

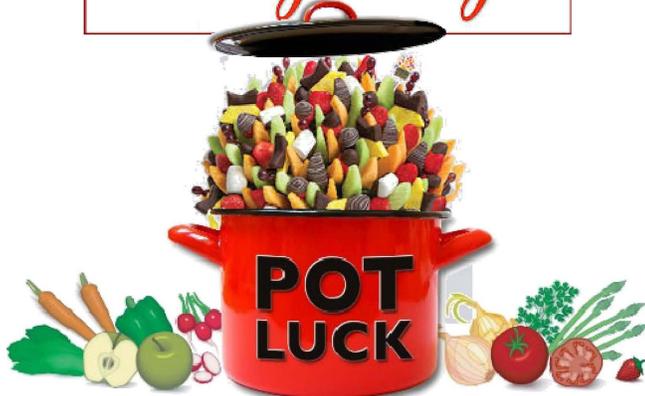


COLLIER FRUIT GROWERS NEWSLETTER

DECEMBER 2014

DECEMBER 18th : HOLIDAY PARTY, 6:30 PM

Holiday Party!



Enjoy a Holiday meal with the final meeting of the year.

The Club will provide the meat and potatoes, tableware, drinks, and decor.

Bring your favorite side dish, dessert or fruit if you can but be sure to come.

We'll have it all set by 6:30 pm to be ready to eat by 7:00 pm.

There will be a brief business meeting to approve the bylaws and the new directors.

PLEASE NOTE:

Our January and February Meetings will be on the **SECOND MONDAY** of the month.

January 12: CITRUS UPDATE, our speaker will be Danny Blank, Organic Citrus Grower

FEBRUARY 9: GROWING TROPICAL FRUIT, Steve Curura, Fruitscapes Nursery, Bokellia

FEBRUARY 28: ANNUAL FRUIT TREE SALE, FREEDOM PARK, NAPLES



PRESIDENT'S REPORT



Collier Fruit Growers continued to evolve along with the agriculture and culture of Southwest Florida. As much of SW Florida has changed in the past 20 years, so has Collier Fruit Growers evolved to reflect the times. From the early days as a Rare Fruit Council that flourished under large annual fruit tree sales of member propagated flora, we have become more of an educational group having recently established a nursery and community grove in North Naples. As 2013 closed, we honored two long-serving directors, John Norman and Mary Fehr. The new 2014 board was made up of relatively recent members who reflected the changing body of the latest generation of CFG. 2014 also saw the passing of Lianne Murray and the closing of TreeHouse Nursery, our longtime friend, daughter of founding member Bob Murray and business ally in our tree sales. Our February 2014 sale was one of the largest volume sales in recent years.

In 2015, we look to inform our members by exposing them to the techniques and wisdom of plant nurture, propagation and enjoyment. We look forward to tours of food forests, fruit hunter collections as well as seeing the practical development of our nursery and community grove. As a new generation takes the lead, join us as we discover the world of fruit available to us in Southwest Florida.



RECIPE OF THE MONTH

Happy Holidays! This month features macadamia nuts. These versatile and nutritious nuts are increasingly being grown in Florida. When using them in cooking, they are more flavorful if lightly roasted in a 350 degree oven for 6 minutes, stirring frequently until light caramel colored. Here are two recipes for your holiday entertaining.

recipe:

MANGO GINGERBREAD WITH MACADAMIA STEUSEL

Submitted by Roberta Taylor

Adapted from Bon Appetit, Feb. 2006

Streusel:

1/3 cup finely chopped lightly salted roasted macadamia nuts
1/4 cup sugar
2 1/2 Tbsp. finely chopped crystallized ginger
Stir all ingredients in small bowl to blend.

Gingerbread:

2 cups flour
1 cup mango puree
3/4 cup packed dark brown sugar
1/2 cup buttermilk
1 1/2 Tbsp. ground ginger
1/4 cup canola oil
2 tsp. baking powder
2 large eggs
1 tsp. baking soda
1/4 tsp. salt

Position rack in center of oven and preheat to 350 F. Butter a 9 x 9" metal baking pan. Mix dry ingredients in a medium bowl. Mix wet ingredients in a large bowl until blended. Add flour mixture to wet ingredients and stir until just combined. Pour half of batter into prepared pan. Sprinkle half of streusel over batter. Pour remaining batter over streusel and smooth with spatula. Sprinkle with remaining streusel. Bake for 45 minutes or until tester comes out clean. Cool completely in pan on rack. Serves 9.

MACADAMIA PESTO SAUCE

1 cup firmly packed basil leaves
1 Tbsp. balsamic vinegar
1/2 cup toasted macadamia nuts, chopped
1/3 cup grated Parmesan cheese
2 cloves garlic, crushed
1/3 cup olive oil

In food processor, blend basil, nuts, garlic, vinegar and cheese until well combined. While running, slowly add oil until mixture is thick and smooth. Use over pasta, salads etc. Refrigerate up to two weeks.



CLUB NOTES



KAMPONG REMEMBRANCES by CRAFTON CLIFT

Join Crafton for a tour of Kampong, the historic home and botanical gardens of America's best known fruit hunter, David Fairchild. With Crafton as our guide, we will be going for the day to Kampong on Biscayne Bay in Coral Gables on Thursday, January 22nd. For \$25 per person, Collier Fruit Growers will provide the transportation and entrance fee. Meals will not be included with this fee. Paid reservations are required prior to January 12.

CRAFTON'S MUST SEE PLANTS: I'm very pushy when it comes to giving tours at The Kampong because I have seen tour guides insult members of rare fruit groups with "This is a pummelo". "This is a mango," while passing by the Chrysophyllum imperiale without mentioning it. So, here is my list of plants you are not likely to encounter outside The Kampong.

ORDEAL TREE- *Erythrophleum suaveolens*

In West Africa criminal suspects are required to drink sap of this tree. Innocent live. Guilty die. One tree (about 1m diameter) in Wilson Popenoe Botanical Garden (WPBG) in Fels, Honduras. Otherwise, you will have to go to Liberia to see it.



STRYCHNINE- *Strychnos spinosa*

One of the first trees David Fairchild planted at The Kampong. In those days you could buy strychnine in drug stores to kill stray dogs. My mother used tar to make strychnine stick to sweet corn seed. Ever see a blackbird walking down a row of newly germinated corn, knowing exactly where to peck for the next grain? Today strychnine is used as an antidote for poisoning by depressant drugs.

COCAINE- *Erythroxylum coca*

Most of the species of coca at The Kampong and Fairchild Tropical Botanical Garden (FTBG) are shrubs. We had one species from Brazil, big enough to use for lumber, but it disappeared when the dormitory for botany students was built. Coca is not rare, except in the USA. From Belize south, coca is common along driveways and highways. Even at Fairchild I have seen it growing among the landscape shrubbery, a weed.



AYAHUASCA or YAJE- *Bannisteriopsis caapi*

When Amazon Indians want to 'visit the ancestors', they make a brew with Bannisteriopsis and take a little trip. Same family as Barbados cherry, this is a vine that could be grown solely for its pretty pink flowers. Dr Jim Plowman, Harvard botanist, studied hallucinogenic drugs had Bannisteriopsis prepared by an experienced shaman, but he said it was a very bad trip.

STAR APPLE- *Chrysophyllum imperiale*

Related to Caimeto which used to be native to one small spot in Eastern Brazil. The mother of this tree was planted by Prince Phillip in Brisbane Botanic Garden (BBG). Thanks to Alan Carle of the Botanic Ark (BA), in Cairns, Australia for bringing us this tree on one of his trips to Florida to visit his mother.



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

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FRUIT NEWS

FUTURE MEETINGS: January 12, 2015 and February 9, 2015.
FUTURE EVENT: FEBRUARY 28 - ANNUAL FRUIT TREE SALE
FREEDOM PARK, NAPLES

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!

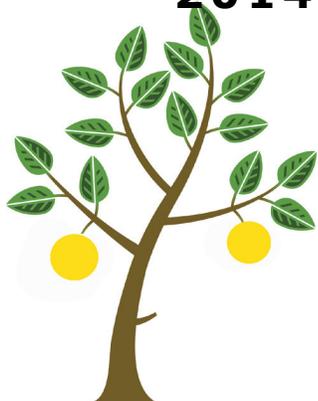
2014 CFG BOARD OF DIRECTORS

DIRECTORS:

President-David Etzel—269-7340
Rodger Taylor, Vice President
Melissa Parsons, Treasurer
Jan Etzel, Secretary

DIRECTORS AT LARGE

Thamarra Pamankada, Director
Beth Wenner, Director
Lisa White, Director



VISIT US AT:
www.collierfruit.org

