



COLLIER FRUIT GROWERS NEWSLETTER

OCTOBER 2018



Jorge J. Zaldivar will be the speaker at the October meeting presenting, "The History of Guava & Seed Introduction in Florida."

Jorge's current venture 'PG Tropicals', focuses on working with tropical fruits, particularly the lovely Redland Guava. PG partners with 'Guavonia Guava Grove', a 2.5 acre, multi cultivar guava farm in Homestead's historic Redland Agricultural Area. Jorge's current goal for PG & Guavonia is to drastically reduce the carbon footprint of the operation.

Jorge is a Miamian that graduated from Coral Gables Senior High School in Miami-Dade, Florida. He accepted an appointment to attend The United States Military Academy at West Point (USMA) in New York. Upon returning to South Florida after his Plebe year at West Point, he eventually graduated with a Bachelor's Degree in Elementary Education from Florida International University (FIU). Jorge's initial push towards the land came in the form of a non-profit: Soil America. Soil America focuses on the ideals of Edible Education by planting edible gardens in schools with a focus on cross-curricular teaching.

He is a member or supports the Rare Fruit Council International (RFCI) based in Miami, the Bromeliad Society of South Florida (BSSF), the South Florida Palm & Orchid Societies (SFPS) / (SFOS), and the Dade Chapter Florida Native Plant Society (DCFNPS).

Jorge has been actively involved in broadcasting for several years as an on-air radio DJ playing music from the 1950s to the present with a strong emphasis on Latin Jazz, Cuban Mambo, Cha Cha Chá, Son, Boleros, Dance & Disco records. He is currently writing a blog exploring the kingdom of fruits & vegetables. The blog features recipes from Florida's past & the life of the late botanist & friend of Dr. David Fairchild, Alex D. Hawkes from Coconut Grove. There's many connections Jorge has made to Miami & Florida as it used to be. He maintains a culinary, botanical, Miami, & Caribbean history library. The archive & books serve as source material for a few upcoming articles & book manuscripts being prepared by Jorge, such as a Cuban Cookbook, the Biography of South Floridian botanist & cook Alex D. Hawkes, and another cookbook honoring the late Mr. Hawkes to share some of his personal recipes and anecdotes. Come join him & discover a taste of "The Tropics". Explore recipes, botany, history & more at Sub-Tropic Cookery.

**Meeting Date: TUESDAY, October 16th. The tasting table starts at 7:00 pm.
Meeting starts at 7:30 pm at the Tree of Life Church, Life Center, 2132 Shadowlawn Dr.**

RECIPE OF THE MONTH: This delicious Caribbean-style curry was first published in the Food and Wine magazine in November 2011. It has a subtle sweetness but not overly so. Serve over rice.

recipe: CHICKEN WITH BANANA CURRY SAUCE



2 large bananas, cut into pieces	4 tsp. lime juice
2 Tbsp. curry powder	1 1/4 tsp. salt
2 tsp. ground coriander	1/2 tsp. fresh ground black pepper
1 tsp. dry mustard	3/4 cup water plus more if needed
3 Tbsp. butter	4 bone-in chicken breasts, Skin removed
Grated zest of 1 lime	1 Tbsp. fresh parsley, chopped (optional)

Heat the oven to 450°. In a food processor or blender, puree the bananas, curry powder, coriander, dry mustard, butter, lime zest, lime juice, salt, pepper, and 1/4 cup of the water.

Make a few deep cuts in each chicken breast and put the breasts in a roasting pan. Pour the curry sauce over the chicken, making sure the sauce gets into the cuts. Roast in the bottom third of the oven until the chicken is just done, about 20 minutes.

Remove the roasting pan from the oven and remove the chicken breasts from the pan. There should be plenty of thick sauce in the bottom of the pan. Set the pan over moderate heat and whisk in the remaining 1/2 cup water. Continue to whisk until the sauce is heated through, adding more water if you want a thinner sauce. Serve the chicken breasts with the sauce over them. Sprinkle with parsley if you like.

Grow Your Own Small Food Related Business?

The UF/IFAS Lee and Collier County Extension Office can help. The Urban Gardening and Micro-Business class series will introduce practical and technical concepts in urban farming and training in how to make valued added products. Each session will deliver presentations and hands-on practical application.

Course fee covers all classes and workshops. Registration is limited to 40 participants. Registration is available for the class series or for individual classes. Attendees will receive a Vegetable Pest ID & Control book and receive samples of value added products.

Classroom & Workshops Instruction Classes:

October 17: Introduction; Production Systems (Permaculture, hydroponics and raised beds)

October 18: Raising Poultry and Small Livestock for Profit

October 24: Understanding Value Added Products

October 25: Food Safety Regulations, Licenses and Certifications

WHERE: The Depot - 16450 Old US 41, Fort Myers 33912

COST: \$20 per class OR \$50 for all four classes

Sign up here: <https://www.eventbrite.com/e/ufifas-urban-gardening-and-micro-business-short-course-series-tickets-37417989213>



Colombian Bunchosia by Crafton Cliff

I had been in the Bogota region of Columbia setting up a Native Plant Nursery when my hostess Mrs. Eschavaria said, "Crafton, you can't go back to the States yet, a dozen of us are planning a horseback plant collecting trip into the Andes." The night before the trip I looked at a book of 98 species of Colombian passionfruits. The two species I desired most were a five sided one, like carambola, and a little orange one. I found both of those the first day of collecting, but since they were high altitude, they both died their second summer at sea level. In the Bogota area is a famous velvety pink passionfruit the size of two knuckles of your pinkie. It is called 'Curuba' or *Passiflora mollissima* and it is prolific in the eternal springtime. I drank half a gallon a day in milk. That was my first experience in tropical highlands and since there were a lot of flowering 'Irish' potatoes all around, and plenty of wild ones sometimes with purple or yellow tubers, I assumed that they grew the same as in my native Tennessee, where we would plant them in April and harvest in June. When I asked how many crops of potatoes they harvested per year in the frost-free tropics, they acted surprised. "It takes twelve months from plant to harvest." Things take grow more slowly in the cold. Then remember Iceland gets more hours of sunlight per year than Ecuador! In fact, if you move your palm nursery from Miami to Ohio for the summer, the palms will produce twice as many leaves with longer days. From Bogota we drove down to the Megdalena Valley, then, with 4-wheel drive started climbing the steep inclines. The small towns had no electricity and in early evening the residents were sitting and talking. When we reached Roncesvalle I was surprised to find such a big city with street lights. Our hotel had no fireplace or llama quilts, just a room big enough for a dozen sleeping bags. We kept waking up rubbing our arms to stimulate circulation. When the wooden window shutters were opened in the morning, the sunshine spotlighted a million Cundinamarca palms, like giant Royal palms with blue-grew foliage and nothing else on the mountain sides as far as you could see. This is not a palm that you can see at Fairchild Tropical Botanical Garden. It loves cold.

While Mrs. Eschavaria was arranging for horses for all of us, I was peeping into people's gardens. There were pink tubers of Nasturtiums and Oxalis and rough looking knob parsnips that make such a savory soup with danta (tapir), the largest land animal native to South America and is related to the elephant. In one garden was a Bunchosia with a fruit the size of a duck egg. I thought, "When we come back through the town, maybe it will be ripe, or I can get some cuttings." The Eschavaria family had a best friend who had been held six months while his wife was trying to pay the ransom and if we did not return on schedule, they would send a posse for us, so the last day out we had to run our horses all day to get back on time. I'm not familiar with horses and I thought if I ran them too much they would fall dead, so they appointed someone to be last, so the foreigner wouldn't be lost forever among the 200 species of blue and purple Melastomas, some of them 30 feet tall. My horse stopped to drink in a mountain stream and so did the rear guard's horse. They were so thirsty they buried their heads to their eyeballs and drank and drank and drank ... Ah! took a deep breath and drank and drank and drank and drank with their heads immersed in the cool, bubbling mountain water. José apparently had never seen horses drink like that before either because we both laughed so much we nearly fell off our horses. So, I never had a chance to get that giant Bunchosia on the way back.

Back in Homestead, Florida I told Bill Lessard about it. Bill had retired from the Air Force and started "Going Bananas." He had a hundred cultivars of bananas and a nursery with 'Lisa' atemoya and low-chill apples 'Ana,' Ein Schemer' and 'Dorsett

Golden.' Colombia with its diversity of climates can grow almost anything temperate or tropical and the government was encouraging growing instead of importing. Lessard had a good Colombian friend who had sent him lots of fruit trees. Bill asked his friend if he could get him the Bunchosia from Roncesvalle. On the first attempt the road was blocked by guerillas. (this was the era of Cinderos Luminosos). Eventually, his friend called and said, "Bill, I have twelve fruits. What should I do with them?" Bill told the friend to clean ten fruits and send him the seeds and freeze two fruits so that he could taste them next time he came down. Fifteen minutes later the friend called Lessard back and said, "What in the world is this? It's the most delicious, most aromatic fruit I've ever eaten. In Roncesvalle they call it mamey de la tierra fria (high altitude mamey)."

The next time I saw Lessard he took me to his greenhouse in the night with a flashlight to show me robust 10-inch plants. We were concerned they might not do well at sea level in the tropics, but some high altitude topicals, like potatoes and tomatoes do quite well in temperate zones.

Bill Lessard's oldest daughter was the gorgeous talk of the town. Bill had developed a 'Mona Lisa' face cream with her profile in an oval like Camey™, and the 'Lisa' atemoya is her namesake. She was mauled by an attack dog, got lupus and died in the prime of her life. I went by to get the Bunchosia that Bill had promised me to take to Tennessee. Clutching his young grandson to his chest, Bill said, "Crafton this is all that keeps me going. I hired a new guy in my nursery. He over fertilized and killed all the Bunchosias."

BURDS' NEST OF INFORMATION THIS and THAT FOR SEPTEMBER



MANGOS - No more pruning on mangos at this time! If you haven't already fertilized, do it now. Use 0-0-22 out by the dripline.

LYCHEES - NO NITROGEN on the Lychees & Longans, now. They need to rest. Maybe one more light fertilizing, now, Use 0-0-22.

PAPAYAS - Towards the end of October - early November, it is a good time to plant papaya seed because once they grow they will be small enough to protect should we have a cold spell. Plant in good mulch, David likes Meleleuca. The mulch will greatly help with growth and earlier flowering. David's planting of papaya tip: Select a spot where you want the papayas to grow and not by a downspout or roof overhang. By those areas it is likely to get soggy feet and will die. Plant 6 - 8 seeds in a shallow hole and under a light sprinkle of dirt and mulch. When they are about 12 inches tall, you may fertilize very lightly with a balanced 6-6-6, organic is best. Fertilize about once a month. Then wait for the flowers to emerge:

FEMALE - ONE MAIN FLOWER SURROUNDED BY MAYBE 2 OTHERS

MALE - A LONG PRETTY PLUME OF MANY FLOWERS. Remove the male plants - do not pull them out, instead cut them off low to the ground, so as not to disturb the female root system.

Points of interest: Papaya seeds can be dried and stored in the refrigerator for up to a year. Good seeds are sold at ECHO though they may be a wee bit expensive. You can also use the seed from the best papaya you have eaten!

Reminder : Cypress mulch is just window dressing, Meleleuca and Eucalyptus mulch will feed the plants and has a lot of minor elements and other 'goodies' !

COOL AIR IS COMING - YEA!

Planting and Care of Mango Trees
Dr. Noris Ledesma
Curator of Tropical Fruit
Fairchild Tropical Botanical Garden
Coconut Grove FL

Date: September 18, 2018



Dr. Ledesma addressed the following questions in her presentation Collier Fruit Growers Tuesday evening, September 18. Being a World-renowned authority on tropical fruits, mangoes in particular, Dr. Ledesma is a valuable resource. Every grower is interested in formulating 'best practices' based upon their own experiences and failures as well as those of others. The following questions are intended to provide each grower professional insights toward the quest to formulate the grower's own 'best practices.'

Knowing of the increasing consensus among many arborists is to keep one's fruit tree between six and ten feet tall, planting and maintaining a fruit tree can be a formidable task. Several Florida Gardening books when referring 'New Plantings' instruct their readers to purchase fruit trees from a 'reputable nursery,' plant the tree with the top of 'root ball' approximately an inch above the surrounding ground level with ample space for the roots to grow outward from the trunk, then cutoff the main trunk, above the graft, at a 45-degree angle at a height of between sixteen to twenty-inches above the ground.

Noris: It's best to purchase and plant young grafted dwarf mango trees and prune the branches back to maintain the trees height and keep the center of the trees open for more sunlight, air movement and spray penetration. Rosigold, Jean Ellen, Manilita, Angie, Fairchild, Nam Doc Mai, SanFelipe, Cogshall, Mallika and Neelum are varieties that are well suited for South Florida.

What Yearly Maintenance is required to keep a tree between six and ten feet tall?

Noris: Train trees after planting to increase fruit production. First pruning should be done to remove the terminal bud and increase the number of lateral branches. Heading/ Tipping is critical in the first four years in the formation of a mango 'bush.' Trees should be tipped every twenty inches. It is best to prune your mango trees after the fruit has been harvested. Major pruning, where 30% or more of a tree is removed, should be done at the end of March with proper conditions.

Do you recommend using top soil or other soil amendments in conjunction with initial mango tree planting?

Noris: Don't use chemical fertilizers or soil amendments with newly planted trees. Suggest 'watering-in' the trees when first planted, and only water the young trees every four days during the dry season. Do not water older mature mango trees as it will only lead to other problems.

Do you recommend a particular fertilizer and the annual routine of feeding mango trees?

Noris: Really limit the use chemical fertilizers. One may use nitrogen fertilizer with young trees. Use Potassium (0-0-50) fertilizer at the rate of 250 grams for a six-year old, twice per year, on a six -year old tree. [Potassium oxide (K₂O). Avoid using Muriate of Potash (MOP), which is derived from potassium chloride (KCl).]



Are there other soil supplements you would recommend for young and mature trees?

Noris: As a rule, don't use soil supplements. One can spread mulch around young trees with a good organic plant mulch [remember to keep a space of nine to twelve inches all around the base of the tree trunk]. Do not mulch mature trees, let the weeds grow to attract pollinators for the mango flowers. Spanish-Nettels are especially good at attracting the small pollinating flies. If one doesn't mind the smell small amounts of decamping animal matter can be hung in the tree. [David Burd suggests using a 16-ounce plastic covered bottle with several perforations near the top with a small piece of rancid fish inside.]

Nutrient and Micro-nutrient sprays always seem to be a topic of discussion.

Noris: Use a micro-nutrient foliar spray containing zinc and manganese, i.e., KeyPlex 350™, three or more times a year. [1. KeyPlex 350 OR™ is an organic product which is also available. 2. Follow the manufactures application instructions. 3. Consider adding a spreader/ sticker, i.e., Agricultural soap to increase the contact time.]

Which insecticidal foliar sprays are recommended.

Noris: Mango trees are generally very hardy, and insects may not be a problem as they may be beneficial or not in large enough numbers to matter, therefore do not use insecticidal foliar sprays before identifying the insect. Thrips and Sooty Mold, caused by scale and white fly, may be a problem but, can be corrected without use of foliar sprays.

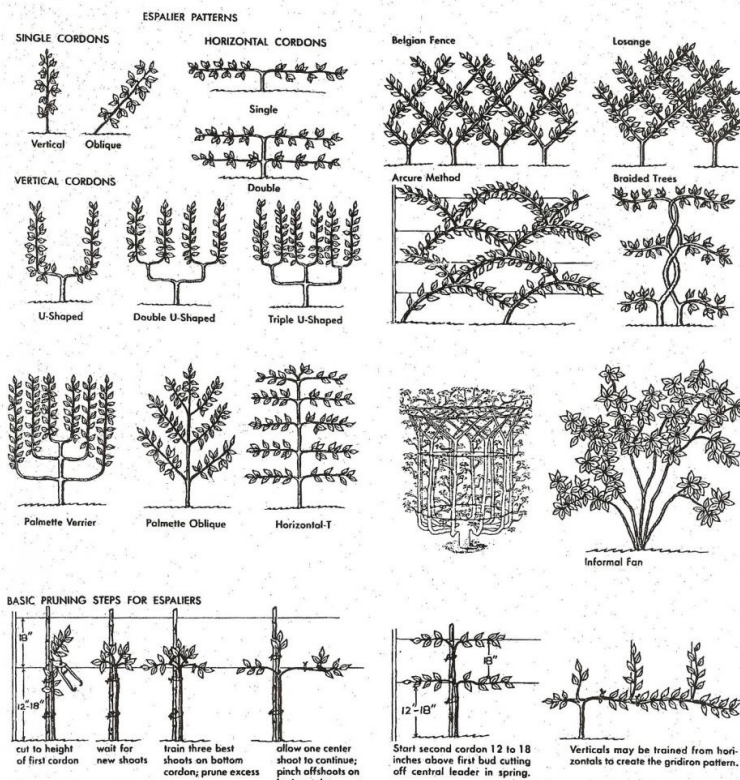
Relating only to mango trees, is there any other fungicide foliar sprays, in addition to sulfur and copper, that could possibly be used affectively?

Noris: Copper is used to prevent Anthracnose when panicles begin to emerge, at 21 to 30-day intervals, until harvest. **[Caution: Wear adequate eye protection when spraying copper.]** Azoxystrobin (Abound™), Ferbam (Ferbam Granuflo™) or Chlorothalonil (Daconil™) are also available but not recommended for use by backyard gardeners. Use elemental sulfur to help mitigate Powdery Mildew. For 'Malformation,' which decreases fruit production, remove infected panicles & burn or dispose of properly off the site; disinfect the pruning shears.

[] Denotes Editor's notes

We want to thank Dr. Ledesma for this valuable and insightful information. Her complete Slide Presentation from September 18th is available at www.collierfruit.org.

Espalier Patterns and Basic Pruning Steps for Espaliers



Espaliered Fruit Trees

Persons having small parcels of land or living in condominiums may want to consider growing dwarf fruit trees in the French two-dimensional manner. All that is required is a blank wall or lanai which has sun light sixty percent or more time, to add beauty and symmetry to any space. Espalier is the merger of gardening and art, taking time and perseverance to master both aspects successfully. Young dwarf or recently grafted trees on slow growing rootstock tree varieties are preferred. The tree can be planted either in the ground or large pot. One to five equal spaced stiff horizontal stainless-steel wire supports, ten to twelve feet in length, should be adequately anchored to wall or posts to secure and guide the tree as it grows. Good firm support at strategic intervals is required in

order keep the tree flattened and help achieve a pleasing design.

Palmette System: At sixteen to twenty inches the tree should be pruned, leaving only two main branches ultimately to be fastened horizontal, each to grow in the opposite directions along a single secure supporting wire, with a method of tightening its tension [or wooden rail, as suggested with mango trees by Dr. Ledesma in her presentation to CFG.] In the tree's first year it important to gradually lower the two branches from a possible upright to horizontal position. Further pruning should be provided twice a year, a 'heavy prune' when the tree is dormant (typically after the time the fruit is harvested), a second 'light prune' as the fruit sets to prevent too much fruit from forming.

Gridiron System: Two horizontal support wires are required at sixteen and fifty-four inches above the ground level or soil in the pot. As the two branches grow horizontally, four secondary vertical branches are trained to sprout up, spaced on twelve to sixteen inches centers from the original trunk. Each vertical branch is supported by a vertical stake. As the horizontal branches grow they are directed to continue upward by the addition of two more evenly spaced stakes. All the smaller side branches are removed.

Arcure Method: Entails five or six horizontal support wires equally spaced vertically starting at eighteen inches above ground level with the tree planted to one side. In the first year the tree is repeatedly pruned leaving only one central stem, which is attached to the lowest support wire near its tip and permitted to arch to one side. In each of the five or six sequent years one addition branch is grown out from the top of the arch of the prior year's growth. At the end of each year the new branch is attached to the next ascending support wire with the new branch arching in the opposite direction.

With adequate attention and perseverance success can be obtained. Dwarf forms of citrus including grapefruit, lemon, lime, orange, tangerine, kumquat and calamondin make excellent espalier plants. Loquat, fig and strawberry-guava are also often trained. Persons interested in unique growing method and art form are encouraged to thoroughly research the subject before attempting to grow espaliered fruit trees.

OCTOBER CALENDAR OF EVENTS



Tuesday 2 Monthly Meeting: **Caloosa Rare Fruit Exchange**, 7:00 pm, Fort Myers-Lee County Garden Council Bldg., 2166 Virginia Ave., Fort Myers.



Weekly 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.



Tuesday 9 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.



Tuesday 16 **New Tropical Fruit Growers Workshop**, 9:00 AM to 12:00 PM, Speakers with be Dr. Jonathan Crane, Tropical Fruit Specialist, UF/IFAS TREC and Jeff Wasielewski, Commercial Tropical Fruit Crops Extension Agent, UF/IFAS Extension **Miami-Dade County Auditorium**, 18710 SW 288 Street, Homestead, FL 33030, Cost: \$12.00 early bird, \$15.00 after October 14.



Tuesday 16 Monthly Meeting: **Collier Fruit Growers**, 7:00 PM Social, 7:30 PM Program: Tree of Life Church, Life Center, 2132 Shadowlawn Drive, Naples. The speaker will be Dr. Jorge Zaldiver.



Tuesday 23 Monthly Workshop: **Bonita Springs Tropical Fruit Club**, 6:45 PM: First United Methodist Church, Fellowship Hall, 27690 Shriver Ave., Bonita Springs.



As to the July 2018 Article on Refractometers, the following disclaimer is presented:

Limitations of °Brix Measurements:

Measuring °Brix can be very useful. However, growers and others should recall three key limitations of the practice.

First, °Brix measurements are only as strong as the sampling procedure and instrument that produced them. Poor or inconsistent sample selection or measurement will lead to poor results. Also, keeping refractometers in good working order is important for accurate °Brix readings.

Second, many genetic and management factors interact to influence crop °Brix levels. Similar varieties and management (e.g., fertility, irrigation) will not always result in similar °Brix values. For example, °Brix values of crops "on the vine" or in the field change throughout the day; so, measuring °Brix at the same time each time is important to compare varieties, fields, crops, etc. Research has shown that management can impact °Brix in predictable ways. However, °Brix values will vary with year, season, environment, and other factors. °Brix readings are most useful when they are taken often to identify trends.

Third, sugar content is only one factor that contributes to the overall quality of a crop. °Brix can be an accurate, repeatable, and easily obtained measure of soluble solids in crops. However, the relationship of °Brix to human taste perception is more direct in some crops than in others. Sugars, many other compounds, and eater preferences determine how sweet a sample may taste and its appeal. Therefore, crops with the highest °Brix reading will not necessarily taste sweetest or best. Also, °Brix values are not a direct measure of the nutritional value of a crop as dieticians, nutritionists, and other professionals assess it. Complex analytical procedures are required to measure the nutritive value of food, which is based on many components (USDA). °Brix levels can correlate with some accepted components of nutritive value. However, there is currently no solid scientific evidence that °Brix values alone can be used to describe a food's nutritional value.

Current Agricultural News Items:

Florida Organic Growers (FOG), in cooperation with Florida Department of Agriculture and Consumer Services (FDACS), is pleased to announce the 2017-2018 Organic Certification Cost Share Program.

Certified organic operators in Florida can now apply for reimbursement of up to 75 percent of certification costs from October 1, 2017 to September 30, 2018, for a maximum of \$750 per scope of certification. The deadline to apply is October 31st.

Below you will find the Cost Share application for Florida residents. Please visit the FOG Cost Share webpage to learn more about the program, and how you can apply:

<http://www.foginfo.org/our-programs/cost-share/>

If you have any questions regarding the above program, please call Rylee Daddio at 352-231-7116

We encourage all of members to submit relevant fruit tree articles of interest for possible publication in our recently expanded monthly Collier Fruit Growers newsletters. Please we would also like to know your opinion on the new format. Please submit all articles and comments to: rtaylorrm@comcast.net

Fruits which Ripen in October:

Atemoya, banana, Barbados cherry, carambola, carissa⁽¹⁾, coconut, fig, guava, jackfruit, kwai muk⁽²⁾, macadamia, miracle fruit, monstera, Otaheite gooseberry, papaya, passionfruit, peanut butter fruit, pomegranate, Spanish lime, strawberry tree, and sugar apple⁽³⁾.

Footnotes:

Warning: All unripened green carissa fruit is poisonous. There are three species;

⁽¹⁾ *Carissa spinarum* [https://en.wikipedia.org/wiki/Carissa_spinarum],
Carissa bispinosa [https://en.wikipedia.org/wiki/Carissa_bispinosa],
 and *Carissa macrocarpa* [http://en.wikipedia.org/wiki/Carissa_macrocarpa]

⁽²⁾ Kwai muk (*Artocarpus hypargyraeus*) is a fruit tree native to Southern China, which is little known in Southern Florida although it has been grown here since 1927.

⁽³⁾ Sugar apple (*Annona squamosa*) fruit is also known as sweetsop.

Collier Fruit Growers Fruit Tree Sale

Saturday, November 17, 2018

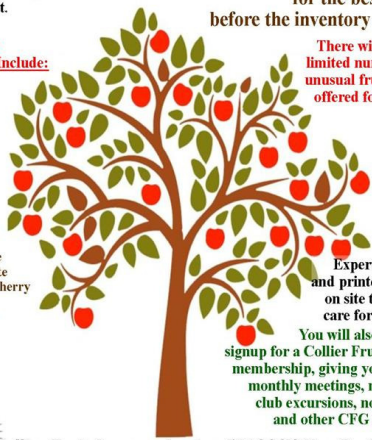
9:00 am - 2:00 pm

Many varieties, sizes, and pricing to meet your needs and budget.

Come early for the best choices before the inventory sells out!

Fruit Tree Sale May Include:

Orange
Lemon
Lime
Nectarine
Peach
Plum
Avocado
Mango
Blueberry
Persimmon
Pineapple
Sugar Apple
Pomegranate
Barbados Cherry
Guava
Carambola
Sapodilla
Rollinia
Fig



There will be a limited number of unusual fruit trees offered for sale.

Expert assistance and printed material on site to help you care for your trees. You will also be able to sign up for a Collier Fruit Growers membership, giving you access to monthly meetings, newsletters, club excursions, notifications, and other CFG club perks.



Collier Fruit Growers, Inc. is a 501(c)(3) Non-Profit Corp.

AT FREEDOM PARK

1515 GOLDEN GATE PARKWAY, NAPLES

Fruit Tree Sale - Saturday, November 17

Please note the above date of the Fall Collier Fruit Growers Tree Sale. There will be selection of unusual one of a kind fruit trees, which will be offered in addition to those from Fruitscapes.

Tree Sale Fliers will be distributed by email and at the October CFG Membership Meeting.

Volunteers are needed starting at 7:30 am until 2:30 pm on the day of the sale. Please give CFG two or more hours of your time to make the sale a success. Thank you.



There's a **NEW** Collier Fruit Growers Facebook page:
https://www.facebook.com/CollierFruitGrowers/?ref=br_rs
CFG Members are encouraged to submit fruit related articles on the page. Your comments are also encouraged. Please LIKE and share our page with your friends. Be sure to LIKE our new page!

Upcoming Meeting Dates: **TUESDAYS,**
November 20th and December 18th

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!

2018 CFG BOARD OF DIRECTORS

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VISIT US AT:
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