't already fertilized your mango trees, NOW is the time. Use **0-0-22**. Why no nitrogen? Because nitrogen would signal them to grow. After the fruit has been harvested, mango trees take a rest and lay dormant for a while before the cycle starts again to flower and fruit next year. The trees will pick up enough nitrogen from weeds, etc. to encourage growth. **Selective pruning to maintain a height of not more than 10ft is recommended.** HOWEVER should the mango tree be hat racked, it will struggle to fruit next year.

LYCHEES - Your last nitrogen fertilizing on lychees and longans should be before the end of September. Use 6-4-6, 8-2-8, or 10-2-10.

CITRUS - Farm Soap and micro nutrients applied on the citrus trees will help to fight the psyllids/greening. Also fertilize the citrus by using the same fertilizer used on the lychees. Fertilizer will deteriorate once the bag has been opened. To overcome this, put the opened fertilizer bag in a black bin bag and tie it tight.

As for **PERSIMMONS** - Some varieties are starting to ripen already!

RECIPE OF THE MONTH:

SWFL residents are blessed with an abundance of mangos at this time of year. The February 2019 issue Southern Living magazine featured a recipe for mango cake from Mary Moehling, the mother of Robert Moehling, the owner of the famous "Robert is Here" fruit stand. If you want information on visiting "Robert is Here", see www.robertishere.com. This makes a large cake. Enjoy!

Mary's Mango Cake

recipe:

**Cake:**

4 large eggs
 ½ tsp. baking soda
 1 cup sugar
 2 cups diced fresh mango, from 1 mango
 ½ cup vegetable oil
 1 cup chopped walnuts or pecans
 ½ cup honey
 ½ cup golden raisins
 2 cups flour
 1 Tbsp. orange zest, from 1 orange
 2 tsp. baking powder
 2 tsp. lime zest, from 2 limes
 2 tsp. ground cinnamon
 1 tsp. ground nutmeg

Topping:

½ cup sifted powdered sugar
 1 tsp. orange zest plus ¼ cup fresh orange juice, from 1 orange
 ½ tsp. lime zest plus 2 tsp. fresh lime juice, from 1 lime

Preheat oven to 325 degrees. Lightly oil and flour a 14-cup Bundt pan. Beat eggs in bowl of stand mixer on medium speed until fluffy, 4-5 minutes. Beat in sugar until combined, then beat in oil. Gradually beat in honey.

Whisk together dry ingredients in separate bowl. Add flour mixture, ½ cup at a time to egg mixture, beating just until blended after each addition. Stir in mango, nuts, raisins and zests. Pour batter into prepared pan.

Bake in preheated oven 50-55 minutes or until skewer inserted in center comes out clean. Let stand in pan on wire rack 10 minutes. Meanwhile, stir together topping ingredients until combined. Invert cake onto plate. Drizzle topping evenly over warm inverted cake. (Or make a glaze by stirring together 1 cup sifted powdered sugar and 1 Tbsp. fresh orange juice and pour over cooled cake.)

Coal Region Stuffed Mangoes (Stuffed Peppers)
Written by A Coalcracker in the Kitchen Published on July 11, 2019
www.acoalcrackerinthekitchen.com
The content was used with permission.

In the Coal Region, and in some other regions in the US, a *green bell pepper* is referred to as a "*mango*." I grew up in Schuylkill County [Pennsylvania] hearing this term not realizing that there was a fruit that bore the same moniker until I was well past childhood. Now, I understand that the *rea* mango is a tropical fruit indigenous to Southeast Asia and India (and I love them!)

Many old coal region recipes call for 'mangoes' when really meaning green peppers. There are many Amish cookbooks that also use the term 'stuffed mangoes.' And, in many areas, up until not so long ago, supermarkets, especially local Mom and Pop-style stores, labelled green peppers as *mangoes*. To this day "older folks" (NOT passing judgement, I count myself in that age group!) in Pennsylvania, West Virginia, Ohio, Indiana, Illinois and Missouri still call green bell peppers mangoes.

A theory especially interesting to me is that some think that this term originated with coal miners in eastern Pennsylvania in the 1870s. The Pennsylvania Board of Agriculture referred to them as mango peppers in 1879, and the Ohio Board of Agriculture referred to them the same in their 1896 annual report.

So, why would anyone *really* call a green pepper a "mango"? The answer may lie in an article published in the New York Times that claimed the real reason had to do with food preservation in colonial times. When mangoes were first imported to the American colonies in the 1600s, they had to be pickled, because of lack of refrigeration. Other foods also had to be pickled, and came to be known as 'mangoes', especially green peppers. People mistook the term *mango* as the *process*, rather than the food they were getting.

By way of English cookbooks printed in America, the recipe for stuffed mangoes using peppers spread across the US especially in areas with German or Amish ties. As time passed, even un-stuffed peppers continued to be called mangoes.



One of the most popular "stuffed mangoes" which is true to the food's origins was created by stuffing a bell pepper with spiced cabbage and pickling them (that just screams Pa. Dutch/German to me!). I will post that recipe at another time.

This recipe is the one I have made forever and is what many people traditionally think of as "stuffed peppers/stuffed mangoes" here in The Coal Region. I like to cut my peppers in half, forming "boats" rather than just removing the tops to form deep "cups". I also par cook then drain the peppers/mangoes before stuffing and baking which helps them cook through while baking. Sometimes I top them with a little cheese, other times I do not - depends on my mood and what I have in the deli drawer at the time.

I like to mix half sweet Italian sausage with half the beef for more intense flavor in the filling. You can simply use all beef if you prefer.

Another short cut I often take is to use the ready-to-eat rice in a bag and skip the step of cooking rice. I like green peppers for this, I believe they complement the meat and sauce, but if you like red, orange, or yellow and their sweeter, milder taste, go ahead and use them. Make this recipe yours!

Coal Region Stuffed Mangoes (Stuffed Peppers)

Recipe by A Coalcracker in the Kitchen:

Serves six

Sweet bell peppers stuffed with a meat and rice mixture then baked until bubbling and tender.

Ingredients

1/2 pound sweet or hot bulk Italian sausage or 1-pound 80/20 ground beef
1/2 cup uncooked long grain white rice or 1 cup ready rice in a bag
1 cup water
6 green bell peppers
2 (8 ounce) cans tomato sauce
1 tablespoon Worcestershire sauce
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
salt and pepper to taste
(optional) 1 teaspoon Italian seasoning
(optional) shredded cheese for topping

Directions

Preheat oven to 350 degrees F.

Place the rice and water in a saucepan and bring to a boil. Reduce heat, cover, and cook 20 minutes. (Skip if using bagged ready rice)

In a skillet over medium heat, cook the meat until evenly browned and crumbled. Drain excess fat.

Remove and discard the tops, seeds, and membranes of the bell peppers cutting as close to the stem as possible.

Par boil the peppers in boiling water for 3 to 5 minutes, remove with slotted spoon and stand on rack with cut side down to drain 5 minutes. (Helps the peppers to bake through completely.)

Continue...

Slice the peppers in half from top to bottom to form "boats" OR stand upright with open end up in a baking pan with sides. Use a pan that keeps the pepper pieces close together. Slice off a thin piece of the bottom of whole peppers if necessary, so that they will stand upright.)

In a bowl, mix the browned meat, cooked rice, 1 can of tomato sauce, Worcestershire sauce, garlic powder, onion powder, salt, and pepper. Spoon an equal amount of the mixture into each hollowed pepper. or pepper half.

Mix the remaining tomato sauce and Italian seasoning in a bowl and pour over the stuffed peppers. (I sometimes skip the seasoning and add a heaping teaspoon of brown sugar to sweeten the sauce lightly.)

Cover with foil and bake 1 hour in the preheated oven or until the peppers are tender. Uncover and top with cheese if desired, return to oven for 5 minutes or until cheese is melted.

Notes

I like these with a mixture of sweet Italian sausage and beef, but you can use all ground beef. 



Fungicides for Mango Trees, by Clark Reid

Clark was the speaker at the July 16 Meeting of the Collier Fruit Growers. He is the owner of Naples Mango Company [www.naplesmango.com] and sells his mangoes and related products seasonally from his farm on Whitaker Road, off Santa Barbara Blvd. in East Naples.

Clark reported that due to the wet winter and warmer temperatures fungal diseases such as Alternaria and Anthracnose were able to become rampant when the trees were in bloom and setting fruit. These diseases can result in little to no fruit production and excessive dropping of fruit.

These fungal diseases can be readily identified:

Alternaria [*Alternaria cucumerina*] causes leaf blight – Blooms darken as if hit by an open flame or torch. Wind currents can carry Alternaria a long distance. Damage can be very severe in warm, wet conditions. The fungus survives from season to season in plant debris, therefore all cuttings and debris should be collected and disposed of off-site. Do NOT compost.

Anthracnose known also as leaf, shoot or twig blight – Small black spots appear on the leaf and fruit. Spots become larger and streaks may appear as fruits mature. Tends to attack plants in the spring when the weather is cool and wet, primarily on leaves and twigs. The fungi 'overwinter' in dead twigs and fallen leaves. Cool, rainy weather creates perfect conditions for the spores to spread. Dry and hot weather stop the progression of the disease that may begin again once the weather conditions become optimal. The problem can be cyclic but is rarely fatal.

Clark recommended the following four fungicides for treating the above fungal diseases:

Chlorothalonil (also commercially labeled as Dacanitm)

It is the third most common fungicide used in the United States and is considered effective against both Anthracnose and Alternaria. It is applied as a foliar spray and as it is NOT water-soluble, constant stirring or shaking of the application vessel is required. It is NOT absorbed into the tree and therefore will wash off by rain and requires respraying, typically on a ten to fourteen-day retreatment period.

Thiophanate methyl (commercially identified as 'T-Methyl')

Product is a known carcinogen and contains translocases, therefore do NOT spray directly on the fruit. It is very effective when sprayed on the turf below and around the tree in the Fall to eliminate disease before the fruiting season.

Azoxystrobin (also commercial labeled as Aboundtm)

It is considered 'safe' to spray directly on the fruit. There is a one-day re-entry period. Retreatment may be necessary ever one to two weeks.

Actinovate

Of the four, this is the only one which is a biological fungicide. The product can be used as a foliar spray or a soil drench. It is also effective against 'Powdery Mildew.'

Recommended spraying instructions:

To prevent these diseases from occurring, the mango trees must be sprayed with an effective fungicide at least four hours before it rains.

Spray in the Fall to kill fungi before tree blooms and fruit growing season.

Spray trees when panicles first appear.

Spray again during blooming, especially the flowers.

Continue spraying as needed every two weeks. Never use the same fungicide more than twice in a row as the fungal diseases will become resistant to a particular fungicide.

These are possible spraying scenarios. You should only use fungicides when absolutely necessary, and always follow label instructions. Proper pruning, picking up fallen leaves and limbs, pruning panicles and mummy panicles, and early removal of infected fruit may make the use of fungicides unnecessary.

Lastly, Black Spot is a bacterial disease which is affecting mango trees on the east side of Florida in Broward County and north. Though it is NOT locally present, a vigilant eye must be maintained. [Identification and prevention of Mango Bacterial Black Spot is the subject of CFG newsletter article by Randy Ploetz, March 2019, Pgs. 5-6.]

Forest Seed Bank and Germplasm Repository at CATIE⁽¹⁾ Valuable Resources at Tumiabla, Costa Rica



Seeds can be sent anywhere in the world.

For Information:

Tel: (506) 2558-2372 or 2558-2373

Fax: (506) 2558-2052

bsf@catie.ac.cr or secrebsf@catie.ac.cr

www.catie.ac.cr

Persons can search for available seeds at:

www.catie.ac.cr/en/products-and-services/collections-and-germplasm-banks

Information is also available in printed form, "Securing Our Future, CATIE's Germplasm Collection," 2007." Copy of which has been retained by the Collier Fruit Growers for reference.

A major species conservation task, such as germplasm banks for plants from tropical America, constitutes a real treasure for CATIE in the field of crop research, preservation and improvement. This treasure includes the International Coffee Collection, the International Cocoa Collection and the Germplasm Banks for peach palm, annatto, guava and exotic fruits.

The International Coffee Collection has some 1,900 accessions from Ethiopia, Yemen, Kenya, Tanzania, Colombia, Brazil, Mexico, research institutes and other countries of Central American. It contains more than 9,000 coffee plants. The collection conserves 11 different species of coffee and it is ranked as the most important germplasm bank for *Coffea arabica* in the Western Hemisphere. It combines the genetic diversity of more than 700 wild materials and cultivated varieties and by keeping these in the public domain, it has an important impact on improving coffee production internationally.

The International Cocoa Collection of CATIE (IC3) was initiated in 1944 as part of the strategy of the Inter-American Institute for Cooperation on Agriculture (IICA) to promote the distribution and exchange of germplasm for valuable tropical crops. It consists of approximately 192 varieties of cocoa.

The Germplasm Bank includes 600 introductions of peach palm (*Bactris gasipaes*), 100 introductions of Annatto (*Bixa Orellana*), 60 introductions of Guava (*Psidium sp*), plus about 160 introduction of exotic fruit trees, distributed in 30 families and 95 species, including Jackfruit (*Artocarpus heterophyllus*), Litchi (*Litchi chinensis*), "Devil tree" (*Alstonia scholaris*), among others.

The Germplasm Bank for Orthodox Seeds was started in 1976 in order to locate, collect, conserve and characterize germplasm from plants of priority interest for the wellbeing of mankind due to their attributes, as well as the provision of scientific knowledge for optimizing conservation.



Protective Covers for Citrus Trees

An increasing number of citrus growers and researchers in Florida are using individual protective covers (IPCs) for their young citrus trees. They are called Tree Defenders, Tree Sleeves, TreeTubes, TreeGuardians, and mini-cups.

These covers are installed immediately after the new trees are planted and are usually kept for two years. With no psyllids getting through the cover, trees avoid infection for the time the covers are on the trees. Without infection, trees enter the fruit-producing stage disease free. The delay in HLB infection maximizes yield for many years to come.

The covers not only help prevent psyllids from infecting citrus trees with greening, but they also help trees grow faster and larger. Research demonstrated that IPCs stimulate growth due to increased leaf chlorophyll, reduced vapor pressure deficit, and increased stomatal conductance and photosynthesis. IPCs are a cost-effective and an efficient tool in growing healthy citrus trees.

The covers cut the costs of chemical treatments to control psyllids, leaf miners, weevils, aphids and other pests. Citrus canker infection and spread are also reduced. Although the primary target is the citrus psyllid, IPCs also protect trees from deer, wind, frost, and hail damage. Typically, the optimum profitability for use of small, cheap IPCs is 2 years, but IPCs can be reusable for several more years on future resets.

In conclusion, IPCs provide an effective solution to citrus greening by preventing psyllids from infecting trees during their first two years. They are a highly profitable investment for citrus growers who plant young trees. They create a micro-environment that keeps insect pests out and promotes healthy vegetative growth. IPCs are useful for newly planted solid blocks as well as for resets. IPCs come in different sizes and shapes. Larger size IPCs can protect trees for up to 4 years.

'Skinner' Balata (*Manilkara bidentate*) cv. Skinner

By Crafton Clift

I would rate the 'Skinner' balata among the ten tastiest fruits of the plant. Yet it is hardly known outside its native Trinidad. Melissa Parsons, a Collier County fruit grower, encountered 'Skinner' on the streets of Port of Spain where it looks a lot like longans pulled off their cluster.

When opened with both thumbs, the flesh looks like reddish brown sapodilla, its closest relative, onto which it is readily grafted. Don't try to grow it from seed. There is usually only one seed – not flat like sapodilla, but fat – like a butterpea.



Until the mid '70's (half a century ago), latex from wild *Manilkara* trees (chicle) was used for chewing gum. Old trees still bear V-shape scars in Belize. A couple of decades ago Maurice Kong, president of the Miami's Rare Fruit Council, asked me about the fruit quality of balata. "You can't eat those things. They're like last week's chewing gum," I told him. Maurice had been communicating with someone in Trinidad who had told him about the 'Skinner' balata and Maurice asked me to bring back scions when I went to Trinidad with Rolando dal Pezzo of Homestead, FL. Rolando grew up in Italy with a friend who was living in Trinidad. This friend picked us up at the airport and whisked us off to his house on the north coast where sea turtles were nesting in the dark. Next day the driver left the door open on the car while he rushed to the front door of the friend's house. I was enjoying watching waves crash against the base of the cliffs when the car started moving. The harder I tried to reach the brakes, the more the seatbelt restrained me.

There was a lot of talk about going to Dr. Skinner's farm, but I had never heard of him and didn't get excited until I had spent a couple of hours looking at 2,000 tropical fruit trees he had grafted with Rare Fruit Council International of Australia. Rolando and his friend were ready to leave, but I wasn't going anywhere. Besides, Dr. Skinner had already asked if I would overnight and go with him to the botanic garden the next day where he was meeting with government officials to make his farm an international repository of tropical fruit germplasm.

Next day we were waiting behind a long table in a conference room and I was wondering what I'm doing here – he shouldn't be nervous trying to get his plants into permanent care, I was remembering such a conference table at the Miami, USDA where I was the only person on one side and all the PhD's of the USDA staff were on the other side and I was complaining that if you had the guts to ask the plant introduction station for a seed or a scion, all you got was a foot in the face.

The swinging double doors to the conference room burst open with a crowd of people and I jumped to my feet, yelling, "Ingrid! I haven't seen you since the University of Florida, 25 years ago!" Later in the day, Ingrid took me through a gate in the garden fence to the President's back yard and gave me a cutting of his double *Warszewiczia coccinea*, Trinidad's national flower.

Back to Dr. Skinner. During the cold war, he and his Yugoslavian wife moved to Kenya. The Kenyans never could tell him the name of snakes, so Dr. Skinner wrote a book to identify snakes in Kenya. They went to Australia in the height of the hippie era.

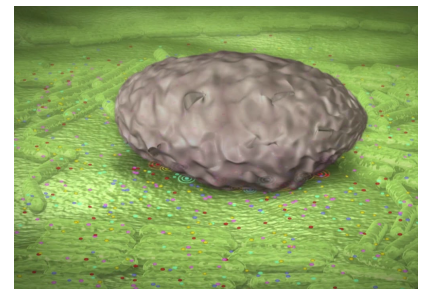
If you are old enough to remember when Nixon went to China, you've seen Dr. Skinner in China. Remember how the Western world watched TV so eagerly to find out what China was like after the long disconnect. Western doctors thought acupuncture was hocus-pocus. The nervous system mapped like the 12 rivers of China. Five American doctors and international TV saw a Chinese heart surgeon holding his patient's heart in his hands and talking to her. Dr. Skinner was one of those five doctors.

After Dr. Skinner brought his fruit trees to Trinidad from Australia, one day he gave a hitchhiker a ride. When he was returning to the main highway, he stopped to taste the balata on the drive. It didn't taste like last week's chewing gum, but if you grow the it from seed, it will.

Whey in Biological Fungicide



Biofungicides for Organic Farm



At EARTH University⁽¹⁾ in Costa Rica whey is used in formulated an economical fungicide, where air borne yeast is utilized in an aerobic process. On the Ivory Coast in Africa two specific yeasts are reportedly very effective in the formulation of a biological fungicide(s).

Milk and whey have been used to combat powdery mildew, caused by the fungus *Erysiphe (Uncinula) necator*, on the leaves of grape, cucumber, and squash vines for some time. Formal research into the benefits of using fermented whey as a fungicide is ongoing with various yeasts, to maximize the fungicide's effectiveness, has been conducted, but the results have been inconclusive.

¹ Mission: Prepare leaders with ethical values to contribute to sustainable development and to construct a prosperous and just society, while alleviating poverty and building a future where communities achieve sustainable and shared prosperity.



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.

SEPTEMBER CALENDAR OF EVENTS

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

Tuesday 10 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. The speaker will be Doug Caldwell, UF/IFAS Collier County Extension Office.

Tuesday 10 **New "SWFL Local" Brand** that can be used for selling local produce and food, 6:00 – 7:30 PM, UF/IFAS Extension Collier County, 14700 Immokalee Road, Naples. SWFL Regional Planning Council, Prior Marketing and UF/IFAS Extension Collier invite growers, producers, and industry members to attend, Register online at: <https://swflregionalbrandgrowermeeting.eventbrite.com> Please RSVP by September 4th so that we can get a count for food.

Tuesday 17 Monthly Meeting: **Collier Fruit Growers**, 7:00 PM Social, 7:30 PM Program: Tree of Life Church, Life Center, 2132 Shadowlawn Drive, Naples. Marley Hagerstrom will be the speaker.

Tuesday 24 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 September:



Atemoya (beginning of season), banana, Barbados cherry, black sapote, (sporadic) , carambola, carissa, coconut, fig, guava, jackfruit, kwai muk, macadamia, monstera, muscadine grape, papaya, pineapple, passionfruit , peanut butter fruit, persimmon, pineapple, pomegranate, santol, sapodilla, soursop (beginning of season), Spanish lime, strawberry tree, sugar apple.

Annual Fruits: watermelon, cantaloupe, eggplant, winter squash (Seminole pumpkin) , beans, sunflower seeds, pepper (hot), cherry tomatoes.

Other: neem



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!

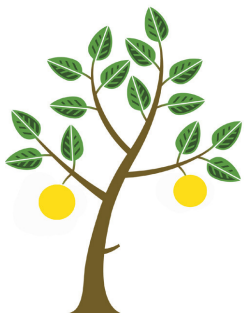
2019 CFG BOARD OF DIRECTORS

OFFICERS:

President, Rodger Taylor - 239-384-9630
Bonnie Hawkins, Vice President
Melissa Parsons, Treasurer
Jennifer Adriaanse, Secretary

DIRECTORS AT LARGE

Crafton Clift, Director
Micah Bishop, Director
Jorge Sanchez, Director



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