COLLIER FRUIT GROWERS NEWSLETTER

OCTOBER 2015

This month's speaker is Ben Dion, Mycologist, on **"The Fruits Between the Fruits".**

Ben, Founder/Owner, Mycologist and Ecologist, is a senior at Florida Gulf Coast University majoring in Environmental Studies with a double minor in Biology and Interdisciplinary Studies. He is considered a local expert on the identification, use, and ecological role of various fungi in the Southwest Florida area, as well as sustainable home-scale mushroom farming.

Besides being a full-time student, Ben works as a Service-Learning Coordinator at the FGCU Food Forest, a 1/2 acre permaculture garden focused on sustainable subtropical agriculture located on campus at FGCU.

Ben is the founder of the Southwest Florida Mycological Society, and besides teaching mushroom cultivation classes, he often leads guided mushroom hikes in the southwest Florida area. Ben also helps mycologists all over the country with their parataxonomy and fungal systematics research by providing dried samples of fungi accompanied by photographs.

NEXT MEETING:

October 19th at the Golden Gate Community Center
4701 Golden Gate Parkway
7:00 pm tasting table and 7:30 pm meeting/program.

BURDS' NEST OF INFORMATION

THIS and THAT FOR OCTOBER:

MANGOS – No pruning on mangos, if you haven't already fertilized, either 0-0-18 or 0-0-22 out by the dripline.

LYCHEES **NO NITROGEN** on the lychees/longans, they need to rest. Maybe one more fertilizing with 0-0-18 or 0-0-22.

PERSIMMONS – If all the fruit has been harvested fertilize with a full fertilizer 6-6-6 or 8-8-8 or 10-10-10, LIGHTLY once a month until the new leaves start to push around February, but **no more fertilizer** thereafter. If you fertilize after that, it would either not allow flowers or if fruit does set it will abort.

CITRUS Some Navels and Hamlins are ready despite still being green. Check the Pumelo: remember, once harvested, Pumelo (if you can resist eating them right away) actually sweetens more if let sit for a few weeks.

RECIPE OF THE MONTH

Several different varieties of bananas are grown by our members in FL. When cooking with bananas, one most often uses them in desserts. Here is a main course recipe that I found on painlesscooking.com that will impress your friends and family. You will find yourself using the banana salsa in many ways.

recipe: BAKED GROUPER WITH BANANA SALSA

Submitted by Roberta Taylor

1 ½ Cups potato chips
¼ Cup grated Parmesan cheese
1 Teaspoon ground thyme
1 Pound grouper fillets or snapper fillets
¼ Cup milk

Combine potato chips, Parmesan cheese and thyme in a shallow dish. Dip fish in milk and then dredge in potato chip mixture.

Place fish on greased baking sheet in a single layer and bake 10 minutes in a 400F degree oven (preheated).

Banana Salsa

2 Medium chopped ripe bananas
½ Cup chopped green bell pepper
½ Cup chopped red bell pepper
3 Green chopped onions
1 Tablespoon chopped fresh cilantro
2 Tablespoons brown sugar
3 Tablespoons fresh lime juice
1 Tablespoon cooking oil
¼ Teaspoon salt
¼ teaspoon black pepper
1 Small jalapeno seeded and finely chopped

Combine all ingredients
Blend well.
Cover
Chill 2 hours before serving

CLUB NOTES

WHAT'S RIPE
With Erica Klopf

Averrhoa carambola, commonly called Starfruit, is thought to have originated in Sri Lanka and the Moluccas Islands. The genus, Averrhoa, references the philosopher Averroes. The species name, Carambola, is said to come from Malabar, India. In the Philippines, it is called 'balembing' or 'belimbing,' which is a term also used to describe multi-faced politicians. The Sanskrit name for this fruit is 'Karmar". In China, it is known as 'Yang Tao', which translates to 'goat peach'. Its first landing in Europe was in 1557 with a Dutchman named Linschoten, who described it as a sour apple. It was introduced to Florida in 1887.
In traditional Chinese medicine, carambola is considered a cooling fruit and used to treat coughing, toothache, and stomach disorders. It is also used for sunstroke and bleeding. Pickled and then steamed carambola is ingested to ease a hangover. In Ayurveda, the crushed leaves are applied topically to chicken pox, ringworm, and headache. The young leaves can be cooked as a vegetable. The flowers are edible raw and known to kill intestinal worms.
In Florida, the two main bloom periods for carambola are April through May and September through October. Fruits can be found from June through February. It is interesting that mature carambola trees can produce as much as 350 pounds of fruit per year. It is important to make sure that your carambola is protected from the wind. I recommend using carambola as a tomato replacement in salsa and gazpacho.

Florida declares farming emergency to deal with Asian fruit flies in Miami-Dade
****More than eight tons of fruit destroyed
****A quarantine covering 85 square miles remains in effect
****Area produces many of nation's winter crops
****Asian Fruit Fly Outbreak Overtakes the Redlands/Miami

As we reported at our last meeting, Florida's agriculture commissioner declared a state of emergency Tuesday to deal with an outbreak of an aggressive Asian fruit fly in part of Miami-Dade County's Redlands farmlands.
The declaration allows Agriculture Commissioner Adam Putnam to expand state authority and tap into additional resources, including law enforcement, to control the largest outbreak on record and maintain an 85-square-mile quarantine in the Redland, home to tropical fruit groves
and some of the region's largest packing houses.
The largest outbreak of Oriental fruit flies in state history led Agriculture Commissioner Adam Putnam to declare a state of emergency in mid-September. As of mid-September, the state had destroyed more than eight tons of infested fruit and trapped 158 flies.
Traps first detected flies in the area on Aug. 28, about two weeks after a single fly turned up in an almond tree in Kendall. Because so many flies appeared so quickly, officials suspect an infested shipment of fruit was dumped. Oriental fruit flies have been turning up in Florida for more than a decade, but never in such large numbers. As part of the state's pest management program, about 56,000 traps are monitored statewide. But since 1999, the flies have been trapped in fewer than 10 locations and usually only one at a time.
The appearance of the Oriental fruit fly raises serious concern because it infests such a wide array of fruits and vegetables, including tomatoes, bananas, peppers, mangoes and avocado, or about 95 percent of the crops grown in South Florida. In Hawaii, where it was accidentally introduced in the 1940s, the fly now infects almost every commercial fruit crop, except pineapple and sugarcane. California, the only other state infested by the flies, has battled outbreaks every year since 1966, according to the California Department of Food and Agriculture.
Female flies inject their eggs into fruit, which the larvae in turn feed on, making any infected produce unsuitable for sale.
To deal with the outbreak, state workers have set an additional 674 traps. Male traps are more effective so efforts typically focus on catching males. But Fagan said female traps have also been set.
Workers are also using an organic insecticide to drench soil up to about 1,300 feet around fruit infested with fly larvae. So far, the larvae have only been found in mangoes on a single property, he said. The quarantine, which can only be lifted after 90 fly-free days, bans the removal of fruits or plants without a treatment plan approved by the state. The region produces much of the nation's winter crops, including tomatoes, and represents about $1.6 billion of the state's $123 billion agricultural industry.
Read more here: miamiherald.com/news/local/environment/article35324667.html#storylink=cpy
Eradication efforts include ground spraying and foliar spraying of Malathion and Spinosad, soil drenching to eliminate larvae, bait on telephone poles to attract and eliminate male flies, and a quarantine zone to prohibit movement of products that may be infested with flies. Aerial spray treatment to prevent further spread of and devastation caused by the Oriental fruit fly will be applied at night. The insecticide to be applied is Spinosad, also known as GF-120. It is approved for organic use and is a common ingredient in garden products and veterinary medicines routinely prescribed to pets. Spinosad poses no hazard to people, pets, farm animals or wildlife. David and Jenny Burd traveled through the area and reported many fruit stands on Krome Avenue are closed and those open have mosquito netting over fruit for sale. Only fruit from outside the area may be sold.

Collier Fruit Growers Inc.
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FRUIT NEWS

FUTURE MEETING: November 16th

UPCOMING EVENTS: October 24, 5 Hour Mycology Course, Ft. Myers $45;
October 24 & 25, SW Florida Yard & Garden Show, Extension Office, Naples $3
November 3, Grafting Workshop, Naples Botanical Garden $15/$20
November 7 & 8, Open House Sale, Calusa Palms Nursery, Naples. Assorted plants
November 21, CFG Tree Sale, Freedom Park, Naples 9 to 2

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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www.collierfruit.org

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GROW FRUIT!