



The Fruit Growers of Southwest Florida

NOVEMBER 2020

Collier Fruit Growers Members are in for a real treat, no tricks, at the November 17th Membership Meeting. Messrs. Noel Ramos and Mario Lozano will discuss their 1998 Travels in Honduras and the exploration for fruits.



Noel Ramos has worked in the Pharmaceutical industry for much of his career. In his other life, Noel lectures throughout Florida and out of state about tropical fruit, sustainable agriculture, and green living. He has also written over a dozen articles and book reviews about this subject. Noel has traveled extensively to botanical gardens, agricultural research stations, and private farms throughout the U.S., Europe, the Caribbean, and Central America. Noel currently lives in Fort Lauderdale, where he grows many species of rare tropical fruits including Abiu, Breadfruit, Achachairu, Sapotes, Jakfruits, Mangos, Coffee, Cacao, and others.



Mario Lozano is a participating member of Collier Fruit Growers and avid tropical fruit hunter and aficionado. Both men remain the best of friends.

**Collier Fruit Growers Meeting:
TUESDAY, November 17, 2020.**

The meeting starts at 7:15 pm.

Life Center, Tree of Life Church

2132 Shadowlawn Dr., Naples, FL 34112

**Please always observe the wearing a face masks
and social distancing guidelines.**



THIS MEETING WILL NOT BE STREAMED LIVE ON FACEBOOK

Slowly we want things to return to 'normal,' if there is such a thing. People are being encouraged to get out and enjoy themselves safely. In the interest of meeting with fellow members once again, Collier Fruit Growers has discontinued its live streaming of meeting.

If you have the least bit of a temperature, or have any of the SARS COV 2 symptoms, as recognized by the CDC, please stay home and self-isolate.

Sad to Say, the November 21 Fruit Tree Sale at Freedom Park has been Canceled due to the both the Covid Virus and the available of nursery stock. A large Fruit Tree Sale is being planned for Saturday, February 27, 2021.



**Bonita Springs Tropical Fruit Club Meeting
will be NOVEMBER 10, 2020.**

Workshop: Tuesday, NOVEMBER 24, 2020.

Revive Wellness Center, 3521 Bonita Springs Blvd., Bonita Springs, FL 34134
Please always observe the wearing of masks and social distancing.

RECIPES OF THE MONTH:

Carambola Chicken Rice (serves 8)

- 2 Tbsp olive oil
- ¼ cup diced bell peppers
- ½ cup chopped scallions
- 2 tsp mashed garlic
- 6 medium size diced carambolas
- 1 cup heavy cream
- Salt, black pepper and paprika to taste
- Garnish, minced coriander (cilantro) leaves
- 4 cups cooked rice

4 pounds cooked chicken breasts, deboned and cut into bitesize pieces

In a medium size pan, heat the olive oil. Sauté the red bell peppers, scallions, garlic, and carambola fruit over a medium low heat until tender (about 8 minutes). Stir in the heavy cream and season with salt, pepper and paprika. Cook over medium low heat for an additional 8 minutes. In a large cooking pan, combine this mixture with the cooked rice and chicken. Heat until serving temperature (about 5 minutes). Garnish with coriander if desired.

Carambola-Cranberry Sauce (makes about 5 cups)

- 4 ripe carambolas
- 2 ½ cups orange juice
- 2 cups sugar
- one – 12 ounces bag of cranberries (fresh or frozen)
- 2 Tbsp fresh ginger, grated
- 2 allspice leaves (or several allspice seeds in a cheesecloth bag)
- 1 small cinnamon stick
- cornstarch or arrowroot to thicken

Trim ends of the carambolas and set one carambola aside. Slice the remaining three carambolas into ½ inch crosswise slices, remove seeds and dice. Combine orange juice, cornstarch, and sugar in a heavy large saucepan. Bring to a boil, stirring until sugar dissolves. Reduce heat and simmer for 5 minutes, stirring occasionally. Add the carambolas, cranberries, allspice, cinnamon stick, and ginger, then cook until berries begin to pop, stirring occasionally, about 8 minutes. Remove from heat.

Cool, pour into a serving dish. Remove some of the liquid off the top if necessary. Peel away any brownish skin from the remaining carambola and slice into ¼ inch crosswise slices. Arrange in a decorative pattern on top of the sauce. Refrigerate. Serve either cold or at room temperature.

Note: It is also delicious added to seltzer water as a spritzer or to white cabernet sauvignon wine as an easy tropical sangria. It can also be served as topping over pound cake.

The two recipes were obtained from the 'VirtualHerbarium.org' web site at: <http://www.virtualherbarium.org/tropicalfruit/carambola-recipes.html>

A Journey to Borneo

Michael Benjamin spoke at the September 15 meeting of the Collier Fruit Growers. He presented a summary of his recent trip to the island of Borneo in February, at the beginning of the Pandemic. The video of presentation can be accessed on the 'Collier Fruit Growers' Facebook page.

Upon arrival in Singapore (considered a 'City within a Garden'), Michael had the unique opportunity to visit three superb botanical gardens (Henderson Waves connecting canopy walks with a horticulture park, Singapore Gardens by the Bay which was created by Dr. Ton and is similar to theme park, and Singapore Botanic Garden). Michael said Singapore could be a fruit hunters' destination on its own. A highlight of Michael's time in Singapore was the opportunity to taste Maprang (*Bouea maerophylla*).

Michael flew into Miri located in the southern state of Sarawak of Malaysian (northeastern) Borneo. Visiting the market, Michael was able to purchase Asam or Sour Palms (*Eleiodoxa conferta*), Terabs (*Artocarpus oderatissimus*, a jackfruit relative) and Langsats (*Lansium domesticum*). From there, Michael traveled to Brunei, an area known for its pristine rainforest, considered the third largest Primary rainforest in the World. He went to Niah Caves, known for its millions of swallows that are harvested for the much acclaimed 'Bird Nest Soup,' [and millions of bats that are beneficial to Borneo's ego-system.] Michael visited a traditional Teraja Longhouse of the domiciled locals which can large enough to accommodate an entire community. The next day was spent at the Sumbiling Eco Village which practices permaculture, host interns, and introduces people to the local culture. Michael tasted a Suluk which is a cross between the *D. graveolens* and *D. zibethinus* Durians, which retains the 'best' qualities of both species. From there Mike went to Pedeyaya Research Center and tasted Tortoise Durians, *Nephelium* Rambutans varieties and *Willughbeia anagustifa* (Sarapit) fruits, before venturing on to the Long Sebulu Farmstay. Mr. Lo's Durian Farm had a lot of different grafted durian varieties. The Marais Center incorporated several rice paddy fields. Michael also visited the Aliran Sejati Farm, the Tenom Agricultural Park and finally met Anthony Lamb who signed Mike's copy of Anthony's new book entitled, 'A Guide to Wild Fruits of Borneo,' Michael was able to taste various varieties of six of the nine species of Durians (*Durio*, dullens) that are found in Borneo, as summarized below. Durians are in the botanical **family Malvaceae**.

Durio dulcis (Fire Durian or locally referred to as 'Baby Poop') is a fairly large tree that can grow up to 40 meters tall, with a bole that can be up to 80 cm in diameter and large buttresses up to 4 meters high. The edible fruit is gathered from the wild and sold in local and urban markets, but the species is rarely planted because of its short fruiting period. The tree is also harvested for its wood. Forest clearance and degradation because of agriculture and logging are major threats to the habitat. This species is suffering from some genetic erosion. Consequently, the tree has been classified as 'Vulnerable' in 'the IUCN Red List of Threatened Species⁽¹⁾.' Most species of *Durio* (most notably *Durio durcis*) have a strong scent. Extremely rare Durian with a very thick rind that needs to split open with a machete.



Durio kutejensis (Durian Luas) is a small to medium-sized tree, growing up to 30 meters tall, with a bole that can be branchless for up to 12 meters, with low, rounded buttresses. The species is cultivated for its popular fruits throughout Malesia and are the quite similar to those of the 'true durian', *D. Zibethinus*. It is also sometimes grown as an ornamental. The natural habitat of this species is threatened by forest degradation due to logging and shifting agriculture and in Indonesia there is evidence of genetic erosion within populations. Consequently, the tree has been classified as 'Vulnerable' in 'the IUCN Red List of Threatened Species⁽¹⁾.' [Michael's conclusion was that the fruit has no flavor and is 'waxy' in texture.]



Dorio oxleyanus (Durian Sukang) is a tree that can grow up to 40 meters tall, with a bole that can be branchless for up to 30 meters and with buttresses up to three meters in height. The tree is only occasionally cultivated within its native range.



Durio graveolens (Durian Kuning) is a tree that can grow up to 40 meters tall with a clear bole up to 20 meters and buttresses up to 3 meters tall. It is one of six species of durian named by Italian naturalist Odoardo Beccari. The specific epithet *graveolens* has strong peanut butter and banana tastes [reportedly can be smelling' or 'rank' due to the odor]. The red-fleshed type of *D. graveolens* has a mild scent. *D. graveolens* is an edible durian, perhaps the most popular 'wild' species of durian, and it is sold commercially regionally.



Durio testudinarum (Tortoise Durian) is commonly known as durian kura kura (literally: 'tortoise durian'), which can grow up to 25 meters tall with low and rounded buttresses. The tree is harvested from the wild for its edible fruit and supplies a useful timber. The tree is classified as 'Vulnerable' in 'the IUCN Red List of Threatened Species (2009)⁽¹⁾.' *D. testudinarum* is a plant of the moist lowland mixed dipterocarp forest, where it is found commonly in clay-rich, well-drained soils, at elevations up to 700 meters.



Durio zibethinus (Durian) is a tree that can eventually reach a height of 25 - 40 meters, though generally only growing up to 12 meters in cultivation. The bole can be 50 - 120cm in diameter, forming buttresses. This is one of the most prized fruits of the tropics, being commonly cultivated and gathered from the wild. It can be found dense lowland humid forests at elevations up to 800 meters, near the equator. There are reportedly over 800 varieties of *D. zibethinus* (both registered and local "Kampong" durians) growing in Borneo. [Micheal stated that the varieties of this species that he tasted had a pleasant flavor and smell.]



The other three species of Durians in Borneo are: *Durio Crassipes*, *Durio grandifloras*, and *Durio kinabauensis*. All nine species are described in the 'A Guide to Wild Fruits of Borneo,' (Pgs. 118-145).

James represents the next generation of enthusiastic fruit hunters.

Footnote:

⁽¹⁾ The IUCN (International Union of Conservation Nature) Red List of Threatened Species™ is the world's most comprehensive inventory of the global conservation status of plant and animal species. It uses a set of quantitative criteria to evaluate the extinction risk of thousands of species. These criteria are relevant to most species and all regions of the world. With its strong scientific base, the IUCN Red List is recognized as the most authoritative guide to the status of biological diversity.

Do we need to worry about banana blight?

By Tom Espiner, Business reporter, BBC News
August 15, 2019

A strain of the *Fusarium* fungus, which causes so-called Panama disease in banana plants, was first detected in Colombia, South America.

The strain, which is exceedingly difficult to treat, has been spreading around the world for decades.

As most bananas exported to the EU and the US are Cavendish varieties, do we need to worry about supplies to the UK?

Are bananas under threat?

While the fungus is not harmful to humans, it has the potential to eventually wipe out Cavendish bananas, according to experts.

Millions of people around the world rely on bananas and plantains as a staple food and as a cash crop.

While there are more than 1,000 varieties of bananas, which come in different colours, shapes and sizes, just under half of global production is the Cavendish type.

Cavendish bananas are reportedly easier to transport than some other varieties. They also give high yields per hectare.

In 2013, world banana production was about 134 million tones, with about 60% being dessert bananas, according to the UN.

The fungus strain attacking Cavendish bananas, called Tropical Race 4 (TR4), can also infect other varieties of banana plant.

**What is the problem with the fungus?**

Fusarium TR4 was first detected in the 1990s in Malaysia and Indonesia and quickly spread to China, where it occurs widely, according to the UN.

It attacks the roots and blocks the plants' vascular systems.

The disease is "a serious threat to banana production" because once it is established, it can't be eradicated, the UN says.

And *fusarium* fungus can remain in the soil for 30 years.

It has been spreading for decades through Asia, Australia and Africa.

It has now been detected in Latin America, which supplies the bulk of the world's bananas grown for export.

Who detected it?

The disease was detected in Colombia by a team from Wageningen University in the Netherlands.

Prof Gert Kema of the university said finding the strain in Latin America for the first time was "a very bad thing". Colombia neighbors Ecuador, which is the world's biggest banana exporter.

While the disease is unlikely to have an impact in UK supermarkets yet, it has the potential to be very serious, he said.

No other types of banana are yet ready for cultivation on a commercial scale.

How has the fungus managed to spread so far?

Cavendish banana varieties are reproduced asexually. Plants of one variety are genetic clones of the parent plant.

If one plant is susceptible to a disease, all of its offspring will also be susceptible.

The Cavendish was brought in as a monoculture crop after Fusarium fungus all but wiped out the world's previous favorite dessert banana, the Gros Michel, in the 1950s. According to Prof Kema, the main problem stems from the overreliance on Cavendish varieties for export, which he describes as a "monoculture".

"We have to diversify banana production," he said.

If there is only one type of banana plant being grown, resistance to infection is lower.

So, to control a separate fungal infection called Black Sigatoka, banana producers spray crops with pesticide if they can afford it, causing environmental damage, he said.

How pressing is the TR4 problem?

Banana giant Fyffes, which says TR4 has not had an impact on its plantations, says the risk from the fungus is "manageable", but that only stringent bio-security practices will slow its spread.

The big banana firm creates exclusion zones around its plantations and visitor entry is restricted.

Visitors can not wear personal shoes and must walk through fungicidal footbaths.

Vehicle tires must also go through baths.

Fencing is designed to keep out animals that can transfer soil, while water is drawn from wells or public water sources - run-off water can contain the spores.

A spokeswoman said the firm was "actively investigating alternatives" to Cavendish cultivars, but had "nothing at scale at the moment".

Hugo Hays, global director of food safety and compliance at Fyffes said: "Provided biosecurity measures are stringently adhered to, the spread of TR4 can move very slowly.

"It has existed for several decades in Asia and they are still producing and consuming bananas there.

"Fyffes is collaborating with the wider banana industry to combat the spread of TR4 and keep it off our farms and our growers' farms."

However, Prof Kema is not so optimistic about controlling the spread of the disease. Measures to control TR4 are expensive, and usually result in a trade-off between the costs of containing it and the profits from growing bananas, he said.

Small producers may not be able to afford the mitigation measures, he added.

How are supermarkets responding?

UK supermarket giant Tesco said it had taken steps to mitigate the spread of the disease and ensure supplies.

Tesco said its US managers were "industry experts and frequently visit and keep in close contact with our suppliers to make sure the necessary actions are taken to avoid contamination" from the fungus.

It said it had been working with suppliers for nearly 10 years to make sure customers get bananas "from the best sources, in regard to quality and sustainability".

It added that all its bananas were Rainforest Alliance-approved.

Do we need to worry about banana blight?

According to the Norwich, UK-based Banana Link co-operative, bananas are one of the most profitable items in the UK supermarkets.

And people in the UK eat 10 kilos of bananas per year, on average, or about 100 bananas.

So, the market is there, but will Cavendish bananas be in the future?

That very much seems to depend on whether banana diseases can be controlled, and on whether the effects of increasingly violent storms on banana crops can be mitigated.

A New Book:

Achieving Sustainable Cultivation of Mangoes

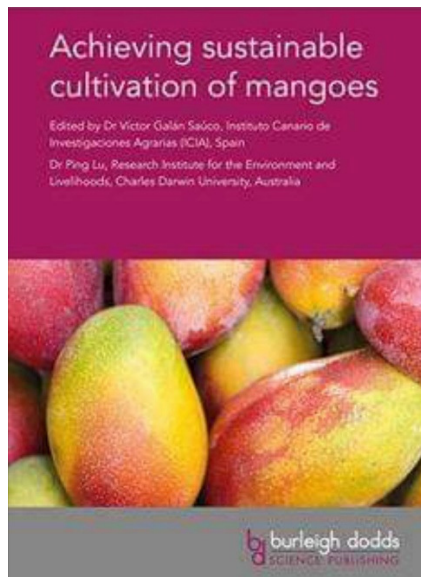
Subject: The genetic diversity of mangoes (pp.66 pages)

Publisher: Burleigh Dodds Science Publishing Limited, 2018. All rights reserved.

Project: [Mango Cultivars](#)



Dr. Noris Ledesma



Abstract

The description of cultivars grown under South Florida conditions is based on evaluations conducted by Fairchild Tropical Botanic Garden in Miami. The data reflect some 30 years of research. Description information includes origin, information on tree form and vigor (low, moderate, or high). The cultivars are in alphabetic order with the description of the fruit, including color, shape, flesh characteristics; tree size; origin; and other relevant characteristics of the cultivar. Mango fruit are green, yellow, or red, with or without color blushes and blankets of overlaid white or yellow dots. Aromas are subtle to intense and range from fruity to resinous. Flesh texture and fiber content are highly variable, and the range of flavor among cultivars defies description.

You are able to read or download a preview draft of the entire text in a *.PDF format as provided by the authors of this publication from the following website:

https://www.researchgate.net/publication/343224096_Achieving_sustainable_cultivation_of_mangoes_E-CHAPTER_FROM_THIS_BOOK_The_genetic_diversity_of_mangoes

NOTE: You can also access fifty-one other articles written in part by Dr. Noris Ledesma at:

https://www.researchgate.net/profile/Noris_Ledesma

General News Items:

In February 2007 **Crafton Cliff** gave a presentation to the Rare Fruit Council International, Miami on Ecuador. The Link to the YouTube video of his presentation is: https://youtu.be/8_Ba1S3NCio or

<http://www.bonitaspringstropicalfruitclub.com/crafton-cliff-miami-rare-fruit-council-international/>

Jeff Wasielewski, the Commercial Tropical Fruit Extension Agent, UF/IFAS Extension Miami-Dade County has organized the 'Tropical Fruit Tuesdays.' A ZOOM Webinar which occurs every other Tuesday started June 16.

The Links to all the applicable ZOOM Webinars are:

- Air-layering - 6/16

https://ufl.zoom.us/rec/share/xfJKLo7K3Gxlc6fyr0X6YfARR4LAX6a8h3UZ-qcKn0oTTqqlLqj7igRMBeo1he_H

- Pruning Fruit Trees - 6/30

<https://ufl.zoom.us/rec/share/4tVaL73S70FJeZGT00XxZpx4PtnGaaa82iAfrPIEzU3WRK8IrQfu9IR1dcDs5EEL>

- Grafting – 7/14

https://ufl.zoom.us/rec/share/yfJ-FJT08kVLW4X9-hrPQp8iL4PoX6a8h3NI-PoJz0cGSW61jhr40KGUJbfXa_94

- Planting Tips and Tricks – 7/216

https://ufl.zoom.us/rec/share/xcbYLev26UdIXNbO400BU6x5Q6KiX6a8gCcWqaFcmk0RBRdgc_08Qq79mMoghfnW

- Propagation by Seed – 8/11

https://ufl.zoom.us/rec/share/wvUsBa_Aq25IWLPLtF3caocrHtnea81CFLqPcLz0e0BwbEO5vVQ7qtSIT5xzYd

- Propagation by Cuttings and Division -8/25

https://ufl.zoom.us/rec/share/PE_tqS5j_3gosQx-bs9dt3u1mAvC-HysCqb_o-rs0ZM_2sjS9IRUSkjPMicv96j.t0GGV61IA-DThPnt

- Successfully Growing Mangos in South Florida – 9/8

https://ufl.zoom.us/rec/share/v9dOHanA9mVJfqfi6G2YRZVmWYq5eaa82nVI-aYLyRxXtAkQU_wEvR-hn_97ApiF

- Successfully Growing Avocados in South Florida (and Laurel Wilt) – 9/22

https://ufl.zoom.us/rec/share/4eZcc5fg501IZ5XN90PZA6EzQ77fX6a81iQW_PfCzkuNMBFSIdK7KxpxSpjiHpme

- Successfully Growing the Jackfruit in South Florida – 9/29

<https://ufl.zoom.us/rec/share/kKDKFgzkRXe2YLn0FzmdH83UCteCHm3SFBkRMa3E40tI8Np4aKUoP4jmYmhFKYs.m-woAxD2BMPxirbK>

- Tropical Fruit with Attitude – 10/13

<https://ufl.zoom.us/rec/share/B->

[rYb8q4ST2hgbcxp2N96oebxtHGCp4U8us9GTajrwbKKikdE_HFenXAR3K_dAfb.clzfFpEmFFR2Me6w](https://ufl.zoom.us/rec/share/B-rYb8q4ST2hgbcxp2N96oebxtHGCp4U8us9GTajrwbKKikdE_HFenXAR3K_dAfb.clzfFpEmFFR2Me6w)

- The Carambola – 10/27 <https://youtu.be/WSQODpur6f4>

The many 'DougBug Horticultural Videos' of **Doug Caldwell, Ph.D.**, Retired, Emeritus, UF/IFAS Extension-Collier, are available for viewing at: <http://www.youtube.com/user/dougbughimself>

NOTE: This Site includes **Dr. Stephen Brady's** July 18 UF/IFAS Presentation entitled, 'New Age Mangoes,' the subject of this month's meeting of the Collier Fruit Growers. Also, is the video entitled 'Cottage Food Laws and Ideas for Mangos' which was the subject of **Jessica Mendes Ryals** at the October 2019 meeting of the Bonita Springs Tropical Fruit Club. There are several other informative videos, as well.



The First Horntail Snail Found in Collier County

Notice from **Scott D. Krueger**, Environmental Specialist, Division of Plant Industry, Florida Department of Agriculture and Consumer Affairs:

Found next door to a new residential landscape installation where I quickly found four more. Over a dozen nurseries around Homestead are under quarantine. Please do not bring infested plants to your nursery or your customers.

Wanted to let everyone know about the Departments new web page on our Horntail snail eradication:

<https://www.fdacs.gov/Divisions-Offices/Plant-Industry/Pests-Diseases/Horntail-Snail-Eradication>

Notice the "horn" on the tail and the fleshy flap near the shell opening. (The green stuff is lettuce) Please report all sightings. They hide in moist places during the day.



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:

General meeting, 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 Revive Wellness Center, **3521 Bonita Bay Blvd.**, Bonita Springs.

Workshops:

Workshops (monthly discussions) are held on the *fourth Tuesday* of each month at **7 PM** at the Revive Magazine, 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 NOVEMBER 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.



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
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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/>

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!

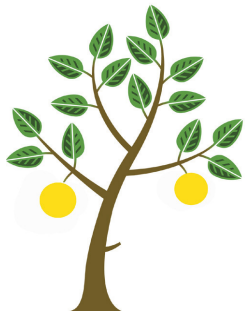
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VISIT US AT:
www.collierfruit.org



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. The meetings are posted on the 'Collier Fruit Growers Group's Facebook page. Access the page by requesting to be a Member.