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# *Fruit Growers of SWFL*

JULY 2021



**Bonita Springs Tropical Fruit Club Meeting will be on  
Saturday, July 24, at 4:30 pm.**

**Workshop: Saturday, June 26, 2021, at 4:30 pm.**

**Location: Newport Animal Hospital, 25100 Bernwood Drive, Bonita Springs, FL 34135**

**Please always observe the wearing of masks and social distancing.**

**Please remember to pay your 2021 renewal dues: \$15/ individual, \$25/ family.**



The speaker at the July 20 Collier Fruit Growers meeting will be Alex Nikesch, who is passionate about building regenerative communities. While living abroad in China, he was exploring more sustainable ways of living and discovered permaculture. He studied living examples of permaculture at work in traditional Chinese rural farms and urban gardens while he was establishing his own guerrilla gardens and food forests in the mountains of Fujian. He later studied permaculture design at the Permaculture Research Institute of Australia.

After Alex moved back to the United States, he helped establish the Southwest Florida Permaculture Guild. Alex is currently teaching permaculture at Florida Gulf Coast University, organizing for the Southwest Florida Permaculture Guild, and helping people design their homesteads and farms with his company, Edulis Designs. He is also stewarding his own quarter acre property as an example of what can be done on a small suburban lot.

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The Mango Grafting Class will be held on Saturday, September 25, at the UF Extension Service – Collier facility on Immokalee Road in North Naples. The venue for the grafting class had to be changed due to continuing COVID 19 policy restrictions, especially in the Buehler Auditorium, at NBG.

The varieties of mangoes that are commonly available in Southern Florida will be presented, as well as an overview of grafting principles and basic techniques will be discussed. Grafting will be demonstrated by Dr. Noris Ledesma, the world's foremost mango authority, followed by individualized instruction.

The twenty persons who signed up for the cancelled grafting class of June 2020 will be automatically registered for the rescheduled class. These individuals will be contacted shortly; those that cannot participate in the class on September 25 will be refunded the \$10 fee. Those persons who need to withdraw from the grafting class can also cancel by sending an email to: [rtaylorrm@comcast.net](mailto:rtaylorrm@comcast.net). A short-list of six possible alternate participants has been compiled to complete the grafting class, as may be required. Current CFG membership and a \$10 fee is required to participate in the grafting class.



**Collier Fruit Growers' NEXT Meeting: Tuesday, July 20, 2021, at 7:15 pm.**

**Life Center, Tree of Life Church**

**2132 Shadowlawn Dr., Naples, FL 34112**

**Please abide by current CDC Guidelines for COVID 19.**

**Remember: There will not be a General Membership Meeting in August.**



[www.CHEFDANIELA.com](http://www.CHEFDANIELA.com)

239.010.0936

## **Chef's Recipe for Jackfruit Burgers: Excellent for the Fourth of July**

### **JACKFRUIT**

The largest tree fruit in the world, jackfruit can be up to 3 feet long and 20 inches wide. Just one fruit can weigh as much as 100 pounds. No one knows the jackfruit's place of origin, but it is believed indigenous to the rainforests of the Western Ghats. It is cultivated at low elevations throughout India, Burma, Ceylon, southern China, Malaya, and the East Indies. Jackfruits are full of antioxidants and fiber therefore good for gut health, high in vitamin C, A, and Bs. Jackfruit is a good source of fiber, so it could help you feel fuller for longer and help keep your bowel movements regular.

I planted my two jackfruits 3 years ago. I was so proud of my tress; they grew nice and tall. When Crafton Clift came to my house, took a saw, and cut them in half, I did not know what to do. To kill him or trust his judgement? Trust won over and my trees are fine. Because jackfruits take 5 years to fruit, I went to the store to buy a huge jackfruit. The texture and the flavor is like a cross between a pineapple and a banana. I dipped my sharp knife and my hands in coconut oil and got to work. I split the fruit in two and started taking apart the flesh. Once I stripped the rind, I sautéed the jackfruit and made barbecued pulled jackfruit burgers.



I was so excited about it and made everyone in my family and any guests try it. Follow the recipe below and you can try it too.

### **SURINAM CHERRY**

The Surinam cherry, also called Brazil or Brazilian cherry, are an excellent addition to grilled burger on the 4 of July wonderful on fruit cups, salads and custard pudding; also, ice cream; and can be made into pie or sauce or preserved whole in syrup. They are often made into jam, jelly, relish or pickles. Brazilians ferment the juice into vinegar or wine, and sometimes prepare a distilled liquor.



Surinam Cherry is rich in antioxidants which help to prevent the free radicals that are the major cause for inflammation and diseases. Fruits are rich in phosphorus, Vitamin C, riboflavin, iron and niacin.

Recipe for Barbecued Pulled Jackfruit is on the next page.

## BARBECUED PULLED JACKFRUIT BURGERS:

### Ingredients

- 2 cups jackfruit
- 1 Tbsp avocado oil or coconut oil
- 1/2 cup diced red or white onion
- 1 cup diced red pepper
- 1 cup diced carrot
- 1 cup raw Surinam cherries
- 2 cloves garlic, minced
- 1/2 cup vegetables broth
- 1/2 cup unsweetened plain cashew milk
- 1 chipotle
- 1 tsp maple syrup
- 1 Tbsp lime juice
- 1/2 tsp Himalayan salt
- 1 pinch of black pepper
- 1 Tbsp tamari
- 1/2 tsp smoked paprika

### Optional, for serving

- Red cabbage
- Fresh radish
- Cilantro
- 1-2 medium limes



### Instructions

- Thoroughly rinse and drain jackfruit. Then begin sorting. The pieces come in chunks or triangle shapes. Cut off the center “core” portion of the jackfruit that is tougher in texture and separate it from the rest of the fruit. You are aiming to get the jackfruit into small, shredded/chopped pieces.
- Heat a large skillet over medium heat, add the oil and sauté the onions, pepper, carrots add garlic, when is everything nice and golden brown add the shaded jackfruit and Surinam cherries. Add the vegetable broth, cashew milk, chipotle, maple syrup, lime juice, salt, tamarin and paprika and let boil for 30 minutes.
- then taste and adjust flavor as needed, adding more lime for acidity, chipotle pepper for heat, paprika for smokiness, maple syrup for sweetness, tamarin for depth of flavor, or salt to taste.
- Enjoy as is, on top of nice warm homemade buns, salads, nachos, or in enchiladas, burritos, or tacos! It would also be delicious alongside roasted vegetables or fresh or sautéed greens.

## Mango Tree Care Requirements:



### Temperature:

Mango trees grow well in USDA hardiness zones of 10-12. Being tropical, mango trees need full sun to thrive and bear quality fruits. It would be wiser to not plant this tree under a canopy tree. In other hardiness zones, dwarf cultivars can be grown. However, these trees must be brought indoors when temperatures drop.



A mango tree does not like to be moved often, so choose its spot wisely by keeping in mind its eventual size and spread. In case of a tree grown from seed, the sapling must be transferred from its container as soon as it is 3 feet tall and before the second batch of leaves appear.

While replanting a mango plant, remember to never pull the plant by the stem because the sudden jerk will shock the roots, thereby killing it within a few days of planting. The container must be cut from the sides and bottom in order to extract the root ball. The root ball must be placed into a four-inch hole along with a fresh layer of fertilizer. The optimum soil range should be between pH 5.5-7.5. Backfill the soil with part organic compost and some peat moss. Make sure the root ball is a couple of inches above the soil and a slightly hollow berm is made around the tree for retaining moisture.

### Watering and Feeding:

Even though this tree is drought tolerant, it appreciates moisture but cannot tolerate wet feet. It will not grow in stagnant water and requires well-drained soil. The root ball should be kept moist but never waterlogged. After planting the sapling, the plant must be watered every other day for the coming 2 weeks. Once the second flush or set of leaves appear, the watering must be reduced to twice a week. You must decrease the frequency of watering the tree during the winter season and water the mango plant every two weeks.

During the first two years, only organic fertilizer must be used. Thereafter, fertilizers containing nitrogen and potassium should be used for promoting foliage and flower production. The upright branches that are removed during pruning must be converted and reused as mulch. It is important to feed the mango tree before flowering season commences, so that it has sufficient energy to produce health fruits. Fish emulsion and bone meal is also a popular fertilizer for an established mango tree.

### Pruning:

The changing colors of the mango leaf makes for an interesting watch. New leaves sprout in a group of 10-20 leaves. Very glossy and bright green in appearance, these leaves change color from brown to reddish-purple and return to dark green. These varying shades may give away the variety of the mango fruit to an experienced plantsman. The leaves are evergreen, simple, alternately placed, and 10-35 cm long. Pruning is done to increase yield, improve air circulation, and control pests and diseases. A young

sapling must be pruned as soon as it reaches 2.5 feet, so that the plant can be induced to grow faster. The only way to prune a new plant or sapling is to clip the terminal stem and reduce the height of the plant by at least one foot. A mature tree should be kept to a maximum height of between 8 & 10 feet to aid in the harvesting of the fruit and minimize hurricane damage.



A young tree of 2-3 years must be pruned in order give it a bushy spread instead of an upright rise. Since it is a vigorous tree, its growth must be calmed to induce a state which will produce more flowers and fruits. Tipping the outer foliage will allow for more growing points which will yield faster blooms and fruits.

For established trees, shearing the sides of the canopy is essential for maintaining optimal width. Pruning must be done while the fruits are ready for harvest, so that both the tasks can be accomplished simultaneously. A mango tree should never be pruned beyond 30-33% of its foliage. Exceeding this limit will force the tree into producing more leaves and will thus fail to yield fruits for the next season. As the mango tree is very dense, pruning must be done to open the canopy, to facilitate circulation of air and sunlight. A more open and bushier tree will not only enhance the color and quality of the fruit, but also keep pests and diseases in control.

The top of the tree grows more vigorously than the lower layer, and therefore the upright branches must be cut from the tree. These upright branches absorb most of the nutrients from the soil and store excess nitrogen, thereby depriving the rest of the tree from growing evenly or bearing healthy flowers and fruits. The upright branches must be removed while keeping a bit of its neck intact. Keeping the branch-neck intact will prevent the tree from undergoing shock. The lower branches need not be pruned because these may bear fruits in the future. Lower branches may need some propping up to prevent the ripening fruit from toughing the ground.

#### **Pests and Diseases:**

Humans are not the only ones who have a liking for this fruit. A wide range of insect, pests, and diseases affect and infest the mango tree. Since this fruit tree is susceptible to many diseases, several cultivars have been developed that are disease resistant, dwarf, durable, and more productive. Most of these pest and diseases can be controlled with pest management and judicious use of fungicides, germicides, and bactericides. Refer to the articles entitled, "Planting and Care of Mango Trees," Pages 5 & 6 of the October 2018 CFG Newsletter, and "Fungicide for Mango Trees," on Pages 5 & 6 of the September FGSWF Newsletter for more details. In place of agriculture copper, organic gardeners rely foliar spraying of Neem oil and liquid soap in solution every other week, from after the fruit is harvested until new blooms appear. Most diseases begin from the top of the canopy and spread down to the other parts of the tree. Therefore, remove any of the upper diseased leaves and branches.

#### **Frost and Wind:**

Mango trees cannot tolerate frost and heavy winds. Mulching around tree, while keeping the mulch approximately 5 to 7 inches away from the base of the trunk. Covering a young tree with a protective blanket will save it from frost. Young trees must be supported with stakes until the roots are well-established. Stakes must also be used during windy seasons such as hurricanes and monsoons.

It is not impossible to grow mango trees in slightly colder areas. Dwarf mango tree varieties grow well in zones 9b-10, but need to be moved indoors when the frost sets in. These dwarf cultivars are known as 'condo mangoes' and include, Lancetilla, nam doc mai, mallika, and pickering to name a few.

# The Forgotten Medieval Fruit with a Vulgar Name



(Image credit: Alamy)

By Zaria Gorvett, 25th March 2021

*Medieval Europeans were fanatical about a strange fruit that could only be eaten rotten. Then it was forgotten altogether. Why did they love it so much? And why did it disappear?*

In 2011, archaeologists found something unusual in a Roman toilet.

The team were excavating the ancient village of Tasgetium (now Eschenz, Switzerland), ruled by a Celtic king who was personally given the land by Julius Caesar. It was built on the banks of the river Rhine, along what was then an important trade route – and as a result, its remains have been steeped in water ever since. What should have rotted away centuries ago was uncovered in a remarkable state of preservation, protected by the lack of oxygen in the boggy conditions.

It was here that, nestled among the remains of familiar foods such as plums, damsons, cherries, peaches and walnuts in an ancient cesspit, the archaeologists **found 19 curiously large seeds**. Though they were, let us say, "deposited" there nearly 2,000 years ago, they almost looked fresh enough to have been found yesterday – except that the fruit they belong to is now so obscure, it can baffle even professional botanists.

The polite, socially acceptable name by which it is currently known is the medlar. But for the best part of 900 years, the fruit was called the "open-arse" – thought to be a reference to the appearance of its own large "calyx" or bottom. The medlar's aliases abroad were hardly more flattering. In France, it was **variously known as** "*la partie postérieure de ce quadrupede*" (the posterior part of this quadruped), "*cu d'singe*" (monkey's bottom), "*cu d'ane*" (donkey's bottom), and *cul de chien* (dog's bottom)... you get the idea.

And yet, medieval Europe was crazy about this fruit.



*The fruit made regular appearances in artworks, such as this tapestry from around 1500 (Credit: Alamy)*

The first record of the medlar's existence is a fragment of Greek poetry from the 7th Century BC. Eventually the fruit is thought to have fallen into the hands of the Romans, who brought it to southern France and Britain. In 800AD, Charlemagne included it on a list of plants that were mandatory in the king's many gardens, and nearly 200 years later, the English abbot and writer Ælfric of Eynsham first committed its rather rude sobriquet to the public record.

From there, the fruit's popularity steadily increased. It became a staple of medieval monasteries and royal courtyards, as well as public spaces such as village greens.

It is featured in Chaucer's *Canterbury Tales*, Shakespeare's *Romeo and Juliet*, and the two-time queen consort Anne of Brittany's *Book of Hours* – a kind of illustrated religious manuscript popular in the Middle Ages. Henry VIII had the medlar planted at Hampton Court, and gifted his French counterpart with large quantities.

The fruit reached its peak in the 1600s when it was widely grown across England – as ordinary as apples, pears, mulberries, and quince. From this lofty pinnacle, it underwent a steady decline. It was still widely known until the early 20th Century, though less celebrated. Then in the 1950s it abruptly vanished from the public consciousness altogether.

Once a household name, described by one Roman commentator as amounting "almost to a craze", now the medlar is primarily grown as a romantic relic from the past – a niche plant for eccentric gardeners and a historical curiosity at palaces and museums.

Just a few decades after it disappeared, it was already mysterious to many greengrocers. In 1989, one American academic wrote that "probably not one in a hundred" botanists had seen a medlar. Today it is not sold at a single British supermarket. Where there are still plants growing in public spaces, they often go unrecognized and are left to rot on the ground.

What was it about this strange fruit that gripped medieval Europe, and why did it disappear?



*Medlar trees are unfussy and long-lived, with even the most venerable specimens producing hundreds of fruits each year*  
(Credit: Alamy)

It is not known for sure where the medlar originated, but some believe that it was domesticated around 3,000 years ago in Western Asia, by the Caspian Sea – where there are many different types to this day.

"Medlar" and "open-arse" can be used to refer to both the fruit and the shrub-like tree on which it is grown, *Mespilus germanica* – a close relative of roses, crab apples, and quinces. With a tangle of twisted, contorting branches at the base and a satisfying rounded canopy of elongated leaves, it was not only renowned for its fruit, but its aesthetic. Each spring, this is studded with single, star-shaped flowers which appear at such regular intervals that they could almost be painted on. By the autumn, the tree is a kaleidoscope of colors – green, yellow, brown and blood red.

*You might also like:*

- [How the 'Western mind' was shaped by the Medieval Church](#)
- [The 432-year-old manual on social distancing](#)
- [The ancient fabric that no one knows how to make](#)

The fruit are unusual for two reasons. Firstly, they are harvested in December – making them one of very few sources of sugar that would have been available in medieval winters. Secondly, they only become edible when they are rotten.



When they are first picked, medlars are greenish brown and resemble oddly shaped onions or alien-looking persimmons. If they are eaten straight away, they can make you violently ill – one 18th Century doctor and botanist **said that they cause diarrhea**. But if you put them in a crate of sawdust or straw and forget about them for several weeks, they gradually darken and their hard, astringent flesh softens to the consistency of a baked apple.

The exact chemical mechanism involved remains elusive, but broadly, enzymes in the fruit break down complex carbohydrates into **simple sugars such as fructose and glucose**, and it becomes richer in malic acid – the main culprit behind the sour taste of other fruits such as apples. Meanwhile, harsh tannins, which contribute to the bitter astringency of younger red wines, and antioxidants such as ascorbic acid (Vitamin C), are depleted.



*Medlar jam was a popular Christmas gift in the late 19th century (Credit: Alamy)*

The process is known as "bletting", a word made-up by a botanist who noticed there was not one in 1839. The result is an ultra-sweet fruit with a complex flavor, like over-ripe dates mingled with lemons, and a slightly grainy texture. "When they are perfectly ripe, they are absolutely delicious to eat on their own," says Jane Steward, who planted 120 medlar trees at her Norfolk orchard in 2015 – possibly the largest collection in the UK.

However, if rotten fruit does not sound particularly enticing to you, you are in good company. In fact, even when the fruit was at its height of popularity, it still divided opinion.

A humorous **research paper from 1989** gathered together some classic put-downs, including "At best, it is only one degree better than a rotten apple" – from a **19th Century gardening book** – and "the medlar is not... worth a turd until it is ripe, and then it tastes like shit" – reportedly the opinion of an **anonymous medieval author**.

Then there is the question of how to eat a medlar. In less genteel company, people would have simply held one up to their face and sucked the flesh out directly. On the other hand, in aristocratic circles the fruit was commonly brought to the table along with the cheese course – **still coated in the sawdust in which it was bletted** – and scooped out with a spoon. It could also be baked, roasted, made into jelly, **added to tarts**, or turned into brandy or cider.



*Medlars were de rigeur at medieval banquets (Credit: Alamy)*

Apart from the obvious sexual allusions that can be made with a fruit with so many vulgar nicknames, it is thought that the medlar's quirky need for rotting partly explains why they made it into so many literary works – medieval audiences lapped up the symbolism of a fruit that is rotten before it's ripe. In Chaucer's *Canterbury Tales*, he draws a comparison

with the fruit – "[But if I fare as dooth an open-ers](#)" – to lament the onset of old age and how he doesn't think men achieve their full ability to lie, boast, covet and become angry until they're weakened and elderly.

However, bletting may also have been the medlar's downfall. The fruit was still a familiar winter staple throughout the late 19th and early 20th centuries, and during World War Two, the British government encouraged people to forage for it – it's included in this [Dig For Victory jam-making advice](#). Then soon afterwards, it vanished from the shops forever.

One possible reason is that tropical fruits such as bananas and pineapples became cheaper, and these are harvested year-round, so there was no longer any need for this winter delicacy.

But Steward's experiences in the industry also hint that the awkward extra step of bletting, combined with the fact that no one wants to spend days outside picking fruit in the winter, may have helped to finish it off. "We have romantic notions about sunny days and wicker baskets and open toe sandals in this country – not standing around on short-daylight days harvesting fruit," she says.

Today medlar trees can still be found scattered across Europe, sometimes posing as hedges in the countryside or ornamental trees in gardens – they are still there, but they have to be tracked down. Steward's personal favorite was planted at Langley Abbey in Norfolk in around 1820. "It's still pushing out fruit 200 years later – it's breathtakingly beautiful," she says.



*Each medlar fruit contains four or five large stones (Credit: Alamy)*

But this is not quite the end of the story.

In the medlar's native territory near the Caspian Sea, the fruit remains as popular as ever. It is still widely grown in Iran, Azerbaijan, Kyrgyzstan, Georgia, and Turkey, where it's sold in markets as *musmula*. Steward says she once received a message from a Kyrgyzstani family who had moved to England and were desperate to recreate the experience of foraging for wild medlars that they had to leave behind.

The plant also has a long history as a [folk medicine](#) in the region. In the rural province of Gilān in northern Iran, medlar leaves, bark, fruit, and wood are traditionally used to treat a range of ailments, such as diarrhea, stomach bloating and menstrual irregularities.

Intriguingly, this is similar to how it was [used in medieval Europe](#). The 17th Century botanist and doctor Nicholas Culpeper wrote that the medlar could be help women "when their courses flow too abundant", and a poultice made from the dried fruit, beaten, and mixed with cloves, nutmeg, red coral, and the juice of red roses could be applied to ease the stomach.

Fast-forward to 2021, and the medlar is now not quite so little-known in Europe as it once was. It is begun quietly sneaking back into public awareness – largely thanks to the efforts of enthusiasts such as Steward, who markets her own range of medlar products, including jam and gin.

If the trend continues, perhaps the fruit will soon have a new generation of unspeakable names to go by.

Zaria Gorvett is a senior journalist for BBC Future and tweets [@ZariaGorvett](#)

## Fruit Related News for July 2021

Mango Morning and Subtropical Fruit Trees for your Yard 2021!  
July 24, 9:00 to 12:30 pm, UF/IFAS Extension Services Collier County,  
14700 Immokalee Road

The tickets are available for purchase at:  
<https://www.eventbrite.com/e/159453358287>



Join in for a fun day of learning about mangos and other tropical fruit trees for your yard.

### **Lychee Grower Control Recommendations for the Lychee Erinose mite** [discover.pbcgov.org › coextension › agriculture](https://discover.pbcgov.org/coextension/agriculture)

The purpose of the document is to provide lychee and possibly longan growers with control recommendations for the Lychee Erinose Mite (LEM), *Aceria litchii*. **If you spot lychee trees with symptoms of the Erinose mite infestation, please notify FDACS – DPI at 1-888-397-1517 or [DPIHelpline@FreshFromFlorida.com](mailto:DPIHelpline@FreshFromFlorida.com). immediately.**

A new Tab entitled, “Mangifera sp. Slide Shows” has been added to the CollierFruit.org Website, and the five following Presentations have been posted. Enjoy viewing.

- ‘Angie’ Mango for South Florida
- Mango Pollen and Preservation Method for Mangifera ... species
- Morphological Characterization of Anthers from 17 Accessions of Mangifera Species
- Salinity Tolerance of Five Mango Ecotypes in Santa Marta, Colombia
- Sensory Evaluation of 15 Mango Cultivars in South Florida

Two ‘Presentations’ were also added to the Website concerning Mulberries, entitled “Mulberry: A Well Adapter Underutilized Tree for Florida,” and “Mulberry Leaf: A potential crop for fighting global malnutrition,” which were presented by Josh Jamison at the May 18th Meeting of Collier Fruit Growers.

The Collier Fruit Growers are building a ‘Propagation Mist House.’ It will be erected at the current fruit tree nursery located at the UF Extension Service – Collier facility.

The Collier Fruit Growers and Bonita Springs Tropical Fruit Club have requested to participate in the UF Extension Service – Collier’s ‘Home and Garden Show and Sale’ on November 13th. Club members will address questions about the care of fruit trees. A limited number of trees may be available for sale.

Preliminary plans are being made for fruit ‘hunter’ trip to Ecuador in the summer of 2022. Hopefully, the trip will be promoted by all the Fruit Related Councils and Organizations across Southern Florida.

### **Fruits that Ripen in July and August**

Atemoya (beginning), Banana, Barbados cherry, carambola, carissa, cherry tomato, coconut, corn, fig, granadilla, ilama (end of season), jackfruit, kwai muk, longan, lychee, mamey sapote, mango, miracle fruit, mombin, mulberry, macadamia, monstera, muscadine grape, papaya, passionfruit, peanut butter fruit, persimmon, pineapple, soursop, pomegranate, santol, sapodilla, Spanish lime, strawberry tree, sugar apple, wax jambu, and white sapote.

### **Articles for Future FGSWF Newsletters**

All Fruit Club Members are encouraged to write and submit articles for the Newsletter. Topics of personal interest, experience, research, and discover will all be considered, and recognition will be given to the individuals submitting each article. Please submit articles and any supporting material by email to:

rtaylorrm@comcast.net or by mail to FGSWF Newsletter, 1944 Piccadilly Circus, Naples, FL 34112



# 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 held at the Newport Animal Hospital.

### Workshops:

Workshops will be held on the fourth Saturday of each month starting at 4:30 pm. The Workshops will be held at the Newport Animal Hospital. This open format encourages discussion and sharing of fruits and information. Bring in your fruits, plants, seeds, leaves, insects, photos, recipes, ect.. This is a great chance to get answers to specific questions, and there always seems to be a local expert on hand!

### Tree Sales:

Semi-annual tree sales in JUNE and June, in the Bonita Springs area, raise revenue for educational programs for club members and other related purposes of the club.

### 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:

Dues are \$15 per person for new members, and \$25 per household. 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  
Luis Garrido, Vice President  
Dwain Kiddo, Treasurer  
Talitha DeLuco, Secretary  
Crafton Clift, Director  
Lisa Mesmer, Director  
George Kaladiny, Director



**Like Us on Facebook!** <https://www.facebook.com/groups/BSTFC/>

## 2021 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!**

#### **OFFICERS:**

President, Rodger Taylor - 239-384-9630  
Bonnie Hawkins, Vice President  
Melissa Parsons, Treasurer  
Lisa Hare, Secretary

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Crafton Clift, Director  
Micah Bishop, Director  
Jorge Sanchez, Director  
Lisa White, Director



VISIT US AT:  
[www.collierfruit.org](http://www.collierfruit.org)



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