

JULY 2022

Fruit Growers of SWFL





The Collier Fruit Growers Monthly Meeting will be Monday, July 18, at 7:00 pm.
 The Greater Naples Fire Rescue Station
 14575 Collier Blvd 34119

Enter through the east door (Collier Blvd.) side of the Administration Building.



As a wife and mother always exploring life for herself and her family, Kylene Hing was quite surprised when she became so captivated by honeybees. It was through homeschooling her children, Kiana and Gabriel, that Kylene found beekeeping. She was seeking out fun, educational experiences for her children, and came across the 4H Beekeeping and Gardening Club. Not only did Kylene start to truly enjoy beekeeping, but her mother, Pamela Eifert did as well. Kylene, her daughter Kiana, and Kylene's mother attended their 1st beekeeping class together at the UF/IFAS extension office. Soon after that, her husband, Mark Hing even "caught the buzz," and it became a family affair!

They were pleasantly surprised with the opportunity for connection with each other through beekeeping, and the journey continues to deepen their relationship. Kylene and Mark continued refining their beekeeping skills and building connection with the community, as they received calls for swarms and eventually entire live beehive removals. This is when Hing Family Apiary was born. Starting as humble hobbyists, they have grown into a conscientious business, providing live honeybee removals, pollination services, educational opportunities, as well as honeybee products. You can follow many of their amazing adventures on their Facebook page, Hing Family Apiary, where they share exciting bee relocations and report interesting happenings in the bee yards.



The Mtg's of the BSTFC will be Saturday, July 9 & 23, 4:30 pm.
 Bonita Springs Fire Control & Rescue District Station
 27701 Bonita Grande Drive, Bonita Springs, FL 34135

Both events will be a 'potluck' events, please bring a dish or dessert.

Tasting the Tropics, Naples Botanical Garden - SATURDAY, JULY 2, 9:00 am – 5:00 pm

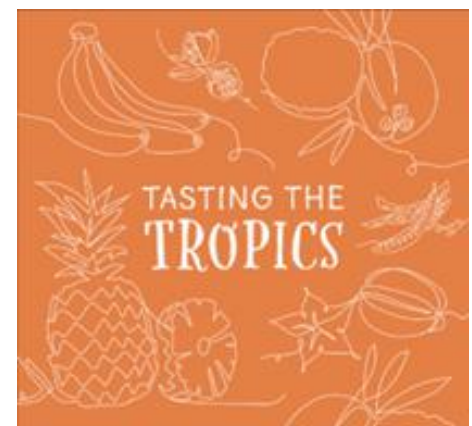
Take your taste buds on a trip across the globe to sample fruit from the tropics – and learn about some of the lesser-known edible plants growing in the Garden.

Scheduled Programs:

- 9am Guided Tour: Fruits of Asia
- 9:30am Demonstration: Cutting Open a Jackfruit
- 10am Guided Tour: Fruits of the Caribbean
- 10:30am Demonstration: Coconut Processing
- 11am Guided Tour: Fruits of Brazil
- 11:30am Demonstration: Go Bananas for Bananas
- 12pm Guided Tour: Fruits of Asia
- 12:30pm Demonstration: Vining Vanilla
- 1pm Guided Tour: Fruits of the Caribbean
- 9:00 to 2:00 Tropical Fruit Tasting and Display inside Kapnick Hall
- W.O.N.D.E.R. Family Programming: "Little Green Thumbs"
- Dig Deeper: "The Spice is Right" Drop-in Adult Programming

Tasting the Tropics is included with general Garden admission.

Guided tours have limited capacity; sign up at the Smith Entry Prow upon arrival.



MANGO COCONUT CHIA PUDDING



This Mango Coconut Chia Pudding is made with milk, coconut milk, almond milk, or fruit juice and chia seeds, shredded coconut, and chopped mango; a healthy and delicious breakfast snack or dessert loaded with protein, fiber, and omega 3!

Love chia seeds and chia pudding? Chia puddings with coconut and mango combination is always a favorite. If you would like your pudding try some of the Triple Berry Chia Pudding, Coconut Lime Raspberry Chia Pudding, or frozen Raspberry Coconut Chia Pudding Pops!

Chia seed pudding is so easy to make, you just combine all the ingredients and refrigerate overnight. It has a tapioca-like texture that I can't get enough of. The little, tiny chia seeds expand to more than 4 times their size when soaked in liquid.

Chia seeds do not really have much of a taste, so they take on the flavor of whatever you add to them. The texture is similar to the seeds of a passion fruit. And in case you are wondering, yes it's the same chia seed used to make 'Chia Pets'™. This recipe was created back in 2012, but chia pudding has been mentioned a lot lately thanks to the Kim Kardashian chia pudding post, it seems to be trending again.



Is chia pudding healthy?

Chia seeds are an excellent source of omega-3s, the healthy fats we need. Two tablespoons of chia seeds contain 139 calories, 4 grams of protein, 9 grams fat, 12 grams carbohydrates and 11 grams of fiber, plus vitamins, minerals, and fiber. Aside from making pudding, you can also add them to smoothies, muffins, and breakfast oat cereal.

How to make chia pudding?

To make chia pudding combine chia seeds with your liquid of choice; milk, dairy-free milk, fruit juice, etc. and sweetener of choice. Mix well and let them sit 30 minutes. Then you will want to stir the seeds again, so they don't clump together. At this point you can add fruit, cover the container, and refrigerate overnight. Divide in 2 bowls and enjoy. The most important part of making chia pudding your own is knowing the ratio of chia seeds to liquid! For seemingly the 'best' results using 2 tablespoons of chia seeds with 1/2 cup liquid of choice. Chia seed pudding notes: Chia pudding is perfect for meal prep! You can double, triple this recipe. Chia pudding can be refrigerated for up to 4 days.

Recipe from skinnytast.com

MANGO BEEF AND RICE Serves four persons.

1 lb. sirloin steak ¼ cup soy sauce
1 green pepper in strips 1 cup uncooked rice
1 medium onion, chopped 1 ripe mango, peeled & sliced
2 Tbsp. vegetable oil ½ cup sliced almonds, toasted
2 cups water

Partially freeze steak, slice across the grain into ¼ inch strips. Sauté meat, green pepper & onion in the vegetable oil in a large skillet over medium-high heat until meat is browned, stirring often. Add water, soy sauce & rice, bring to boil, stir well. Arrange mango slices over the top of the rice mixture, cover, reduce heat and simmer for 20 minutes or until rice is tender. Sprinkle with almonds and serve.

Recipe from A guide to Mangoes in South Florida.

Lend a Bee a Hand

By: Kyleene Hing

We all have the power to preserve the lives and well-being of bees in a variety of ways. Albert Einstein was credited for the infamous quote, "If the bee disappears, from the surface of the Earth, man would have no more than four years left to live." As a humble beekeeper, I do not doubt his prediction. The state of the planet is so intricately woven with the health of bees. It is our job as stewards of this Earth to make conscientious efforts to protect them however we can. In beekeeping our stewardship often begins as a novelty. A novice beekeeper may find it fun at first, learning to inspect our beehives, watch for problems, and amend as needed. They are even more excited when the blooming seasons end, and they finally harvest their bounty of honey. That's the simplified version of beekeeping. What is not observed from the outside are the intricate needs and observations in tending bees that are tied in with our environment, both locally and worldwide. Bees can reflect the ripple effect of various impacts around the world as bees themselves migrate and are transported in the agricultural industry around the world.



Bees are extremely important to the agricultural community. This makes them a worthwhile investment for study. Studies on honeybees allow us to shed light on various concerns in our environment. This is where concerns for honeybees arise but also the impact on other lesser-known beneficial insects such as the native bees. Many are familiar with the decline in honeybees, but the effects are being felt by native bees as well. While honeybees are more convenient pollinators with a

monetary return, a native bee can pollinate up to three times more than a honeybee. This is not often discussed in the more mainstream publications on pollination. We should be focusing on preserving both native and honeybees.

You can create a habitat that can attract the bees to your gardens. However, with native bees, you cannot host boxes containing twenty to forty thousand pollinators ready for transport. To naturally utilize the benefits of native bees, it would require more mindful growing practices. Many native bees burrow in grounds or lay eggs in undisturbed grassy areas. Agricultural farming would have to consider these habitats in order to enjoy full benefits. In doing so, they should consider incorporating plant diversity to attract our native bees. Unfortunately, these factors aren't often considered in large monoculture operations.

With this type of farming, there are agrochemicals to take into consideration as well. Many of these chemicals are harmful to native bees and the honeybees. However, domestic honeybees can often be removed when pesticides are going to be applied. Native bees, who are indigenous to the local environment, will continue to be exposed to harmful chemicals since they cannot be relocated or avoid exposure. When these chemicals collect in the ground, it damages the prospective habitats for many native bees. As you may expect, the accumulation of habitat loss, climate crisis and pollution can weaken or kill these important pollinators. And if these insects cease to pollinate the numerous plants that uphold a healthy environment, you'll realize that you don't have to be a genius like Albert Einstein to grasp the gravity of his warning.



What can we do to support the bees? One option that can help our bees is to become a beekeeper. I like to say that beekeeping is the gateway hobby that leads to a deeper immersion into nature. Some people joke that it is addictive, but I don't really think they're joking! On a more serious note, I feel that the pull to beekeeping is actually an internal need to connect with our primal self. All the senses that are awakened from a beehive experience are quite primitive. When you crack open a healthy beehive, you're greeted first, by the collective hum that can be either alarming or very meditative. It's a

vibration can resonate deeply or send you running! After the initial honeybee greeting, you will be met with a waft of warm, sweet-smelling aromas in the beehive. The number of natural compounds in beehive air is actually being studied as a form of therapy – that's how potent it is. Finally, one of the most popular and highly sought-after components of a beehive is the honey. When you finally have the opportunity to harvest honey from your first beehive, it is so rewarding. The flavor of the still warm honey straight from a beehive is unlike any honey you will



experience. When you harvest, your senses will be filled with various floral aromas. You'll be able to notice the variety of different nectar sources within the honeycomb colorations. What an extrasensory experience! It is in these moments that your appreciation deepens as you learn more about what these little creatures invest in for a single jar of the honey that we all enjoy. You'll also come to value this healing food and all of the other components from honeybees more than ever before. We witness the bees' struggles, their short life spans, non-stop work ethic and priority of their overall wellness and survival. They will sooner leave and die outside of the hive than contaminate their colony with their passing remains. The nature of their existence holds the overall health of their hive as a top priority. When you witness these events in detail, you cannot unsee the beautiful, priceless complexity that is the honeybee. Your heart and mind will be better for it.

Becoming a beekeeper is only one among the many other contributions we can offer our pollinators. Maybe you are allergic to stings or simply aren't called to manage honeybees. Perhaps you are called to do something that I think many of us can do on various levels. We can plant gardens! To plant for pollinators, you will want to choose specific plants that are food sources, host plants or in support of pollinator health. The Florida Wildflower Foundation and the Florida Native Plant Society have many helpful resources that allow you to search for the ideal plants. Whether they need sunny dry spaces damp shady locations, they have plant recommendations just for you! I utilize their resources often. On our property, we allow the wild to prevail and then add more purposeful plants as we grow. Our local pollinators enjoy a variety of plants including Beauty Berry, Tropical Sage, Beach Sunflower, Blanket flower, Saw Palmetto, Cabbage Palm, seasonal herbs and vegetables along with the notorious Spanish Needle. I should add that Spanish Needle is an incredible food source during our dry winters when many other of our seasonal plants have finished blooming. As annoying as they can be, consider saving a nice big patch Spanish Needle for our pollinators.



For the fruit tree lovers, you may already know that there is such an incredible variety of pollinator friendly trees to choose from. Among the fruit trees that can be grown here, there are bananas, Jamaican Strawberry tree, Barbados Cherry tree, Carambola, Papaya, Coconut, Longan, Lychee, Loquat, a variety of citrus and many more that bees enjoy. The options seem endless.

If you're planting for honeybees, they prefer to focus their foraging energy on a lot of the same variety of plant that is in close proximity. We call this floral constancy. It has been recommended to plant around 15 plants of the same variety in proximity. This allows them to utilize their energy efficiently and contributes to better cross-pollination. Additionally, it is more convenient for the native bees to have access to native plants though they do not mind foraging on a variety of plants. Many native bees are solitary and do not have large colonies. They do not need to be as efficient as the honeybee in the same way. Pollination from native bees still makes quite a difference. I have noticed a higher pollination rate in my own vegetable garden when I have intentionally planted native pollinator friendly plants nearby. Native bees and plants are wonderful allies in the garden.

Another practice we can incorporate into our landscape is to preserve habitat for the bees. In regard to honeybees, we have to consider preservation on a larger scale. We do not want to be in close proximity of feral honeybee hives in Florida. Many believe that all feral bees especially in the lower regions of Florida contain Africanized genetics. As many know, Africanized bees have a much more defensive disposition than our more commonly known European honeybees. For this reason, we do not want them close to people or tethered animals. However, if you are on quiet natural acreage, with many foraging options, you may already have a feral hive dwelling without knowing. Large plots of land nestled in rich woodlands makes a perfect habitat for feral honeybees to thrive without the need for human management. Habitats for native bees, on the other hand, might require a little more or less effort depending on your gardening style. For those who enjoy a meticulously kept landscape, you will want to fight the urge to remove all the remains of plant debris on your property. A chemical and mulch free location containing some old grass shoots or reeds will create a decent habitat. This may feel untidy to some, but it is a nice little home for native bees to live and reproduce. For those of you who are relieved that you do not need to do more yard work, dust off your hands, kick up your feet, and let nature do its thing. You can reserve these



natural spaces over the winter until late spring. Preserving natural spaces on our property is a very low impact way to contribute to our invaluable native bees.

As you can see, there are various ways to contribute to the well-being of our bees. You don't have to lift heavy beehives, invest thousands into elaborate landscapes, or have close interactions with stinging insects – at least not intentionally. Ultimately, we just have to uphold what nature is already trying to do. Though we as humans like to plan things for convenience and aesthetics, there are plenty of opportunities to meet Mother Nature half-way. If you would like to see the beauty in nature flourish more, consider adding any of these bee-saving practices to your gardening. The bees will thank you and so will I!



MangoMania
Pine Island's Tropical Fruit Fair
Saturday, July 16, 2022
Held at
Our Lady of Miraculous Medal Catholic Church
12175 Stringfellow Rd, Bokeelia, FL 33922
From 9:00 to 4 pm
Saturday, July 16, 2022



Pine Island's annual festival celebrates the wonderful bounty of the island. This fun-filled family event will include tropical fruit sales & tastings, tropical fruit-inspired foods and beverages, island growers, local artisans, kids' activities, contests, live music, adult beverages, educational seminars, and much more!

Donation of \$5.00 for adults, children under 10 are FREE
Tickets are available at the gate.
Enjoy all that MangoMania has to offer:

Creative Mango Games & Contests for Kids of all ages, Music, Food and Beverages, Mango & Tropical Fruit Specialty Food and Beverages, Free Mango Tasting Table Educational Seminars, Art & Craft vendors, MangoMania T-shirts, and Tropical Plants & Trees for Sale.
Call for more information 239-283-0888



Fruits which Ripen in July:

Atemoya (beginning), banana, Barbados cherry (end of season), black sapote (sporadic), carambola, carissa, coconut, fig, granadilla, grape, illama (end of season), jackfruit, kwai muk, longan, lychee, mamey sapote, mango, miracle fruit, mombin, mulberry, macadamia, monstera, muscadine, papaya, passionfruit, peanut butter fruit, persimmon, pineapple, soursop, pomegranate, santol, sapodilla, Spanish lime, strawberry tree, sugar apple, wax jambu, white sapote.

Annual fruits: Watermelon, cantaloupe, pickling cucumbers, corn, eggplant, winter squash (Cushaw/Seminole pumpkin), beans, peppers (hot), cherry tomatoes.

How the pawpaw, also known as a hillbilly mango, could be a climate change winner in NC

By: Gareth McGrath

Tues., June 14, 2022



Pawpaws seen about a month from harvest on the research and development farm at Kentucky State University.

North Carolina isn't known for its tropical fruits. Neither is Missouri, West Virginia or southern Ontario, for that matter.

But likely unbeknownst to most Americans (and Canadians), the largest edible fruit tree native to North America grows in most states east of the Mississippi. And the taste of its fruit, which is full of healthy goodies like antioxidants, has been compared to a cross between a mango and a banana.

So why are not pawpaw fruit and products overflowing at supermarkets and health food stores? That's complicated, experts say. But with climate change expected to bring new challenges to the world's food supplies and supply chain issues already playing havoc with global trade, looking local is increasingly seen as a safe, viable and smart option for protecting and increasing food supplies.

But making pawpaw a staple in the American diet could be difficult.

Dr. Mike Parker, a tree fruit specialist with N.C. State University, said besides convincing those who might find the pawpaw's texture and taste difficult to stomach, there's a more basic issue.

Many people say pawpaw has the taste similar to papaya and the soft texture of an avocado. "The problem is getting trees into production and getting the fruit to market," he said. "Quite frankly, they rot too quickly."

That doesn't mean, though, that some local communities haven't already discovered and embraced the humble pawpaw. That can be seen in the fruit's long list of local nicknames – Quaker delight, American custard apple, hillbilly mango and, now that it's got a growing "cool" reputation, hipster banana.

"It's just so different," said Derek Morris, a horticulture technician with the N.C. Cooperative Extension in Forsyth County who has helped organize the annual N.C. Pawpaw Festival in Winston-Salem for the past 15 years. "It's like a magical fruit that shouldn't be here."

According to the United Nations, 13 crops provide 80% of people's caloric intake worldwide, with about half of those calories coming from wheat, corn and rice. But some of these crops may not grow well in the higher temperatures, unpredictable rainfall and extreme weather events caused by climate change. Warmer temperatures are also expected to bring a new wave of pests and diseases to temperate areas, like much of the United States.

Enter the pawpaw, a tree that's surprisingly hardy and flexible in where it grows.

According to the U.S. Department of Agriculture, pawpaws grow "in the shade in open woods usually in wet, fertile bottomlands, but can grow in upland areas on rich soils." They can form thick clusters when they grow in the understory of forests, often spreading quickly to create a "pawpaw patch."



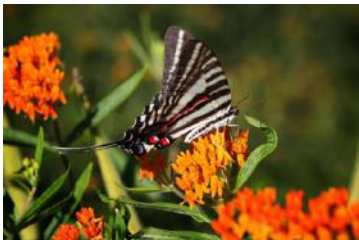
Visitors enjoy the 2014 N.C. Pawpaw Festival in Forsyth County.

Adaptable in nearly all temperate climates, pawpaws require some period of cold weather to fruit. That means while their range extends into southern Canada, it doesn't grow much south of Gainesville, Florida.

The pawpaw also isn't some new exotic fruit that's just arrived on the scene. Spanish conquistadors reported eating pawpaws with Native Americans, and members of Lewis and Clark's expedition relied on the fruit while exploring the new Louisiana Purchase in the early 19th century. Urban legend has it that chilled pawpaws were also George Washington's favorite dessert.

The tree, which is unusual in that it's pollinated by flies and beetles instead of bees, is also the exclusive host plant for the zebra swallowtail butterfly, which is viewed by many as one of the most beautiful butterflies in the world.

While native and covering a huge range, experts warn the pawpaw could have to endure some of the same challenges more common fruits and crops grown in the Eastern U.S. face as the climate changes and pests and diseases migrate along with the warmer weather.



The zebra swallowtail lays its larvae, which turn into caterpillars before becoming butterflies, on pawpaw trees. "Just because it's native, that doesn't mean it's adapted to, if we want to call it, a changing climate," Parker said. "But you would think it might be better able to tolerate some of those changes than other species."

'A magical fruit:'

Morris said people are fascinated by pawpaws, from its taste to the fact that trees with a mango-like fruit grows in their backyard. But it can be an acquired taste for some. "I have friends that like them and I have friends that won't talk to me after eating them," Parker said with a laugh. "It's a very unique fruit." Morris echoed the sentiment.

"It's very different from any fruit we can grow here. And the flavor, that tropical flavor is very different," he said. While some like eating the soft, custard-like pulp fresh from the fruit, Morris said most people use the fruit in products like hot sauces, baked goods, smoothies and desserts. "I have yet to meet a person who doesn't like pawpaw ice cream, even if they don't like pawpaws," he added.



Pawpaw ice cream is one of the most popular products at the annual N.C. Pawpaw Festival.

In recent years, the growth of fruity alcohols — including beer and spirits like brandy — has fueled a surge in pawpaw demand and popularity. "It's like a magical fruit," Morris said. "It's like something that shouldn't be here."

Not Big Ag friendly:

In the United States the center of pawpaw research is Kentucky State University (KSU), which is home to the USDA's pawpaw gene bank.

While pawpaws — the origin of the name is not fully known, although many believe it has Native American origins — have always been grown commercially in small numbers by some specialty farmers or collected in the wild by others for home use, KSU's Sheri Crabtree said the fruit's popularity has really taken off in the last two decades as the sustainable food movement has grown and more "foodies" seek out new and unique tastes.

"That it's unusual, rare and not something that's usually easy to get except at farmers markets or specialty stores has made it even more attractive to some," she said. So why can't you find pawpaws in your neighborhood grocery's fruit aisle?

Blame a mix of modern farming techniques and people's desire for a food product year-round. Parker and Crabtree said pawpaws aren't the type of fruit that fits in easily to the business model of Big Agriculture. "They bruise easily, and they have a very short shelf life when compared to other fruits and vegetables, which makes it difficult to ship and store," Crabtree said, noting that even in cold storage the fruit will likely only last for a few weeks.

Since pawpaws generally ripen in August or September, depending on how far north the trees are, that means the fruit is most often seen at markets in late summer or early fall. Pawpaw's short shelf life means the pulp is often removed from the fruit, frozen and then used in other products. That could make it a challenge for pawpaws to enter mainstream American diets. "But as a product for niche markets, it has great potential," Parker said. "And if you know where to look, it already is."

Reporter Gareth McGrath can be reached at GMcGrath@Gannett.com or @GarethMcGrathSN on Twitter. This story was produced with financial support from 1Earth Fund and the Prentice Foundation. The USA TODAY Network maintains full editorial control of the work.

Want pawpaw beer or cider? Prepare to look far and wide in North Carolina

By: Danielle Dreilinger
USA TODAY NETWORK

If you want to drink your pawpaws in alcoholic form, be prepared for a quest. First, almost no one makes pawpaw booze. The few North Carolina brewers are in the Triangle and Asheville. Second, even some beer buffs haven't heard of pawpaw beer. "Our ... po-boy platter?" the Raleigh Beer Garden hostess said. "I don't recognize that at all," the Cary Total Wine stockist said. Raleigh Beer Garden patrons try pawpaw booze precisely because they have no idea what it is, beer buyer Tim Paine said.

The third challenge: "When it's gone, it's gone," Paine warned me. I arrived at the Beer Garden Friday just in time to miss the last drops of Botanist & Barrel pawpaw cider. I considered asking to lick the tap.

Why so rare? Sourcing and beer clarity, Haw River Farmhouse Ale co-owner Dawnya Bohager said. The brewery made a few pilot batches a while back. "Pawpaw's a tough ingredient!" her husband hollered. So, brewers use it out of love. Perhaps the most enamored is North Carolina's papa of pawpaw beer, Fullsteam Brewery owner Sean Wilson. "Most breweries aren't — well, I was going to say insane, but I probably shouldn't say that," Wilson said. Specifically, for fruit beer, most breweries use pasteurized fruit purée — stable and familiar. Whereas pawpaw is unpredictable. During its short season, his team goes to the farm three or four times a week. "You have to lightly shake the tree so the ripe ones fall down, and you get to it before the raccoons do," he said.

Wilson graciously provided two cans of American Promise pawpaw IPA for my taste test. I paired it with a Wise Man mango/tangerine IPA for comparison.



Collier Fruit Growers, Inc.

In conjunction with the 'Tasting the Tropics' festival
Is proud to announce a series of four lectures from 2:00 - 5:00 pm, July 2, 2022
in the Buehler Auditorium, Naples Botanical Garden

The lectures will be free to all persons
A mango tasting and light refreshments will be available.

Dr. Noris Ledesma will discuss her research with mangoes and related *Mangifera* species.

Dr. Ledesma is a renowned horticulturist specializing in tropical fruits. Her work experience includes throughout Latin America, Asia, Indonesia, Malaysia, Africa, India, Oman, and Saudi Arabia. She is a courtesy professor at the University of Florida, Tropical Research and Education Center, Homestead FL. Currently work as a consultant with mango industry in Peru, USA, Mexico, and the Middle East.



Her work includes collecting *Mangifera* species and their contribution to the people of Borneo. Undergoing research includes creating interspecific hybrids between *Mangifera indica* and selected species. She is looking for a perfect mango, a mango variety than possess tree dwarfness, attractive color with good quality fruit, and tolerant to diseases for new sustainable and organic crops and production systems. She is active sharing her knowledge in South Florida, lecturing and doing volunteer work.

Awards: Florida State Horticulture Society President Industry Award for years: 2018, 2019, 2020, and 2021.

Florida State Horticulture Society Outstanding Commercial Horticulturist Award for having made significant contributions to the commercial Horticulture in Florida, June 2017.

Books: Book Chapters: Mango encyclopedia, Oman, 2018. The Genetic Diversity of Mangos, Achieving sustainable Cultivation of Mangos, 2018, and Avocado, Sustainable Horticultural systems, 2017. For the Love of Mangos-India, (2008), Miami Children Hospital Foundation. 2008. "Miami Flavors: Our City's Culinary Point of View", Miami Florida. A Quick Guide of Mangos (2005), The Exotic Jackfruit: Growing the World's Largest Fruit (2003); and Mangos: A Guide to Mangos in Florida (1992). She has authored over a hundred scientific and popular articles on fruit culture in the last decade, as well as coauthor three books, and numerous scientific publications and popular articles.

Craig Morell will give a brief history of The Kampong and will discuss propagation methods.

Mr. Morell recently retired from being the Director of The Kampong, David Fairchild's winter retreat on Biscayne Bay in Coral Gables, Florida. Craig is a lifelong horticulturist, starting his love of plants in the 1970s, growing orchids on the windowsills of his parents' home in Milwaukee. After reading David Fairchild's book "Garden Islands of the Great East" as a teenager, Craig decided to pursue horticulture as a career.



Following the trail of a career in horticulture, Craig attended the University of Florida-Gainesville, working in nurseries along the path to an education in ornamental horticulture, as well as apprenticing with a master orchid hybridizer in Gainesville.

After graduation, Craig worked at the Florida Dept. of Agriculture at Chapman Field; a small orchid company in West Palm Beach; ten years as Horticulturist at the Boca Raton Resort in Boca Raton; and eleven years as Horticulturist at Pinecrest Gardens in Miami.

Jessica M. Ryals will discuss 'Food Safety' & the current Florida Cottage Industry Regulations.



Jessica M. Ryals is the Agriculture & Sustainable Food Systems Agent in Collier County. She develops agricultural programs that focus on small farms, farm food safety, business development, agricultural awareness, consumer education and policy. She also enjoys gardening, chicken rearing and cooking. Email Jessica if you'd like to be added to the mailing list where information about workshops, classes and other UF/IFAS Extension resources can be sent: jessicaryals@ufl.edu

Publications:

- Costs and Benefits of Vegetable Gardening
- Raising Backyard Chickens for Eggs

Posts by Jessica Ryals include:

- Recap: Spring 2022 SWFL Small Farmer Network Meeting on National OJ Day
- Mulching Tropical Fruit Trees
- Planning A Tropical Fruit Grove
- 2022 Annual Collier County Ag Tour Recap
- 4-H Livestock Weigh-in: More Than Meets the Eye
- Are Colorful Chicken Eggs Healthier than White Eggs?
- What's an On-Farm Readiness Review (OFRR) and how can it help your small farm?
- Professional networking helps Southwest Florida farmers
- Carambola (Star Fruit) in Collier County
- Yearning to Learn about Tropical Fruit? Think JAMAS!

Brian Galligan will outline NBG's plans for the propagation, research, and accession of fruit trees.



Brian Galligan is the Vice President of Horticulture, Naples Botanical Garden. Part of what makes Southwest Florida special is its subtropical landscape, and Galligan is all about expanding and preserving it. He's responsible for every plant that grows within Naples Botanical Garden and helped developed it from a 170-acre wasteland of invasive plants to the nationally recognized botanical garden it is today. The certified arborist is especially skilled with ornamental plants and tropical fruits and offers his expertise to many community organizations, guiding their efforts in sustainable landscaping. In addition, he's volunteered with the National Park Service to eradicate invasive exotic species and preserve natural ecosystems.

Brian loves all things outdoors, including mountain biking, fishing, hunting, hiking, backpacking, and camping. He has two children with his wife, Rebecca.

The American Philosophical Society and Western Exploration



As Jefferson groomed Meriwether Lewis to head an expedition to explore the West, it was understandable that he would turn to fellow members of the American Philosophical Society for support. This was the oldest learned society in the United States, and one dedicated to furthering knowledge of the natural sciences as well as cultivating the arts. Its creation is credited largely to Benjamin Franklin, who in 1743 drafted "A Proposal for Promoting Useful Knowledge among the British Plantations in America." Franklin reasoned that, "The first Drudgery of Settling new Colonies, which confines the Attention of People to mere Necessaries, is now pretty well over," and it was time to begin cultivating the arts and accumulating useful knowledge. He proposed Philadelphia as the seat of the new Society due to its central location among the colonies and volunteered to serve as the first secretary, as he encouraged active correspondence between the colonies and similar organizations in Europe.

The Society was well established by the time Jefferson was elected to membership in 1780. His avid interest in science led to a long and active participation within the Society, serving as its President from 1797 to 1815. And so in 1803 with preparations underway for the long anticipated expedition to explore the West, he called upon the assistance of fellow members of the American Philosophical Society. Jefferson sent Meriwether Lewis to Philadelphia for instruction and counseling with botanist Benjamin Smith Barton, mathematics professor Robert Patterson, physician and professor of chemistry Benjamin Rush and Caspar Wistar, physician, and professor of anatomy. Lewis met also with Andrew Ellicott, surveyor, and mathematician, while John Vaughn, librarian, and treasurer of the Society, worked to secure the appropriate instruments needed for Lewis to record longitudes and latitudes on the western trip.



This was not the first time that members of the American Philosophical Society had supported Jefferson's dream of western exploration. In 1793 Jefferson had initiated a subscription within the Society to finance an expedition to be led by French botanist, Andre Michaux, but this expedition dissolved before reaching the Mississippi river. Still Jefferson must have been sure of their common goal for he closed his letter requesting Benjamin Smith Barton's assistance with, "I make no apology for this trouble, because I know that the same wish to promote science which has induced me to bring forward this proposition, will induce you to aid in promoting it." The goal of promoting science was innate in the Society from its inception and a comparison of Franklin's initial "Proposal for Promoting Useful Knowledge" and Jefferson's

Instructions to Meriwether Lewis on the eve of his departure for the West parallel in their objectives. Among the topics of correspondence suggested by Franklin were newly discovered plants, herbs, and trees; discoveries of fossils, mines, and minerals; surveys, maps and charts including the junction of rivers and roads and the location of lakes and mountains; and along with the improvement of domesticated animals, the introduction of "sorts from foreign countries."

Jefferson echoes these themes as he follows the leading objective of exploring the Missouri River to the Pacific Ocean with instructions to chart the trail with records of latitude and longitude of notable points, to take notes of soil, vegetation, and animals, especially those unknown in the United States or remains of any which may be rare or extinct, and to also note mineral production and climate. Meriwether Lewis, along with his co-captain William Clark and other members of what would come to be remembered as the Lewis and Clark Expedition, executed their instructions well by returning with journals, maps, examples of plants and animals and items exemplifying the life of the native inhabitants of the western country. The support of the American Philosophical Society in the success of the expedition was not to go without reward, as the Society became a major repository for many of the objects and original journals.

Gaye Wilson, Monticello Research Department, June 2001

The **American Philosophical Society** still exists today, predominately next to Independence Hall in Philadelphia.



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:

The General Meetings will be held on the second Saturday of each month starting at 4:30 pm. The Meetings will be pot luck dinners at the Bonita Springs Fire Control & Rescue District Station at 27701 Bonita Grande Drive, Bonita Springs, FL Please bring a dish to share.

Workshops:

Workshops will be held on the fourth Saturday of each month starting at 4:30 pm. at the Bonita Springs Fire Control & Rescue District Station at 27701 Bonita Grande Drive, Bonita Springs, FL and will be pot luck dinners.. Please bring a dish to share. This open format encourages discussion and sharing of fruits, plants, seeds, leaves, insects, photos, recipes, etc. This is a great chance to receive answers to specific questions.

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:

The annual dues are \$30.00 for both individuals and families. Name tags are \$6 each. Send checks to: PO Box 367791, Bonita Springs, FL 34136, or bring to any regularly scheduled meeting.

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
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Eric Fowler, Director
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2022 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!

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