



COLLIER FRUIT GROWERS NEWSLETTER

NOVEMBER 2014

THIS MONTH—NOVEMBER 17th MEETING



This month's speaker is:

George Patton of Sarasota
speaking on
"Harvesting from Your Yard"

He will describes harvesting from his 100'X125' yard of 50 varieties of fruit.

George is a past president of the Sarasota Fruit and Nut Society and the Manatee Rare Fruit Council.

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

Gordon and Betsy Skrede specialize in Blackberries and Grapes on their Estates land. Gordon starts his annuals early (in September) and swears by below recipe of his all-in-one-cocktail for fertilizing his crops.

It is not organic and contains pesticides and herbicides.

Mix 1 Tbls. per gallon of water with MiracleGro Rose fertilizer, Epsom salt, copper fungicide, Triazicide insecticide applied at planting.

Once established apply 8-10-10 fertilizer with minor elements as a side dressing 2" away from plant.



RECIPE OF THE MONTH

Happy Thanksgiving to all our members!

Although this traditional Italian dessert can be eaten any time of the year, it is especially delicious after a holiday meal because it is not too heavy or overly sweet. Enjoy it as is or with a dollop of whipped cream or Greek yogurt.

This recipe is from Mario Batali's "Molto Batali" (2011).



recipe:

GRAPEFRUIT HONEY CAKE

Submitted by Roberta Taylor

Serves 8 to 10 people.

3 tablespoons plus 1/4 cup finely ground fresh breadcrumbs
 1 tsp salt
 1/2 cup sugar
 2 medium grapefruits
 1/4 cup honey
 1/4 cup extra virgin olive oil
 1 1/2 cup all purpose flour
 4 large eggs, room temperature
 2 tsps. baking powder

Preheat the oven to 350 F. Oil a 9-inch round cake pan with tall sides, and dust it with the 3 tablespoons breadcrumbs. Using a grater, zest both grapefruits. Juice one of the grapefruits to yield 3/4 cup juice. In a small bowl, combine the zest, juice and olive oil. Set aside.

In a large bowl, beat the eggs and salt with an electric mixer until frothy and light. Slowly beat in the sugar and honey, continue to mix until pale and thick, about 2 minutes more.

In a separate bowl, sift together the flour, the remaining 1/4 cup breadcrumbs and the baking powder. Then gradually beat the dry ingredients into the egg mixture. Fold in the citrus zest mixture until incorporated.

Pour the batter into the prepared pan. Bake for 50 minutes, or until a toothpick inserted in the center of the cakes comes out clean. Let the cake cool in the pan on a wire for 10 minutes.

Remove it from the pan and let it cool to room temperature.



CLUB NOTES



In preparation for our upcoming trip to Kampong in January, Crafton Clift has written notes on his experiences and remembrances from his experience there. We will publish these memories over the course of the next few newsletters.



The Kampong As Remembered By: CRAFTON CLIFT, September 2014

WOODEN SINK

What happened to the 80 year old wooden sink of David Fairchild? In the city dump? Last time I saw it (about 2000) it was hooked up outside the northwest corner of the shop (Dr. Galt's horse barn – below the museum). That sink was made of black olive, *Bucida buceras*, which is good for pilings of boat docks because it doesn't rot under water.



FIRMIANA SIMPLEX

About 10 years ago I was at The Kampong for a presentation on breadfruit by **Dr. Dianne Ragone** of the National Tropical Botanical Garden in Hawaii. (The Kampong is under the same administrators Dr. Cindy Adair, veterinarian from Virginia Beach, was in Miami for the International Orchid Show and came to The Kampong for the Breadfruit presentation. Dr. Cindy's husband, (whom I still have not met) Allen is also a vet and they were excited that they had just purchased a farm with a collection of mangosteens, *Garcinia mangostana*; durians; rambutans, *Nephelium lappaceum*; from a good friend of mine, Sherry Ballester, in Las Marias, Puerto Rico.

I told Cindy I have spent a lot of time at The Kampong in the last 30 years, updating the plant map 5 or 6 times, and I would be glad to give her a tour. One tree, I especially wanted to show her is a member of the cacao family with broad tropical looking leaves, Chinese Parasol Tree, *Firmiana simplex*, that holds its leaves all winter in Jackson, Tennessee. "Oh, I have one in Virginia Beach!" she said.

Fifteen feet in front of the stairs to the museum, just inside the property line – that's where it should be, but it isn't there. There has been no hurricane since I saw it last. What happened to that tree? I can offer back an air layer of the original. Last time I was at The Kampong, I missed Don Hutchinson's "Racetrack Red", Australian Bottle Tree, *Brachychiton*. One very important reason we could have learned from that tree is that if you graft a tree with beautiful flowers onto a rootstock with a bulging trunk, make the graft union more than 2 inches above ground level.



David and Jenny Burds **"THIS & THAT FOR NOVEMBER"**

FERTILIZING: No fertilizer should be applied in November or December, EXCEPT - if you have harvested all your persimmons, apply out beyond the dripline a balanced fertilizer, eg - 6-6-6 preferably as much organic as possible, ONCE A MONTH UNTIL THE FIRST NEW GROWTH, THEN NO MORE. Remember no more than 4% chlorine (murate of potash is a cheap form of potash which will convert to salt). Many plants cannot tolerate very much salt.

PRUNING: Resist pruning anything until January, then, GRAPES, PEACHES, PLUMS, AND NECTARINES. More on pruning these in January.

Collier Fruit Growers Inc.
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NOVEMBER 2014

FRUIT NEWS

**THE NEXT MEETING IS
THURSDAY, December 18, 2014.**

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!

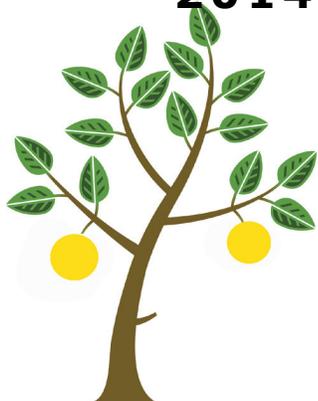
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