



COLLIER FRUIT GROWERS NEWSLETTER

MAY 2017



Introducing Bokashi Composting

BOKASHI

On May 15th, Paul Chen, a presenter at ECHO, will provide a program explaining and demonstrating the technique of bokashi composting.

Bokashi composting is an anaerobic process that relies on inoculated bran to ferment organic waste, including meat and dairy, into a safe soil builder and nutrient-rich tea for your plants.

According to Wikipedia, the term Bokashi is a Japanese word that means "fermented organic matter." The Bokashi host medium can indeed be almost any fine organic grain or grass-like substance — bran, rice, wheat mill run, used mushroom growth medium, dried leaves, even sawdust. *In Asian countries deliberate collection and culturing of naturally occurring soil microorganisms has been a common agricultural practice for centuries, and application of these cultures to crop soils is believed to minimize the need for applications of inorganic soil amendments.*



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

BURDS' NEST OF INFORMATION

THIS and THAT FOR MAY

PRUNING: Now is the best time for trimming AVOCADOS and CITRUS. Remember that if you trim branches larger than one and half inches, the wound should be sealed with pruning paint. WHY? If not treated, cracking will eventually occur where bugs will occupy or make a home in the wound. Later it will rot back into the trunk and in time, die.

There is an art to trimming. Avocados on heavy productive years after trimming, the remaining crop will be much larger. The new growth, helps feed that remaining fruit. Too much fruit weakens the tree, so the next year the tree may not fruit all all.

ALWAYS remember to clean your tools when going from tree to tree. Alcohol or hydrogen-peroxide are best for cleaning your trimming tools. Never use bleach.

ANNONAS: As the fruit starts to set, mealy bugs will show up. Soap products are very effective : usually one ounce per gallon, less is better than more. If using the Bio Wash, half an ounce per gallon is OK. Dawn dishwashing soap is not good for trees. Always check that the dish soap has NO antibacterial or perfume added.

Particularly on the Custard Apple also called Bullocks Heart (Cubans call it cherimoya) the **CHALCID FLY** will attack. If small EXIT HOLES are seen, pick the fruit and bag it - put in the trash or else it will show up year after year. Ideally the remaining fruit should be bagged to prevent further infestation, (that is one of the reasons why we try to keep our fruit trees at a reachable height).



*The University of Florida researchers now are saying that more beetles than just the ambrosia beetle can carry the disease threatening avocado trees. Sadly, we are seeing more and more avocado trees in our area dying because of the laurel wilt.

RECIPE OF THE MONTH:

Young, unripe Jackfruit is becoming increasingly popular as a meat substitute. It has a chewy texture, mild flavor, and can be chopped, shredded or sliced to fit whatever recipe you care to adapt. Try it in barbeques, curries, pasta dishes, and stir-fries. Jackfruit has approximately 3 grams of protein per 8 ounces. If fresh jackfruit is unavailable, it can be purchased frozen or canned in brine. The following recipe is from The Vegetarian Resource Group's website www.vrg.org/journal. This site has a great deal of information on jackfruit, how to prepare it, as well as additional recipes.

recipe:

**SLOW COOKER CHINESE
FIVE-SPICE JACKFRUIT**

3 cups seeded, rinsed fresh or frozen, thawed jackfruit or one 20-oz can young green jackfruit in brine, drained and rinsed
½ cup chopped white onion
2 Tbsp. lime juice
1 Tbsp. minced garlic
2 Tbsp. soy sauce
1 Tbsp. minced fresh ginger
2 tsp. Chinese Five Spice Mixture
1 tsp. brown sugar or maple syrup (or to taste)
1 tsp. black pepper

Put the jackfruit in a slow cooker or crockpot. Add remaining ingredients, mix and add just enough water to cover the mixture by about 1 inch. Cook 1 hour on high and then about 3 hours on low. Stir occasionally. Mixture is done when the jackfruit is fork tender and pulls apart easily. Serve hot over rice or as a filling in steamed buns.



CLUB NOTES



Mango Powdery Mildew

The primary causes of problems with mango fruit set are powdery mildew and anthracnose. Mango powdery mildew is easily recognized but not controlled and can be expected to recur seasonally in mildew-prone areas. It is more common in lower-rainfall areas/seasons whereas anthracnose is the predominant disease in higher-rainfall areas. *Oidium mangiferae* Berthet (a fungus) causes powdery mildew as it infects panicles, fruits, and leaves. Mango is its only known host so only mango can be infected by this fungus. Infection is optimum when temperatures are in the 70's with high relative humidity followed by an abrupt reduction of relative humidity common in our area in winters where cool nights are followed by warm days. The spores of the fungi can be transported by winds. Management of the disease is by choice of cultivars, cultural practices, nutrition, and fungicide sprays. Avoid cultivars that flower during rains or heavy dews, certain cultivars are more resistant, prune trees for air circulation and remove infected panicles and material. Clarified hydrophobic neem, wettable Sulphur (may burn flowers), baking soda or milk sprays may be used for control. We are using SONATA, an OMRI (certified organic material) *Bacillus pumilus* biocontrol spray at the CFG nursery grove. Deana Bess, a CFG member and Food & Thought instructor finds proper soil chemistry and nutrient enrichment to be key. She finds a healthy soil microbiology with the plants ability to produce vitamin C might be key. She adds zeolite and molasses to balance soils and generate microbe activity.

(Reference PDF article *Mango Powdery Mildew* by Scot Nelson, University of Hawaii publication)

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

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FRUIT NEWS

Upcoming Meeting Date: June 19th and July 17th.

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!

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