

APRIL 2022

Fruit Growers
of SWFL



the Bonita Springs tropical fruit club

The Monthly Meetings of the BSTFC will be
Sat., April 9 & April 23, at 4:30 pm.

Bonita Springs Fire Control & Rescue District Station
27701 Bonita Grande Drive, Bonita Springs, FL 34135

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



The April 9th Bonita Springs Tropical Fruit Club speaker will be Berto Silva who specializes in growing rare and unusual fruit trees. He grew up in the northeast portion of Brazil where he enjoyed the diverse types of fruits available in that region. During the past twenty-five years, Berto has experimented with growing rare fruit trees from all over the world, particularly those native to the Amazon basin and the Brazilian Atlantic Forest.

Berto will discuss his experience with grafting various species of annonas onto pond apple (*Annona glabra*) and mountain soursop (*Annona montana*) rootstocks. Pond apple is well adapted to southern Florida and can withstand flooded conditions. Mountain soursop is a rootstock that is considered to be slightly more cold hardy than other common varieties of annonas.



Collier Fruit Growers Meeting:

Monday, April 18, 7:00 pm.

The Greater Naples Fire / Rescue Station
14575 Collier Blvd 34119

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



David Burd will address the club on Monday evening April 18. David, along with wife Jenny are original members of the Collier Fruit Growers Council. They are very active as ambassadors for the promoting tropic fruit throughout Collier County and attend the Third Street Farmers' Market most Saturdays. He will describe alternate methods of grafting avocados after gathering scions once the avocado trees have flowered and set fruit in April. Sustainability and self-sufficiency are topics with which David have contemplated for some time and he would like to share his thoughts and

ideas on these subjects with like to share them with others. Comprehensive planting of fruits and vegetables and food-forests are an integral part of personal survival when essential utilities and services are interrupted or not available.

We are always looking for articles of interest to fruit growers either technical in nature or of future events throughout Southwest Florida. Please submit all potential articles to: rtaylorrm@gmail.com

Note: The editor reserves the right to modify or reject any non-relevant or inaccurate material.



Sapodilla Crumble

This is a delightful dessert from the web page of Suwannee Rose, 'Homegrown in Florida.'

Ingredients:

- 2 1/2 cups peeled and seeded sapodilla
- 3/4 cup flour
- 1/2 cup oats
- 1/2 cup raw cashew pieces, lightly toasted
- 1/3 cup melted butter
- 1/4 cup sugar
- 2 tablespoons brown sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon salt
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg



Directions:

1. In a mixing bowl, combine the flour, cashews, oats, remaining sugar, brown sugar, salt, cinnamon and nutmeg. Stir in the melted butter. Refrigerate this mixture for 20 minutes.
2. Butter a deep-dish pie pan or 8x8 baking pan.
3. Heat the oven to 375°F (190 C).
4. Sprinkle the sapodilla with cornstarch and 1 tablespoon of sugar and mix it together gently so the fruit doesn't break apart. Pour into the prepared baking dish.
5. Remove the mixture from the refrigerator and break it apart with a fork, allowing for large and small crumbles. Sprinkle the crumbles evenly over the sapodilla mixture.
6. Bake for 35-40 minutes, or until the top begins to turn golden brown.
7. Remove from the oven and allow to cool for 10 minutes before serving.



Sapodillas make a great substitute in desserts that call for fruit that do not grow in Florida. This crumble is a good place to start. You can reduce the sugar in the recipe because this fruit is exceptionally sweet. It is easy to throw together. When the top begins to brown, and the filling bubbles it smells like a pastry that took hours. Warm caramelized brown-sugary sapodilla crumble does not need a scoop of vanilla ice cream on top. That would be like is 'gilding the lily,' but it makes some people very happy.

Sapodilla (Manilkara zapota)

By Diana Wallace, Manatee Rare Fruit Council News, April 2020

Sapodilla trees have their origin in Mexico where they are called Zapota. They tend to grow slowly. While the tree can grow to a height of 100 feet (30.5 m.), there are a few cultivars considered dwarfs, like the Makok and Silas Wood. These dwarf varieties typical grow to 15 feet (4.6 m.) when planted in the ground and can be pruned to five feet (1.5 m.) or kept in a pot. Sapodilla trees are known to flower year-round, and in some areas bear fruit twice-per-year. In Florida, the trees have relatively few pests and no major diseases.

They are moderately tolerant of excessive wet conditions and flooding, although this may reduce tree growth and crop yields. Young sapodilla trees may be severely damaged or killed at 30 to 32°F (-1to 0 C), but because of their slow growth, one can easily keep them covered. Mature trees may withstand temperatures down to about 26°F (-3.3 C).

Young sapodilla trees may also decline due to lack of water, but mature trees are tolerant of dry soil conditions. Irrigate for optimum fruit production and quality during prolong dry periods. Do not allow trees to flower through harvest. In the home landscape, well-established sapodilla trees generally do not require regular watering to produce satisfactory.

Sapodilla trees are tolerant of windy conditions, but recommendations are to keep mature trees pruned to between 12 & 15 feet (3.7 & 4.6 m.) in height, helping to reduce chances of toppling due to hurricane-force winds.

To test for ripeness, gently scratch off a little of its brown fuzz. If the skin beneath is green, the fruit is not ready; if it is tan and slightly soft to the touch, it is ripe. The fruit must separate easily from the tree with no white latex oozing out of the stem. The unripen fruit will taste chalky and bitter. Fruit harvested prematurely will continue to ripen if place in a paper bag. Adding an apple peel in the bag will speed-up the ripening of the sapodilla fruit. Sapodilla is normally eaten fresh by cutting the fruit in half and scooping out the flesh with a spoon, and is said to taste like a pear dipped in maple syrup. Ripe sapodillas will keep in the refrigerator for several days, or for several months if kept in a freezer. Like many fruits, when frozen, they may take on a slight, watery effect. The fruit is often used to make ice cream, smoothies, shakes, and puddings.

Culivar Name	County of Origin	Fruit Size	Season (in Florida)
Alano	USA (Hawaii)	4-9 ounces	November through June
Betawi	Indonesia	5-11 ounces	Late December through January
Brown Sugar	USA	5-6 ounces	May through September
Gonzalex	Philippines	3-9 ounces	November through June
Haysya	Mexico	5-13 ounces	November through June
Makok	Thailand	2-6 ounces	May through November
Modello	USA	8-12 ounces	February through May
Morena	Mexico	8-12 ounces	February through April
Molix	Mexico	8-13 ounces	February through May
Oxkutzcab	Mexico	13-16 ounces	May through September
Prolic	USA	6-9 ounces	May through September
Russell	USA	10-16 ounces	May through September
Silas Wood	Yucatan	6-11 ounces	December through March
Tikal	Mexico	6-11 ounces	December through March

Fruits That Ripen in April

Avocado, banana, Barbados cherry, blackberry, black sapote, canistel, cherry of the Rio Grande, coconut, custard apple, fig), guava, jaboticaba, jackfruit, loquat, miracle fruit, mulberry, monstera, natal plum, nectarine, mulberry, miracle fruit, strawberry tree (muntingia), papaya, sapodilla, Surinam cherry, tamarind, and white sapote.

Grafting Abiu onto Caimito, Not Eggfruit

I never could graft abiu onto eggfruit, so I planted a seed of abiu and a seed of eggfruit in the same pot - 20 replications. When they were a few inches tall – in that cheesy, no xylem differentiation stage – I ‘approach grafted’ all 20.

They showed no affinity for each other. There was no mutual callousing or passing of liquids.

That year the Rare Fruit Council International published their ‘plant list’ by family groups and one Miami rare fruiter, Fred Guzzi, who had an exceptionally large abiu from seed, noting my failure to graft abiu onto eggfruit, tried another member of the family – the caimito – and had success.

Eggfruit is classified as *Pouteria campechiana*. Abiu is classified as *Pouteria caimito* and caimito is classified as *Chrsophyllum caimito* [star apple]. In the Latino world where these three fruits are found (Mexico to Amazon), abiu is called the yellow caimito. Caimito and abiu have jelly-like flesh unlike the pasty like flesh of eggfruit.

- Crafton Clift

Grafting Annonas at the Nursery

On February 24 and again March 3 Mario Lozano demonstrated his grafting technique for soursop and Ilama on pond apple rootstocks. Please see the video of ‘Mario Grafting Annonas Feb 24’ on page 7 or click this link: <https://www.youtube.com/watch?v=h4CRiGSvAWI>

2022 Mango Grower’s Summit

Mango Gower’s Summit will be held via Zoom on June 7, 2022, a 1- day event as part of the 135th Annual Meeting of the Florida State Horticultural Society. This is an opportunity to network with growers and to take an in-depth look at quality mango production.

Registration are open now: email to Wanda Ramos at WRamos@mango.org

– at Florida State Horticultural Society (FSHS).
Dr. Noris Ledesma

Mango Grower’s Summit

June 7, 2022

Free Admission for 100 mango farmers, sponsored by National Mango Board. To register please send an email to Wanda Ramos: wramos@mango.org.

- 1:20 p.m. Welcome Mango Growers, Noris Ledesma, FSHS Board Chair
- 1:35 p.m. Jeff Wasielewski, A brief update of the South Florida mango industry, Miami-Dade County Extension University of Florida IFAS, Homestead, FL
- 1:50 p.m. Alan Chambers, Breeding mangos for improved fruit quality, Tropical Research and Education Center, University of Florida, IFAS, Homestead, FL
- 2:10 p.m. Noris Ledesma, Cherry: a potential mango for the Americas, Tropical Research and Education Center, University of Florida, IFAS, Homestead, FL
- 2:25 p.m. Jeffrey K. Brecht, Export Potential of Mango Cultivars: Tolerance to the USDA APHIS Hot Water Insect Quarantine Treatment, University of Florida, IFAS, Gainesville, FL.
- 2:40 p.m. Jonathan H. Crane, What is pollinating our mango trees?, Tropical Research and Education Center, University of Florida, IFAS, Homestead, FL
- 2:55 p.m. Victor Galan Sauco, Mango blooming and challenges, Instituto Canario de Investigaciones Agrarias, La Laguna Canary Islands, Spain
- 3:10 p.m. Tricia Bramley, Mangos, marketing, and major changes, National Mango Board, Orlando, FL

Mango
-org



Collier Fruit Growers – Early Years

It is believed that Alonzo Clardy was the first President of the Collier Fruit Growers Council, as it was originally named, in 1975 when it separated from the Bonita Springs club. Other founding members included Matthew Tarrie, David & Jenny Burd, Elsie Page, Judy Chirgur and Noi Anderson. At the same time, a separate fruit growers’ group having no name, officers, or funds met in the lobby of the old federal Bank building, in downtown Naples on Tamiami Trail, the first Monday of every month. At some point, the two groups are believed to have merged. The sharing of additional information about the early years of the club will be most appreciated.

Fruit and Historical Tour of Peru

Explorations, Inc., based out of Bonita Springs, is planning a possible custom natural history tour to Peru designed specifically for tropical fruit enthusiasts, foodies, and nature lovers. The tour highlights the beauty and botanical diversity of Peru and the Amazon Rainforest. With visits to farms, markets, and a walk through the forest canopy to get a close look from bottom to top! Not only is the scenery and flora spectacular, the locations visited also provide excellent birding and wildlife viewing. The tours are escorted by local guides and all group transportation and lodging in Peru is included. The tour will accommodate between 10 and 20 persons.

The travel company Explorations has operating natural history and cultural tours since 1992.

The previous botanical tour to Costa Rica in 2019, designed for local tropical fruit clubs was considered a success for the participants enjoyment, education, and fundraising.

The 7-Day, Peru Amazon itinerary includes all group transfers, accommodations, tours, and most meals with 3 nights in Lima and 4 days in the Amazon Rainforest out of Iquitos. A supplementary 8-Day, post trip extension to Cuzco and Machu Picchu is available, along with optional overnights in Lima.

Highlights include:

- exploring in one of Lima's major food markets to see produce from throughout Peru.
- visit to the Larco Herrera Archeological Museum to see its impressive collection and enjoy its garden cafe.
- exploring South of Lima in the Lurin Valley to visit farms and markets, enjoy a country style restaurant, and see the Inca and pre-Inca ruins of Pacachamac located on the Pacific Coast.
- see the jungle city of Iquitos including a guided tour of the amazing Belem market, with its incredible array of exotic products including fruits, herbal remedies, and fishes of all types and sizes.
- 3 overnights in a primary rainforest lodge downriver from Iquitos at Ceiba Tops in private rooms with air conditioning and hot water, and even a swimming pool.
- visits to jungle towns and native villages including their markets and gardens.
- various rainforest hikes and boat excursions with expert local guides.
- visit the "ReNuPeRu" Ethnobotanical Garden where over 240 medicinal plants are cultivated.
- see the rainforest from above on the spectacular Canopy Walkway (spanning over one-third of a mile), connected by tree platforms, and reaching a height of over 115 feet.

The supplementary 8-Day, Inca Exploration post-trip extension highlights include:

- 5 overnights in Cuzco, the capital city of the Inca Empire.
- touring historical and archaeological sites in Cuzco.
- a day tour in the scenic and less visited South Valley to visit Andahuaylillas, Pikillaqta, Tipon and more.
- 2 overnights in the Sacred Valley and visits to Pisac and Ollantaytambo.
- a full day to tour Machu Picchu.
- visit the weaving village of Chincero and the archaeological site of Moray.



All persons interested in participating in the tour should contact Charlie Strader at: info@Explorationsinc.com.

Grafting Annonas at the Nursery

On February 24 and again March 3
Mario Lozano demonstrated his grafting technique
for soursop and Ilama on pond apple rootstocks.
Here is the video:



Ilama



Soursop



Bonita Springs Tropical Fruit Club



Who We Are & What We Do

The Bonita Springs Tropical Fruit Club, Inc., is an educational not-for-profit organization whose purpose is to inform, educate and advise members and the public in the selection of plants and trees, to encourage their cultivation, and to provide a social forum where members can freely exchange plant material and information. The club cooperates with many organizations, and provides a basis for producing new cultivars. We function in any legal manner to further the above stated aims.

General Meeting:

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

Workshops:

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

Trips:

The club occasionally organizes trips and tours of other organizations that share our interests. The IFAS Experimental Station and the Fairchild Nursery Farm are examples of our recent excursions.

Membership:

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



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/>

2022 CFG BOARD OF DIRECTORS

The Collier Fruit Growers Inc. (CFG) is an active organization dedicated to inform, educate and advise its members as well as the public, as to the propagation of the many varieties of fruits that can be grown in Collier County. The CFG is also actively engaged in the distribution of the many commonly grown fruits, as well as the rare tropical and subtropical fruits grown throughout the world. CFG encourages its members to extend their cultivation by providing a basis for researching and producing new cultivars and hybrids, whenever possible. CFG functions without regard to race, color or national origin.

REMEMBER TO RENEW YOUR MEMBERSHIP!

CFG Officers

President, Crafton Clift
Vice President, Bonnie Hawkins
Secretary, Lisa Hare
Treasurer, Rodger Taylor

CFG Board Members

Jorge Sanchez
Micah Bishop
Lisa White



VISIT US AT:
www.collierfruit.org



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