JANUARY 2023

# *Fruit Growers of SWFL*

**The Collier Fruit Growers' Meeting will be held**
**Monday, January 16, 2023**
**Starting at 7:00 pm.**
**The Greater Naples Fire/ Rescue Station**
**14575 Collier Blvd., 34119**

Enter through the east door Collier Boulevard (Rt. 951) side of the Administration Building
Both events will be "potluck" events, bring a dish or dessert

Please remember that it is time to pay your $15.00 renewal dues for 2023 or risk not receiving the monthly newsletters. Please mail dues to: CFG, Inc. 1944 Piccadilly Circus, Naples, FL 34112.

**Daniel Blank will again address the Collier Fruit Growers at their January 16th Meeting. Daniel uses organic methods on his twenty-acre 12 Seasons Farm in Olga, south of the Caloosahatchee River. Danny is the former farm manager at ECHO in North Fort Meyers. He has a post graduate college degree in Sustainable Agriculture and has taught at Warner College and FGCU.**

**Danny will give us a current update of fruit trees he is growing, and the methods employed to maximize crop yields in the wake of Hurricane Ian. Farmers have found that the use of composts and frequent nutrient feedings help offset the effects associated with citrus greening. Danny will have a sampling of his fruits and vegetables for sale at the meeting.**

**The spring Fruit Tree Sale held at the Freedom Memorial Park on Golden Gate Parkway in Naples is scheduled for Saturday, February 25 from 9:00 am to 2:00 pm. Come at 9:00 am for the best selection but no 'early birds.'**

**The Meetings of the Bonita Springs Tropical Fruit Club will held On Saturdays, January 14 & 28, at 4:30 pm.**
**Bonita Springs Fire Control & Rescue District Station**
**27701 Bonita Grande Drive 34135**

Both events will be "potluck" events, bring a dish or dessert

Please remember to pay your 2022 renewal dues: $15/ individual, $25/ family.

**Dr. Michael Burton will be the speaker at the January 14 meeting of the Bonita Springs Tropical Fruit Club. Michael was recently appointed the Director of the UF/IFAS Southwest Florida Research and Education Center (SWFREC).**

**Michael received a Bachelor's degree in political science from DePauw University in Indiana, then went to The Ohio State University, where he received two Master's degrees: one in public policy and the other in crop nutrition and seed physiology. He then received his Doctorate in agronomy, studying weed ecology from the Univ. of Nebraska.**

**He began his academic career as an assistant professor of weed ecology at North Carolina State before being promoted to associate professor and moving on to Missouri State. Michael has spent the recent academic year teaching and conducting research in agronomy at Missouri State University. He also has acquired some administrative experience at MSU. He's served as Dean's proxy, filling in for the Dean of the College of Agriculture, and he has served as a provost fellow at MSU.**

**In the summer, Michael runs the family farm just outside Springfield, Missouri. You could say he practices what he preaches. Farming gives Michael a first-person view of what farmers want and the challenges they face. Agriculture runs in his blood. He grew up on the family's secondary-enterprise farm near Anderson, Indiana, spent 10 years in 4-H during his childhood, and has served as a state officer with Indiana's Future Farmers of America.**

**Thank you to the officers and directors of both the Bonita Springs Tropical Fruit Club and the Collier Fruit Growers for the service during the past year. The organizations would not be possible without your help. As the clubs transition into 2023 there will be some new officers and directors elected. Thank you for agreeing to serve.**

**Remember that it is time to renew your annual membership dues. Thank you to those who have already paid.**

# Black Sapote Recipes

*Diospyros digyria*

## Tropical Black Sapote Pudding

- 1 cup black sapote mashed in brandy
- Ladyfingers or other plain cake
- 1 cup whipped cream

Line a deep glass dish with ladyfingers, or two layers of thinly cut sponge or plain cake to form a shell about a half inch thick. Fold brandied black sapote on top of the cake. Chill two hours. Top with whipped cream.

## Mexican "Unchocolate" Bread

- ½ cup milk
- 1 cup sugar
- ¼ cup butter
- 2 eggs
- 2 cups mashed ripe black sapote
- ¼ tsp vanilla
- 1½ cups flour
- 1/8 tsp ground cinnamon
- 1/8 tsp ground cloves
- 1/8 tsp baking soda
- ¾ cup chopped nuts
- 3 tbsp chocolate powder (optional)

Blend sugar and butter. Blend in eggs. Stir in milk, black sapote pulp and vanilla. Beat together about ten minutes. In a separate bowl, mix flour, cinnamon, cloves and baking soda. Stir into liquid ingredients. Mix in chopped nuts. Spoon into a greased 8 ½ x 4 ½ x 2 ½ inch loaf pan, making sure to leave ¾ inch at the top to allow the bread to rise. Bake 45 minutes at 350°F.

## Black Sapote Pie

- ½ cup sugar
- 1 tsp ground cloves
- ½ tsp salt
- 2 eggs
- 1½ cup mashed black sapote
- 1½ cup milk
- 1 tsp vanilla
- 1 unbaked 9" deep-dish pie shell

Mix sugar, salt and cloves in small dish. Beat eggs in large bowl. Stir in black sapote and sugar/clove mixture. Gradually stir in milk and vanilla. Pour into pie shell. Bake 15 minutes in a preheated 425°F oven; turn temperature down to 350°F and bake about 30 minutes more or until firm. Serve with whipped cream.

# Origin of the ‘Oasis’ Avocado, by Crafton Clift

**Crafton Clift & Larry Schokman at The Kampong: January 22, 2015.**

While working in Miami, I was looking for a specific variety of fern that I wanted planted in the central courtyard of the Mayfair in downtown Coconut Grove. I came across a ten-acre orchard nearby containing many Avocado trees owned by Annette Way, a retired aviatrix, a female pioneer like Amelia Earhart but who chose to be a ‘free spirit’ in her own way. The Avocados had not been fully harvested in years and had re-seeded themselves from the fallen fruit. The ‘seedlings’ were so large that I couldn’t tell which were the ‘original’ trees and those that grew from seed. I quickly clipped scions from twelve of the trees which still had fruit on them in July. I successfully grafted scions from the twelve, calling them ‘Way Late #1’ through ‘#12’ in memory of Annette. The twelve varieties were grafted and only existed at the Kampong.

Sometime later while working at The Kampong, I returned to the orchard only to find a large wrecking ball still suspended from a crane which had literally just leveled Annette’s house. The orchard was in the process of being destroyed. Annette’s personal papers and photos were blowing in the wind. Annette had recently passed away never receiving the respect owed to her. Instead, her son was only interested in subdividing the property and selling them as building lots.

Some years later #12 at The Kampong, died. On July 15th, I still remember the day, Larry Schokman and I went in search of the ‘original’ #12 tree in the portion of Coconut Grove where I believed Annette’s orchard had been. There were several million-dollar homes; one very architecturally pleasing house with plenty of glass had been built on what I believed was Annette’s orchard. I was fascinated by the way I could see clear through many portions of the house. The occupant, an architect, identified himself as ‘Oasis’ (I’m not sure if it was his first or last name). The man which I believe was Egyptian was very cordial and invited us in. At the rear corner of the neatly manicured property stood the ‘original’ #12, a very large mature avocado tree with plenty of ripened elongated black fruit hanging on the tree in July. We were permitted to take ‘replacement’ scions from this previously undocumented Avocado tree, but as the lowest branches were some forty to fifty feet above the ground, we needed a ladder. We returned with a high reach pruning pole, (you know the type, one that you need to pull on the cord) and an extension ladder. We set about collecting the desired materials by placing the ladder against the tree’s trunk, but with no lower branches it was very unstable. I begged Larry not to attempt it, but he insisted on climbing up with the pruner in hand. I tried to hold the ladder steady the best I could, as Larry now on top of the ladder managed to free both hands to hold the pruning pole with one and pull the cord with the other. We went away very happy knowing that we were successful in gathering the scions and that Larry was still alive. Most of my grafts took and I named the variety the ‘Oasis’ Avocado to honor the man from whom we had obtained the scions. Three of the grafted ‘Oasis’ Avocado trees were planted at Eric (Scott) Cohen’s home, Echo in North Fort Myers, and the Kampong. I know that the tree at The Kampong still exists [in the area designated J-2, just west of the Orchid House].

Recently, I searched that same portion of Coconut Grove again, hoping to reconnect with the architect named ‘Oasis.’ I found what I believed to be his house, but it had changed. The glass front door had been replaced with a solid wooden one. The exterior brick walls had all been painted white. It just wasn’t as I remembered it. The front garden was not well kept. The current occupants were cordial, but as the ownership of the house had changed, I was unable to pay my respects to the architect I only knew as ‘Oasis.’ I wish that after twenty-five-years I could find ‘Oasis’ again and introduce the ‘Oasis’ Avocado tree throughout the World.

I found out that Mr. Matthews in Fort Myers came to the Bonita Springs workshop meeting with a branch of his ‘Oasis’ Avocado on Tuesday (March 24, 2018). I am desperately looking for a source of ‘Oasis’ scions, because it is an outstanding Avocado that we have never been able to evaluate well because the squirrels eat all the fruit as it is off-season to other avocados. The commercial season of Florida Avocados finishes in January, and this one goes into July. The ‘Oasis’ fruit gets black in December, so by law in Florida any avocado that changes color is legal to harvest. The original tree when we first saw it on the fifteen of July had a few hundred black fruits on the tree and none on the ground; no seeds, no fruit. You know the squirrels. So, when I called Mr. Matthews, he said that he got it at a Bonita Spring Rare Fruit meeting several years ago as a door prize. I believe Mr. Matthews doesn’t have much space except for container plants.

# Southwest Florida Research and Education Center Open House
# November 30, 2022

After being canceled for the past two years, the annual SWFREC Open House returned with great fanfare. The informative activities were well attended by members of both the Bonita Tropical Fruit Club and Collier Fruit Growers.

The Center, which is part of the University of Florida's Institute of Food and Agricultural Sciences (IFAS), serving primarily the commercial growers of south Florida has had a long history. Established in the 1950's, the Center is located just north of Immokalee off Florida Route 29 on a 320-acre donated parcel of land, of which approximately 110 acres is currently utilized. About half is dedicated to citrus groves, the remainder is vegetable crops, greenhouses, living accommodations, laboratories, and administration. In the early 1960's, the Center was nearly shuttered, but local growers rallied to keep it open and by the mid-1980's it became purely a high-level scientific research and education center. There are twelve faculty members, soon to be fourteen: dozens of professions and graduate students including several visiting scientists/fellows. In all, twenty-four different countries are represented.

Entering the facility, there were eight science demonstrations presented by graduate students of which visitors were invited to vote for the 'best presentation.' Scientific fields of study include plant and citrus pathology, plant physiology, weed science, soil microbiology, entomology, water quality, and precision agriculture & smart machinery with AI (artificial intelligence). An expansion of the main research building is currently under construction to expand the AI Department which will serve all south Florida. Several of the research laboratory areas were open and ten-minute discussions were provided in the Citrus Pathology, Plant Physiology, and Entomology Laboratories, the Plant Diagnostic Clinic, and room containing the Growth Chambers which support scientific research as may be required. A special thanks goes to Dr. Anas Fadli, Plant Physiology, and Ms. Kathrine Hendricks, Plant Diagnostic Clinic, for their detailed explanation of issues which may be helpful to our club members. Just beyond the main entrance there was a permanent 'information wall' with much free literature for interested individuals.

In front of the facility were several booths with representatives of Taste of Immokalee, jams, and sauces; Carina's Manufacturing, sauces, jams, BBQ sauce, ketchup; Kennco Manufacturing, Inc., farm combines; and Mr. Ahmed El, Culinary Programs Manager, promoted the Collier County Culinary Co-Op which is in Immokalee. After the event seedlings of broccoli, cabbage, cauliflower, and Florida mustard were offered free of charge.

Guided 45-minute tractor farm tours were conducted throughout the four hours of the Open House. A catered lunch was provided for all the attendees.

Thank you to Dr. Michael Burton, Center's Director & Professor, and Ms. Julie Carson, Marketing & Communications Specialist, for organizing this wonderful open house. I am sure, when I say, we are all looking forward to next year's event.

## Fruits which Ripen in January:

Avocado, banana, black sapote, canistel, carambola, citrus, coconut, guava, macadamia nut, mamey sapote, papaya, sapodilla. Annual Fruits: Eggplant, winter squash (Cushaw/Seminole pumpkin), pigeon pea, bell pepper, tomato.

# The 29th Annual ECHO International Agriculture Conference Was held in North Ft Meyers, FL November 15-17, 2022. By Crafton Clift

**In the early days of ECHO, D. Martin Price came to a Rare Fruit Council meeting with a slide of a woman in an ankle length dress sitting on a curb with her head in her hands. "What do you think this woman is concerned about?" he asked. "This is a Haitian woman who spends more than half her family income to cook her food."**

**Originally ECHO was 'Educational Concern for Haiti Organization,' but quickly went worldwide 'Educational Concerns for Hunger Organization.'**

**The conference is a chance for missionaries to get together to share ideas for growing food under adverse conditions. Amaranth to Zai Holes is a book that compiles lots of ideas through the years.**

**Five years ago, Josh Jamison gave his conference talk of fifteen fantastic food crops to the Collier Fruit Growers and brought a pot of cooked mulberry leaves with little fiber for us to eat. Mulberry leaves are important for silkworms, rabbits, and cattle. Josh brought us plants too.**

**At times there may be four simultaneous speakers in four rooms. One of those, a missionary from Madagascar, showed a slide of a man with an ox that had dragged a hardwood tree from a jungle on the horizon across a barren plane. Environmentalists decry cutting a slow growing native or planting fast growing invasive species, but Dan said if they had a planting of Eucalyptus near the village, this man could have saved a day's work and a rare slow growing native that burns slowly.**

**A talk that I remember most was from a Japanese ag missionary to Burma. He said he felt like a failure until he rolled out a wide sheet of plastic and using flimsy bamboo, he made a tunnel or Quonset to grow tomatoes out of the rain. The price of tomatoes in the rainy season made him a hero.**

**Reading the bio of an attendee from Togo who grows pineapples and peanuts, on I thought a couple of acres for his family. When I met him, he was an orphan at twelve. The farm he acquired without help. He grows the little white, very juicy 'Pernambucu' pineapple from Brazil that is not called "pina" like the yellow ones but "abacaxi." When ripe it is too soft to ship, but the canned juice will be in U.S. markets as soon as the USDA approves his hand washing facilities for 400 employees.**

**On Thursday I met a man from Kenya, working in Virginia to receive refugees and teaching Americans a more Christ like way than "foot in the face" to greet the tired and hunger.**

**When war broke out in the Congo, Roy Danforth sent his family to California, and he fled across the river with jackfruit and avocado seed to start his second … "Garden of Eden." When the war was over Roy went back to see friends and get more seeds. The village chief called the people together. (No TV, every man, woman, and child goes) "The defeated soldiers are leaving the country. Every village they pass through they are killing chickens and goats, burning houses, and raping women. Our village is next. We're not going anywhere. The Lord Jesus taught us to love our enemies. The defeated army is tired and hungry. We are going to prepare them a big feast, and when they have eaten, we will invite them into our huts for the night." And they did. The next day the chief called everyone together again. He told the soldiers, "Anyone who brings his gun and puts it here, he can come to the other side and pick up a manchette and go to work with us." And they did.**

# Indigenous Population of the Amazon – Pre-European Exploration
## (Information presented in the 'Secrets of the Dead' PBS television series)

The remote Nouragues Research Station in French Guyana is essentially only accessible by helicopter. According to Guillaume Donne, an ethno-botanist director of the "Long-Time program," a team of tropical soils specialists, botanists, ecologists and anthropologists has surveyed large areas of remote, impenetrable and seemingly uninhabited jungle forests to chart the existing vegetation. To complete their flora and fauna survey professional climbers were employed to collect leaves from the upper canopy of trees. The team has located elevated sites containing 40% or greater consolidation edible fruit bearing trees, mostly 'comuse' and 'patulous' palm trees, and 25% of trees that can provide timber suitable for the construction of the area's traditional houses. These areas were previously believed to be virgin forests, but archaeological evidence has shown these areas were first occupied starting about 1500 BC. Occupation occurred in two distinct periods: 1000 - 1200 and 400 - 600 years ago. Each of the villages, located on elevated terrain, were surrounded by several circular cultivated fields. There is evidence that "terra preta" or black earth consisting of a combination of charcoal, pottery fragments and crushed bones and burnt organic waste was employed to raise the pH of the forest's typically acidic soil. The terra preta has been found to be up to several feet thick, rich in bacteria and high in calcium & phosphorus which are needed for fruit trees to survive.  Twisted and tangled vines, casaba melons, cocoa trees and pineapple plants also exist in high density.

From the apparent concentration of the former villages, it has been estimated that the Amazon River basin along with its major tributaries sustained a population of Yanomami Indians was between eight and ten million people. Today their population is less than 40,000 today. The question is what happened in the sixteenth century AD to cause a rapid decline in their population. The answer can be found in the diary of a conquistador 'explorer' exploring the Amazon in search of gold. Villages were found with the entire population dead or in last stages of dying. European viruses and diseases, to which the Indians had no immunity, spread quickly throughout the Indian population reaching villages even prior to the arrival of the conquistadors and missionary priests.

A group of young women and girls participate in a ceremony in the village of Xihopi. Christian Braga / ISA

Proc. Fla. State Hort. Soc. 134:***–***. 2021.

# A Review of Asam Kumbang (*Mangifera quadrifeda* Jack.)

Noris Ledesma[1]* and M. Hanif Micaksono[2]

[1]Tropical Research & Education Center, University of Florida/IFAS, Homestead, FL

[2]Tunas Meratus, Gambah Luar Muka, South Kalimantan, Indonesia

**Additional index words.** Rancha-rancha, Asam Rarawa, Asem Rawa, Sepam, Lekub, Damaran, Asam Rawawa, Rawa-Rawa, Ubab. conservation, *Mangifera* species.

***Abstract.*** **The mango, *Mangifera indica* L. (Anacardiaceae), is the best known and most widely cultivated species in the genus *Mangifera*. *M. quadrifeda* is a species endemic to Malaysia and commonly known as a Rancha-rancha or Asam Kumbang. It is ultra-tropical and grows in undisturbed lowland forests, often in inundated land or along riversides. Tribal and local people use it for food (either unripe or ripe) as well as for medicinal purposes. There is increasing interest for ex situ and in situ conservation, but currently this is an International Union for Conservation of Nature (IUCN) red listed species. *M. quadrifeda* has the potential for use as part of breeding programs to improve mangos and to produce new hybrids with reduced susceptibility to disease that may flower naturally in the tropics with no cold induction. A general review, recording experiences with local communities in Borneo, and horticultural remarks includes its adaptability to modern cultivation and its potential as a commercial crop.**

Although *Mangifera indica*, is the most common commercially grown species, there are many other species of this genus that are used for food. Borneo, the third largest island in the world, has a vast tropical rainforest and is an indispensable source for food for the local people. Street markets in Borneo, Malaysia, and Indonesia seasonally display wild mangos for sale. Most have edible fruit with the potential for breeding and as rootstock. For over a decade, the author has traveled to these remote areas to identify their potential for use in breeding (Ledesma et al., 2014).

Surveys on *M. quadrifeda* were carried out by visiting markets, and home gardens in Sarawak (Malaysia), where indigenous people have planted trees of their favorite fruit around their traditional longhouses for generations. Edible wild mangos are in critical danger of extinction and represent an important resource for the future of mangos. However, there is still lot of confusion of their taxonomic descriptions as little has been done to advance those goals. There is a possibility of wild hybridization between species, which may be detected with genetic analysis.

Asam Kumbang (Sarawak) is a fruit appreciated throughout Borneo with markets having different phenotypes. Fruit characteristics can vary in size and shape. Fruit is deep purple.

## Origin

The species is endemic to Brunei, Malaysia (Sabah and Sarawak), and Indonesia (Sumatra, Kalimatan, and Java) (Lim, 2012). There are different common names according to region/country of origin. In Malaysia, it is called: Asam Kumbang, Sepam, Lekub, or Damaran; in Brunei: Rancha-rancha; while in Indonesia: Asam Rawawa, Rawa-Rawa, Ubab, or Balangan. It is a tropical species. Its range is from sea level to 1000 m. The tree grows naturally in lowland forests, often inundated, along riverbanks or in undisturbed forest.

*M. quadrifeda* has been reported in official and private collections, as well referenced as herbarium specimens. *M. quadrifeda* was introduced to south Florida in 2004, and it is also in Hawaii and Puerto Rico.

**Tree description.** The tree is large and can reach up to 25 m tall and 112 cm trunk in diameter with a dense canopy. Juvenile leaves are bronze to purple (Fig 1); and soften in color as they age to a glossy deep green with woody twigs (Fig 2); The trees grow in acidic soils in swamps.

**Flowers.** Flowers are white to light cream very fragrant and pollinated by honeybees (Ledesma et al., 2015) (Fig 2).

**Fruit.** The fruit averages 150 gr and deep is purple with a rubbery skin and yellowish lenticels. The pulp is bright orange, acidic and fibrous. Seeds are hard and reddish. The fruit is used immature as pickles and ripe to prepare "Sambal belacan" [chile sauce]. There are fruits of different shapes and sizes commonly found for sale in the markets in south Kalimatan (Fig 1).

## Status of *Mangifera quadrifeda* in South Kalimantan, Indonesia

The Borneo rainforest is the oldest rainforest in the world, and one of the most biodiverse (Saw, 2010). There have not been many efforts to save wild mangos.


Fig 1. Characterization *M. quadrifera* (A): fruit, (B) seed, and (C) juvenile leaves.

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Fig 2. Characterization *M. quadrifeda* (A): inflorescence; (B) leaves and trunk.

Tunas Meratus is a small nonprofit institution in south Kalimantan which collects material for propagation and distribution. Their objective is to incentivize forest gardens as part of a broader land-use spectrum that contains farms and home gardens, to protect the forests (Shaffiq et al, 2013). Tunas Meratus works with several fruit species in the region including *Artocarpus*, *Durian*, and *Mangifera* species. As part of the project, a survey was conducted over the past five years to identify *M. quadrifeda* trees in Marajai village, Halong district, Kalimantan, Indonesia.

The results of the survey showed only few mature trees left in the village. They reported no more than 15 *M. quadrifeda* growing in the lowlands forest, about 20–30 m tall and more than 60 cm diameter. Working with the community, seeds and cuttings are collected from the trees for propagation.

## Horticultural Remarks

**Propagation.** *M. quadrifeda* (Asam kumbang) seeds are used in south Kelamatan, but often *M. casturi* is used as a rootstock for Asam kumbang trees. Other reports state that *M. quadrifeda* is propagated by seed and it is used as a rootstock for *M. casturi*. In-situ conservation programs in the south Kalimatan, Indonesia are using *M. quadrifeda* trees are grafted on 'Hampalam' (*M. casturi*) (Nove Arisandi, 2020, personal communication).

In south Florida *M. quadrifeda* has been propagated on to *M. rubropatela*, *M. casturi* and *M. indica* 'Turpentine,' the latter was not successful.

**Breeding.** Asam Kumbang has apotential for breeding to improve mangos and produce new hybrids with reduced susceptibility to disease, that will naturally flower in the tropics without cold induction (vernalization) and produce good quality, marketable fruit.

**Tree Size and Fruit Production.** *M. quadrifeda* can be a huge tree reaching up to 25 m high, with a trunk diameter over 100 cm and a dense and spreading canopy. Compared to *M. indica*, *M. quadrifeda* is adapted to higher humidity and wetter soils.

For planting under south Florida conditions, soils should be made as fertile as possible, and the young trees benefit from mulching. Such amendments improve water-holding capacity, nutrient retention and availability, and soil structure. Low humidity is detrimental to the health of young trees. The tree grows well in south Florida, but it has not bloomed for the past six years.

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# FRUIT TREE SALE

**9 am to 2 pm**

**February 25, 2023**

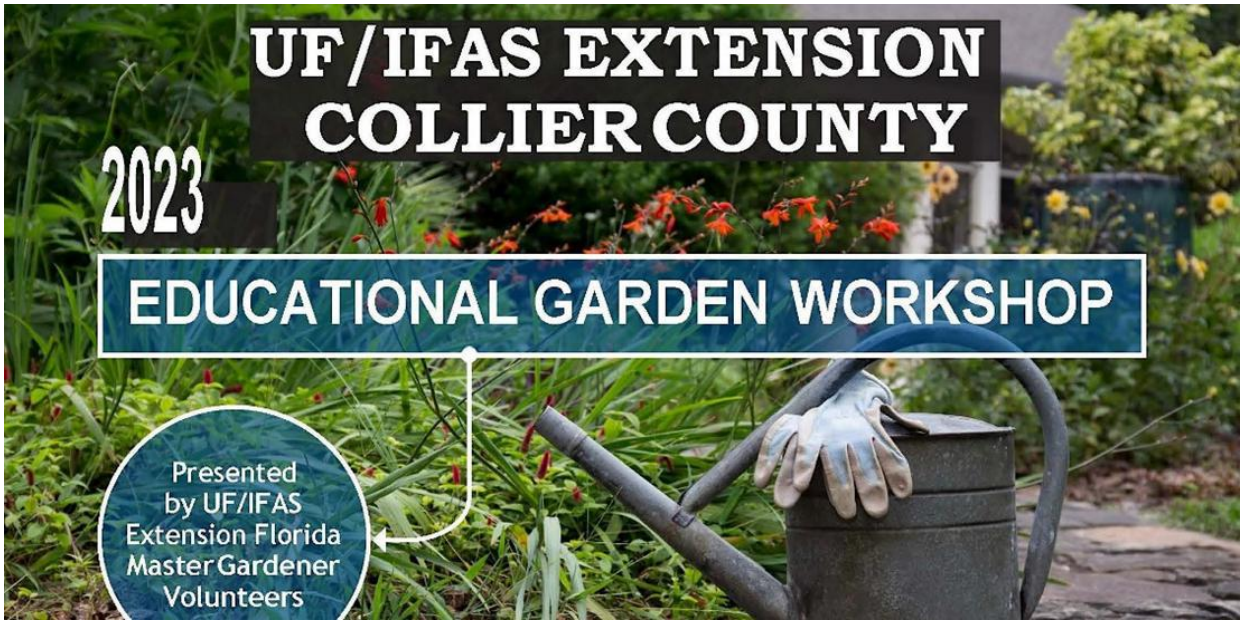
GROW FRUIT!

**Sponsored By:**

# Collier Fruit Growers

## AT FREEDOM PARK
## 1515 GOLDEN GATE PARKWAY
## NAPLES, FL

**MANY VARIETIES, SIZES, AND PRICING TO MEET YOUR NEED AND BUDGET. COME EARLY FOR THE BEST CHOICE BEFORE THE INVENTORY IS SOLD OUT!**




# 2023 Educational Garden Workshop Series

**On Thursdays starting January 12, nine gardening workshop series plus a Garden tour on March 16, 2023.**
**When and where**
**Date and time:**
**Thu, Jan 12, 2023, 10:00 AM – Thu, Mar 16, 2023, 11:30 AM**
**Location:**
**South Regional Library 8065 Lely Cultural Parkway**
**Naples, FL 34113**

**Get Tickets**

## IMPORTANT!

**Propagation methods of most varieties of fruit trees from cuttings are being employed using rooting hormone powders, aloe vera gel, and banana pulp.**

**Please watch Veronica Flores's April 12,2009 YouTube video, entitled "Specialized method of propagating fruit trees from cuttings" using this link:**
**https://www.youtube.com/watch?v=bVXBptgCwFw**

**Note: Dave Burd reports that grafters are experimenting with the use of aloe vera and banana to enhance their successful propagation. More information to follow when it becomes generally available.**

the 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
Mario Lozano, Vice President
Tom Kommatas, Secretary
Janice Miller, Treasurer
Crafton Clift, Director
Eric Fowler, Director
Luis Garrido, Director

**Like Us on Facebook!** https://www.facebook.com/groups/BSTFC/

## 2023 CFG BOARD OF DIRECTORS

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!**

**Tentative CFG Officers**
President, Daniela Cracuin
Vice President, Bonnie Hawkins
Secretary, Lisa Hare
Treasurer, Rodger Taylor

**CFG Board Members**
Jorge Sanchez
Crafton Clift
Anameka Selevam
Kevin Cruz

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