

SEPTEMBER 2022

*Fruit Growers
of SWFL*



The September Meetings of the Bonita Springs Tropical Fruit Club will be held 2nd & 4th Saturdays, September 10 and 24, at 4:30 pm at Bonita Springs Fire Control & Rescue District Station 2701 Bonita Grande Drive, Bonita Springs, FL 34135 Both events will be a 'potluck' events, please bring a dish or dessert.



The Collier Fruit Growers Monthly Meeting will be Monday, September 19th, starting at 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.



Dr. Michael Burton will be the speaker at the September 19 meeting of the Collier Fruit Growers Michael was recently appointed the Director of the UF/IFAS Southwest Florida Research and Education Center (SWFREC).

Michael received a Bachelor's degree in political science from DePauw University in Indiana, then went to The Ohio State University, where he received two Master's degrees: one in public policy and the other in crop nutrition and seed physiology. He then received his Doctorate in agronomy, studying weed ecology from the Univ. of Nebraska.

He began his academic career as an assistant professor of weed ecology at North Carolina State before being promoted to associate professor and moving on to Missouri State. Michael has spent the recent academic year teaching and conducting research in agronomy at Missouri State University. He also has acquired some administrative experience at MSU. He's served as Dean's proxy, filling in for the dean of the College of Agriculture, and he has served as a provost fellow at MSU.

In the summer, Michael runs the family farm just outside Springfield, Missouri. You could say he practices what he preaches. Farming gives Michael a first-person view of what farmers want and the challenges they face. Agriculture runs in his blood. He grew up on the family's secondary-enterprise farm near Anderson, Indiana, spent 10 years in 4-H during his childhood, and has served as a state officer with Indiana's Future Farmers of America.

Tasting the Tropics, Naples Botanical Garden

Written by: Maria Lamb, July 7, 2022, as featured in the 'Coastal Breeze News' Please read the article at - https://www.coastalbreezenews.com/lifestyles/tasting-the-tropics-at-naples-botanical-garden/article_051273d6-fd99-11ec-b54f-cfd39550977c.html

The 'Tasting the Tropics' at the Naples Botanical Garden and the CFG afternoon lectures, both held on July 2 were a big success with more than 1200 people participating in the events. Already NBG is planning for even a larger event at next year's festival, which will held on Saturday, July 1, 2023. It is never too early to mark your calendar.

BBC World Service, Mycelium Podcast – "The Food Chain: The Fungi Kingdom"

The entire July 10, 2022, podcast can be heard at - <https://www.bbc.co.uk/sounds/play/w3ct38n1>

Oyster mushrooms poison and paralyze nematodes within minutes of contact, inject their filaments into the corpses, dissolve the contents and absorb the slurry. What was not known was how this fungal poison worked, or how extensive its powers were. The complete article by Jennifer Frazer, as published April 8, 2021, in 'Scientific American,' will be included in the October issue of the FGSWF newsletter.

Balsamic Chicken with Figs and Red Onion

Copied from – [http: EveryLastBite.com/balsamic-chicken-figs'](http://EveryLastBite.com/balsamic-chicken-figs/)

This Balsamic Chicken and Figs is a wonderful one pan dish to serve in late summer when fresh figs are in season. The combination of sweet and juicy figs with the crispy skinned chicken and tangy balsamic sauce is so delicious.

Prep Time 10 mins + Cook Time 50 mins = Total Time 1 hour

Course: Dairy Free, Gluten Free, Grain Free, Paleo, Specific Carbohydrate Diet Legal

Servings: 4, Calories: 360kcal, Author: Every Last Bite

Ingredients

- 1 tbsp olive oil
- 1/2 tsp salt
- 1/2 tsp pepper
- 6 Chicken Thighs, Bone In Skin on
- 2 tbsp balsamic vinegar
- 1/2 tbsp Dijon mustard
- 1 tbsp honey *omit for Whole30(1)
- 3 shallots finely diced
- 2 cloves garlic crushed
- 2 medium red onions thinly sliced
- 1 tsp fresh thyme
- 1 cup chicken stock
- 2 cup shredded curly kale
- 5 figs cut into halves/quarters depending on size



Instructions

1. Preheat the oven to 350 degrees Fahrenheit (175 degrees Celsius)
2. In a large cast iron skillet (or oven proof pan) heat the olive oil. Season the chicken thighs on both sides with salt and pepper and then cook for 4 minutes per side in the oil until golden in color. Once cooked, transfer to a plate
3. In a bowl whisk together the mustard, honey, and balsamic vinegar.
4. Add the diced shallots and garlic to the pan and cook for 4 minutes until the shallots begin to soften. Add in the sliced red onions and thyme and let cook for 3 minutes before pouring in the balsamic/mustard mixture and chicken stock.
5. Let everything simmer for 4 minutes before adding in the chopped kale. Return the chicken thighs to the skillet and arrange the fig pieces around the pan. Spoon some of the sauce over the chicken and then bake in the oven for 35 minutes until the chicken is cooked through. Sprinkle with more thyme before serving.

Notes

If using boneless chicken breasts or thighs (Whole30), reduce the cook time in the oven to 20 - 25 minutes.

Nutrition

Calories: 360kcal | Carbohydrates: 32g | Protein: 34g | Fat: 11g | Sodium: 554mg | Fiber: 3g | Sugar: 20g

Footnote:

- (1) Whole 30 recipes take just 30 minutes to make.

The History of Figs

Sweet "False Fruit" Of Mesopotamia Becomes a Worldwide Favorite

By Peggy Trowbridge Filippone



Maximilian Stock Ltd./Getty Images

Among the oldest fruits consumed by humans, figs tell a complex and symbolic story in culinary history. Figs sweetened all types of dessert before the widespread use of sugar, and still appear as the main ingredient in popular holiday dishes and the commercially venerable Fig Newtons cookie since 1891.

Figs in History

Ficus carica L., commonly known as the fig, originated in northern Asia Minor and spread with the Greeks and the Romans throughout the Mediterranean region. Spanish Franciscan missionaries brought the fig to southern California in 1520, leading to the variety known as the Mission fig. Evidence shows the fig to be in abundance in both China and England by this time as well.

The fig tree appears repeatedly in both the Old and New Testaments of the Bible (some scholars believe the forbidden fruit picked by Eve was a fig [i.e., *Ficus sycomorus*] rather than an apple), but it has been cultivated for much longer. Sumerian stone tablets dating back to 2500 B.C. record culinary use of figs, and remains of fig trees were found during excavations of Neolithic sites from 5000 B.C. Some historians consider it the first of the domesticated crops.

Figs hold a position of symbolism in many world religions, including Christianity, Islam, Hinduism, Judaism, and Buddhism, representing fertility, peace, and prosperity. Ancient Olympians earned figs for their athletic prowess, and Pliny the Elder extolled the fruit's restorative powers. The prophet Mohammed reportedly identified the fig as the one fruit he would most wish to see in paradise.

Figs in the Garden

The deciduous fig tree can live for 100 years and grow to 50 feet tall, though they more typically stay between 10 to 30 feet. The twisty branches spread wider than the tree height. Figs flourish in hot, dry climates and the fruit requires the all-day sun to ripen.

Botanically, the fig is not actually a fruit but a syconium. It's a portion of the stem that expanded into a sac containing flowers that grow internally. The common fig contains only female flowers and propagates without pollination. Other cultivars require pollination.

Figs on the Table

Though there are hundreds of varieties of figs, consumers in the United States can most easily find Black Mission, Brown Turkey, Kadota, and Calimyrna figs. California and Texas produce most of the country's commercial crop, and fresh figs appear in grocery stores throughout the summer months. Dried, canned, frozen, packaged fig paste, and fig jam are widely available all year long.

Oval or pear-shaped figs may be white, green, red or purplish-black and can be eaten raw and whole or grilled. Figs ground into a paste and incorporated into cakes, cookies and other baked goods add moisture and sweetness.

Editor's Note: In the March 2022 issue, pages 58-71, of the Smithsonian magazine is an excellent article entitled "Gather the Wild Figs" by Jacob Roberts. 'In California, the Search for the Ultimate Wild Fig Heats Up. Figs are hardy trees that sprout up as scrubby landscape delights, grown by connoisseurs and competitive collectors. There is a booming market that has specimen hunters tracking down rare new varieties of the ancient fruit.' Further research is needed to adapt fig trees fully to our Florida environment.



'Rapoza' A Potential Mango Cultivar for the Americas

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Additional index words. mango cultivars, *Mangifera indica*, Sechura desert

'Rapoza' is a large, high-quality mango cultivar (*Mangifera indica* L.) selected by Dick Hamilton of the University of Hawaii in the 1970s. A progeny of 'Irwin', it produces large, attractive, and excellent quality large red fruits weighing 600–800 g with desirable characteristics for a commercial mango. It is generally late bearing under South Florida conditions, where the fruit matures over a long period, (late July to October). It has good flavor, excellent disease resistance and good appearance. Trees are vigorous and productive with a rounded canopy. 'Rapoza' has gained attention in the past decade as a red mango alternative in the Americas with particular interest in Peru. 'Rapoza' was introduced to Peru in 2010 and trees have been evaluated in different regions of the Sechura desert, located south of Piura, Peru. It bears regularly and sets well. Preliminary data of the performance of 'Rapoza' under Sechura desert conditions is provided, including phenological stages of orchards and yield.

Growing, producing, and marketing the right mango cultivar or cultivars has a critical impact on establishing, maintaining, and expanding the fresh fruit business in the western hemisphere. Although the mango trade is still dominated by the major cultivars 'Tommy Atkins', 'Keitt', 'Kent', 'Haden' yet they all have their issues. Currently, new orchards of 'Tommy Atkins' are increasing, but the mango industry has expressed the need for new alternatives. The establishment and development of new cultivars can be a difficult task. There are questions that must be resolved. Answers about production, postharvest handling, transport, and marketing considerations are just some areas that require evaluation if new mango cultivars are to be introduced successfully.

There has been some effort from the private sector in Peru, where novelty mango cultivars have been introduced over the past decade. The objective is to review a range of potential cultivars that have the attributes necessary for export. The purpose of this report is to offer preliminary results of the cultivar 'Rapoza' growing in different regions of the Sechura desert, south of Piura, Peru.

Peru is currently the main source of mango imports into the United States which accounts for about 43% of their production. The total amount of fresh mangos in 2019 was 204,000 tons with 90% of being 'Kent' reported by Produce Blue Book (2020).

The mango production in Peru is concentrated in the northern coastal valleys, principally in the areas of Olmos, Motupe in Lambayeque, the valley of San Lorenzo, Chulucanas, Tambogrande and Sullana in Piura, Casma and Ancash. They are all have a dry tropical climate that allows mangos to be grown with few problems from fungal diseases.

'Rapoza' is also commercially produced in South Florida on a small scale, where trees are well adapted to the humid conditions of the region.

Origin

'Rapoza' was selected from an open-pollination population of 'Irwin' seedlings grown at the Poamoho Research Station, Oahu County, Hawaii. The original selection was made in 1985, and the selected tree was designated FR6T6. The tree was introduced to South Florida in the past decade by Franky Sekiya Nursery, Hawaii. Today about 1000 trees are grown for the local market in South Florida.

TREE DESCRIPTION. Fig. 1 shows the tree with a round canopy. Trees in South Florida reach a height of 10–15 ft with a spread of 8 ft, but they can be kept smaller with annual pruning. The tree flushes twice a year, with moderate vigor than can be controlled with proper pruning. Trees are mechanically pruned, as well as by hand.

FLOWERS. The flowers are produced on terminal inflorescences with thousands of individual flowers that typically set less than 1.4% with natural pollination. Flowers of 'Rapoza' are shown in Fig. 2. They have a high percentage of hermaphrodite flow-



Fig. 1. 'Rapoza' tree.

The authors want to thank Dan Lyons Farms and For the Love of Mangos for their support of this project and for contributing to the survey.

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ers (50% to 70%) compared with other cultivars, under South Florida conditions (Ledesma, et al. 2018). Male flowers are a pale cream color with yellow in the center while the hermaphrodite flowers are pink. Flowers have good tolerance to anthracnose (*Colletotricum gloeosporioides*) and moderate susceptibility to powdery mildew (*Oidium mangiferae*).

FRUIT. The tree produces large fruits weighing 600–800 g, with a rounded ovate shape and a moderate flattened base with small lateral beak (Fig. 3). The fruit has a slightly undulating finish with an intense dark-red blush that covers almost the entire surface with a natural wax. The fruit is firm, with a soft texture and few yellow lenticels. The flesh has a tangerine orange color and is firm and melting, with almost no fiber. The flavor of ‘Rapoza’ has been recognized as an appealing flavor for South Florida residents (Ledesma, et al. 2019). The fruit has a pleasant cantaloupe aroma, with an enjoyable sweet taste with hints of orange peel, spondias, honey, and other citrus. °Brix falls be-

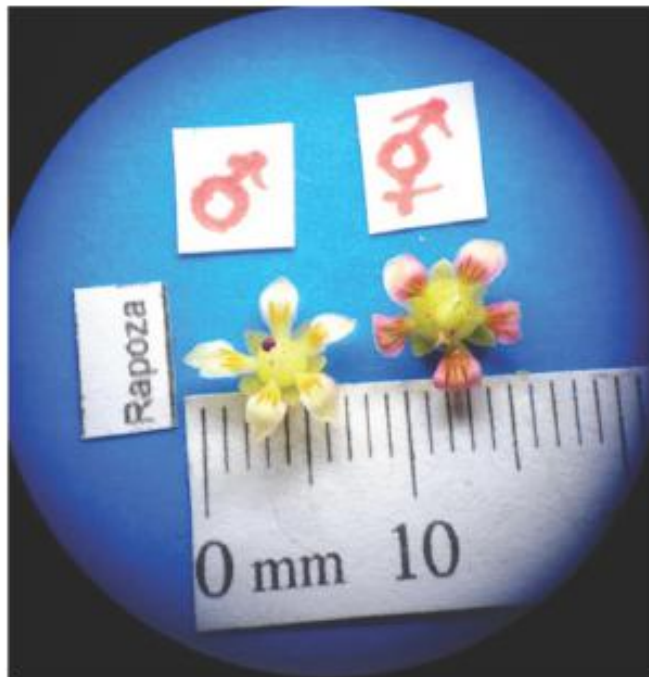


Fig. 2. ‘Rapoza’ flowers.



Fig. 3. ‘Rapoza’ fruit.

tween 19–21, with excellent eating quality. It is a polyembryonic cultivar. The seed is 3.9 in long, 2.3 in. wide, and 1.6 in. thick.

HARVEST AND POSTHARVEST. In South Florida there are few commercial orchards of ‘Rapoza’ destined for local market. The fruit has fair to good anthracnose tolerance and low incidence of internal breakdown issues. Sap burn is not a problem. The fruit is late season, between August to October. Local farmers harvest by hand at 70% to 80% maturity stage for the ripe market. The fruit is sold online or at roadside markets. Trees are easy to handle and highly productive, with an average yield of 50 kilos per tree for five-year-old trees under South Florida conditions.

Trial Status in Peru

LOCATION. ‘Rapoza’ was introduced to Peru in 2010 and trees have been evaluated in different regions (Piura and Lambayeque) of the Sechura Desert. ‘Rapoza’ trees were evaluated for five years.

ENVIRONMENTAL CONDITIONS. The Sechura Desert is a coastal desert located south of the Piura Region of Peru along the Pacific coast and inland to the foothills of the Andes. Its extreme aridity is caused by the upwelling of cold coastal waters and subtropical atmospheric subsidence, but it is also subject to occasional flooding during El Niño years.

In the Sechura, the summers are short, oppressively hot, and mostly cloudy; the winters are long, comfortable, windy, and mostly clear. It is dry year-round. Over the course of the year, the temperature typically varies from 62 °F to 87 °F and is rarely below 59 °F or above 90 °F. “The Sechura desert has mostly sandy soils, but there are also soils formed by remains of gastropod and bivalve shells, as well as rock; the latter formed by the ‘Illescas massif’, which is a remnant of the western Andes in middle of the desert.” (Galves, et al 2006).

‘Kent’ is Peru’s most important commercial cultivar grown for export. It is a red skinned variety weighing between 600 and 750 g, which was selected in Florida in 1932. The ‘Kent’ produced in Peru has an attractive color and excellent quality. It has captivated the international market and has managed to position the Peruvian mango as one with a high reputation. Normally the ‘Kent’ variety has some red flush, however in other climates it retains a green color even when it is completely ripe.

‘Kent’ is a mango with high quality and flavor. The tree has a manageable size. It has good economic performance, and excellent quality. ‘Kent’ is versatile, valuable in the industry as fresh, frozen, and dehydrated fruit as well as for juice and pulp. ‘Kent’ is imported into the United States mainly from central and northern Mexico and from Peru. However, the main disadvantage of ‘Kent’ is its lack of adaptability to humid tropical climates, where it has poor flowering and low economic yields

Peru reports an increase in new orchards in the Piura region with ‘Kent’ variety where both small and large producers are investing. It is estimated that in the last three years they have gone from 32,000 ha to 34,000 ha of mango destined for export. Peru continues to have new plantings of ‘Kent’, but producers are looking for variety alternatives with characteristics similar to ‘Kent’ in quality and color and more adaptability to climate change and perhaps more tropical.

TRIAL SPECIFICATIONS. The orchard consists of 1.5 acres. The planting for the current study compared ‘Rapoza’ with ‘Kent’. The trees were planted a spacing of 7 m between the rows and 1 m within the row. Trees have been hand pruned every year for

Table 1. Average yield ‘Rapoza’ vs ‘Kent’.

Cultivar	Yield per tree (kg)		
	Year 3	Year 4	Year 5
Rapoza	25	28	62
Kent	15	25	38

the first three years to develop good tree architecture. The trees flowered and bore fruit three years after planting.

Both ‘Rapoza’ and ‘Kent’ were grafted on ‘Chulucana’ rootstock; one-year-old grafted trees were planted in the field.

For management, the trees were irrigated an average of 10 liter per tree per day for the first year and up to 50 liters per tree/day by year five. ‘Rapoza’ trees were treated with the same protocols for commercial mango production in the region with ‘Kent’.

No bloom induction has been used during the evaluation period. ‘Rapoza’ mangos were evaluated as they compared with ‘Kent’.

Phenological Observations

PRUNING AND NEW GROWTH RATE. Pruning is done in Piura in April (week 15). Observations showed that ‘Rapoza’ took 90 days to regenerate new growth, mature and start blooming. ‘Kent’ took longer, about 112 days.

BLOOMING. Blooming starts at almost the same time as ‘Kent’, in September (week 37). Panicle formation takes few days longer in ‘Kent’ compared with ‘Rapoza’. Preliminary observations show that ‘Rapoza’ does not need low temperatures to bloom unlike ‘Kent’. Young ‘Rapoza’ trees start blooming early when trees were one year old so blossoms had to be removed to allow better growth.

FRUIT SET. From flower to fruit set, ‘Rapoza’ takes an average of 49 days, compared with ‘Kent’ which takes an average of 42 days.

YIELD. Trees start producing three years after planting. The three-year evaluation recorded phenological stages from Feb. 2019 to Apr. 2021 (Table 1). The number of fruits per tree was recorded, finding a maximum fruit weight of 600 g.

SUNBURN SENSITIVITY. One of the regular activities in commercial orchards of ‘Kent’ is sunburn protection. With temperatures increasing, farmers raised the issue of sun protection for fruit. Current options include everything from spray-on sun protection products to shade netting, to overhead misting and sprinkler systems to bring orchard temperatures down. Preliminary observations show that ‘Rapoza’ fruit had minimal sunburn compared with ‘Kent’.

COLOR DEVELOPMENT. ‘Kent’ usually turns a greenish-yellow color with some red blush as it matures. Color development is often achieved by allowing light into shaded parts of trees to enhance blush development, but this must be done carefully to avoid sudden exposure of fruit to direct sunlight. Even a relatively short period of exposure to intense direct sunlight could cause significant damage especially in ‘Kent’. ‘Rapoza’ is showing better color, and its red skin seems to be covering up to 90% of the surface of the fruit.

Conclusions and Recommendations

Results were significant for both appearance and yield. Yield parameters were highest in ‘Rapoza’ with an average of 25 kg per tree by the first year of production compared with ‘Kent’ with 15 kg per tree. The yield rate continued same pattern for the following two years of evaluation with 62 kg per tree for ‘Rapoza’ and 38 kg per tree for ‘Kent’ by year five.

Spacing 7 m between rows and 1 m between trees must be evaluated further. Using regular pruning has shown good results through the end of this trial, however this information must be reviewed using the same parameters as the trees get older. Color is an important criteria for commercial purposes. Preliminary observations show that ‘Rapoza’ has better color than ‘Kent’ under similar conditions. ‘Rapoza’ fruit has good color even inside the canopy, and fruits exposed to the sun are less sensitive to sunburn. Sunburn is a serious problem in the Peruvian Sechura Desert. It requires additional management expenses. Having a cultivar which is less sensitive to sunburn is advantageous. ‘Rapoza’ has a natural red color flush and a higher percentage of red skin compared with ‘Kent’. Further analysis of these data have to be evaluated for further recommendations.

We recommend continuing this trial for at least three more years. Future trials are recommended using different spacings and observing yield per tree, vegetative variables, and reproductive variables that can be affected by planting density. Further analysis of harvest and postharvest procedure are necessary using a wide range of descriptors both qualitative and quantitative, including characteristics of the tree and the fruit.

The adaptations of a variety to environmental pressures such as drought, wet weather during flowering, temperature, pests, and diseases are also important selection criteria, because they determine the consistency of the crop and fruit quality. Future analysis should include the management activities applied to the orchards and the response on growth.

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Farmers Market Food Safety

by Jessica Mendes Ryals, Sustainable Agriculture & Food Systems Agent
UF/IFAS Extension, Collier County

The “Farmers Market Food Safety” course focuses on teaching new and established farmers market vendors the basics of food safety and sanitation. The course covers how to evaluate potential risks related to food safety from harvest through point of sale, equip and operate food-safe facilities, Source and purchase ingredients, handle and prepare food properly, identify on-site food safety procedures, know what is needed for proper record keeping and food or ingredient traceability, and recognize potential liability issues.

The course provides printable fact sheets on topics such as biological contaminants, types of cleaners, cleaning procedures, hand washing and sanitary practices.

In addition, participants can access an event checklist that covers steps involved in preparing and setting up a farmers market stand.

The course takes approximately four hours to complete; participants gain access for 365 days. Registration costs \$39. More information is available on the Penn State Extension website. Another Penn State Extension resource, the “Farmers Market Food Safety Resource Guide,” provides in-depth education on food safety concepts from farm to market. According to authors, the guide includes practical tips and checklists to help vendors follow food safety standards.

Ensuring the safety of food is one of the most important responsibilities for anyone who harvests, processes, prepares or sells food, Penn State food safety specialists note.

The guide costs \$17. More information is available on the Penn State Extension website. More information: <https://www.psu.edu/news/agricultural-sciences/story/food-safety-farm-fork-resources-farmers-markets-vendors/>



How to Stake a Mango Tree to Control Height



Mangos are potentially very large trees that can get out of hand if left unmanaged for height and shape. In hurricane prone areas, it is recommended to regularly prune mango trees to limit vertical growth and encourage horizontal growth.

Controlling the height and spread of the mango tree from an early age will be beneficial when it's time for maintenance pruning, spraying for disease, harvesting fruit and reduces the chance of being blown over in strong winds and flooding.

In the video above, Mr. Crafton Clift and Mr. Rodger Taylor of the Collier Fruit Growers describe the two shapes of a mango tree; the "juvenile V" where growth shoots-up vertically and the "lazy W" where the tree is manipulated to produce new growth horizontally.

This 'Lalijiwa' (*Mangifera Lalijiwa*, a mango relative) in the Collier County Extension tropical fruit grove was continuing to grow in the undesirable, vertical "v" shape instead of the low, bushy structure of the "lazy W" shape. Without proper pruning and shaping, this tree would get too big to manage.

One way to achieve the low, bush form is by staking branches to be horizontal with the ground. Staking mango trees or other tropical fruit tree branches is a great way to train the tree to grow out instead of up. The branches are gently bent outwards and pulled down with loose ties to give movement in the wind.

Staking mango branches forces the tree to create stronger branch unions to hold more fruit. Also, environmental factors such as proper pruning practices, water irrigation to mitigate drought, seasonal light, and nutrient management can affect the hormone release of the trees which determine new leaf growth, fruit production, and leaf abscission (or leaf fall). Since hormone release determines whether the tree will grow leaves or flowers, manipulating the tree to stay small and horizontal could benefit fruit production.

Join Crafton and Rodger for the Collier Fruit Growers Club meeting at the UF/IFAS Extension Collier campus. The group meets once a week on Thursday mornings. New members are welcome: Collier Fruit Growers

For the information on pruning mangos : <https://sfyl.ifas.ufl.edu/media/sfylifasufledu/miami-dade/documents/tropical-fruit/CommonMangoQuestionsRevised.pdf>

Yearning to learn how to grow tropical fruits?

Register for our annual Growing JAMAS! Class

JAMAS! stands for: Jackfruit; Avocado; Mamey sapote; Annona; Starfruit (plus, more!)

WHEN: Saturday, September 17, 2022, 9:00 AM to 11:30 AM

WHERE: UF/IFAS Extension Collier County 14700 Immokalee Road Naples, FL

Tickets: \$15.00

Featuring Louise King of the Fruit & Spice Park. A Redland resident and tropical fruit grower for more than 20 years, Louise has had a career dedicated to the enjoyment of the natural world. Ms. King will give a presentation on how to best grow the JAMAS alternatives and other fruits such as jaboticoba, sapodilla, white sapote, bananas and other fruit trees in south Florida.

Lecture followed by taste testing.

This class is for homeowners, commercial producers and anyone interested in learning about tropical fruit.

Seats are limited, register today!

Register here: [Growing JAMAS! with UF/IFAS Extension 2022 Tickets, Sat, Sep 17, 2022 at 9:00 AM | Eventbrite](#)

Call the Extension Office at 252-4800 for more information.

Florida State Statute

Section 604.71 - Local regulation of vegetable gardens

- (1) The Legislature intends to encourage the development of sustainable cultivation of vegetables and fruits at all levels of production, including for personal consumption, as an important interest of the state.
- (2) Except as otherwise provided by law, a county, municipality, or other political subdivision of this state may not regulate vegetable gardens on residential properties. Any such local ordinance or regulation regulating vegetable gardens on residential properties is void and unenforceable.
- (3) This section does not preclude the adoption of a local ordinance or regulation of a general nature that does not specifically regulate vegetable gardens, including, but not limited to, regulations and ordinances relating to water use during drought conditions, fertilizer use, or control of invasive species.
- (4) As used in this section, the term "vegetable garden" means a plot of ground where herbs, fruits, flowers, or vegetables are cultivated for human ingestion.

Fla. Stat. § 604.71

Added by 2019 Fla. Laws, ch. 120,s 1, eff. 7/1/2019.

The Florida State Legislator has confirmed person's rights to grow edible fruit, herbs, and vegetables on their own property, regardless of County or Local Ordinances and Homeowner or Condominium Association [HOA or Condo] Rules or Regulations. This State Statute voids all previous and future Local Laws, Regulations, or Ordinances. However, the passage of this Statute does not relinquish the homeowner of their responsibility to proper maintain their fruit trees and "vegetable" plots in a neat, responsible manner. Homeowners also need to exercise adequate care to minimize the impact that edible fruits and vegetables may have on wildlife. For those residents who are seasonal or who spend a great deal of time away from their home in Florida, it is strongly suggested and in fact, encouraged to provide written trespassing waivers to certain persons in order that they may provide agreed upon gardening activities and/or pick the ripened fruit and vegetables. All excess produce should be given to local hospitals or worthy food banks for distribution. This should be done free and without charge in accordance with the essence of the above Statute.



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.

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



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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



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