



COLLIER FRUIT GROWERS NEWSLETTER

NOVEMBER 2016

Our November 21st meeting will feature Marcie Chapman, former propagation manager at ECHO Global Farm in North Ft.

Myers. Marcie has a degree in agriculture from UC Davis and has studied abroad for the last year. Her findings abroad will be the base of her presentation on

Forest Gardens & Agroforestry

in Borneo. Marcie will present the same talk at ECHO's annual International Conference this month as well as to us at 7:30 pm on November 21.

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



BURDS' NEST OF INFORMATION THIS and THAT FOR NOVEMBER



PERSIMMONS

Take time to fertilize your persimmons with a balanced fertilizer, eg. preferably an organic 6-6-6 or 10-10-10. Fertilize even with fruit not yet harvested. Remember, Persimmons lose their leaves this time of the year, keep applying the fertilizer LIGHTLY each month until the first new leaves start to push. STOP fertilizing for this reason: once the leaves are pushing. Fertilizer will send a signal for no fruit to set or the set fruit to abort.

TRIUMPH is our favorite. It has a good flavor and regular fruiting. There are many other good Persimmons, so test and try before you buy!

MORINGA - We are learning more and more about the health benefits of Moringa. It grows well here with the correct care. Propagation is by seed or cuttings or air layers. It can be grown successfully in a large pot or in the ground. Shape it as it grows, harvesting the top of the tree. Then it will bush out and the leaves, flowers, and pods easy to reach. How to benefit from Moringa is for another month's newsletter. There are many good books about Moringa available at the Library.

Moringa prospers in well drained, sandy soil. Moringa will stress and die in WET soil. Also, here, a young tree will probably die at 32F. A mature tree struggles at 28F.

The good news is that Moringa grows at a fast rate and needs to be pruned regularly. Fertilize it when it is young with a little Peters 20-20-20 (follow the instructions) and a light sprinkle of cotton seed meal which is the only nutrition needed when mature because Moringa thrives in acid conditions.

RECIPE OF THE MONTH:

November brings Thanksgiving! Thanksgiving wouldn't be the same without pie. This pie is from Marcella Valladolid at www.foodnetwork.com. It is very similar to Banoffi Pie. Although the recipe calls for making a crust, you could save time and effort by using a pre-made graham cracker crust. Happy Thanksgiving!



recipe:

DULCE DE LECHE BANANA CREAM PIE

Crust:

1 (5-ounce) package Maria crackers (about 41 crackers), or graham crackers

1/2 cup roasted, unsalted peanuts, plus 1/2 cup chopped, for garnish

1/8 teaspoon salt

8 tablespoons (1 stick) unsalted butter, melted

Cream Filling:

4 ounces cream cheese, at room temperature

4 tablespoons (1/2 stick) unsalted butter, at room temperature

2 tablespoons powdered sugar

2 teaspoons ground cinnamon

1 cup heavy whipping cream

1 cup store-bought dulce de leche (recommended: Nestle La Lechera Dulce de Leche), plus extra for decorating

3 medium bananas, sliced

If making your own crust: Place the Maria crackers in the bowl of a food processor and process until coarsely ground. Add the peanuts and salt to the crumb mixture and process until finely ground. Add the melted butter and pulse until combined.

Transfer the crust mixture into a 9 1/2-inch diameter glass pie dish, pressing and forming the crust evenly across the bottom and up the sides. Refrigerate for 10 to 20 minutes to solidify the butter.

For the cream filling: Using a hand-held mixer, whip the cream cheese and butter at medium speed until fluffy with minimal lumps. Add the powdered sugar and cinnamon, whipping at low speed until just combined and being careful not to curdle the butter. Add the cream and whip to soft peaks.

To assemble the pie: Spread the dulce de leche on top of the chilled crust. Top with the sliced bananas, forming 2 layers if necessary. Pour the whipped cream on top and spread evenly to completely cover the banana layer. Refrigerate and chill until set, about 2 hours.

To serve, top the pie with a 1-inch border of the remaining chopped peanuts. Warm the remaining dulce de leche in the microwave or on the stovetop until melted. Drizzle the dulce de leche on top of the pie and serve.



CLUB NOTES



HOLIDAY PARTY and ANNUAL MEETING will be on Monday, December 19th at 7:00 pm. December's meeting is our annual meeting and party/pot luck. We will supply the meat, utensils, plates and drinks as well as gifts. Please bring one side dish, vegetables, or dessert for the pot luck.

January meeting will be on January 9th with a Citrus Update from Danny Blank.

The Nursery and Community Grove at 8200 Immokalee Road is progressing well with 6 to 8 members normally showing up on Thursday mornings 10:00 am to 12:00 pm. Rodger Taylor and Jack Rich are expanding the nursery currently installing a new irrigation system. David and Jenny Burd are grafting some rare and some local mangos to make our collection top notch. Crafton Clift took cuttings of moringa, katuk, and rootings of Barbados Cherry to give to the club. The Community Garden has had its fall plantings of annuals in the ground and has added many large bromeliads.



Last month's speaker, Dr. Ali Tahiri, suggested there might be members interested in meeting with him and suggested a small group might be formed in our area. We will collect names of those interested at the next meeting. Dr. Tahiri's phone number is 941-356-4100.



Fall Tree Sale at Freedom Park, Golden Gate Parkway on Nov. 19 at 9:00 am to 2:00 pm

To help out we will gather at about 7:30 AM to set up. Good chance to meet the grower and see lots of varieties of fruit trees. Spend a day with fruit trees. Hand out information, tasting table, and assist buyers.

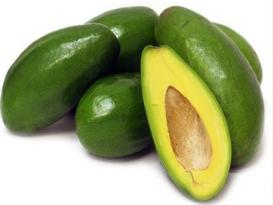


We are planning for the new year and need your help to fill some of the important positions in the Collier Fruit Growers organization. In order to provide good topics and speakers, field trips, teaching, and programs, we need your help. We are organizing a new slate of officers and board members for the coming year. Please speak to us about your part in the coming year.

Collier Fruit Growers, Inc.

FRUIT TREE SALE








**Saturday,
November 19, 2016**

9:00am - 2:00pm

MANY VARIETIES, SIZES, AND PRICING TO MEET YOUR NEED AND BUDGET.

COME EARLY FOR THE BEST CHOICE BEFORE THE INVENTORY IS SOLD.

AT FREEDOM PARK

1515 GOLDEN GATE PARKWAY, NAPLES

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

NOVEMBER 2016

FRUIT NEWS

**Our next meetings are Monday, December 19th : Holiday Party / Annual Meeting
and Monday, January 9th.**

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



VISIT US AT:
www.collierfruit.org

DIRECTORS:
President, David Etzel — 269-7340
Rodger Taylor, Vice President
Melissa Parsons, Treasurer
Jan Etzel, Secretary

DIRECTORS AT LARGE
Thamarra Pamankada, Director
Anu Jose, Director
John Norman, Director

