



MARCH 2023

*Fruit Growers
of SWFL*

Published by Collier Fruit Growers

Due to scheduling and staffing limitations the next issue of the FGSWF newsletter will be combined for April and May 2023.



**CHANGE
THE
DATE**



The Collier Fruit Growers' Meeting will be held

Tuesday, March 21, 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

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.



David Burd, a founding member of the Collier Fruit Growers, will be the speaker at the March 20th CFG membership meeting. He will present the latest fruit tree propagation techniques from cuttings. Aloe Vera, banana pulp, cinnamon or honey can be used as a rooting compound to stimulate root growth of virtually all fruit trees. A terrarium or sealed plastic containers can be utilized to insure root growth with a goal of 85 to 90 percent success rate in 70 to 85 days. Dave will discuss and demonstrate the propagation methods with which he has been most successful.

In preparation for the membership meeting, please bring clean empty two-liter soft drink bottles to the March 20th meeting.

Finally, there will be an open discussion of questions and answers raised by members in the audience of specific issues and problems. Please Note: Remember to bring all insect specimens and infected plant material in sealed plastic bags, as to not spread potential problems and diseases to others.

The February 25th Fruit Tree Sale at Freedom Memorial Park was a huge success with a large selection of fruit trees from Fruitscapes, and a diverse selection of rare and unusual seedlings offered by Berto Silva.

the Bonita Springs
tropical fruit Club

**The Meetings of the Bonita Springs Tropical Fruit Club
will held On Saturdays, March 11 & 25, 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 2023 renewal dues: \$30 per individual or family.

Sapote Fruits Used Interchangeably in Smoothies, Milk Shakes & Sorbets

[Note: Adjustments in the quantity of fruit used may be necessary.]

“Sapote” is thought to be an adaptation of the Aztec word “tzapotl,” which is used as a stand-in for any soft, sweet fruit. While these fruit varieties remain relatively unknown in the United States, they’ve been a popular choice in South and Central America – as well as Southeast Asia – for years, where they’re cracked open and eaten raw, sometimes with the aid of a spoon. And while their taste is indeed sweet and their flesh soft, there are several flavor pallets and colors involved in the extended sapote family that make each variety of the fruit its own special experience:

Black Sapote [*Diospyros nigra*]

Perhaps the most famous type of sapote, this varietal is also known by its delicious nickname, “the chocolate pudding fruit.” – the soft, sweet, and ever-adored dessert dish. With black sapotes as with life, good things come to those who wait.

White Sapote [*Casimiroa edulis*]

Another sapote with another catchy nickname: This cultivar sometimes goes under the guise of the “Mexican apple.” And indeed, the fruit does resemble some apple varieties, with a green or yellow skin covering its rounded shape. On the inside, they’re pure white, though the flesh is much softer than a crunchy apple’s bite, with a consistency compared to vanilla flan and a taste that can take on notes of banana or pear. This fruit is a distance citrus relative.

Note: White sapotes are also called “sleeping sapotes,” due to their long reputation for making eaters doze off. And science has since backed up these claims, noting that the seeds of the plant (though not the flesh) exhibit some narcotic properties.

Ross Sapote (*Pouteria* sp.)

From the dessert cart to the breakfast nook, the Ross sapote sports a moist, orange flesh that many have compared to the texture and color of a hardboiled egg yolk. Still, the taste is still undoubtedly sapote sweet, often eaten raw. On the outside, The Ross Sapote is a beautiful light orange, with streaks of darker red like a mini pumpkin or gourd. The fruits tend to be smaller and grow in tighter clusters than the other sapotes listed here.

South American Sapote [*Quararibea cordata*]

Also known as the chupa chupa, these types of sapotes are indigenous to the Amazon rainforest, growing best in deep, wet soil. When they do sprout from their trees, the fruits have a dull, woody appearance out front but sport a beautiful yellow-orange flesh that bears the signature sapote sweetness and softness.

Note: These types of sapotes are less commercially cultivated than their cousins, the South American sapote is beginning to gain more popularity, recently making the jump from the Amazon to a few farms in Florida for greater distribution around the globe.

Chapote [*Diospyros texana*]

Technically a type of persimmon, these sapote varietals grow mainly in Texas, where they’re also known as the “Texas persimmon,” the “Mexican persimmon” or the “black persimmon,” [Not to be confused with the Asian “black persimmon”].

Note: On the smaller side of the sapote world, these fruits are indeed as dark-colored as their nickname and were in fact used by Native Americans to make black dye for animal hides. They certainly do not taste like your average fabric coloring product, sporting instead a soft, sweet flesh that’s often mixed into puddings or custards, much like their black sapote cousins.

Mamey Sapote [*Pouteria sapota*]

Native to Cuba and the Caribbean, these types of sapotes represent the largest variety of the fruit, resembling a smoother version of a coconut – when fully grown. On the inside, they sport a vibrant red flesh that tastes just as smooth and dreamy as its sapote.

Green Sapote [*Pouteria viridis*]

This is a close-relative of the popular mamey sapote, it is slightly smaller in size, with a green-yellow or brownish skin and an orange-red pulp much like its cousin. Strangely, the fruit is little known outside of Central America, even though its flavor is often described as superior to the mamey sapote.

Yellow sapote [*Pouteria campechiana*]

This is another close relative of the mamey sapote. Long and slender in shape, it is native to Mexico and Central America.

Selecting the 'Right' Persimmon

Persimmons are related to the date plum, the black sapote, and the mabolo. Most cultivated persimmons are variants of the species *Diospyros kaki* (sometimes called Oriental persimmons, Japanese persimmons, or kaki), which is native to China and is found in Japan, Myanmar, the Himalayas, and parts of northern India. There's also a second, related species of persimmon, *Diospyros virginiana*, which is native to the Eastern US but produces much smaller fruit than the Asian persimmon.

Persimmon sub-species can be broken into two categories: astringent persimmons, which are inedible when firm and need to become extremely ripe and soft before they can be eaten, and non-astringent persimmons, which can be eaten hard or soft, with the skin on. In the US, the best-known non-astringent persimmon is the round, squat Fuyu. Non-astringent persimmons have become popular in big box stores, not only because they can be shipped and stored more easily than softer varieties, but also because American consumers appear to prefer the texture and like to cut them up for salads or eat them out of hand, like apples. Today, California growers produce roughly 10,000 tons of these fruits every fall.

The best-known astringent persimmon is the Hachiya, an oblong fruit with an acorn-like shape. When ripe, they have a very soft, slippery texture (some might say slimy). In Japan, Hachiyas are turned into a popular sweet, hoshigaki, which is made by peeling the ripe fruit, hanging it carefully from a pole, and gently massaging it every day so that its juices evaporate, and its sugars are drawn out to coat the exterior. The result is sweet and dense and slightly chewy—the Kobe beef of dried fruit. In the US, Hachiyas are mostly used to make baked goods, like persimmon bread.



A Fuyu persimmon, left, and a tsurunoko persimmon, or chocolate persimmon, right.

But in recent years other astringent varieties have come to dominate much of the persimmon market, thanks to the discovery, in the 1970s, of a method for removing the tannins from astringent persimmons so that they can be eaten while still firm. The first fruit to be treated and marketed using this process was the Sharon fruit, a persimmon grown in Israel and named for the Sharon plain, where many are grown. Sharon fruit have always been popular for their sweetness (astringent persimmons are generally sweeter than their non-astringent siblings), but in the '60s, when they started coming to market, consumers had to wait until they were fully softened to eat them. Now, thanks to this new process, which involves exposing the fruit to air enriched with CO₂, Sharon fruit can be eaten hard, like Fuyus. And they're just as sweet as they are when ripened naturally.

"Not all persimmon types are very sweet," says Meir Ben-Artzy, the chief executive of the Israel-based exotic fruit company Mor International. "If you look at the Fuyu, the brix," a measure of how much sugar is present in the fruit, "is about eleven, twelve, thirteen. But the Sharon fruit is about twenty-two, twenty-three, twenty-four. It's very, very sweet."

Due to the fruit's high sugar content, Sharon fruit can even be frozen without causing any damage to the fruit, which allows growers to store and ship them more easily. While about 80% of Israel's crop is sold domestically, Meir ships some Sharon fruit to the US, primarily to H-Mart and Costco. He and other Israeli growers have also begun growing Sharon fruit in South Africa, where the fruit ripens in the spring and early summer.

Another astringent variety that has become wildly popular, thanks again to the ability to artificially remove the tannins, is the Rojo Brillante, a deep orange fruit grown primarily in Spain. While not quite as sweet as Sharon fruit, the Rojo Brillante has become so popular across Europe that Spain now produces 400,000 tons a year, and growers there are still planting more trees. (For comparison,

Israel produces about 30,000 tons of Sharon fruit in Israel and 6,000 in South Africa in an average year.)

While these varieties—Hachiya, Fuyu, Sharon fruit, and Rojo Brillante—have the most market share, some small growers still produce a whole host of other sub-species. Some of these species, like the dark brown “chocolate” persimmon, are increasingly popular with chefs and fruit connoisseurs, while others have likely never been properly categorized.

“Here’s the deal with persimmons; they’re incredibly genetically fluid,” says Jeff Rieger, a fruit farmer in Placer County, California. “If you have a Fuyu tree, and another guy has a Fuyu tree, unless they came from exactly the same place, I will guarantee you they are different.” This extreme genetic fluidity comes from the persimmon’s penchant to “sport”—to grow a branch that produces a completely different kind of fruit from the rest of the tree. Because of the trees’ genetic mobility, there has never been a complete taxonomic study of persimmons, and growers can’t be completely sure what varieties they have. To make matters worse, persimmons are notoriously fickle; about fifty percent of grafts fail, and healthy trees can die for no obvious reason a couple years into their growth.



Close up of interior of a tsurunoko persimmon.

Rieger grows a number of different persimmon varieties (along with dozens of other specialty fruits) at Penryn Orchard, a small, four-and-a-half-acre farm. He and his partner, Laurence Hauben, grow Hachiyas for hoshigaki (which they make themselves), but most of their varieties can be eaten firm: there are tsurunoko (“chocolate persimmons”), maru (“cinnamon” persimmons), hyakume (“brown sugar” persimmons), gosho (“giant Fuyu”). They also grow tamopan (“mango” persimmons), and tanenashi, both of which must be eaten soft, like hachiyas, but have distinctly different flavors. These sub-varieties are particularly difficult to grow, Rieger explains, because many of them are pollination-varying persimmons. Unlike Fuyu or Hachiya, which will be astringent or non-astringent regardless of whether the flowers on the tree have been pollinated, species like tsurunoko and maru must be pollinated in order to become non-astringent. And there’s no way to know if they’re going to be good until you cut into them and either taste them or look for seeds—a telltale sign that the fruit has been pollinated.

So, if no one really knows what they’re growing, how can fruit lovers looking for the best possible persimmon figure out which ones to buy? “You should always sample the fruit!” says Rieger. And once you find fruit you like, you should stick with your source, as other growers’ trees won’t be exactly the same. Some growers even have a better record with pollination-varying persimmons than others. Rieger has been particularly successful and finds very few un-pollinated fruits in his orchard every year. (Rieger contends that even Fuyus and other pollination non-varying persimmons actually taste better when they’ve been pollinated—a controversial statement, given that the state’s larger growers emphatically prefer to have un-pollinated fruit, which they can market as “seedless” persimmons.)

So, what’s Rieger’s secret? Even he doesn’t know. He purchased his tiny orchard almost twenty years ago from a Japanese American couple, and he thinks the property just has a particularly good mix of trees that pollinate each other well. Rieger even keeps a few Tane-nashi persimmon trees (trees that are generally considered ornamental and produce fruit so bad “even the birds won’t eat them”) because he doesn’t want to upset the orchard’s balance. When you’ve got good persimmons this good, you don’t take any risks.

Information was derived from: <https://www.seriousseats.com/persimmons>

Chocolate Persimmon vs Black Sapote

Written by [Ron Ludekens](#)



Chocolate Persimmon (*Diospyros kaki*)

Question: I had a question about the chocolate persimmon. Is this the same tree as a black sapote? The Latin name for the chocolate persimmon on the tag I bought from green thumb (lecooke.com) is ***Diospyros kaki***. However, the Latin name for the black sapote seems to be ***Diospyros digyna***. When I look on the Internet some sites say that the chocolate persimmon and the black sapote are the same. So, when I bought your chocolate persimmon from the green thumb was, I buying a black sapote? Can you please clear this up for me? Thank you. Alan, Long Beach, CA



Ripe Black Sapote (Wikipedia - Creative Commons image by Alesh Houdek)

Answer: No. Black Sapote is not the same as Chocolate Persimmon. According to Wikipedia: "Black Sapote (*Diospyros nigra* or *Diospyros digyna*)... Sapote are tomato-like and measure 5–10 cm (2.0–3.9 in) in diameter, with an inedible skin that turns from olive to a deep yellow-green when ripe and a pulp which is white and inedible when unripe but assumes a flavor, color and texture often likened to "Chocolate pudding" when ripe.

Notice the description difference. Black Sapote, when ripe, has an olive to deep yellow-green skin. The Asian Chocolate Persimmon has a boldly orange skin. The Black Sapote has a tomato shape. The Asian Chocolate Persimmon is elongated, much like a smaller sized Hachiya Persimmon. I cannot speak about the taste since I have not eaten a Black Sapote.

There is some commonality. The Asian Chocolate Persimmon must be eaten ripe or at least when the flesh turns chocolaty color. When ripe, the internal seed splits and releases compounds that changes not only the color of the flesh, but also changes it from astringent to non-astringent. If you find one that is seedless, then it will be astringent until ripe - "pudding soft".

WHITE SAPOTE *Casimiroa edulis* **[Llave & Lex]** **Family: Rutaceae**

Common Names: White Sapote, Sapote, Zapote blanco, Casimiroa.

Related Species:

Woolly-leaf Sapote, Yellow Sapote (*C. tetrameria* Millsp.).
Matasano, (*C. Sapote* Oerst.), *C. pringlei*.

Distant affinity: Citrus, Bael Fruit (*Aegle marmelos* Correa), Wampi (*Clausena lansium* Skeels), Wood-apple (*Feronia limonia* Swingle)

Origin: The white sapote is native to central Mexico. The woolly-leaf sapote is native from Yucatan to Costa Rica.



Adaptation: The white sapote is successful wherever oranges can be grown. In California mature trees are found from Chico, southward. It does poorly in areas with high summer heat such as the deserts of the Southwest, and in the high humidity of the tropical lowlands of Hawaii and Florida. Otherwise, it can take a lot of abuse, but is brittle in wind. Established trees withstand occasional frost to 22° F., although young trees can be damaged at 30° F. The tree does best where the mean temperature from April to October is about 68° F. White sapotes are also tolerant of cold wet roots and north sides of buildings. Woolly-leaf sapotes are somewhat less hardy than the common white sapote. Only grafted trees are suitable for containers; seedlings get large fast.

DESCRIPTION:

Growth Habit: The white sapote forms a medium to very large evergreen tree, 15 to 50 feet, according to cultivar and soil. It is deciduous under drought and other stress. The tree casts a dense shade. Growth is rapid, in flushes. It is densely branching, drooping at maturity. Young trees tend toward a single, limber stem for first 2 years often requiring staking. White sapotes have a taproot and other fibrous roots that are wandering and greedy like citrus.

Foliage: The white sapote has glossy, bright green, palmately compound, hand-shaped leaves with 5 to 6-inch leaflets on a long petiole. New growth is usually reddish, becoming dark green with age, pale green beneath. Stress such as either prolonged cold or abnormal heat, will cause defoliation and a subsequent new growth flush. Leaves will burn in hot winds, which may also scar the fruit or cause it to drop.

Flowers: The odorless flowers, small and greenish yellow, are 4- or 5-parted, and born in terminal and axillary panicles. They are hermaphrodite and occasionally unisexual because of aborted stigmas. They follow growth flush and often rebloom again several months later. The flowers are attractive to bees, hoverflies, and ants. The pollination tendencies or requirements of various cultivars have not yet been fully determined.

Fruit: White sapote fruit ripens six to nine months from bloom. Some cultivars are alternate bearing. Fruit size varies from 1 inch to 6 inches for some of the newer cultivars. Fruit color ranges from apple-green to orange yellow at maturity, according to cultivar. The fruit shape is round, oval or ovoid, symmetrical or irregular. The skin is very thin and smooth, with a waxy bloom, and is sometimes bitter. Green-skinned varieties have white flesh; yellow skinned varieties have yellow flesh. The flesh has a custard-like texture and a sweet, delicious flavor reminiscent of peach or banana, although sometimes with a hint of bitterness. The fruit becomes pungent and unpleasant if overripe. In California the flesh of the woolly-leaf sapote is often bitter and unpleasant. The fruit contains 5 – 7 short-lived seeds that resemble a greatly enlarged orange seed. They range in size from 1 – 2 inches in length. The fruits also usually contain several aborted, thin, papery seeds. White sapotes bear within 10 years from seed, or 2 – 8 years from graft.

CULTURE:

Location: Before planting, consider the mess made by unpicked fruit. Planting over a patio can be a big mistake. The ultimate size of the tree should also be kept in mind. They prefer full sun.

Soils: White sapotes prefer a well-drained soil with a pH between 5.5 and 7.5, but the tree will grow in almost any soil as long as it is well-drained.

Irrigation: White sapote trees are drought tolerant but produce better fruit with regular, deep watering. Deep watering is also necessary to keep greedy roots deep in the ground. Shallow watering can encourage surface roots that will break pavement or ruin lawns. Drip irrigation is suitable for young trees. They will tolerate some salts, but gradually decline. White sapotes are often most productive following wet winters.

Fertilization: Fertilizer formulas should vary with the nature of the soil, but, in general, the grower is advised to follow procedures suitable for citrus trees. Many white sapote trees have received little or no care and yet have been long-lived.

Pruning: Young trees tend to grow vertically without much branching. After planting, remove the flowers and pinch out the terminal bud to encourage branching. Since branches are brittle in wind and will often break at crotches that are either too narrow or horizontal, it is important to prune to eliminate such weak joints. Too much pruning or heading-back, however, may encourage weak growth.

Propagation: Seedlings generally produce inferior fruit, but there is always a chance of producing a worthwhile new cultivar. Use fresh seed, washed, and cleaned of flesh. Budding is done in the spring, if possible, on year-old seedlings. Trees are usually grafted, using stocks grown in place for three years. Scions should be girdled 1 to 2 months, then stored until the first sign of new stock growth in spring. Cleft, splice, or approach grafts are all successful. Seedling trees usually begin to bear in 7 – 8 years; grafted trees will start bearing in 3 or 4 years.

Pests and diseases: The white sapote has few natural enemies but the fruits of some cultivars are attacked by fruit flies where that is a problem. Black scale often occurs on nursery stock and occasionally on mature trees in California. Mealybugs are sometimes found around fruit stems, and aphids can infest new growth. The trees also attract fruit-eating animals, including parrots. White sapotes are resistant to both *Phytophthora* and *Armillaria*. Snails can defoliate young trees and damage fruit. Control by keeping weeds away and applying bait.

Harvest: White sapote fruit ripens in October (south) to February (north). A few cultivars will have fruit year-round, but the fruit from later blooms generally ripens poorly and is of poorer quality. Large trees commonly produce a ton of fruit per year. The fruits taste best when tree ripened but tend to fall first. The fruits must be handled with care even when unripe as they bruise so easily, and any bruised skin will blacken and the flesh beneath turns bitter. Mature fruits should be clipped from the branches leaving a short piece of the stem attached. This stub will fall off when the fruits become 'eating ripe.' Some cultivars will ripen to good flavor when picked hard and kept in a controlled atmosphere, while others become bitter and inedible. Fruits that have ripened on hand will keep in good conditions in the home refrigerator for at least 2 weeks.

The fruit is said to be soporific and have an effect upon the central nervous system, hence the name Matasano, but it is pleasing and wholesome. It is very high in carbohydrates and low in acids. A 1922 analysis of flesh by the University of California found: 72.64% water, 0.44% ash, 0.64% protein, 20.64% total sugars (8.44% invert, 12.20% sucrose), 0.46% fat, 1.26% fiber, and 3.92% starches, etc. At 30 mg per 100 g of fresh pulp, the fruit is a moderately good source of vitamin C.

Commercial potential: The white sapote is an old California fruit and is liked by most people who taste it. Its best markets are local stands and luxury or health food stores. Chain stores require a steady source of round, non-bitter fruit, packed in a single layer. Seasonal production can be avoided by selecting cultivars that give year-round harvest. The fruit must be picked hard mature with minimal handling.

CULTIVARS, as identified by California growers:

Chestnut

Origin Vista, Calif. Wesley C. Chestnut, 1935. Seedling of Suebelle. Tree large, heavy production, fruit has withstood shipping to eastern states. Spherical, yellow-green when ripe, taste good, skin bitter. Alternate bearing.

Cuccio

Origin Fallbrook, Calif. Cuccio, 1973. Probable syn. Florida. Very quick to come into bearing. Green when ripe, taste excellent, keeps long and well on tree. Fruit sunburns if tree defoliates.



Ecke

Origin Encinitas, Calif., Paul Ecke, Sr., 1963. Single fruits, uniform in size and shape, Skin becomes bright yellow several months before maturity.

Fiesta

Origin Yorba Linda, Calif., Ray Vincent, 1973. Reliable, productive but very late cropper of rather small (1-2 inch) fruit. Pale yellow, thick skin endures handling.

Lemon Gold

Origin Escondido, Calif., Martin Reinecke, 1958. A less vigorous tree, moderate crops, usually in November. Keeps well when ripe, can be picked immature and ripens well off the tree. Uniform, pleasing appearance; flesh quite yellow. Flavor excellent, occasional hints of lemon.

Louise

Origin Chula Vista, Calif., Bill Nelson, 1973. Nearly everbearing, Jan. – Sept., productive. Fruit yellow, medium size. Suggested for home gardens, not commercial.

Malibu No. 3

Origin Malibu, Calif., Washington MacIntyre, 1981. Fruit spherical, yellow, ripens Oct – Nov. Pick when soft. Tree is long coming into bearing. Most promising new cv.

Maltby

Origin Carlsbad, Calif., Guy Maltby, 1928. syn. Nancy Maltby. Frequently found in Florida, obsolete in California. Tree large. Fruit to one pound, irregular in shape, pointed, flesh yellow, flavor varies by season, can be good. Productive.

McDill

Origin Orange, Calif., McDill, 1968. Precocious, excellent taste, among the largest. Shape oblate, large, greenish yellow. Bears early autumn. Tree large, grafts easy.

Michele

Origin Pasadena, Calif., Michele Montllor, 1940. Tree small, nearly everbearing. Fruit smallish, yellow, with distinct taste of caramel. For home culture.

Pike

Origin Santa Barbara, Calif., intro. USDA, 1928. Tree med. size, heavy cropper, mid-season, Large green fruits. One of three most popular cultivars of the mid-century is still found commercially. Taste fairly good, skin bitter.

Reinecke Commercial

Origin San Diego, Calif., John M. Reinecke. Fruit irregular in shape, weighing about 5 ounces. Skin attractive golden orange when ripe. Flavor good, seeds moderate in number. Has excellent keeping qualities, and even if picked prematurely will soften and become fairly good eating. Tree is a relatively poor yielder.

Stickley

Origin La Mesa, Calif., Stickley 1967. Seedling of Vernon, less alternate in bearing. Broad vigorous tree. Fruit yellow green, quite sweet, uniformly large. Ripens very early, sweet even if harvested immature. Keeps well when soft.

Suebelle

Origin Encinitas, Calif., Susan Hubbell, 1931. Syn. Hubbell. The best known cv of sapote, still not surpassed in performance by others, common in nurseries. A distinct cv., Neysa was commonly sold as Suebelle from 1955-65. True Suebelle fruit is variable in size, usually small, yellow, asymmetrical, sweet. Pick when soft. Bears nearly year-round. Tree medium, for home culture.

Vernon

Origin Vista, Calif., Wells Miller, 1953. A mature tree found by him and may prove to be another, older cv. Tree large, rounded, vigorous but medium height. Fruit green, round oblate; flesh white, not becoming bitter when over-ripe. Alternate bearing, over the winter months. Performs well in northern California. Difficult to graft.

Wilson

Origin Monrovia, Calif., W. C. Wilson, 1927. Introduced then by Armstrong Nurseries and still found in collections. Tree productive, fruit flattened, flavor good, poor keeper.

Mac's Golden

Origin Carlsbad, Calif., Charles Ramsey, 1932 A wooly-leaf sapote (*C. tetrameria*). Fruit large, yellow with deeper-colored flesh. The best, and least yellow, of the matasanos, preferred by some, with characteristic aroma. Elongated oval, few seeds.

Note:

Much of the information presented in the above article was obtained from California Rare Fruit Growers, Inc.

Collier Fruit Growers Club News

- Kelvin Cruz has agreed to join the Board of Directors. Kevin represents a major step forward in promoting the establishment of Food Forests in Southwest Florida. This decision is a huge benefit for the future of the club.



- Crafton Clift (photo on the right) manning the CFG Information Display at the Marco Island Pineapple Day festivities on February 4.



- Talks are ongoing with representatives of Naples Botanical Garden (NBG), Education Programs concerning how CFG may assist with the 'Tasting the Tropics' which is scheduled for Saturday, July 1 at the Garden. Volunteers may be needed to explain the various fruit on display.

- The Board is considering hosting a Mango Tasting, Lectures, and Tree Sale near the end of July in North Naples. Please keep close attention for further information on the possible event.

- Daniela Craciun and members of the Board are planning to undertake an ambitious youth education program in conjunction with the 'Let's Grow' initiative at NBG and the 'One Flower' nonprofit organization in Lee County, and various business sponsors for third and fourth grade students in all participating public and charter elementary schools throughout Collier County. The program curriculum is being developed to include both annual and perennial fruits and will span the entire school year. The photo at right illustrates the propagation of fruit trees from cuttings, which will be incorporated into the curriculum. Multiple teams of two volunteers each will be needed to start implementation of the program hopefully by August 2023.



Note: In a recent move Lee County Public Schools has advertised for a full time 'Garden Manager' to coordinate activities district wide. The school district has been working with UF/IFAS closely to develop their programming. They created a "[Healthy Living Collaboration](#)" group within the school district to support school gardens, in particular as they produce food for school cafeteria menus and for student nutrition education.

- UF/IFAS, Collier County has announced that their fall 'Yard and Garden Show and Sale' will be held on Saturday and Sunday, November 4 & 5. Volunteers will be needed both days to attend the booth. Please mark your calendar.

Fruits that Ripen in March

Avocado, banana, Barbados cherry, black sapote, canistel, carambola, citrus, coconut, custard apple (end of season), guava, jaboticaba (early), loquat (end of season), mulberry, miracle fruit, strawberry tree, papaya, pineapple (early) and sapodilla. Strawberries and other annual fruits.

The Poem 'Georgics,' Book II 'Arboriculture and Viniculture,' Lines 1-34, written by Maecenas and Virgil in 29 B.C.

Book II: 1-8 Introduction

So much for the cultivation of fields, and the stars in the sky:
Now I'll sing you, Bacchus, not forgetting the saplings
of woodlands, and the children of slow-growing olives.
Here, O Lenaeon Father (here all is filled with your gifts,
the field flourishes filled with autumnal vine shoots,
the grape harvest foams in the brimming vats)
here, O Lenaeon Father, come, and, free of footwear
plunge naked feet, with me, in the new vintage.

Book II: 9-34 Methods of Propagation

Firstly Nature has various ways of propagating trees.
Some, unforced by Man, appear far and wide, on their own,
and colonise the plains and the winding rivers:
such as the pliant osier and the slow-growing broom,
the poplar and the pale silver-leafed willow:
others spring from fallen seed, like the tall
chestnut, the broad-leaved oak of Jupiter's groves,
and the oak the Greeks consider to be oracular.
With others a dense thicket sprouts from the roots,
as in cherries and elms: even the laurel of Parnassus
springs as a tiny shoot, in its mother's extensive shade.
These are the methods Nature first ordered: by these means
every kind of forest tree, shrub, and sacred grove flourishes.
There are others that practice has found out for herself,
in her own way. This man cuts shoots from the tender trunk
of the mother tree, and sets them in furrows: that one buries
stems in the ground, as cross-cut stakes and pointed spikes:
other shrubs wait to be bent in curved layers,
and the shoots gain life from their own soil:
others need no roots, and the pruner has no fear
of cutting the top, and trusting the tip to the earth.
Amazing to say, when an olive-trunk is cut,
an olive root thrusts itself out of the dry wood.
And often we see one tree's branches harmlessly
given over to another's, a pear altered to carry grafted apples,
and stony cornelian cherries blushing on a plum.

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/>

Collier Fruit Growers

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!

2023 CFG Officers

President, Daniela Craciun
Vice President, Bonnie Hawkins
Secretary, Lisa Hare
Treasurer, Rodger Taylor

CFG Board Members

Jorge Sanchez
Crafton Clift
Anameka Raju
Kevin Cruz



VISIT US AT:
www.collierfruit.org

