



# The Fruit Growers of Southwest Florida

**JUNE 2019**



Mike Winterstein has worked at the United States Department of Agriculture, Agriculture Research Service, Subtropical Horticulture Research Station (SHRS) in Miami, Florida since 1994 and has been an Agricultural Research Technician for the last 19 years, as a grower who has to collect and maintain a lot of data. Mike specializes in the subtropical and tropical fruit, cacao, and sugarcane collections, including following Best Management Practices, propagation (i.e.: grafting), setting up and executing collection and research

plantings, collecting phenotypical (physical) data, updating SHRS and USDA databases, as well as formatting data for SHRS researchers. Mike also works directly with the State of Florida Agriculture and Consumer Services Department of Plant Industry (DPI) and the USDA Animal Plant Health Inspection Service (APHIS) shipping and receiving plant material from all over the world. This work involves knowledge of treaties, import restrictions, assays for specific pathogens, as well as the logistics of safe germplasm movement. Mike is a SHRS field tour guide for visiting scientists, educators, USDA administrators, and horticultural groups. Present projects include implementation of GRIN Global and creation of a GIS database system of the entire SHRS inventory and fields with collaborators from Florida International University.

Mike's presentation on June 18<sup>th</sup> will be on the present research projects at the USDA - Agricultural Research Service Subtropical Horticulture Research Station in Miami, Florida and a demonstration on how to navigate and order plant material from the Germplasm Resource Information Network (GRIN) database. Attendees are encouraged to bring tablets, laptops, and smart phones to get a hands on lesson using the GRIN.

**Collier Fruit Growers Meeting: TUESDAY, June 18<sup>th</sup>.**  
**The tasting table starts at 7:00 pm. The meeting starts at 7:30 pm**  
**at the Tree of Life Church, Life Center,**  
**2132 Shadowlawn Dr., Naples, FL**



**Bonita Springs Tropical Fruit Club Meeting: TUESDAY, June 11<sup>th</sup>.**  
**The tasting table is at 6:15 pm. The meeting begins at 7:00 pm.**  
**First United Methodist Church, 27690 Shriver Ave,**  
**Bonita Springs, FL**  
**Meetings are held every 2nd & 4th Tuesday of the month.**

**RECIPE OF THE MONTH:**

This recipe is made for summer. The fresh lobster mixed with mango, cucumber and avocado is quintessential summer fare. Just add a margarita and you are all set. The recipe was first printed in *Saveur* magazine on August 24, 2015.

recipe:

**SUMMER LOBSTER TACOS**

2 (1 1/2-lb.) Maine lobsters, cooked and chopped  
1 avocado, peeled, pitted, and diced  
1 mango, peeled and diced  
1 shallot, minced  
1 small cucumber, diced  
Zest and juice of 1 lime, plus wedges for serving  
2 tbsp. olive oil  
Kosher salt and freshly ground black pepper  
Corn tortillas, warmed, for serving  
Cilantro leaves, for serving

Combine lobster, avocado, mango, shallot, cucumber, lime zest and juice, olive oil, salt, and pepper in a bowl; toss gently to combine. Spoon into tortillas and top with cilantro; serve with lime wedges on the side.

## Dr. Richard Campbell - Recommendations Concerning Fungal Diseases - Compiled by Robert Grady

Concerns were expressed at the April Collier Fruit Growers Meeting that many members experienced a poor mango crop this year (2019).

Dr. Campbell explained that it has been a very wet winter (wetter than normal) which has allowed such fungal diseases as Alternaria and Anthracnose to become rampant, when the trees are wet for prolonged periods. These diseases can result in little to no fruit production or excessive loss (dropping) of fruit.

These diseases can be readily identified:

- Alternaria – Blooms appear darken as if hit by an open flame or torch.
- Anthracnose – Small black spots appear on the leaves and fruit.

To prevent these diseases from occurring the mango trees must be sprayed with an effective fungicide before it rains.

Dr. Campbell recommended the following fungicides for the above fungal diseases:

- Chlorothalonil – (also commercially labeled Dacani<sup>tm</sup>)
- Thiophanate methyl - commercially identified as 'T-Methyl'

Recommended spraying instructions:

- First spray tree when panicles are 1-inch long.
- Then spray after blooming – particularly the flowers.  
Never use the same fungicide more than twice in a row as the diseases will be resistant – After 2 applications use a different fungicide.

Dr. Campbell also recommended the use of Actinovate<sup>tm</sup> (*Streptomyces lydicus*), which can be use either as a spray or soil drench. Actinovate<sup>tm</sup> is a biological fungicide which growers utilize to suppress a range of soil and foliar fungal diseases. It is also commonly used to control foliar diseases like powdery mildew, botrytis, and white mold (*Sclerotinia sclerotiorum*).

Dr. Campbell explained that there are four classes of Fungi. Strobilurins are a group of chemical compounds used in agriculture as fungicides and are effective in controlling all four classes. Common Strobilurins that are readily available are Quadris<sup>tm</sup> and Azoxystrobin.

The four classes of Fungi are:

- Ascomycetes – stem blight
- Basidiomycetes – rust and aerial blight
- Deuteromycetes – Alternaria leaf spot
- Oomycetes - downy mildew

It was recommended to apply Humic or Fulvic acid as either a spray or soil drench. Both are acidifiers, which naturally repels fungi. They are also bio stimulants which 'turn genes on.' Humic acid has special properties that capture micro-nutrients and transports them to the plant's roots.

Dr. Campbell stressed the importance of treating one's trees as soon as a fungal disease is first detected. Do not wait until the tree flowers or bears fruit. If a mango tree fails to set fruit, or drops all its fruit prematurely, immediately consider pruning the tree for the following season. This will give the tree ample time to recover and develop new growth for the next year's harvest.

**NOTE:** The aforementioned fungicides are typically available in either liquid or powder form and in varying strengths; therefore, it is important that the user followed the manufacturer's labeled instructions very carefully. Some can be applied weekly in the

## The Benefits of Bees

Bees provide a vital function to sustain life on Earth. Without their tireless service through the pollination of trees and crops, we would simply not be able to put food on the table. Through pollination, the simple transfer of grains of pollen from one plant to another, bees fertilize the flowers of crops and other plants, ensuring seed production. No human activity or ingenuity could ever replace the work of bees and yet it is largely taken for granted. It is often not realized just how easy it is to help or hinder their effectiveness as crop pollinators nor how much is lost by their loss.

To United States agriculture alone, the annual value of honeybee pollination can be counted in billions of dollars. Bees pollinate about one-sixth of the world's flowering plant species and some 400 of its agricultural plants. Poorly pollinated plants produce fewer, often misshapen, fruits and lower yields of seed with inevitable consequences upon quality, availability and price of food. One of the few farm activities that can increase yields, rather than simply protect existing yields from losses, is to manage bees to encourage good pollination. The destructive effects of the varroa mite on the loss of wild bee nesting habitat, low world honey prices, Africanization of bees and the use of pesticides are making conservation of wild bees more important than ever. Wild bees need long-lasting, undisturbed nesting sites in sunny, relatively bare patches of ground with a diversity of nectar and pollen-rich plants nearby. The greater the variety of flowering plants, the greater the number of bee species that will be attracted. One of the major risks, to both bee and plant diversity, is their separation through increasing fragmentation of wild uncultivated areas. Without bees, many flowering plants fail to set seed and without flowering plants, there is no food for bees. Leaving field margins, ditches, roadside verges and woodland edges unsprayed with chemicals, and undisturbed, does much for bee conservation.

### Raw Honey

Raw honey contains all the nutrients necessary for good health: vitamins A, C, D, E and high concentrations of the B-complex vitamins including thiamin, riboflavin, niacin, pantothenic acid. Raw honey also has beneficial enzymes, nutrients and minerals and is a powerful antioxidant with natural antiviral and anti-inflammatory properties.

High heat kills most of the enzymes and some vitamins, so pasteurized honey doesn't have as many health benefits as raw honey. One of the enzymes in raw honey contains is amylase, which aids in digestion by helping predigest breads and other starchy foods. Raw honey also has a better taste, aroma and a darker color than its pasteurized counterpart.

Recent scientific studies have shown raw honey to be a tropical wound treatment. Raw honey is a bacteria-fighting anti-fungal substance which helps heal wounds. The FDA approved Manuka honey as a wound treatment option in 2007. A mixture of raw honey, beeswax, and olive oil is a possible treatment for dermatitis and psoriasis, thus permitting patients to reduce their use of steroids.

A recent study has shown that postmenopausal women, who ate 20 grams of Tualang honey a day for a year, were able to decrease their blood pressure significantly.

### Bee Pollen

It is a blend of pollen grains from various plants that offer a concentrated source of nutrients. A teaspoon of bee pollen offers phytochemical content equal to that of a hefty helping of vegetables and provides a quick nutritional boost.

Studies have indicated positive effects on bleeding ulcers and enlarged prostate. (Persons having a pollen allergy may have a negative reaction, and pregnant women may want to avoid it or consult with a healthcare provider.)

**Propolis** (A resin-like material made by bees from the buds of poplar and cone-bearing trees.)

More than 180 phytochemicals in propolis have anti-inflammatory, antimicrobial, or antihistamine effects. Propolis is the 'original' antibiotic, in reference to the strong association it has in supporting your immune system through antimicrobial action. Propolis has been used for thousands of years in folk medicine as an antimicrobial and antioxidant, and for its analgesic and anti-inflammatory properties.

Due to its anti-inflammatory, antimicrobial and antioxidant properties, propolis may be used to:

Promote oral health — Propolis contains antibacterial properties, which may be beneficial for combating gingivitis and other oral problems stemming from the abundance of bacteria in your mouth. The added antibacterial and anti-inflammatory properties from propolis may help speed healing of mouth sores and other oral infections.

Support skin health — Propolis may be used in dermatological products due to its anti-inflammatory and antimicrobial properties. It also assists in wound healing by reducing free radical activity in the skin and promoting collagen production. Propolis ointments may be used to promote healing of cold sores, genital herpes and minor burns.

Combat infections — Propolis extracts may be taken to aid in recovering from giardiasis, H. pylori infection, oral thrush and ear infections.

### **Royal Jelly**

It is made by bees from a mixture of pollen and nectar, and then fed to larvae aspiring to be queens. Royal jelly is unique in that it contains proteins, sugars, fats and amino acids. Royal jelly is the only food source containing acetylcholine. This essential nutrient is used by the brain in mood, mental alertness, concentration and memory functions, qualities that dim or are lost with cognitive impairment and dementia. Acetylcholine activity is a target of Alzheimer drugs that block the breakdown of this neurotransmitter to reduce symptoms. Royal jelly has a beneficial role in neural functioning and findings support the potential neuroprotective role of royal jelly.

**Chemical insecticides are harmful**, but individual products vary greatly in their toxicity, to bees. Pesticides may kill quickly, or worse, kill slowly. If not immediately killed, bees can carry the contaminated pollen back to the colony where it enters the food chain and kills many more. An insecticide may be harmless to the health of the bees but may nevertheless inhibit pollination of the crop by acting as a repellent. In a recent study evaluating the worldwide use of neonicotinoid pesticides and the link to the declining bee populations, researchers found the pesticides had an adverse effect on the acetylcholine the bees produced. It is believed that this is a new discovery of how the neurotoxic effects of the pesticides may be killing honeybees.

Careful choice of pesticides may do much to reduce harm, but growers may have few options. Overall, the more targeted the pesticide to a particular pest(s), the more expensive the product. Biological pesticides, however, are relatively safe to bees. Timing of insecticide application is also critical. Many degrade after a few hours and spray applications in the late evening, when bees are inactive, reduces the risk that bees will be affected. Where beekeepers are employed by growers to bring hives to an orchard or field for pollination, crop protection must obviously be the subject of agreement between both parties.

The use of bees for crop pollination is a huge subject, which is beyond the scope of this article. Different bee species behave differently, and the various crops have different pollination requirements. This is a tough time for growers, but it is also a tough time for beekeepers. Anything that can be done to enhance the pollination effectiveness of bees will be good for bees, beekeepers and growers.

**Natal Plum (*Carissa macrocarpa*)**  
**By Brooke Hollander**



The 'Carissa' is a native to the coastal region of Natal in South Africa and was originally brought to the US by Theodore L. Mean in 1886. This African shrub is known more as a hedge or barrier plant and secondarily for its edible berries and can endure temperatures no lower than 25F. Carissa is found most commonly in the older portions of Naples and Fort Myers and within homesites established in the 1960's and 70's. Blooms are most common in the early spring, however sporadic blooming occurs through after year and are star-shaped, fragrant, white and approximately 2-inches wide. The fruit of the Clarissa matures in approximately 60 days, yielding most of its fruit in the hot summer months. Carissa it is not commonly available in the commercial market. The fruit of the Carissa vary in size and shape, but are bright crimson red. The fresh fruit is mild and somewhat pungent, and may be eaten fresh, however is more enjoyable when cooked. The fruit contains a high amount of pectin and latex (do not use an aluminum pan) and may be cooked to make a striking red jelly, which somewhat resembles the characteristic flavor of raspberry, diced and put into muffins, filled with cheese and serve as or hors d' oeuvres or used to make pies. Cultivation of the Carissa can be accomplished best by air-layering, ground layering, shield budding, or rooting cuttings (must cut branchlets half way through the leaves on plants for 2 months, then plant in sand; roots will form in approximately 30 days).

**Natal Plum Jam (Num Num Jam)**

Delicious jam using wild Natal Plums: Servings: 4 pints

**Ingredients:**

- 2-3 lbs. Natal Plums (*enough so that when cooked and mashed you have 4 cups*)
- 1/2 cup water
- 2 cups apple juice
- 2 tbsp lemon juice
- 3 tbsp Classic Pectin (*or 1.75 oz. package of pectin*)
- 4 cups sugar

**Instructions:**

- In pot, mash plums and add water. Bring to boil and boil 10 minutes, stirring occasionally. Mash again. Boil for 2 more minutes.
- Add apple juice, lemon juice and pectin. Bring to a hard boil and hard boil for 10 minutes.
- Add sugar. Hard boil for 1 minute.
- Pour into clean, hot pint jars, leaving 1/4-inch headspace.
- Water bath process for 10 minutes.

## Tribute to Isabelle Burns Krome

Maxie (Mrs. Glenn Simmonds) ask me, "Crafton do you know Mrs. Krome? . . . She's a person you really ought to meet." I had just moved near Krome Avenue in Homestead. Many times, I had passed the Mary Krome Bird refuge sign. Although I didn't know its significance, I knew of the Krome Memorial Section of the Florida State Horticultural Society. I was thinking: I don't just go knocking on doors to introduce myself to someone with a name like Krome. However, with Maxie insisting I should not miss knowing so great a lady who had so much to do with South Florida horticulture, I went directly to Mrs. Krome's home and found her sitting in her backyard talking with Richard Fuchs. It was her 91st birthday, but her conversation was lively with Latin binomials of plants and her hands betrayed that even that day she had been pulling weeds and planting sapodilla seeds. I as I dropped by weekly to chat with Mrs. Krome -- to sample the first fruit of one of her seedling avocados or to help her plant a live oak in the bird sanctuary -- she became more than a kindly community grandmother. She remembered the first two people in Miami to get automobiles, and her husband directed the building of the railroad that went to sea [Key West]. She knew the people who had developed, from the first mangoes brought from India, the 'Haden' and 'Herman' and 'Keitt.' Mrs. Krome give me a sense of historical perspective from the first homestead in the pine woods to the multi-million dollar lime, avocado and mango industry.

Once when I was telling Mrs. Krome of my embarrassment at driving my old car, wheels squealing, into a ritzy residential section of town to have dinner with friends, Mrs. Krome laughed and related her experience on arriving at the opening ceremony at Fairchild Tropical Garden. Among the pomp and circumstance of sleek black limousines, the tuxedoed page at the entrance of the new garden gave a deep bow and opened the door of Mrs. Krome's T-model for her. When the door came off in his hand, Mrs. Krome couldn't relieve his embarrassment a bit for her uncontrollable laughter.

After our recent severe freeze, Mrs. Krome gave me hope that life will go on when she recalled seeing Casuarinas over a hundred feet tall killed to the ground in 1917 or in 1918 when she poured a dipper of water onto a packing crate and watch it freeze at high noon. When Mrs. Krome passed away on February 21, 1977, I had known her only a year and a half. Yet, I had become aware that her intrinsic goodness was deep and not showy. For her backlog of support, Fairchild Tropical Garden is indebted to Mrs. Krome. Those who knew her well will remember her as the essence of understatement and surely a truly great person.

**CRAFTON CLIFT**

### BURDS' NEST OF INFORMATION

#### THIS and THAT FOR JUNE

#### FERTILIZING IN JUNE

Citrus and Avocados should be fertilized in June - 10-2-10 **or** 6-4-6 **or** 8-2-8 **plus** 0-0-22 WHY the 0-0-22? It helps the fruit to have good flavor.

With citrus, it help that the fruit is juicy instead of the dry pithy no juice disappointment that some have experienced.

#### MANGOS

Have you tasted and loved a new variety of mango? Maybe not commercially available because the key word is research. Why research? Where was it propagated? Is it a seedling? It is not unusual for mangos grown on the east coast of Florida to not taste quite the same when grown here on the west coast. What is the fruiting pattern? Some mangos will have an abundant crop one year and only a sparse crop the next year. Also maybe friends 'rave' about a particular variety, taste, and try, it may not be a wow to your taste buds. The last word is patience; the variety will eventually be commercially available. Then you can buy or graft, if you have grafting skills and it is not patented.

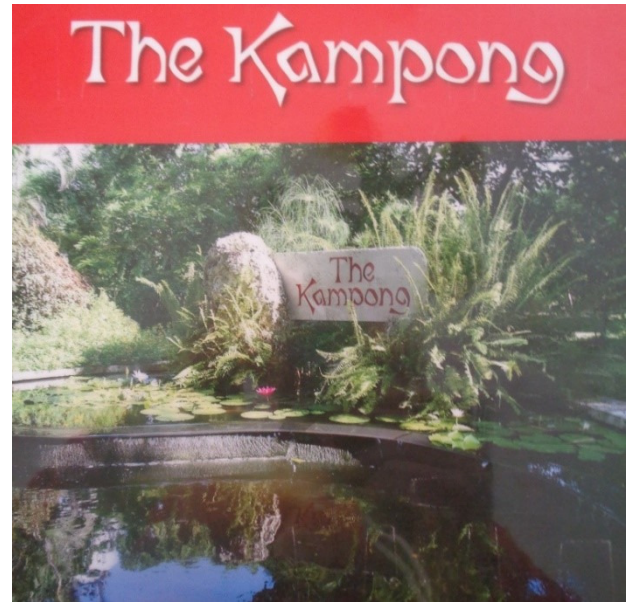
#### Mango Grafting

Now that the consistent 90's F are here, it's the best time to graft from now to maybe the end of September. Grafting is a skill that has many steps of learning. Different fruit trees have different seasons for grafting to be successful.



On Saturday, June 8 a garden tour of **The Kampong**, the beloved winter home of Dr. David Fairchild, will be conducted by Crafton Clift. Persons will meet in front of the Walmart Garden Center, located on Collier Blvd., a half mile below Interstate 75, Exit 101 prior to 7:30 AM. We will leave at 7:30 sharp, car-pooling, and arriving at The Kampong in Coconut Grove, by 10:00 AM. Entrance fee is \$15.00.

For details, call 239-384-9630 or email [rtaylorrm@comcast.net](mailto:rtaylorrm@comcast.net)



On the afternoon of June 8, the Rare Fruit Council International, Miami in cooperation with the Tropical Fruit & Vegetable Society of Redland, will host the annual **'Bill Whitman Day & Longan Celebration'** at the Fruit and Spice Park, from 2:00 to 5:00 PM. This will give persons the opportunity to participate in a **"Florida Fruit Club Meetup,"** of all eleven South Florida organizations.

The Fruit and Spice Park is located at 24801 SW 187<sup>th</sup> Ave, Homestead. Entrance Fee is \$10:00.

The Naples Botanical Garden is hosting the **'Taste of the Tropics'** on Saturday, July 6, from 9 AM to 3 PM. Participants will be introduced to many unusual fruits that individuals are able to grow here in South Florida. A mango tasting will also be available.

Entrance Fee to the Garden is \$20.00, free to NBG members.





# 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 Meetings:

General meetings, that include an educational program, are held the *second Tuesday* of each month. General meetings begin at **6:15 pm for social time**, and the **speakers begin promptly at 7 pm.**, at the First United Methodist Church, **27690 Shriver Avenue**, Bonita Springs. The meetings are held in the "Freedom Hall" meeting room.

### Workshops:

Workshops (monthly discussions) are held on the *fourth Tuesday* of each month at **7 PM** at the Methodist Church, when practical. 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 March and November, 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.

### Directions to Meeting Location:

From the intersection of Old 41 Road and Bonita Beach Road SE, proceed north to Dean Street. Turn right on Dean St. and go two blocks to Shriver, then turn left on Shriver and go two blocks to the Methodist Church. Free parking on both sides of the street.

# JUNE CALENDAR OF EVENTS

Tuesday 4 Monthly Meeting: **Caloosa Rare Fruit Exchange**, 7:00 PM, Fort Myers-Lee County Garden Council Bldg., 2166 Virginia Ave., Fort Myers.

**Weekly Nursery Workshops:** Every Thursday **year around**, 9:00 AM until at least 1:00 PM, **Cornerstone Nursery**, 8200 Immokalee Road, North Naples – Learn about fruit trees, volunteer in the nursery, or just come and listen to Crafton's stories.

Thursday 6 **UF/IFAS Industrial Hemp Pilot Project Update**, 10:00 AM, Southwest Florida Research and Education Center, Immokalee, Speaker: **Jerry Fankhauser**, Assistant Director, Florida Agricultural Experiment Station, UF/IFAS - Office of the Dean for Research.

**Pre-registration is required**, call 863 674 4092 or e-mail Mongi Zekri at [maz@ufl.edu](mailto:maz@ufl.edu)  
Saturday 8 **Field trip to The Kampong, Fairchild's Tropical Paradise**, Coconut Grove, Limited attendance, Tour of gardens by Crafton Clift, Cost \$15. Call 239 384 9630 or email [rtaylorrm@comcast.net](mailto:rtaylorrm@comcast.net) for detailed information.

Saturday 8 **Bill Whitman Day & Longan Celebration**, 2:00 – 5:00 PM, **Fruit & Spice Park**, 24801 SW187 St., Homestead, 'Meet and Greet' members of other South Florida fruit related organizations, Admission fee \$10, children \$3.

Tuesday 11 Monthly Meeting: **Bonita Springs Tropical Fruit Club**, 6:45 PM Tasting Table, 7:15 PM Program: First United Methodist Church, Fellowship Hall, 27690 Shriver Ave., Bonita Springs. Speaker to be determined.

Wednesday 12 Monthly Meeting: **Rare Fruit Council International**, 7:00 PM 'Fruitluck' Tasting table, 8:00 PM Evening Program, **Fairchild Tropical Botanic Garden**, [Coral Gables](#), [Miami-Dade County](#), Speaker: Jeff Wasielewski, "Fertilizers: When, Where, & How," UF/IFAS Commercial Tropical Fruit Crops Extension Agent, Miami-Dade Co., Homestead.

Tuesday 18 Monthly Meeting: **Collier Fruit Growers**, 7:00 PM Social, 7:30 PM Program: Tree of Life Church, Life Center, 2132 Shadowlawn Drive, Naples. Michael Winterstein will be the speaker.

Tuesday 25 Monthly Workshop: **Bonita Springs Tropical Fruit Club**, 6:45 PM: First United Methodist Church, Fellowship Hall, 27690 Shriver Ave., Bonita Springs.

Saturday 29 **Mango Mania**, at **UF/IFAS Extension Miami-Dade County** and **Fruit & Spice Park**, 18710 SW 288 St., Homestead, 9:00 AM – 12:50 PM, Lecture held at County Extension 9AM, Mango Tasting, Instructor: Dr. Jonathan Crane. UF/TREC, Cost: \$40.

Saturday, July 6 **'Taste of the Tropics'** 9:00 AM – 3:00 PM: **Naples Botanical Garden**, 4820 Bayshore Drive, Naples. Admission: \$20, Free to Garden Members.

Saturday- Sunday, July 13 & 14 **'International Mango Festival'**, Fairchild Tropical Botanic Garden, Coral Gables, Miami-Dade County.



## Fruits which Ripen in June:



Banana, blackberry, canistel, coconut, fig, grumichama, guava, jaboticaba, jackfruit, loquat, mango, miracle fruit, mulberry, monstera, muntingia, natal plum, nectarine, papaya, passion fruit, peach, pineapple, plum, pomegranate, raspberry, Rio Grande cherry, sapodilla, star apple, Surinam cherry, tamarind, and white sapote.



# 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:**

Jeneé Dampier - President  
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Crafton Clift - Director  
Luis Garrido - Director  
Berto Silva - Director



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

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!**

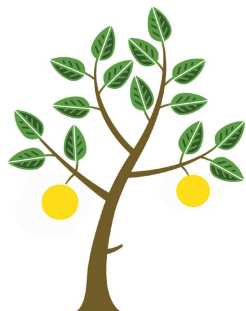
### **2019 CFG BOARD OF DIRECTORS**

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VISIT US AT:

[www.collierfruit.org](http://www.collierfruit.org)



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

**The Collier Fruit Growers monthly meetings are now broadcast live on Facebook at 7:30 pm on the third Tuesday of each month. Starting in March 2019 the meetings are posted on the 'Collier Fruit Growers Group' Facebook page. Access the page by requesting to be a Member.**