The background of the entire page is a close-up photograph of green, trifoliate leaves and delicate, white, star-shaped flowers, likely from a citrus tree.

JUNE 2023

Fruit Growers of SWFL

Published by Collier Fruit Growers



**The Collier Fruit Growers' Meeting will be held
Monday, June 19th,
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

Collier Fruit Growers, Inc. in conjunction with the Tasting the Tropics festival is proud to announce a series of lectures from 1:30 pm to 4:00 pm on Saturday, July 1st in the Buehler Auditorium, Naples Botanical Garden. The lectures will be free to all persons. A mango tasting and light refreshments will be available. The world-renowned mango expert Dr. Noris Ledesma will be the keynote speaker.



Daniela Craciun, President of the Collier Fruit Growers, will be the speaker at the June 19th membership meeting. She will demonstrate and discuss the benefits of cooking with moringa. Members will be invited to taste moringa pasta, moringa ravioli with sweet potatoes, moringa tea, and moringa soup.

Daniela's passion for cooking began in Romania as a little girl hanging around her mother in the kitchen and being curious of how the food made it from ingredients to dishes on the table. She loved everything from rolling cabbage leaves and stuffing peppers to making doughnuts and spaetzle. In 1999, Daniela ventured to the city of Bologna located in Italy, known as the pasta capital, where she started her formal training in northern Italian cuisine.

After moving to Naples, FL, Daniela operated a restaurant for eight years on Wiggins Pass Road. The restaurant featured homemade breads and popular dishes such as chicken paprikash, spaetzle, schnitzel, and old-fashioned cabbage rolls. Now she has turned her attention to catering and to serving the community as a private chef.

After 30 years of cooking experience and overcoming many obstacles with allergies and dietary needs, Daniela realized that there was a need to combine fresh gourmet taste with natural healing superfoods. Thus proving that people can still enjoy delicious choices but incorporate specialty ingredients that have a long list of health benefits. Today as a private chef and certified health nutritional consultant, Daniela enjoys growing many of her own fresh ingredients to bring healthy foods to local markets and homes in the Southwest Florida area.

The Collier Fruit Growers is preparing to undertake an ambitious agriculture educational program for Collier County Schools in conjunction with the 'Let's Grow' initiative at NBG and the 'One Flower' nonprofit organization, and various business sponsors for all students at the participating public and charter schools throughout Collier County. The program curriculum is being developed to include both annual and perennial fruits and will span the entire school year. We need your help in launching this program.



The Meetings of the Bonita Springs Tropical Fruit Club will held On Saturday, June 10th and 24th 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 refer to the next page for the speaker, Tim Watkins, at the June 11 Meeting.

Tim Watkins will be the speaker at the June 10th meeting of the Bonita Springs Tropical Fruit Club.



Explore the possibilities of growing an edible landscape on your own land! Whether you have a quarter acre lot or several acres, design is the first step to implementing a successful edible landscape project.

Tim will discuss:

- The tools needed to begin a landscape design project.
- Plant selection, site preparation and irrigation systems for Southwest Florida's unique climate.
- Design tips for a resilient landscape.

Tim Watkins earned a BS in biology from Bethel University in St. Paul, Minnesota in 1999 and interned with ECHO in 2001. During the ECHO internship, Tim gained valuable experience in plant propagation and familiarity with tropical fruit crops. After the internship, he served in the Central African Republic managing an agroforestry project with a focus on diversification with fruit trees and establishing community-level agroforestry groups. After serving in the CAR, Tim returned to his home state of Minnesota in 2003 to pursue graduate level coursework in temperate fruit production, plant propagation, organic production, and tropical agriculture in Costa Rica from the University of Minnesota. In 2006 Tim began work full-time with ECHO as the Nursery Manager building on his experience in plant propagation and nursery management in tropical and subtropical fruit trees. Over the next several years he was responsible for overseeing a diverse collection of mature tropical, subtropical, and some low-chill temperate fruit and nut trees for training, production, and propagation material. During this time, he also completed a graduate level course in tropical fruit production and research from the University of Florida, which focused on tropical fruit crops such as mango, avocado, carambola, and many others.

In 2011, Tim began serving in the role of Head of Agriculture Operations at ECHO. He led the team of staff that operate ECHO's demonstration farm, Seed Bank, Propagation Nursery, and Appropriate Technology Center. In 2018 Tim earned a MS in Natural Resources with an emphasis in agroforestry from the University of Missouri. Topics of study included international agroforestry, agroforestry for watershed management, economics of agroforestry systems, soil fertility and plant nutrition, and Geographic Information Systems (GIS). The capstone project for his degree program was to design and develop an agroforestry plan for a 70+ acre farm demonstration and training center in Tanzania, East Africa. He worked with project staff on site through a participatory process of developing goals, identifying opportunities and constraints, conducting a detailed site assessment, and developing agroforestry options and an implementation guide and timeline.

During Tim's work with ECHO, he has traveled internationally, particularly in Africa, gaining experience in the area of smallholder fruit crop production. Tim has also had the opportunity to see fruit and coffee production in Central America, Haiti, and Africa at various scales, from the smallholder level to commercial operations. Tim has routinely taught a number of fruit tree pruning and tree management workshops at ECHO to interns, students and local gardeners demonstrating proper pruning practices, tree canopy management, fertilization, and pest management. Tim's experience and knowledge of tropical and subtropical fruit and tree management practices adds significant value to the ECHO team of trainers and teachers.

In 2021, Tim decided to start an edible landscape design company to utilize his skills in agroforestry and designing tropical edible landscapes. He and his wife Lindsay started Eco vision LLC, which provides edible landscape design, installation services, and maintenance to landowners and residents in Southwest Florida. They have been steadily building a broad clientele throughout the region and are enthusiastic about the response and interest in edible landscaping.

Sugar-Free Coconut Carob Bars

Easy-to-make, 6-ingredient coconut carob bars made without sugar or sweetener! A nutrient-rich, high-fat low-sugar treat with rich chocolate flavor.

Author: Minimalist Baker

PREP TIME 30 minutes TOTAL TIME 30 minutes

Servings size 12 (bars)

Course Dessert

Cuisine Gluten-Free, Vegan

Freezer friendly for 1 month

Keeps in Refrigerator 2 Weeks



Ingredients:

- 1/2 cup coconut butter (or store-bought // warmed to liquid texture in oven, stovetop, or microwave)
- 3 Tbsp coconut oil (melted)
- 4 Tbsp toasted carob powder
- 1 1/2 Tbsp maca powder (optional // adds adaptogenic benefits and caramel flavor!)
- 1-2 Tbsp coconut flour (for thickening // or sub almond flour)
- 1 healthy pinch sea salt
- 1/2 tsp vanilla extract
- Stevia* (optional // to taste // I didn't find it necessary)

Instructions:

1. Add all ingredients to a food processor and blend to combine until completely smooth, scraping down sides as needed.
2. Taste and adjust flavor as needed, adding more carob powder for "chocolate" flavor or sweetness, maca powder for caramel flavor, salt for saltiness, vanilla for vanilla flavor, or coconut butter for creaminess. If it appears too liquid, add an additional 1 Tbsp (9 g // as recipe is written // adjust if altering batch size) coconut flour. You're looking for a pourable liquid, but not too watery.
3. Pour into cupcake liner molds, a lined loaf pan, or silicone chocolate molds like these or these, and let cool until firm. Depending on the temperature of your home, they may solidify at room temperature. If not, carefully transfer to the refrigerator until firm. Then remove from molds and enjoy. Because coconut butter chilled has some texture, don't be worried if the tops of your bars have a bit of ridging to them – that is totally normal.
4. Store in a sealed container in the refrigerator for up to 2 weeks or in the freezer for 1 month or longer. Let thaw slightly before enjoying the best texture.

Notes:

*Nutrition information is a rough estimate calculated without optional ingredients.

*If you need to sweeten the bars, try stevia. Liquid sweeteners like maple syrup can sometimes cause coconut butter to seize up.

Carob

By: Amy Grant Printer

While little known to many people, carob trees (*Ceratonia siliqua*), also called St. John's bread and locust bean, have a lot to offer to the home landscape given suitable growing conditions. This age-old tree has an interesting history as well as a number of uses.

What are Carobs?



Chocolate, how do I love thee? Let me count the ways... and calories. Made up of about half fat, chocolate addictions (such as mine) beg for a solution. Carob is just that solution. Rich not only in sucrose but also 8% protein, containing vitamins A and B plus several minerals, and about one-third the calories of chocolate without the fat (yep, fat free!), carob makes an ideal substitute for chocolate. So, what are carobs? Carob growing in their native habitat can be found in the eastern Mediterranean, probably in the Middle East, where it has been cultivated for over 4,000 years. A member of the Fabaceae or Legume family, carob tree information states that it is an evergreen tree with pinnate leaves of two to six oval pairs that grows about 50 to 55 feet (15-17 m.) tall.

Carob growing has also been referred to in the Bible and was known to the ancient Greeks as well. In the Bible, the carob tree is referenced as the "locusts" eaten by John the Baptist, which were represented by the hanging pods or legumes of the plant.

Additional Carob Tree Information:

Cultivated around the world for its sweet and nutritious fruits, carob seeds were once used to weigh gold, which is where the word 'carat' is derived. The Spanish brought carob growing to Mexico and South America, and the British introduced carob trees to South Africa, India, and Australia. Introduced into the United States in 1854, carob trees are now a familiar sight throughout California where its warm, drier climate is ideal for carob growing. Thriving in Mediterranean-like climates, carob grows well anywhere that citrus grows and is grown for its fruit (pod), which is most familiarly known for its use ground into a flour and substituted for cocoa beans. The long, flat brown carob pods, 4 to 12 inches (10-31 cm.) also contain a polysaccharide gum, which is odorless, tasteless, and colorless, and is used in many products. Explore More Livestock may also be fed carob pods, while people have long used the pod husks for medicinal purposes such as that of a throat balm or chewing lozenge to relieve hoarseness.



How to Grow Carob?

Trees Sowing seed directly is probably the most common method for how to grow carob trees. Fresh seeds germinate quickly, while dried seeds need to be scarred and then soaked for a period of time until swollen two to three times in size. Traditionally planted in flats and then transplanted once the seedlings attain a second set of leaves, germination for carob trees is only about 25 percent certain. Carob should be spaced 9 inches (23 cm.) apart in the garden. For the home gardener, an established 1-gallon (4 L.) carob tree start might more prudently be purchased from a nursery. Keep in mind that conditions in your garden must closely mimic those of the Mediterranean or grow carob in a greenhouse or in a container, which can be moved into a protected area indoors. Carob trees may be grown in USDA zones 9 through 11. Be patient as carob trees grow slowly at first but begin to bear in the sixth year of planting and may remain productive for 80 to 100 years.

Carob Tree Care:

Carob tree care dictates establishing the carob tree in an area of the landscape in full sun and well-drained soil. While carob can withstand drought and alkalinity, it does not tolerate acidic soil or overly wet conditions. Water the carob infrequently, or not at all, depending on your climate. Once established, carob trees are strong and resilient and are affected by few diseases or pests, although scale may be an issue. Severe infestation of these immovable armored insects may cause oddly shaped and yellowing leaves, oozing bark, and general stunting of the carob tree. Prune out any areas that are afflicted with scale. Some other insects, such as predatory lady beetles or parasitic wasps, may afflict the carob as well and can be treated with horticultural oil if absolutely necessary. Really, the biggest threat to the carob is its dislike for soggy soil and overly wet conditions, which lead to stunted trees and inability to absorb nutrition, causing yellowing and leaf drop. Generally, an established plant will not need to be fertilized, but if these problems are plaguing the tree, a dose of fertilizer may be beneficial and, of course, cut back on irrigation.

Garcinia xanthochymus: Common Name Gamboge

Also known as the false mangosteen, yellow mangosteen, Himalayan Garcinia, or sour mangosteen it is a species of mangosteens found growing from India, southern China, and Japan through Indochina to Peninsular Malaysia at elevations of 0 - 1400 meters. Trees typically grow in humid forests of valleys or on hills. It is locally known as defol in Bengal, tepor tenga in Assam, and heirangoi in Manipur.



Scientific classification					
Kingdom:	Clade:	Order:	Family:	Genus:	Species:
Plantae	<i>Tracheophytes, Angiosperms, Eudicots, Rosids,</i>	<i>Malpighiales</i>	<i>Clusiaceae</i>	<i>Garcinia</i>	<i>G. xanthochymus</i>

Description:

Trees grow slowly up to 6-12 meters with gray brown bark. Leaves are oblong to lanceolate, 15.4-30.5 cm x 6-12 cm. Petioles are robust 1.5-2.5 cm long. Flowers are greenish white, monoecious (having both male & female parts on the same plant) in a dense cluster of 4-10 with a diameter of 1.3 cm. Fruits are yellow 5 cm to 8.9 cm in diameter containing yellow flesh and around 1 to 3 seeds. Seeds are oblong or ovoid and brown. Plants bloom from March to May with fruits forming around August to November. Trees seem to be well adapted to the south Florida climate, but fruit has been observed ripening in March.



Fresh Fruit



Leaves



Mature Tree

Food Uses:

Garcinia xanthochymus is cultivated extensively in Southeast Asia for its fruit or as a substitute for tamarind in curries and other typical Asian dishes. The fruits are sometimes fermented to produce vinegar.

The pleasant acid fruit flesh can be eaten fresh, preserved, or made into sherbets or jams, and curries. The young shoots are edible and have a sour taste. The fruits can also be cooked and eaten. In India, young leaves are considered edible and eaten raw, cooked as spinach or added to a curry.

Other Uses:

The yellow mangosteen is used as a rootstock for grafting purple mangosteen (*G. mangostana*). The term "gamboge" is also used to describe a resin extracted from the bark of the Garcinia tree. It is used as a premium yellow dye for textiles and paint. At one time, it was used to dye the robes of Theravada Buddhist monks and is still used to dye silks and other fabrics. The substance was first introduced to the United States in the late 1800s and was referred to as Siam Gamboge.

Other Edible Garcinia species are:

Achachairu, *G. gardneriana*; Bacuripari, *G. macrophylla*; Bakupari, *G. brasiliensis*, Cherapu (button mangosteen), *G. prainiana*; Imbe (African mangosteen), *G. livistonei*; Lemon Drop Mangosteen, *G. intermedia*; Madrono, *G. madruno*

Notes: 1. Garcinia xanthochymus is one of the 'specimen' fruit trees at the Naples Botanical Garden.
2. Most of the above information was derived from Wikipedia and Growables.org

Spondias Cytherea: Common Name Ambarella

Common Name	Golden Apple, Ambarella
Family	Anacardiaceae
USDA hardiness	9-12
Known Hazards	 Care should be taken when eating the fruit since the seeds have very sharp spines.
Habitats	Dry or secondary forests from sea-level to 150 feet (500 meters).
Range	Probably arose in tropical Asia, but only known in cultivation.



Summary:

Spondias cytherea (syn. *S. dulcis*) or also known as Golden Apple, Ambarella, Jew Plum. It is tolerant to drought and fruiting commence four years after seed sowing or two to years from cuttings. The leaves are pinnate, comprised of 9 to 25 glossy, elliptic leaflets. The flowers are white and small in terminal panicles. Fruits are oval, containing a fibrous pit which is edible. *S. cytherea* is primarily cultivated as food source. The fruits may be eaten raw, or made into juice, preserves, jams or flavorings. Young leaves are used as seasoning or cooked as a vegetable while mature leaves are used in salads. Medicinally, the plant is used in the treatment of wounds, sore, burns, diarrhea, eye inflammations, hemorrhage, sore throats, mouth infection, cataracts, dysentery, coughs, fever, and stomach pain among others. The wood is light in weight, moderately soft, and not durable.

Physical Characteristics:

Spondias cytherea is a deciduous Tree growing to 50 feet (15m) by 50 feet (15m) at a fast rate.

See above for USDA hardiness. The flowers are pollinated preliminary by Bees.

Suitable for: light (sandy), medium (loamy) and heavy (clay) soils and prefers well-drained soil. Suitable pH: mildly acid, neutral, and basic (mildly alkaline) soils and can grow in very acid soils.

It can grow in semi-shade (light woodland) or no shade. It prefers dry or moist soil.

Edible Uses: Fruit - raw or cooked. When green, the fruit is crisp and subacid. As the fruit ripens to a yellow color, the flesh softens; the flavor changes and the fibers become more noticeable. The ripe amber-colored, plum-shaped fruits have a sweet to acid, slightly turpentine flavor. They can be made into jams, marmalade etc. Unripe fruits are often used as a sour flavoring in sauces, soups etc. The unripe fruit contains about 10% pectin. The oblong fruit is up to 4-in. (10cm) long x 3-in. (8cm) wide. Young leaves - raw or cooked. Pleasantly acid. Steamed and eaten as a vegetable.

Medicinal Uses: There are diverse traditional medicinal uses of the fruits, leaves and bark in different parts of the world. The treatment of wounds, sores and burns is reported from several countries. Parts of the plant are made into a fermented drink which is used as a remedy for diarrhea. The juice of the plant is used as eye drops to reduce eye inflammations. The shoots of the plant are used to treat hemorrhaging after childbirth. The pressed liquid obtained from the stem is given after a false pregnancy, and for weakness following childbirth. An infusion of the leaves is used to treat sore throats and mouth infections. The pressed liquid obtained from the bark is taken to cleanse the bowels. The bark filtrate is also employed as an abortifacient, to promote sterility and to treat fish poisoning. A few drops of the pressed bark fluid are applied to the eyes as a remedy for cataracts. Fluid pressed from the bark is used in treating diarrhea, whilst the bark is also used to treat dysentery. The inner bark is used to treat coughs, fever and stomach aches. It is also used to treat mouth and body sores. The fruit is mildly diuretic. The grated fruit, mixed with water, is used to treat high blood pressure. The young fruit is used to treat stomach trouble and to aid a woman in labor.

An important new book from PFAF. It focuses on the attributes of plants suitable for food forests, what each can contribute to a food forest ecosystem, including carbon sequestration, and the kinds of foods they yield. The book suggests that community and small-scale food forests can provide a real alternative to intensive industrialized agriculture, and help to combat the many inter-related environmental crises that threaten the very future of life on Earth.

Cultivation details:

The plant grows best in the subhumid and frost-free tropics, where it is found from sea level up to 7000 meters [23,000 feet]. It grows best in areas where annual daytime temperatures are within the range 72 – 81F (22 - 27°C) but can tolerate 54 – 95F (12 - 35°C). When dormant, the plant can survive temperatures down to about -3°C, but young growth can be severely damaged at 32F (0°C). It prefers a mean annual rainfall in the range of 35 – 71 inches (900 - 1,800mm), but tolerates 24 - 87 inches (600 - 2,200mm). Trees need to be grown in a sunny position, very little fruit is produced when they are in the shade. Plants are not too fussy over soil, not needing very fertile conditions. However, very poor soil, or shallow land, is unsuitable. It succeeds on limestone derived soils as well as on acid sands, but the soil should be well drained. Prefers a pH in the range 5.5 - 6.5, tolerating 4.5 - 8. The branches are quite brittle, so a sheltered position is best. Established plants are drought tolerant, though they may briefly lose their leaves when under stress. Plants can bear fruit in only 4 years from seed, or 2 - 3 years from cuttings. In areas where there is no prolonged dry season, the plant can flower and fruit all year round, though in pronounced monsoonal areas it will usually flower only in the dry season. Flowering Time: Blooms repeatedly. Bloom Color: White/Near White Inconspicuous/none.

Propagation:

Seed - germinates within one month. Quite large cuttings. It is reported that large stumps are stuck in the ground to obtain live fence posts. Air layers root easily. Grafting or shield budding on *Spondias* rootstocks is also possible, however seedling trees are more vigorous than budded or grafted trees.

Common Names: Wi-Tree, Jewish Plum, Wi-Apple, Golden Apple, Ambarella, Otaheite Apple, Wi-Tree, Jewish Plum, Wi-Apple, Ainakori, Aio, Aioo kwai, Amra, Auri, Bi, Gnoe, Hevi, Hog plum, Jew plum, Kedongdong jawa, Kedongdong, Makaw farang, Malai, Mkak, Ngongoe, Noli, Nyia tevi, Opiti, Otaheite apple, Piraka, Polynesian vi apple, Tevi, Trai coc, Uli, Uuli auki, Vi, Vi-apple, , otaheite-apple, polynesian-plum, yellow-plum.

Where Founding Nature: Africa, Antigua and Barbuda, Asia, Australia, Bangladesh, Brazil, Cambodia, Cameroon, Central Africa, Central America, Cook Island, Costa Rica, Côte d'Ivoire, East Africa, Fiji, Gabon, Ghana, Guinea-Bissau, Guyana, Haiti, Hawaii, India, Indochina, Indonesia, Ivory Coast, Laos, Madagascar, Malaysia, Nauru, Nepal, North America, Pacific, Papua New Guinea, PNG, Peru, Philippines, Polynesia, Reunion, Samoa, SE Asia, Sierra Leone, Singapore, Solomon Islands, South America, Sri Lanka, Tahiti, Tanzania, Thailand, Tonga, USA, Vanuatu, Vietnam, West Africa, West Indies.

Relatives:

Latin Name	Common Name	Habit	Height meters	USDA Hardiness	Growth	Soil	Shade	Moisture
<i>Spondias dulcis</i>	June Plum, Ambarella	Tree	15.0	9-12	F	L, M, H	SN	D, M
<i>Spondias mombin</i>	Yellow Mombin, Hog Plum, Caja Fruit, Taperebá	Tree	20.0	10-12	F	M, H	N	D, M
<i>Spondias purpurea</i>	Purple Mombin Red Mombin, Spanish Plum, Ciruela	Tree	10.0	10-12	F	M, H	N	D, M
<i>Spondias tuberosa</i>	Imbu, Umbú, Brazil Plum	Tree	6.0	10-12	S	L, M, H	N	D, M

IUCN Red List of Threatened Plants Status: This taxon has not yet been assessed.

Growth: S = slow M = medium F = fast. **Soil:** L = light (sandy) M = medium H = heavy (clay). **pH:** A = acid N = neutral B = basic (alkaline). **Shade:** F = full shade S = semi-shade N = no shade. **Moisture:** D = dry M = Moist W = wet W = water.

Note: Much of the information in this article was obtained from the 'Plants for a Future' website.

PHYTOPHTHORA [AVOCADO] ROOT ROT DISEASE MANAGEMENT

April 15, 2023

Avocado root rot is a fungal disease caused by the pathogen Phytophthora cinnamomi. This fungal disease can affect avocado trees and thousands of other plants. Most likely the pathogens already exist but are repelled naturally in healthy plants. They can be transmitted by airborne spores and the so-called fungus gnat. It can be a particularly devastating disease in avocados resulting in about \$50 million in crop loss in California each year. Avocado root rot can affect trees of all sizes and ages. It mostly affects the feeder roots of avocado trees, causing them to become black, brittle, and unable to take up valuable nutrients and life sustaining water. Since these roots lie beneath the soil surface, this disease can severely infect a plant while going mostly unnoticed. The first visible symptoms of root rot in avocado trees is light green to yellow and undersized foliage. Leaves may also have brown, necrotic tips, or margins. As the disease progresses, foliage will wilt and drop, exposing the fruit to sunscald. The upper branches of infected avocado trees will also die back. Fruit production also declines in infected trees. They may bear small or sparse fruit at first, but eventually fruit production will stop altogether. This disease does usually result in the death of infected trees.

Since no definitive measures have yet been found to control the disease, an integrated approach to managing the root rot disease has been found to be most effective. This approach includes root rot prevention, avocado grove cultural management practices and chemical treatment.

Warning: Avocado trees planted in areas susceptible to standing or slowly moving are deprived of oxygen and tend to develop root rot, which will result in a tree's path to death in as short a period as twenty-four hours.

AVOCADO GROVE CULTURAL MANAGEMENT PRACTICES TO HELP PREVENT ROOT ROT DISEASE:

Provide favorable soil conditions – avocado roots die if continuously wet, so soils need to be loose and free draining.

Use certified disease-free nursery stock.

Plant resistant rootstocks.

Prevent soil or water movement from infested areas.

Avocado trees do not search for water and their roots are only in the top six inches of soil under the tree canopy. Topsoil tends to dry out, so irrigation is necessary to keep the soil moist and the tree healthy. Too much water can drown the roots, so careful water requirements calculations must be made. The California Irrigation Management Information System (CIMIS) is a great resource to calculate daily water use.

Apply gypsum and mulch.

Provide appropriate nutrition. To determine the exact amounts and times of applying fertilizers one must monitor their grove, take notes, and use a specialist who will perform soil, leaf, and water tests. The specialist will determine amounts based on fruit load, cropping history, growth cycles, soil/leaf/water tests and existing regulations.

Rotate crops.

CHEMICAL CONTROLS FOR ROOT ROT DISEASE PREVENTION:

Systemic fungicides: [Be careful to read and follow the manufacturer's instructions.]

Fosetyl-Al (Aliette®; trade name held by Bayer) or potassium phosphonate can be applied as soil drench, foliar spray, trunk paint, trunk injection (buffered) or with irrigation water trunk injection (buffered solution).

Metalaxyl (Ridomil®; trade name held by Syngenta) can be applied as granular, a drench or with irrigation water.

VIDEO:

[Root Rot 101 : How to Spot, Treat and PREVENT Root Rot! - Bing video](#)

Produce Safety Rule: Cleaning and Sanitizing Workshop in Lake Alfred Friday, June 23

8:00 am - 4:30 pm

Join University of Florida faculty and staff for a Produce Safety Rule Cleaning and Sanitizing Workshop on June 23 in Lake Alfred, FL. This workshop is hosted in conjunction with the FDACS and FDA.

Workshop content is targeted to produce industry farm personnel, food safety supervisors, extension educators, and regulatory representatives. Seating is limited and preference will be given to participants from Florida farms.

Registration is FREE, courtesy of Traders Hill Farm: <https://www.eventbrite.com/e/produce-safety-rule-cleaning-and-sanitizing-workshop-registration-637574421257>

UF/IFAS Citrus Research and Education Center 700 Experiment Station Road, Lake Alfred, FL

Summer Fruit Festival, Miami/Dade County Fruit and Spice Park - Sunday, June 25

10:00 am – 5:00 pm

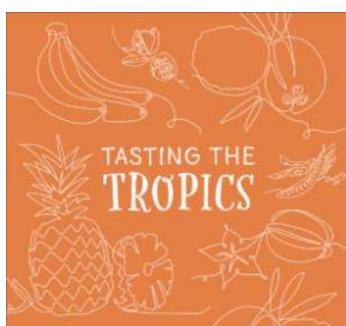


The festival will showcasing local agriculture and tropical fruits that are abundant during the summertime. Vendors will be featuring tasty cuisine, arts & crafts, and tropical fruit trees. We will have educational workshops, music and fun lawn games for kids all day. Don't forget to sign up for our fruit or honey tastings while supplies last for an additional fee of \$5. Make sure to bring lawn chairs and plenty of sunblock for this fun-filled day in the garden. External promo or coupons cannot be applied for this special event. No large coolers or pets allowed.

\$15 Adults (ages 16 and over), \$8 Children (ages 15-6), Children 5 and under FREE.

Tasting the Tropics, Naples Botanical Garden Saturday, July 1

9:00 am – 2:00 pm



Enjoy the Garden's most fruitful season with this tasty festival!

Many of the world's favorite fruits have subtropical or tropical origins. Our climate in Southwest Florida is well-suited for growing these sweet treats, and at the Garden, you can find fruiting plants growing in nearly all of the designed landscapes.

During this event, one can sample tropical fruits from around the world and discover some lesser-known fruiting plants grown in the Garden. Have you ever wondered how to open a coconut or jackfruit? Or wanted to know how to grow a pineapple? With more live demonstrations, special tours, and themed programs than ever before, you'll have the opportunity to get the answers to these questions and more, all as you explore the tropical fruit plants of the Garden! The festival is included with Garden admission.

1:30 – 4:00 pm

Collier Fruit Growers, Inc., In conjunction with the 'Tasting the Tropics' festival, is proud to announce a series of lectures in the Buehler Auditorium, Naples Botanical Garden. The lectures will be free to all persons. A mango tasting and light refreshments will be available. The world-renowned mango expert Dr. Noris Ledesma will be the keynote speaker.



Information from the Florida Department of Revenue

Click on the picture for details and lists.



Disaster Preparedness Sales Tax Holiday
May 27-June 9, 2023
August 26-September 8, 2023
For a list of qualifying items, visit floridarevenue.com/DisasterPrep

Freedom Summer
Sales Tax Holiday
May 29 - September 4, 2023
For a list of qualifying items, visit floridarevenue.com/freedomsummer

Home Hardening Sales Tax Exemption
July 1, 2022-June 30, 2024
For a list of qualifying items, visit floridarevenue.com/HomeHardening

ENERGY STAR Sales Tax Holiday
July 1, 2023 - June 30, 2024
For a list of qualifying items, visit floridarevenue.com/ENERGSTAR

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.



COLLIER FRUIT GROWERS
VISIT US AT:
www.collierfruit.org

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