



# COLLIER FRUIT GROWERS NEWSLETTER

MAY 2015



The May 18th Speaker is **Dr. Doug "Dougbug" Caldwell.**

Doug Caldwell will present and discuss his concept of a Collier Fruit Initiative as well as current invasive pests of Southwest Florida.

DougBug is the go-to person on insects in Collier County and has a heart to promote fruit trees comfortable with our unique climate.

DougBug is the commercial horticulturalist, entomologist and certified arborist at the UF/IFAS Collier County extension office.

**Next Meeting is May 18 at the Golden Gate Community Center,  
4701 Golden Gate Parkway  
7:00 pm for the tasting table and 7:30 pm for the meeting/program.**

## BURDS' NEST OF INFORMATION



### **THIS and THAT FOR MAY:**

**MANGOS:** Now that the mango season is commencing, **LATE** mangos should be selectively pruned, (yes - there will be fruit on the tree) so as to have fruit again next year. Selectively pruning, so as not to lose all the fruit. If late mangos are pruned after the fruit is harvested, eg: late September or October, it raises the % chance of no fruit the next year.

Late mangos are Keitt, Neelum, Palmer, Beverly, Wise, Cryder & Zillate  
Early mangos – Rosigold, Lemon Saigon, Glen, Manilita & Florigon, to name just a few!

When the fruit has been harvested, fertilize with **0-0-18**. This is recommended because of the minors in the formulae. Fertilizing with **nitrogen** will cause 'jelly seed' and poor quality fruit.

Also, spray with micro nutrients just before the new growth has hardened off.

## **RECIPE OF THE MONTH**

Meyer lemons are believed to be a natural hybrid of a lemon and a sweet orange. Introduced to the US in 1908 from China by Frank Meyer, they are used primarily for their fragrant zest and sweet juice. This recipe is from Naturebox.com and is perfect for a light dinner. Serves 4. Enjoy!

recipe:

### **CREAMY MEYER LEMON PASTA**

**Submitted by Roberta Taylor**

- 
- 1 pound asparagus, trimmed
  - Olive oil
  - Kosher salt and freshly ground black pepper, to taste
  - 8 ounces penne pasta
  - 2 tablespoons unsalted butter
  - 2 cloves garlic, minced
  - 2 tablespoons flour
  - 1 cup reduced fat milk
  - 1/4 cup freshly squeezed Meyer lemon juice  
(from about 2 Meyer lemons)
  - Zest of 1 Meyer lemon
  - 1/3 cup julienned sun dried tomatoes
  - 1/3 cup crumbled goat cheese

Toasted pine nuts or walnuts, for serving (optional)

- 1.** Preheat oven to 450 degrees F. Place asparagus in a single layer onto a parchment-lined baking sheet. Drizzle with olive oil, salt and pepper, to taste. Gently toss to combine.
- 2.** Place into the oven and roast until tender but crisp, about 10 minutes. Let cool before cutting into 1-inch pieces.
- 3.** In a large pot of boiling salted water, cook pasta according to package instructions. Drain and set aside.
- 4.** To make the sauce, melt butter in a medium saucepan. Add garlic and cook until fragrant, about 1-2 minutes. Whisk in the flour until lightly browned, about 1 minute. Gradually whisk in the milk and Meyer lemon juice. Cook, whisking constantly, until thickened, about 2-3 minutes. Stir in the Meyer lemon zest.
- 5.** In a large bowl, combine pasta, Meyer lemon sauce, asparagus, sun dried tomatoes and goat cheese. Serve immediately, garnished with pine nuts or walnuts, if desired.

## CLUB NOTES

### WHAT'S RIPE

With Erica Klopff



Its never the wrong time of year to visit the Fruit and Spice Park. There is always a fascinating and obscure tropical fruit ripening somewhere on the grounds.

*Campomanesia lineatifolia*, commonly called champa or perfume guava, is currently fruiting there. It is a relative of the guava and shares characteristics, but has a more creamy and floral flavor and custard texture. The fruit is excellent eaten raw, in juice, or in deserts. The skin is slightly thicker and inedible and the seeds are flat disks about half an inch in diameter. The tree can reach 20 to 30 feet tall. *Campomanesia lineatifolia* is native to Amazonia.

This plant is rarely found in nurseries, but seeds are commonly available for sale on-line. Growers have noted that it is relatively easy to grow in South Florida and fruits from seed after three years.



### Orange Dog Caterpillar

Recently, while Crafton Clift was pruning our fruit tree grove on Immokalee Road, he pulled an interesting caterpillar off our young citrus.

Frankly, it looked like poop from a large bird and Crafton entertained us by tapping it's head (that's the large end). Immediately, 2 antenna (called osmeterium) sprang out and a foul smell came with them. Amazed, we drew back from the smell of rancid butter which we learned can be down right offensive to humans if not fatal to small insects. *Pupillo cresphontes*, commonly known as orange dog caterpillars, occur April to September to feed on leaves of citrus.



Caterpillars develop through several stages (instars) before forming a brownish chrysalis to emerge as an adult giant swallowtail butterfly (up to 6" wing span, black with yellow spots). Hand picking may be the BMP with the use of Bt, *Bacillus thuringiensis*, the most commonly available organic pesticide if extensive young larvae are found.

### Williams Grove and Fruit & Spice Park Tour Planned for June 4!

Following the wonderful presentation by Noris Ledesma on 'Mango Varieties' at our April meeting, Noris extended a warm invitation to the Collier Fruit Growers for a guided tour of the mango tree collection at the Fairchild Farm, 'Williams Grove' in Homestead.

Due to Noris's many commitments and limited availability, the tour has been schedule for Thursday, June 4. An afternoon visit will be made to the Miami-Dade County Fruit and Spice Park for lunch and a self-guided tour of that facility.



Detailed information and registration for this trip will be available at the May CFG meeting, on May 18. Cost for transportation and admission will be \$25.

Collier Fruit Growers Inc.  
c/o Jan-Marie Etzel  
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## MAY 2015

# FRUIT NEWS

**FUTURE MEETING:**  
**June 4th: Williams Grove and Fruit & Spice Park Tour**  
**June 15th and July 20th. There is no meeting 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.

**REMEMBER TO RENEW YOUR MEMBERSHIP!**

### **2015 CFG BOARD OF DIRECTORS**

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