



COLLIER FRUIT GROWERS NEWSLETTER

SEPTEMBER 2018



Our speaker on September 18th will be Doctor Noris Ledesma, a horticulturist specialist in tropical fruits. She has an educational background in Tropical Fruits and Economy, Forestry Engineering, with work experience throughout Latin America, Asia, Indonesia, Malaysia, Africa, and India. For over 17 years, Dr. Ledesma has been working at Fairchild Tropical Botanic Garden as a Curator of Tropical Fruit. She is a courtesy professor at the University of Florida, Tropical Research and Education Center (TREC), Homestead FL, and as an Adjunct Researcher at the United States Department of Agriculture-ARS SHRU (clonal germplasm repository United States), Miami, FL.

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 that possess tree dwarfness, attractive color with good quality fruit, and tolerant to diseases for new sustainable and organic crops and production systems. Her work has been recorded in The Fruit Hunters movie.

Dr. Ledesma recently received The Florida State Horticulture Society Outstanding Commercial Horticulturist Award for having made significant contributions to that industry.

Her books include: "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 is also a contributor to the Miami Herald.

She has authored over a hundred scientific and popular articles on fruit culture in the last decade, as well as coauthoring three books, and numerous scientific publications and popular articles.

Meeting Date: TUESDAY, September 18th
The tasting table starts at 7:00 pm.
Meeting starts at 7:30 pm.

at the Tree of Life Church, Life Center, 2132 Shadowlawn Drive.

RECIPE OF THE MONTH:

This recipe makes a light dinner entrée that is perfect for those hot summer evenings. It was originally published in the May 2013 issue of the "Martha Stewart" magazine and can also be found on the magazine's website at: www.marthastewart.com. The corn salad can be used on its own or as a side dish. If you wish, you can blanch the corn for one minute before adding it to the recipe. Makes 12 tacos.



recipe: **Cotija and Corn Tacos with Lime and Mango**



3/4 cups fresh corn kernels (from 4 ears)
3 ounces cotija or mild feta cheese, crumbled (2/3 cup)
2 teaspoons finely grated lime zest (from 3 to 4 limes)
2 1/2 tablespoons fresh lime juice (from 3 limes)
2 tablespoons extra-virgin olive oil
1/4 teaspoon cayenne pepper
1/4 cup coarsely chopped cilantro leaves
1/4 cup thinly sliced scallions (from 2 scallions)
Coarse salt
12 corn tortillas
2 ripe mangos, peeled, halved, pit removed, and sliced into long, thin pieces
Lime wedges, for serving

Combine corn, cotija, lime zest, lime juice, oil, cayenne, cilantro, and scallions in a bowl. Season with salt.

Toast tortillas individually over a gas burner, or spread in a single layer on a baking sheet and broil, turning once to char both sides. Fill with mango slices and corn salad. Serve with lime wedges for squeezing.

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Upcoming Trip to Costa Rica - by Crafton Clift

Charlie Strader of 'Explorations'⁽¹⁾ is planning a trip to Coast Rica in the fall of 2019 for the people with tropical fruit interests. Ten years ago, a dozen people, mostly from Homestead Rare Fruit Council, made a similar trip.

Our first stop was Peter Aspinal's 3,000 acres of tropical fruits and pristine jaguar habitat on the western Panama border near Golfito. In the mid-1970's, Peter was a tropical fruit student of Professor Al Will at Broward Community College in Fort Lauderdale.

More memorable than any of the tropical fruits we tasted were the 22 macaws squawking from mountain to mountain. Our tour guide, Peter's 20-year old son, had seen each hatch and could point to each and call its name.

In 1989, I drove a Toyota pick-up from Miami to Costa Rica to work with the agriculture and conservation group ANAI [www.anaicostarica.org]. At that time, Peter was spending a week with his family in the Capital San José and alternate weeks with wild pigs and white-faced monkeys. One rainy night at the farm house, Peter pointed out that one of his two macaws was roosting on an open kitchen cabinet door.

"I noticed the first thing you did when we arrived at the farm was to go to the macaw cage and open the door. When you are getting ready to go back to San José, how do you get them back in the cage?" I asked. With a little smile, Peter said, "I don't feed them the night before and they come and get in the cage and I close the door." So, obviously, they enjoy their week of flying free, and their week of fruits and nuts supplied by the farm workers.

With the group from Florida, I discovered the produce markets that had carried seedling avocados, now were full of big, beautiful "Pollock" and "Simmonds" avocados. Rambutans and mangosteens which I had known on only a couple of farms, were now common door-yard trees and were cheap in fruit markets. At one farm, we were picking mangosteens from trees while fallen fruit were popping under our feet.

I especially enjoyed overnighting at Earth University, an agriculture university patterned after Zanorama in Honduras. Both universities are hands-on learning. Students milk their cows and harvest pili nuts and rambutans in the mornings, attend classes in the afternoon, and study in the library in the evenings. I especially enjoyed eating their fresh farm produce in the university cafeteria, and made a point of sitting with students and faculty instead of our tour group. I was surprised to encounter Professor Panfilio from the Philippines that I hadn't seen since the American Horticulture Society - Tropical Region broke up in the 1980's.

Our group also overnighted at CATIE in Turrialba where they are always coming up with new cultivars of cacao, coffee, and pineapples. They have a great collection of Asian and American fruits, including the Keppel fruit (*Stelechocarpus burahol* - *Annonaceae*) famous for making all bodily secretions smell like violets.

Costa Rica is a small country connecting two continents, with mamey relatives (*Pouteria lecythidicarpus*) and souari nuts on the Osa Peninsula that most humans have never tasted. Ticos and Ticas are so hospitable and the country so variable that I always will be eager to return for more.

Footnote:

(1) www.GoExploring.com Tel No. 239.992.9660, Email: Charlie@GoExploring.com

Gardening Hints by Deana Bess

Epsom salts is an excellent source of Magnesium, which helps plants and trees absorb other nutrients just like it helps in our bodies. Magnesium helps plants by producing chlorophyll essential for photosynthesis and promotes flowers and fruits. Even nitrogen adsorption by the plant is increased when useable magnesium is present. Sea agriculture SEA-90 is another soluble source for magnesium, as well as many other minerals. I use it in the garden and in our water, i.e., for humans and pets.



I think everyone should take a magnesium supplement, incorporate the use of Epsom salts, and supplement their food and water as I find our food is deficient of Magnesium in general. [Note: One can also consider just broadcasting Epsom salts on the ground under their fruit trees, as Epsom salts is readily available in 40-pound bags.]

I have a recent example: One of my customers read that using ground-up Tums[™] mixed with water helps tomatoes ripen. Believe it or not, she had Roma's producing in a container on her lanai during the summer. She called me because that did not help to ripen her tomatoes. I told her to do it again, two ground-up Tums[™] and one Tablespoon of Epsom salts in a gallon of water when watering. The tomatoes ripened in a couple days. They needed the magnesium to use the available calcium. [Note: Avoid getting water on the leaves of tomato plants.]

BURDS' NEST OF INFORMATION THIS and THAT FOR SEPTEMBER



MICRONUTRIENTS This is a good time to spray your fruit trees with micronutrients, ie: trace minerals such as: iron, boron, chlorine, manganese, zinc, copper, molybdenum, and nickel. Avoid spraying on the brand new growth, not the hardened off new growth, **just in between**. Follow the directions on the bottle. For example, ORTHO off the shelf at Home Depot, the directions are that the mix would be 1oz per gallon of water and maybe some farm soap to help it spread out. The early morning or early evening is the best time to spray the micronutrients.

MANGOS If you haven't already fertilized your mango trees, NOW is the time with 0-0-22. Also, it is a good time for selective pruning to maintain the recommended height of not more than 10ft. If the tree is 'hatracked', it will struggle to have fruit next year.

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

CITRUS Remember: To use Farm soap and micronutrients on the citrus trees to fight the sillids/greening. Also, don't forget to fertilize the citrus with the same used for the lychees.

PERSIMMONS The early varieties are starting to get ripe! You can have the variety called Winter Set ripen as late as December or early January.

ATEMOYAS AND SUGAR APPLES It is not too late to try for a winter crop. By PINCHING off the tips and approximately 5 leaves behind the tip, it will encourage new growth, potential flowers, and a fruit set. To enhance pollination, place a small amount of biodegradable fruit or egg shells around the base of the tree. This will draw the hard shelled beetles that pollinate the flowers. You can also hand pollinate with a soft camel brush from flower to flower. See the article on page 6 of this newsletter about pollination.

Banana Updates:



There is a new strain of **Panama disease** which can eradicate an entire crop of Cavendish-like cultivars. They make up approximately 50% of the commercially grown bananas worldwide. The Cavendish bananas are a subgroup of the triploid (AAA) cultivars of *Musa acuminata*. This subgroup includes: the Grande Naine (Chiquita), Dwarf Cavendish, Lacatan (*bungulan*) or Pisang Masak Hijau, Poyo, Valery, Giant Cavendish (Williams), and Robusta. The Grande Naine and the Dwarf Cavendish have been the most important bananas in international trade since the 1950, when Panama disease killed off the Gros Michel Bananas. Many persons have assumed the Cavendish cultivars were more resistant to Panama disease. Contrary to this notion, in mid-2008, reports from Sumatra and Malaysia suggest that Panama disease has starting to attack Cavendish-like cultivars.

Panama disease is a fungal disease of the roots of banana plants, which spreads mostly on the surface of water. It is a type of fusarium wilt, caused by the fungal pathogen *Fusarium oxysporum* f. sp. *Cubense* (FOC). The pathogen is resistant to known fungicides and other chemical & biological control agents, and therefore cannot be controlled chemically. If left unchecked, the Cavendish banana subgroup will also become extinct. The most commonly used practices include sanitation and quarantine to prevent the spread of Panama disease out of infected fields. However, the most effective tool against Panama disease is the development of banana plants resistant to FOC. Unfortunately, the clonal reproduction of banana has led to a consequential lack of other varieties. Efforts are being made to produce resistant cultivars, but with the bananas being triploids, which do not produce seeds, this is not an easy task. Scientists have found four related plants which appear to be immune to Panama disease through natural mutations. Because cultivated bananas are propagated by conventional vegetative reproduction rather than through sexual reproduction, creating clones from tissue cultures, rather than suckers, has proven somewhat successful in breeding resistant varieties. However, propagation using tissue cultures tend to have decreased success in stress-tolerance, yield, or other beneficial traits necessary for commercial varieties. Nevertheless, these efforts have lead to what has been the best method of controlling Panama disease in bananas.

Recently, a 'R' gene (RGA2) was transformed into Cavendish bananas which confers disease resistance to FOC. This was the first case of successful resistance in the field and is a promising step towards preventing the loss of the Cavendish cultivars that are a huge portion of banana export production and subsistence of many communities.

There are two insects which pose critical problems to those growing bananas and plantains.



The first is the **Black Weevil** (*Cosmopolites sordidus*) or banana stalk borer, banana weevil borer or corm weevil, which is a destructive pest. The Rhino-horn Banana and all plantains are the most susceptible to Black Weevils, which attack the base of the pseudostem and tunnel upward through the corm, whereupon a jelly-like sap oozes out from the entry point. Different pesticides are used commercially, depending upon the country, to control black weevils. Biological control, utilizing the predator *Piaesius javanus*, has been shown to not have any truly beneficial results.



The second is the **Banana Rust Thrip** (*Chaetanaphothrips signipennis*) which cause 'rust' discoloration to the leaves and spots on the fruit. Commercial producers go so far as to hang sealed bags over the entire stalk of bananas shortly after they appear which remain in place until after the bananas are harvested. The thrips thrive on decomposing banana material that is typical placed around the base of the banana plants as mulch and added nutrients. It is therefore recommended that all old banana waste be removed and discarded properly off site. Neem oil spray can be applied to both the leaves and fruit every few weeks if thrips are suspected to be present. Neem oil is considered both 'organic,' and beneficial to humans. **Note:** Nematodes, banana fruit scarring beetles, mealybugs, red spider mites and aphids are also common insect pests affecting all banana and plantain plants.



Fruits which Ripen in September:

Atemoya (beginning), banana, Barbados cherry, black sapote (sporadic), carambola, carissa⁽¹⁾, coconut, fig, guava, jackfruit, kwai muk⁽²⁾, macadamia, monstera, muscadine grape, papaya, passionfruit, peanut butter fruit, persimmon, pineapple, pomegranate, santol⁽³⁾, sapodilla, Spanish lime, strawberry tree, and sugar apple⁽⁴⁾.

Footnotes:

1. **Warning:** All unripened green carissa fruit is poisonous. There are three species; *Carissa spinarum* [https://en.wikipedia.org/wiki/Carissa_spinarum], *Carissa bispinosa* [https://en.wikipedia.org/wiki/Carissa_bispinosa], and *Carissa macrocarpa* [https://en.wikipedia.org/wiki/Carissa_macrocarpa]
2. Kwai muk (*Artocarpus hypargyraeus*) is a fruit tree native to Southern China, which is little known in Southern Florida, although it has been grown here since 1927.
3. There are two varieties of santol (*Sandoricum koetjape*) fruit, previously considered two different species: the yellow variety and the red.
4. Sugar Apple (*Annona squamosa*) fruit is also known as sweetsop.



Pollinators

Hand pollination is sometime necessary to insure a bountiful harvest. Passion fruit and dragon fruit jump to mind where one's finger or a paint brush is useful to transfer the pollen from the anthers of one flower to the receptive part of the carpel or pistil (stigma) of another flower. Hand pollination is best performed in the late afternoon or evening, depending on the type of fruit tree. The pollen can usually be stored for several days in a sealed refrigerated container.

Honey bees are the first thing that people think of as natural pollinators, and person with two or more-acre properties should seriously consider placing one or two hives at a remote location, away from children, where the hives will not be disturbed. Persons

with smaller properties should consider planting African blue basil and similar plants which to attract honey bees into their garden. A mature basil plant may attract hundreds of honey bees at mid-day, and as they will be so busy collection nectar and pollinating flowers they pose little danger to humans.

There are thousands of native species of bees, wasps, flies and beetles, along with several hundred species of butterflies that help to pollinate three-quarters of our diverse plant communities and agricultural crops in southwest Florida. These have been decreasing in number due to land development, agricultural practices, loss in habitat, pesticides, pathogens, and warmer weather. Contiguous green spaces together with designated open lands will become even more important in the coming years. We can all help by planting native wildflowers, provide nesting habitats, spray wisely by limiting the use of pesticides and fungicides, and mow less to enhance pollinator activity. [For more information see the pamphlet entitled "Native Insect Pollinators of the Southeastern United States," distributed by the Univ. of FL/ IFAS and located on our website at www.collierfruit.org.]

Garden Notes

"Knowledge is knowing a tomato is a fruit.

Wisdom is not putting it in a fruit salad." - Miles Kington

Early September is the time to start propagating annual fruit and vegetable seeds in trays for transfer to the outside garden as the cooler weather approaches in October. Keep the trays away from the excess heat of direct sun light.

Citrus Greening (HLB)

HLB continues to impact greatly on the citrus industry in Florida. Know the eight symptoms as illustrated in the Univ. of FL/ IFAS Extension flier entitled: "Citrus Greening Symptoms" posted on the CFG website at www.collierfruit.org. Members are encouraged to report high incidences of HLB to the Florida Division of Plant Industry, Canker/ Greening Hotline 1-800-282-5153.

Fruit Tree Sale – Saturday, November 17

Please note the above date of the Fall Collier Fruit Growers Tree Sale. There will be selection of unusual one of a kind fruit trees, which will be offered in addition to those from Fruitscapes.

Tree Sale Fliers will be distributed by email and at the October CFG Membership Meeting.

Volunteers are needed starting at 7:30 am until 2:30 pm on the day of the sale. Please give CFG two or more hours of your time to make the sale a success. Thank you.

Nutritional Deficiencies

Knowing the signs on nutritional deficiencies in fruit trees is very important. Iron, magnesium, manganese, and zinc deficiencies are visually detectable in the leaves. Know the signs as illustrated in the Univ. of FL/ IFAS Extension Flier entitled, "Nutritional Deficiencies and Citrus Greening" posted at www.collierfruit.org.

Foliar Fruit Tree Sprays

An enhanced Table of "Common Foliar Fruit Tree Nutritional, Insecticides & Fungicidal Sprays, Rev. 2.0" is enclosed on the following page with several important additions.

Imidacloprid - Systemic Insecticide for Citrus Trees – by Bob Grady

This product is recommended by Dr. Mongi Zekri of the University of Florida, IFAS Extension for killing the Asian Citrus Psyllid which can both eat the citrus leaves and spread the disease caused by the phloem-limited bacteria known as Citrus Greening or Huanglongbing (HLB). Imidacloprid diluted in water is used as a one a year application and is available from a variety of manufacturers and concentrations. It is applied at the base of the tree as opposed to foliar sprays (which are difficult to cover both the top and bottom of the leaves). It is not organic, but Dr. Zekri claims that it is safe to use with fruit trees. Please be extremely careful to read and follow the instructions on the label for this product.



Common Foliar Fruit Tree Nutritional, Insecticides & Fungicidal Sprays Rev. 2.0

<u>Name / % Active Ingredient</u>	<u>Amount/ Gallon of Water</u>	<u>Application / Remarks</u>
<u>Nutritional Sprays:</u>		
Citrus Nutritional (nutrients: 1% Mg, 4.1% S, 1.2% Mn, 1.7% Zn) for non-citrus fruit trees	1 Tablespoon 1 tablespoon	3 times/yr. [Sep/Feb/Jun] 3/yr. [Sep/after setting fruit/Jun]
Omnigrow 3500 tm (4) (micro-nutrients: 1.5% Mg, 0.75% Zn, 3.5% Fe, 0.2% Boron, 0.003% Molybdenum, 0.006% Cu, 4.0% S)	2 teaspoons	3 /yr. [Sep/after setting fruit/Jun]
Chelated Liquid Iron (50% Fe)	2 teaspoons	Used to increase Iron in yellowing foliage.
Epsom salts	1 Tablespoon (6)	Increases Magnesium in yellowing foliage.
<u>Insecticidal Sprays:</u> (Typically used early in the morning as there is less wind and before bees are active.)		
Neem oil (70%) (1)	2 Tablespoons	Alternate weekly w/ sulfur &/or soap during the dry season.
Baking Soda	4 teaspoons (6)	3 times per yr., or as may be needed.
Commercial Orange oil	2 ounces	Use as may be required.
Dish Detergent/Agricultural Soap	1 Tablespoon	Use in dry season, esp. before winter chills
Malathion oil (50%) (2)	2 Tablespoons	3 times/3 days apart/during citrus flushing
Orthene tm (50% Acephate) (2)	2 teaspoons (6)	Use only as leaf damage dictates.
Thuricide (Dipel) (1) (98% Bacillus Thuringiensis)	1 Tablespoon	Use for worms and caterpillars.
Spinosada (1)	4 Tablespoons	Control ants, whiteflies, Caribbean flies, leaf miner, spider mites & caterpillars.
Molasses	1 teaspoon	Mix w/ Orange oil & 1-cup compost tea. (5)
Simplex 350 tm (1)(3)(4)	2 teaspoons	Add to Neem oil or nutritional spray.
<u>Fungicidal Sprays:</u>		
Copper (31.4% Cu) (2)	4 teaspoons	<u>NOTE: Very dangerous to eyes.</u> Use sparingly in the dry season only.
Lime Sulfur or Sulfur (90% S) (2)	2 Tablespoons (6)	Alternate weekly w/ neem oil – dry season Temp. < 90 F (Powder does not dissolve)

Note: Please be careful to read and follow the instructions on the label for each product.

Footnotes:

- (1) Certified Organic products are available.
- (2) Do not spray on flowers or fruit.
- (3) Considered a 'Spreader/ Sticker.' Use with other insecticidal sprays.
- (4) Available only in two and a half gallon containers or larger.
- (5) The process of making 'compost tea' is beyond the scope of this table.
- (6) Measure as level spoon full.

SEPTEMBER CALENDAR OF EVENTS



Tuesday 4 Monthly Meeting: **Caloosa Rare Fruit Exchange**, 7:00 pm, Fort Myers-Lee County Garden Council Bldg., 2166 Virginia Ave., Fort Myers.



Weekly Workshops: Every Thursday (**year around**), 9:00 AM until at least 1:00 PM, **Cornerstone Nursery**, 8200 Immokalee Road, North Naples – Learn about fruit trees, volunteer in the nursery, or just come and listen to Crafton's stories.



Tuesday 11 Monthly Meeting: **Bonita Springs Tropical Fruit Club**, 6:45 PM Tasting Table, 7:15 PM Program: First United Methodist Church, Fellowship Hall, 27690 Shriver Ave., Bonita Springs.



Thursday 13 Lecture: '**Bee Keeping**,' 5:00 PM, Presenter: Trisha Aldridge, Univ. of FL, at the Estates Branch of the Collier Library, 1266 Golden Gate Blvd., Naples, Free Seating available on a first come basis, Doors open 15 minutes before the lecture.



Tuesday 18 Monthly Meeting: **Collier Fruit Growers**, 7:00 PM Social, 7:30 PM Program: Tree of Life Church, Life Center, 2132 Shadowlawn Drive, Naples. The speaker will be Dr. Noris Ladesma.



Wednesday 19 Lecture: '**Demystifying Florida Food Regulations for Food Entrepreneurs**,' 11:00 AM – 1:30 PM, North Collier Regional Park, The lab Room, 15000 Livingston Rd., Naples, Cost \$20. For those persons interested in starting a food business as a cottage industry in Florida.
Online Registration: <https://tinyurl.com/DemystifyingFoodSept2018>



Saturday 22 The **Univ. Florida, IFAC Collier County Extension Service** has rescheduled the July 21 fruit tour of three area gardens. The tour starts from the Golden Gate Community Center at 9:00 AM. It is limited to 20 people, <https://www.eventbrite.com/e/2018-collier-county-tropical-fruit-road-tour-tickets-46362046128> This should still be the Hyper-link to pre-register for the tour.



Tuesday 25 Monthly Workshop: **Bonita Springs Tropical Fruit Club**, 6:45 PM: First United Methodist Church, Fellowship Hall, 27690 Shriver Ave., Bonita Springs.

Manual of Tropical and Subtropical Fruits, Excluding the Banana, Coconut, Pineapple, Citrus Fruits, Olive, and Fig



WILSON 1922/1975 POPENOE

The 'Manual of Tropical and Subtropical Fruits, Excluding Banana, Coconut, Pineapple, Citrus Fruits, Olive, and Fig' by Wilson Popenoe ©1920, was for many years the sole authoritative text on tropical fruit trees. It is available completely free on line at:

<https://chestofbooks.com/gardening-horticulture/fruit/Tropical-And-Subtropical-Fruits/Preface.html> or used 548-page paperback for less than \$25.00.



There's a **NEW** Collier Fruit Growers Facebook page:
https://www.facebook.com/CollierFruitGrowers/?ref=br_rs
CFG Members are encouraged to submit fruit related articles on the page. Your comments are also encouraged. Please LIKE and share our page with your friends. Be sure to LIKE our new page!

**Upcoming Meeting Dates: TUESDAYS,
October 16th, November 20th, December 18th**

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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VISIT US AT:
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