



# COLLIER FRUIT GROWERS NEWSLETTER

**DECEMBER 2016**



Our Holiday Party and Annual Meeting will be on December 19th at 7:00 pm at the Golden Gate Community Center.

Our December meeting will be a pot luck supper with meat, drinks, utensils and plates provided. Feel free to bring a side dish or desert to share. There will be a brief meeting followed by dinner and drawings for gifts. Nominations for directors will be taken from the floor.

Next regular meeting will be on January 9th, **the second Monday of the month of January.**

Danny Blank, a small citrus grove manager and farmer of 12 Seasons Farm in Olga will be our speaker giving us a **Citrus Update.**

**The meeting/party starts at 7:00 pm  
at the Community Center,  
4701 Golden Gate Parkway in Golden Gate City.**

## **BURDS' NEST OF INFORMATION THIS and THAT FOR DECEMBER**



### **PRUNING:**

**RESIST** all pruning in December.

### **MANGO FLOWERING:**

If you see flowers/panicles on your mango trees, it is time to apply ONLY 0-0-18 or 0-0-22 around the dripline.

To inhibit powdery mildew on the mango flowers spray wettable (powder) Sulphur 2 ozs per gallon. You need to press it through a sieve or gauze washing the water through the gauze or sieve. There can be lumps/hard pieces that might otherwise clog the sprayer nozzle. Wettable Sulphur may be hard to find. It comes in 25lb bags, so it would be good to share with other mango growers. It doesn't spoil in the powdered form, but when sprayed on the tree, it is effective for about 5 - 7 days. Spreader sticker would help if there is going to be rain after you spray. Does it not always rain after we spray?

**LYCHEES/LONGANS:** To encourage flowering, it is really important to cut off ALL WATER NOW until the flowers show.

**COLD PROTECTION:** Watch the forecasts because if frost is predicted, depending where you live, especially east of I75, turn on your watering system at the warmest time of the day. A duration of 20 minutes is enough. Some fruit trees, ie Soursops drop their leaves and fruit at 40F or lower, so they should have a warm wrap but never use plastic!

**FERTILIZING:** Continue fertilizing a little each month. Papayas, Jaboticabas, and Persimmons (if they still haven't pushed new leaves) with 6-6-6. Distribute it out by the dripline but never against the trunk.

## **RECIPE OF THE MONTH:**

This recipe is perfect for those times when you need to serve an impressive appetizer. It comes together quickly. As it must be made ahead, there is no last minute fussing in the kitchen. Recipe is courtesy of stlcooks.com. Happy Holidays!

recipe:

### **Tropical Ceviche**



8 oz. shrimp  
8 oz. bay scallops  
1/2 red onion, diced  
2 jalapenos, seeded and diced  
2 Roma tomatoes, chopped  
1/3 cup cilantro, roughly chopped  
1/4 cup sweet mango, chopped  
1/4 cup pineapple, chopped  
1/2 cup lime juice  
1/2 tsp. salt  
1/2 tsp. pepper  
1/2 cup avocado, chopped

If you want to speed up the marinating process, you can blanch the shrimp and scallops for a couple of minutes until barely cooked. Drain and chop shrimp and scallops. If you prefer working with raw seafood, chop shrimp and scallops without blanching.

In a large mixing bowl, combine shrimp, scallops, red onion, jalapeno, tomatoes, cilantro, mango, pineapple, lime juice, salt and pepper. Mix well. Refrigerate the ceviche mixture for at least 4 hours to let the flavors incorporate. For better flavor, let it sit overnight.

Just before serving, add the chopped avocado. Serve with tortilla chips.

## CLUB NOTES



### Johnny Appleseed 101 for Fruit Growers

John Chapman canoed his way through the Mid-West and the Ohio River in the early 1800's. He is often credited with spreading apple trees throughout America. Chapman took apple seeds collected from eastern cider mills and planted them in nurseries along the rivers accessing the then Northwest Territory as homesteaders spread west from the east coast. As fruit growers we know apple seeds do not grow true to seed (heterozygosity) and therefore what John Chapman grew were not heirloom apple seedlings but random mixed hybrids of all sorts which were mainly good for making cider -- hard cider -- apples were what people *drank*.

As fruit growers, we realize his legacy was spreading apple genetics across America which mutated and adapted to America's soils and climates. Over the years future growers selected the best mutations/adaptations to become temperate America's favorite fruit from trees uniquely adapted to America. Chapman didn't spread Macintosh, Red Delicious and Granny Smiths but crab apples from which they, after years of adaptation and selection, developed out of millions of randomly evolved hybrids. The best of the best were later grafted to clone hundreds of prize winning apple varieties some of which survive to be known today.

Unfortunately recent industrial farming has reduced commercial production down to only a small select group of varieties which favor production and consumer wants. Chapman's role was to spread apple genetics so that the apple could make itself at home in America.

Nikolai Varilov, a Russian botanist imprisoned by Stalin, first identified for science the wild apple's home in Kazakhstan in 1929. Only in 1989 were American botanists made aware of this spot where only 20% of the trees remained after being recently destroyed by real estate development.

Today in Geneva, NY a USDA Plant Genetic Resources Unit maintains some 2500 different varieties of *Malus sieversii* gathered from all over the world.

(for further enlightenment see **The Botany of Desire** by Michael Pollan)

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## **DECEMBER 2016**

## **FRUIT NEWS**

**Our next meeting is Monday, January 9<sup>th</sup>, 2017.**

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

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