



# COLLIER FRUIT GROWERS NEWSLETTER

**JUNE 2014**

## THIS MONTH—JUNE 16<sup>th</sup> MEETING

**This month's speaker is Marcie Chapman,  
Propagation Manager at ECHO**



Marcie Chapman originally came to ECHO as an intern in 2007. Marcie then remained for another year and a half to help manage ECHO's Tropical Fruit Nursery. After serving two years with SIM in southwestern Ethiopia, she returned to ECHO in 2011 as the Propagation Manager. Marcie grew up as a missionary kid in the Democratic Republic of the Congo and has a degree in International Agricultural Development from UC Davis.

**Tasting table at 7:00 pm. Meeting at 7:30 pm  
at Golden Gate Community Center**



Get into gardening on June 14, 2014 at ECHO's Tropical Fruit Nursery. From 9:00 am to 4:00 pm, this event will feature workshops for both new and experienced gardeners. All workshops will be offered free of charge.

Educational workshops will focus on ways to grow food in our own backyards using practical/simple gardening techniques and the wide variety of fruit trees and edible plants that grow in Florida's warm climate.



**VISIT US AT:  
[www.collierfruit.org](http://www.collierfruit.org)**

Take part in free tropical gardening workshops such as *Organic Gardening, Fruit Tree Grafting, Summer Vegetable Gardening, Herbs for SW Florida, Container Gardening, Gardening with Earthworm Castings, Bamboo, and How to "Fertilize Smart"*.

### **RARE TROPICAL FRUIT CONFERENCE JULY 9--13, 2014 AT THE FRUIT AND SPICE PARK:**

Highlights include a Florida Keys Fruit Safari (includes Grimal Grove), Kampong Tour (home of David Fairchild), Montgomery Botanical Center Tour, USDA National Germplasm Respository Station Tour and mango breeding exhibit, UF TREA Station Tour, Fairchild Garden Mango Festival, Fruit & Spice Park Tour, Hawaiian fruit lectures, mango tasting with Crafton Clift. For information, please call 305-247-5727.



On a recent trip through Florida, I picked up a pamphlet of Florida Seafood Recipes published by Florida Department of Agriculture and Consumer Services. The following recipe was included and uses several fruits grown by our members.

Although it calls for lobster, I think grilled chicken or shrimp would be just as tasty. Enjoy this cool salad during the steamy summer months.

### **LOBSTER CARAMBOLA CITRUS SALAD**

recipe:

**Submitted by Roberta Taylor**

- 1 cup Florida orange juice
- 1 cup Florida orange sections
- 2 Tbsp. Florida honey
- 1 cup Florida pink grapefruit sections
- ¼ cup canola oil
- 1 pound Florida cooked lobster tail meat, sliced
- 1 tsp. salt
- 1 cup canned black beans, rinsed and drained
- 4 medium Florida carambolas (starfruit), sliced
- Assorted Florida salad greens, chilled

For dressing, bring orange juice to a boil in a saucepan, reducing liquid by half. Cool in a small bowl. Whisk in honey, oil, and salt. Set aside. On individual plates, arrange carambola slices, orange and grapefruit sections, lobster and black beans on salad greens. Drizzle with orange salad dressing and serve.

Serves 4.



## CLUB NOTES



### **COMMERCIAL COMPOSTING IN SOUTHWEST FLORIDA**

We recently attended a UF/SWFREC workshop in Immokalee on Compost and Citrus Production. It was attended by citrus growers as well as vegetable growers and commercial composters. Citrus growers are particularly interested in compost as a mulch and soil amendment since citrus greening, HLB, has been found to severely affect root health and soil health and nutrient retention have come to the forefront of the battle. In our area yard trimming waste or Urban Plant Debris as the academics call it, is the primary compost material as it is plentiful and landscapers have truckloads that are expensive for them to dispose. Lee County composts this yard waste in Buckingham and sells it for \$11. / yard. They also have a large facility in Felda where they combine ground yard waste with biosolids from waste treatment plants in southwest Florida to produce a nutrient rich compost available for \$10.00 per yard. We visited this Felda plant where they use the latest technology and machinery to complete the Thermophilic stage (heated to 131+ degrees F for 15 days with 5 turnings minimum) before it is set out to "cure". The plant is revenue neutral not costing any taxpayer money while returning "waste" to the earth.

The Collier Fruit Growers Nursery on Immokalee Road has well over 100 yards of yard trimmings which are "passively" being composted beside our nursery and grove. During the summer heat, rains and lightening these piles are breaking down the carbon, reversing the photosynthesis process. In the early stages nitrogen from the green material breakdown quickly and centipedes chew the lignin into fines. Occasionally our bucket loader turns the piles. With this passive system the process takes about 1 year.

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## **JUNE 2014**

## **FRUIT NEWS**

**FUTURE MEETINGS:  
July 21<sup>st</sup> AND NO MEETING OR NEWSLETTER IN AUGUST**

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.

### **2014 CFG BOARD OF DIRECTORS**

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**REMEMBER TO RENEW YOUR MEMBERSHIP!**