



November 2023

Fruit Growers of SWFL

Published by Collier Fruit Growers



**The Collier Fruit Growers' Meeting will be held
Monday, November 20th,
Starting at 7:00 pm.
The Greater Naples Fire/ Rescue Station
14575 Collier Blvd., 34119**

Enter through the east side door of the Administration Building.
Bring tropical fruit or a fruit-based bake item for the tasting table.



The speaker at the November 20 CFG meeting will be Jessica Johnson, owner, operator, and farmer at Jessies Tropical Fruit Farm. Jessica has always enjoyed playing in the dirt and with plants; it is her Zen time. In 2020 she made a career change to spend her days helping people and providing nutrients. Leaving her corporate career, she started a farm. Jessica began taking classes with the Florida extension to learn as much as she could about growing tropical trees and plants. Jessica

became very fascinated with dragon fruit plants. They seemed very easy to grow and were a very giving plant, not only because of cuttings that could be easily propagated, but they produce fruit for five or six months out of the year. Dragon fruit became her biggest crop. Now, she has 1520 dragon fruit planted in the ground, and over 80 tropical trees planted alongside numerous varieties of lettuce bushes in addition to an acre of passionfruit that went in recently and another acre of muscadine grapes that she will be planting in spring. Jessica wants to create a place where people could come and get farm fresh produce along with plants with which people can grow their own food. She feels it is important to educate her customers on how to care for their plants and answer any questions they might have. Jessica's nursery sales are by appointment only. She will be providing farm tours soon, which will include fruit and vegetable tastings based on what is in season.

Please Mark the Date: The Southwest Florida Research and Education Center, 2685 State Highway 29 N, Immokalee, FL 34142, is once again hosting their Open House on November 8.

The Collier Fruit Growers continues to implement its ambitious agriculture educational program potentially for the entire Collier County School District and home-schooled pupils. Please refer to the article entitled "Educational Initiative for Collier County Schools" on Pages 5 for recommended resources for this initiative.

Please volunteer your time for numerous activities, such as posting educational materials on the website, preparing course outlines, or helping with grant applications, at:

collierfruitgrowersinc@gmail.com

Or consider donating to this initiative program through PayPal™ by clicking on the "donate" button:

Donate



**The Meetings of the Bonita Springs Tropical Fruit Club
will held On Saturdays,
November 11th & 25th 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



Seminole Pumpkin Bread Recipe in Time for Thanksgiving From: edible SOUTH FLORIDA, January 24, 2021

Seminole pumpkins, which grow throughout South Florida, taste like a sweeter version of butternut squash. Use them for any recipes calling for pumpkin. This recipe uses applesauce instead of oil to make it healthier.

Ingredients:

- 1 Seminole pumpkin
- 1 cup unbleached flour
- 1 cup whole-wheat flour
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground allspice
- ½ teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2 eggs
- 1 tablespoon vegetable oil
- ½ cup unsweetened applesauce
- ½ cup maple syrup
- 1 teaspoon vanilla
- Raw sunflower kernels or pumpkin seeds (optional)

Instructions:

To make pumpkin puree: Preheat oven to 350°F degrees. Line a baking sheet with parchment. Cut pumpkin in half from top to bottom and scoop out seeds and stringy fiber. Place flesh side down on parchment and bake for 45-60 minutes until a knife is easily inserted and removed. Cool, then scoop out flesh and puree in a food processor. You will need 1¾ cups of puree for this recipe. Store the remainder in refrigerator for up to a week or freeze.

To make bread: Preheat oven to 350°F degrees. Spray 9 x 5-inch loaf pan with cooking spray. In a large bowl, whisk together both flours, spices, salt, baking powder and baking soda. In another bowl, combine the puree eggs, oil, applesauce, maple syrup and vanilla. Pour wet ingredients into dry and stir just until blended. Pour into loaf pan and sprinkle seeds on top, if desired. Bake for 1 hour, or until a toothpick inserted in the center comes out clean. Cool in pan on a rack for 15 minutes, then turn out on rack to cool completely.

Ackee: Delicious, Nutritious, Deadly, Poisonous Fruit

By Crafton Clift

On the fourth Saturday in August at the Bonita Springs Fire Rescue Station, the Bonita Springs Tropical Fruit Club had just started its meeting with a pot-luck supper when 911 had to be called for one of its members. A club member had improperly harvested and eaten an ackee (*Blighia sapida*) fruit before leaving home that afternoon. It takes a few hours for the **hypoglycin** in the fruit to disrupt the blood's glucose production. Lucky for her, the ambulance originated at the adjacent firehouse. Her blood pressure was 60/20. Her blood vessels were empty and flat. The emergency crew cut into her neck to find a vein large enough to administer fluids to get her functioning properly again.

Lychees, longans, and ackees are in the same Sapindaceae family. Ripe lychees are juicy and sweet. Ripe ackees are savory and cheesy or buttery. Do not let a child eat immature lychees. They also have hypoglycins!

Wilson Popenoe wrote the only book on tropical fruits we had in English for 40 years, and his wife, Dorothy, died from eating ackees. Wilson Popenoe was born in Kansas but had a career with the United Fruit Company at a time when bananas had become a year-round international commodity. The future of bananas was threatened by a soil borne bacterial moko disease (*Ralstonia solanacearum* race 2, biovar 1). United Fruit sent Wilson to Asia to look for fruits to replace bananas. He collected mangosteens, durians, wampees, pulasans, rambutans, santols, jackfruits, and dozens of other fantastic fruits and planted them in Wilson Popenoe Botanic Garden in Tela, Honduras. That is where his wife is buried.

In 1989 I was driving a Toyota pickup to Costa Rica, and someone gave as two-inch article from 'The Miami Herald' saying that Wilson's wife's grave had been dug into, apparently looking for jewelry. I stopped by the garden on my trip and found the grave, up behind the nutmeg trees still open. If there is anyone who knew to wait until the ackees open before harvesting it was Wilson's wife.

For 20 years or so, the US Department of Agriculture would not allow Jamaican ackee canners to export to the U.S., telling them the U.S. would work with them to find an assuredly safe way to can the product. Cooking does not destroy hypoglycin. As the fruit opens the sunlight destroys hypoglycin.

Later, I was working at The Kampong (Plant explorer Dr. David Fairchild's historic homestead in Miami). Mrs. Sweeney's cook and assistant, Bernice, was on a ladder picking ackees. Bernice is Jamaican.

"Bernice, I would help you pick them, but if you died from eating them, I would never forgive myself."

"Oh Crafton, I know how to pick them."

A couple of months later, Bernice had returned from visiting her aging father in the Blue Mountains of Jamaica.

"Crafton, when I was at my father's farm, the ackee canners came and picked every ackee on the tree." Obviously, Bernice still had concerns about the canner's harvesting of ackees.



Educational Initiative for Collier County Schools – Available Resources

On Saturday, October 30, 2023 several members of the Collier Fruit Growers attended the 'Let's Grow' workshop hosted by Ms. Kaitlyn Dillard, Education Programs Manager, at Naples Botanical Garden. The theme of the workshop was 'Elementary Curriculum Connections in the Garden.' It is for note that most of educators in attendance were from Lee County where the school agriculture programs have been very successful.

Ms. Dillard made a few brief remarks before turning the meeting over to Ms. Susan Hassett who outlined the following recommended resources that are available to educators.

1. Florida Agriculture in the Classroom provide free resources: <http://faitc.org/lessons/>

1. These include: 'Gardening for Grades,' 'Gardening for Nutrition,' 'STMming Up Gardening,' and Project Food, Land, and People curricula.

2. American Farm Bureau provides free resources: <http://www.agfoundation.org/resources>

3. Literacy: Teach science concepts with read-aloud books combined with hands on activities. – Recommended books that have been approved for use by the Florida State school library system:

a. 'Oh, Say Can you Seed?' by Dr. Seuss Bonnie Worth (Author), Aristides Ruiz (Illustrator) - New revised edition. The Cat in the Hat joins forces with the partnership that supports healthy bodies and healthy minds. [Amazon Prime - Hardback \$6.99]

b. 'Tops and Bottoms' by Janet Steves – In this funny, Caldecott Honor winning, fairy-tale of how a wily hare solves his family's problems by tricking rich and lazy bear into giving up half his crops. [Amazon Prime – Hardback \$11.29]

c. 'The Reason for a Flower' by Ruth Heller - An extravagantly beautiful creation. It is unusual in its ingenious way of teaching botany and interesting words to the youngest of readers. Describes the functions of plant parts, flower dissections, and seed dispersal. [Amazon - Paperback \$8.99]

d. 'The Carrot Seed' by Ruth Krauss (Author), Crockett Johnson (Illustrator) - This beloved classic celebrates patience, determination, and believing in yourself. First published in 1945 and never out of print, the timeless combination of Ruth Krauss's simple text and Crockett Johnson's eloquent illustrations creates a triumphant and deeply satisfying story for readers of all ages. [Paperback, new from \$3.99]

e. 'Inch by Inch; The Garden Song' by David Mallet and Bruce Cur - Inch by inch, row by row, gonna make this garden grow; Celebrate Earth Day with this sweet and lively picture book version of the popular song. [Thriftbooks® - Paperback, good condition from \$4.29]

f. Additional books are listed on Page 107 of the 'Gardening for Grades,' or <http://www.agfoundation.org>.

4. Math: Example – Square foot garden plan on page 58 of the 'Gardening for Grades' from faitc.org.

5. Social Studies: Example – Tree Sisters Garden. See lessons from Minnesota Farm Bureau. <http://www.agfoundation.org/news/the-three-sisters>

6. Health and Nutrition: Benefits of eating fruits and vegetables ('Eat a Rainbow') What are we eating? Which plant parts should we eat? Page 91 of 'Gardening for Grades'.

7. Science: Examples of 'hands on lessons' – flower & seed dissections, pull weeds and identify their parts, draw a plant's life cycle, and practice the process by growing seeds in a sealed containers & test different growing media or test conditions. For properties of matter and measuring, refer to page 64 of 'Gardening for Grades.'



<https://docs.google.com/document/d/1gOJG2DpfVm24yr25HjbgE-p7-2Dg8cNtXYx6yzNQWBk/edit>

Noris Ledesma (a friend to many in CFG), Iñaki Hormaza and Víctor Galán are the new International Ambassadors of Mango 2023



In this second edition of the International Awards "Mango Ambassadors" we wanted to recognize the world of mango research, which has done so many things for the mango industry worldwide.

(www.agraria.pe) Dr. Noris Ledesma, Dr. Víctor Galán and Dr. Iñaki Hormaza are the new Ambassadors.

International Mango 2023 in the II Edition of the International Awards "Mango Ambassadors", which were held at the end of September, within the International Mango Symposium held in the majestic Spanish city of Malaga. This initiative is promoted by the international agri-food journalist, Francisco Seva Rivadulla.

According to Francisco Seva, Coordinator of the II Edition of the International Awards "Mango Ambassadors", "it is a great honor to hold this second edition within the International Mango Symposium, and give these recognitions, to three important personalities such as Dr. Noris Ledesma, prestigious researcher at the University of Florida in the United States, Dr. Víctor Galán, one of the gurus in mango research, and Dr. Iñaki Hormaza, another of the great researchers in the mango industry."

In addition, he adds that "we are very happy to celebrate this event in Malaga, and we hope that the third edition of these international awards will be held in Mexico, one of the largest mangoes producing countries in the world."

Within the same context, Francisco Seva has also pointed out that "in this second edition we wanted to recognize the world of mango research, which has done so many things for the mango industry worldwide."

Fall Southwest Florida Small Farmer Network Meeting Friday, November 3, 9:00 AM to 12:00 PM Circle C Farm 14820 FL-29 Felda, FL 33930 (Hendry County) –

Please use this address and not what you find on google.

Registration opens soon!

The SWFLSFN is open at no cost to established and beginning farmers in Southwest Florida.

Hosted by UF/IFAS Extension Agents, the meeting connects farmers and food entrepreneurs in the region.

UF/IFAS Extension will facilitate a producer meeting and the fall meeting topics will be focused on sourcing and distribution in local markets for small and mid-size producers, agritourism, the UF/IFAS Small Farms Academy, connecting you with UF/IFAS Extension resources, and networking with each other.

Circle C Farm raises pasture grass fed, grass finished, free range, beef, lamb, broiler chickens, turkey, pork, duck, eggs, and honey. They are the first and only farm in Florida to have an On Farm USDA Federally Inspected and Custom Inspected Abattoir (Slaughterhouse) and Butcher Shop and will be sharing their upcoming food projects on the farm.

We will be back in touch when registration is opened. For now, please mark the date on your calendar.

Reach out if we can answer any questions.

Hope to see you there!

Jessica M. Ryals Jessicaryals@ufl.edu

UF/IFAS
UNIVERSITY OF FLORIDA

2023 FALL MEETING
Southwest Florida Small Farmer Network

SWFL
Small Farms Academy
Share and Grow Here

FRIDAY
3
NOVEMBER

9:00 a.m. - 12:00 p.m.
Circle C Farm
14820 FL-29
Felda, FL 33930

The Southwest Florida Small Farmer Network is a peer-to-peer network focused on exploring diversified farming systems.

This group is open to established and beginning farmers in Southwest Florida and hosted by UF/IFAS Extension Agents.

Connect with farmers and food entrepreneurs in the region.

Registration and agenda on Eventbrite below:
<https://2023fallSWFLSFN.eventbrite.com>

AN EQUUS OPPORTUNITY INITIATIVE



Left: An impressive display of mango varieties on display at the market.

But there are some ways to improve the odds. First, you can choose your retailer. Some retailers do a conscientious job and can deliver good-quality options. Specialty retailers often have better temperature control and can ripen fruit with quality. There are also many ready-to-eat mango programs in the United States, and the trend is growing. These programs typically have companies dedicated to the ripening process, thus arriving at a better product. Farmers markets are another good option.

USE YOUR CONSUMER POWER

Don't forget that you have more power than you may think. Be proactive. Know your varieties. 'Tommy Atkins' is not the same eating quality of a 'Kent' or a 'Champagne'. 'Keitt' also eats better than 'Tommy Atkins' in most cases. Occasionally you can find 'Haden' and 'Palmer', but they are rarely identified.

And know your regions. The Caribbean and Mexico are often only four days to market with their fruit. This allows them to harvest with greater maturity and deliver their product faster. Brazil imports are typically over two weeks in transport, and it's difficult to have proper maturity and transport conditions for good quality. There are many grocery stores importing by air, but these fruits are still governed by temperatures in transit. Being informed can be taxing, but it will pay off with a better eating experience.

You can find local mangos in South Florida from May through August or September. Take advantage of the local fruit when in season. Freeze, dry and preserve your excess. Educate yourself on proper maturity and ripening and on better varieties. Spend your money where you can get the quality based on importation region, variety and handling. You will still not be able to replicate the experience of a quality South Florida mango.

At MangoMenHomestead, we grow over 100 varieties, and none are found in a grocery store. The fruit are harvested at physiological maturity and ripened at 80-85°F with good air movement – a porch is perfect for this. The grocery store cannot achieve this, but armed with a greater understanding of the commercial landscape, you can improve your chances of a positive experience. Good growing (and eating)!

The Curious Case of the Grocery Store Mango

We indeed love our mangos. And why not? We live in a place where the mango tree thrives and produces copious harvests of a dizzying array of mango varieties.

Don't be fooled, however, into thinking this is normal anywhere but here. Most people must buy their mangos from a grocery store, or a farmers market if they're lucky. Even those of us with hundreds of mango trees have an off-season, forcing us into the realm of commercial fruit. This leads us to a complex and troubling truth about our favorite fruit.

The mango is a subtropical fruit that developed at the foothills of the Himalayas. As such, the mango tree thrives with heat, seasonal cold temperatures, low and high humidity. The fruit, on the other hand, develops its best quality with high heat and low humidity. The intense sweetness and wonderfully complex palette of the mango rely on heat and low humidity to properly develop. The departure from these needs can lead to disappointment and frustration.

HOW MANGOS ARE SHIPPED

Here in the West, we developed mangos that are better adapted to a cold chain. This was needed to fit within our food distribution systems. When a mango is picked and packed for market, it is placed in a cooler anywhere from 48 to 55°F. The fruit is then placed in a shipping container at roughly the same temperature and trucked or taken by ship and truck to grocery stores across the United States. Once at the grocery store level, the mangos are stored in distribution centers or in backroom coolers. Depending on the retailer and other products stored with the fruits, the temperatures of this step can be widely different. Often, they are stored too cold just to prolong their shelf life. They are then moved to the shelves in the produce section where – again – they are typically kept too cold in order to extend the shelf life of all the other commodities.

These commercial mangos should have been picked at proper physiological maturity (measured through flesh color, sugar content and pressure of the flesh). This would allow the fruit to ripen properly. But – and this is the key – mangos will never develop exceptional flavor and complex profiles unless they ripen at higher temperatures. The worst-case scenario is for the mango to ripen in storage. If they do, they will remain tart and have overall poor flavor and quality.

Alas, this is the fate of many a grocery store mango. They can be good varieties and grown to a good standard only to be mistreated in the marketing chain. It's a result we have all too often experienced: mangos that may not ripen or, if they do, are poor quality and tasteless.

HYDROGEN: Zero Carbon Emissions – Its Effects on Vegetation

All the shrubs, vines, and trees that surround you play a critical part in pulling excess carbon out of the atmosphere, and a new study argues that plants are, to date, helping absorb excess carbon emissions.

But at some point plants will get their fill of carbon, and the climate change helping hand they've extended will begin to recede. Exactly when that will happen is a question that scientists are racing to answer.

Since the Industrial Revolution began in the early 20th century, the amount of carbon in the atmosphere caused by human activity has rapidly increased. Using computer models, the study's authors concluded that photosynthesis has increased by 30 percent.

"It's kind of a silver lining in an otherwise stormy sky," says Lucas Cernusak, a study author and ecophysiologicalist from James Cook University in Australia. The study was published in the journal *Trends in Plant Science*.

How can they tell?

Cernusak and his colleagues used data from a 2017 *Nature* study that measured carbonyl sulfide found in ice cores and air samples. In addition to carbon dioxide, plants take in carbonyl sulfide during their natural carbon cycle, and that is frequently used to measure photosynthesis on a global scale.

"Terrestrial plants are removing about 29 percent of our emissions that would otherwise contribute to growth of the atmospheric CO₂ concentration. What our model analysis showed is that the role of terrestrial photosynthesis in driving this land carbon sink is larger than estimated in most other models," says Cernusak.

The carbon sink refers to the amount of carbon taken in by plants versus the amount they might naturally emit through deforestation or respiration.

Some scientists are less confident about using carbonyl sulfide as a method to measure photosynthesis.

Kerrie Sendall is a biologist from Georgia Southern University who studies how plants grow under various climate change scenarios.

Because plant absorption of carbonyl sulfide can vary by the amount of light they get, Sendall says the study's estimates "could be overestimated," but she notes that most methods of measuring global photosynthesis have a degree of uncertainty.

Greener and leafier

Regardless of the rate at which photosynthesis has increased, scientists agree that excess carbon is acting like a fertilizer for plants, boosting their growth.

"There's evidence that trees are leafier, and that there's more wood," says Cernusak. "The wood is really where more most of the carbon is absorbed in the mass of the plant."

Scientists at the Oak Ridge National Laboratory have observed that when plants are exposed to increasing levels of CO₂, the size of pores on a leaf increase.

In Sendall's own experimental research, she exposed plants to double the amount of carbon dioxide they were used to.

Under those drastically increased CO₂ conditions, "The makeup of their leaf tissues is a little different," she says. "It makes it tougher for herbivores to eat and harder for larvae to grow on."

Tipping Point:

The levels of atmospheric CO₂ are rising, and it's assumed that eventually, plants won't be able to keep up.

"The response of the land carbon sink to increasing atmospheric CO₂ remains the largest uncertainty in global carbon cycle modeling to date, and this is a huge contributor to uncertainty in climate change projections," the Oak Ridge National Laboratory notes on their [website](#).

Clearing land for ranching or agriculture and fossil fuel emissions are the biggest influences on the carbon cycle. Without dialing those two things way back, scientists say a tipping point is inevitable.

"More of the CO₂ we emit will stay in the air, CO₂ concentrations will rise quickly, and climate change will occur more rapidly," says Danielle Way, an ecophysiologicalist from Western University.

What can we do?

Scientists from the University of Illinois and the Department of Agriculture have been experimenting with ways to genetically modify plants to store up even more carbon. An enzyme called rubisco is responsible for capturing CO₂ for photosynthesis, and scientists want to make it more efficient.

Recent tests of modified crops have shown that beefing up rubisco increases yields by about 40 percent, but using the modified plant enzyme on a large commercial scale could take more than a decade to implement. So far tests have only been done on common crops like tobacco, and it's unclear how rubisco would alter trees, which capture the most carbon. In September of 2018, environmental groups met in San Francisco to devise a plan to save forests, a natural asset they say is the "forgotten climate solution."

"I think policy makers should respond to our findings by acknowledging that the terrestrial biosphere is functioning for the moment as an efficient carbon sink," says James Cook University's Cernusak. "Take immediate measures to protect forests so that they can continue functioning in this way and get to work immediately to de-carbonize our energy production."

While extra carbon emissions are generally good for the crops, and some crop yields may increase, rising CO₂ levels adversely affect the level of important nutrients in crops. With elevated CO₂, protein concentrations in grains of wheat, rice and barley, and in potato tubers decreased by 10 to 15 percent in one study. Crops also lose important minerals including calcium, magnesium, phosphorus, iron, and zinc. A 2018 study of rice varieties found that while elevated CO₂ concentrations increased vitamin E, they resulted in decreases in vitamins B₁, B₂, B₅ and B₉.

And, counterintuitively, the CO₂-fueled increase in plant growth may result in less carbon storage in soil. Recent research found that plants must draw more nutrients from the soil to keep up with the added growth triggered by carbon fertilization. This stimulates microbial activity, which ends up releasing CO₂ into the atmosphere that might otherwise have stayed in the soil. The findings challenge the long-held belief that as plants grow more due to increased CO₂, the additional biomass would turn into organic matter and soils could increase their carbon storage.

Hydrogen Fuel Cells Powered Aircraft

A six-seater Piper M-Class aircraft has been fitted out at a research and development hub at Cranfield airport in the UK to run on hydrogen, and on its maiden flight in the late summer of 2020 everything worked perfectly. With that flight, 'ZeroAvia,' the California-based start-up that had developed the aircraft with partners in Britain and elsewhere, were ready to move to the next stage in the journey towards zero carbon aviation. 'Airbus' has since partnered with 'ZeroAvia' to develop hydrogen powered commercial aircraft.



During the week of September 17, 2023, a commercial size aircraft, developed by 'UniversalHydrogen,' took off for a short flight in Moses Lake, Washington State powered by hydrogen fuel cells. Regular scheduled connecting commuter flights are anticipated to begin by 2026, and longer haul flights by 2034.

Foiling 'Zerochase' Boats Powered by Hydrogen

Recently 'Team New Zealand,' defenders of the America's Cup, teamed up with Toyota to create a hydrogen powered foiling 'chase' boat for next Cup Defense scheduled for February 2024 in Spain. The boat can cruise at approximately 30 knots (34.5 mph/55.5 kph) with the 160kW generated from the fuel cells. To achieve higher speeds up to 50 knots (57.5 mph/92.6 kph) to keep pace with the competing sail boats, it can draw from the batteries to bump the power up to around 420kW for shorter periods. The fuel cell will recharge the batteries once there is excess power available again. The race rules stipulate that each of the five challenging syndicates must also develop hydrogen powered 'chase' boats for use in the final championship regatta.

Hydrogen Powered Automobiles

In 2019, the Costa Rican Government made the decision to mandate the conversion of all internal combustion engine vehicles to run on hydrogen by the year 2030. At that time automotive engineers in Costa Rica estimated that the average vehicle could be converted to run on hydrogen for less than \$50 US. The answer for the US may be to develop a reduced hybrid hydrogen power train with limited batteries capacity for only quick acceleration, when needed.

One of the main concerns as the use of hydrogen in transportation increases is adequate production. In Costa Rica, much of the country is served by hydro-electric dam facilities, where hydrogen is a by-product. The research and development of large hydrogen plants using electrolysis to produce hydrogen are costly and still requires electricity.

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/>

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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!

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