



COLLIER FRUIT GROWERS NEWSLETTER

APRIL 2016



Our April 18th speaker will be K.T. Alaimo: "Biodynamic Farming: Do We Deserve Better Than Organic?"

Farmer K.T. Alaimo from Harvest Bee Bio-Dynamic Farms will be discussing what BioDynamic Farming entails, how it is similar and yet altogether different to Organic Farming, especially in its utilization of astrological events and why we need this method of growing food now. K.T. will also discuss the rise of the conventional food movement and how it influenced Rudolf Steiner's philosophy, specifically with regard to agriculture, how conventional farms have infiltrated and distorted organics.

The meeting starts at 7:30 pm at the Community Center, 4701 Golden Gate Parkway in Golden Gate City. The tasting table opens at 7:00 pm.

BURDS' NEST OF INFORMATION THIS and THAT FOR APRIL



Mangos, finally, the trees are a glorious sight, heavy with flowers. Don't forget to hang the bait bottles to attract the flies to fertilize. What we are noticing is that most of the trees are blooming at the same time, so early, mid, and late mangos may become ripe closer together! Hey, we will cope with whatever the trees give us.

The **Lychees** and **Longans** have flowered and set fruit by now. If you desire to have much larger fruit, simply cut half out of the flower pinnacle. Cut the middle out of each one. (Of course if the tree is 20ft tall, then that would be a "no no". Minor Element (micro nutrients) sprayed LIGHTLY at this time would also be helpful. Also, fertilize with either 6-4-6 or 8-2-8 or 10-2-10 starting at half the distance from the trunk to just beyond the dripline.

Citrus has mostly finished flowering & setting fruit. If not, wait for the white petals to fall off then it will be the best time to prune because you can be selective about your pruning. Citrus can be pruned anytime, but if you prune after the fruit has been harvested and before flowering, you are cutting off potential flowers. Don't forget to spray your pruning tools as you go from tree to tree. Spray with either rubbing alcohol or hydrogen peroxide, but NEVER use bleach. Bleach will damage your pruning tools.

Avocados a quick reminder: It is normal for the trees to lose their leaves and just have flowers at this time of year. Also, the trees will naturally drop some fruit if there is a heavy set.

RECIPE OF THE MONTH: This recipe combines the flavors of passion fruit and carambola. Although passion fruit grows well in SW Florida, you may not have enough on hand to make this recipe. Frozen passion fruit pulp is available in some Latino markets. You can freeze passion fruit by just placing it whole in a plastic bag in the freezer. They defrost as if they were just picked. This recipe was originally published in *Keys Cuisine* by Linda Gassenheimer.



recipe:

PASSION FRUIT BREAD

- 2 ¼ cups flour, sifted
- 1 cup passion fruit puree or pulp from 12 fruits
- ¾ cup sugar
- 2 ¼ tsp baking powder
- 1 egg
- ½ tsp salt
- 2 Tbsp. melted butter
- ¼ tsp baking soda
- 1 ripe carambola, thinly sliced



Preheat oven to 350F. Grease and flour a loaf pan (8 ½" x 4 ½").

Sift together dry ingredients into a large mixing bowl. Combine passion fruit puree, egg, and melted butter in another bowl. Reserve 8 carambola stars. Chop the remaining carambola and add to the passion fruit mixture. Spoon the wet ingredients into the dry ingredients, and stir until just mixed. Spoon into prepared pan. Place the reserved carambola stars close together on the top. Bake 1 hour, checking after 40 minutes to see if the top is browning too quickly. If so, cover loosely with foil and bake until toothpick inserted in center comes out clean. Remove from oven and let cool 5 minutes before removing from pan. Cool completely on rack before serving.

CLUB NOTES



**GROVE OF MANGOS
AND AVOCADOS IN
BLOOM !!!**



**THE HERB GARDEN
AND NURSERY !!!**



A local educational nursery on the Cornerstone Methodist Church property at 8200 Immokalee Road was established in 2013. The nursery contains both a shade structure for propagation and an orchard of sub-tropical fruit trees, plus a seasonal community vegetable garden. There are also examples of more cold sensitive/tropical trees, like bread fruit and green sapote. Necessary work at the nursery and hands-on propagation for new trees is scheduled every Thursday from 9:00am to 2:00pm throughout the year. In 2016, there are plans to significantly expand the shade structure, the orchard to accommodate a greater variety of unique tree specimens, and irrigation system. All are welcome to come visit, help out, and share their fruit related stories and experiences.



FIELD TRIP TO STEVE BRADY'S SOUTH NAPLES GROVE APRIL 23

Dr. Steve Brady, one of Naples foremost authorities on tropical fruit trees is opening his property to our membership for a tour of his grove which includes 900 trees and shrubs including many collected on his expeditions through the tropics. These include coffee, sour sop and other difficult to grow species. He has asked that we limit the group size so that he can best interact with us. There is no cost involved but see Rodger Taylor at the next meeting to register.

Collier Fruit Growers Inc.
c/o Jan-Marie Etzel
8768 Ibis Cove Circle
Naples, FL 34119

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FRUIT NEWS

NEXT MEETING: April 18, 2016

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!

2016 CFG BOARD OF DIRECTORS



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