



COLLIER FRUIT GROWERS NEWSLETTER

OCTOBER 2016



Our October 17th meeting will feature Dr. Ali Tahiri of Sarasota. Dr. Tahiri will be speaking on "Food as Medicine". Dr. Tahiri is a MD and certified as a Doctor of Natural Medicine. While doing various charity projects around the world, he realized that the root cause of many people's suffering was the lack of healthy foods. This lack is due to depleted toxic soils that are the result of repeated use of chemical fertilizers. That was the trigger to his seeking a solution to healing the earth with soils using soil amendments, natural insect, and disease controls. We are asking that members, if they desire, bring to the meeting some of their favorite natural remedies.

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 OCTOBER



MANGOS: No pruning on mangos trees now. If you haven't already fertilized, use 0-0-18 or 0-0-22 out by the dripline.

LYCHEES: **No nitrogen** on the lychees and longans. They need to rest. You may be able to do a light sprinkle of 0-0-18.

PAPAYAS: Towards the end of October and into early November is a good time to plant papaya seeds. Once they grow, they will be small enough to protect should we have a cold snap. **DAVID'S TIP:** Select a spot where you want them to grow, but NOT by a downspout, roof overhang, or in a likely soggy spot because they will die!

Plant 6 - 8 seeds in a shallow hole - cover with light sprinkle of dirt or good mulch. When they are about 12 inches tall, lightly fertilize with a balanced fertilizer like 6-6-6 or even a splash of a liquid Peters 20-20-20 follow directions on the bottle. Then wait for the flowers to show. For the **FEMALE**, one main flower maybe surrounded by 1 or 2 others. For the **MALE**, a long pretty plume with multiple flowers. Remove the MALE plants BUT DO NOT PULL THEM OUT. Instead, cut them off low to the ground, so as not to disturb the female roots.

POINTS OF INTEREST: Papaya seeds can be air dried and stored in the refrigerator for up to a year. Really good seeds are sold at ECHO. They may be a wee bit expensive, or you can use seeds from a delicious papaya you have just eaten!

MULCH: The best mulches to use are Meleleuca or Eucalyptus. These types of mulches have a lot of minor elements and other goodies in their character. On the other hand, Cypress mulch is mostly window dressing.

P.S.: COOL AIR IS COMING! YEA YEA !!!!!

RECIPE OF THE MONTH:

Our dragon fruit plants have been very prolific of late causing me to search the internet for interesting ways to use them. The following seafood entrée and cocktail were both well received and delicious. Enjoy!

-- Roberta

recipe: **Seared Scallops with Dragon Fruit Salsa**

1 dragon fruit, finely diced	8 large scallops
2 tablespoons chopped chives	1 tablespoon olive oil
1 tablespoon lemon juice	Salt and pepper

Put the dragon fruit in the fridge for a few hours and allow it to get very cold. This will allow you to dice it finely. Season the scallops with salt and pepper. Heat the olive oil in a skillet on medium high heat and pan sear the scallops until golden brown (about 2 to 3 minutes on each side).

In a separate bowl, combine the dragon fruit, lemon juice, and chopped chives. Top the scallops with the dragon fruit salsa and serve.

Recipe courtesy of Brooke Peterson, 2010 www.foodnetwork.com



Dragon Fruit Martini

1 ripe dragon fruit
 1/3 cup vodka
 1 Tbsp. freshly-squeezed lime juice
 2 to 3 Tbsp. white sugar, to taste
 2 - 3 ice cubes
 1/4 cup coconut milk (martini purists may omit)
 Garnishes: dragon fruit wedge, slice of lime or star fruit

Prepare your dragon fruit by scooping out all of the flesh. Place dragon fruit flesh in blender or food processor. Add all other ingredients and blend 20 to 30 seconds on high speed.

Taste-test for desired strength and sweetness, adding more vodka or sugar if desired. Serves 3.

Recipe courtesy of Darlene Schmidt www.thaifood.about.com

CLUB NOTES



Comments on Dr. Jonathan Crane's talk in September on Avocados

Dr. Crane covered a lot of ground on Avocado Laurel Wilt Disease, flowering types and his trip to advise Myanmar (Burma) on production. To highlight a few points; Wilt is devastating the Laurel Bay family, especially swamp bay and laurel bad. Avocado is less affected but about 2% of the commercial trees have been killed in Miami-Dade with more expected. There is no cure, infected trees should be uprooted and destroyed quickly. The disease can pass through grafted roots in adjacent trees. Myanmar's current production has been through seedlings which are not true to their parental species. Seedlings do not come true to parentage and therefore do not reproduce "true to seed." An avocado seedling, as with many fruit trees, are not true to seed. If you want to reproduce a good tree grafting will "clone" the scion from which it is taken. Myanmar (formerly Burma) just learned this important, basic tree knowledge. Be sure you understand what a seedling is and the advantages of grafting.



Picking and Shipping Florida Avocados (and most fruit)

Janet Puig reports she tried to ship Avocados and Mangos to her daughter in California. They were returned. California does not want all our insect and disease problems and has a quarantine on most non-commercially produced fruits. Crafton Clift reports that in Miami-Dade county, you cannot sell any avocado that does not have a stamp verifying that it is mature. The avocado industry requires that everyone obtain a stamp on every avocado sold to insure it is ripe.



Be sure to return your survey

concerning a foreign fruit tree tour. We are researching the areas of interests, your personal needs and expectations, and what time table is best. We are also interested in input on what trees you would like to see in our CFG fruit tree grove on Immokalee Road. The Burds will be grafting our trees soon and selection is important. So have expressed interest in historical varieties, others in varieties that are best suited for our area.

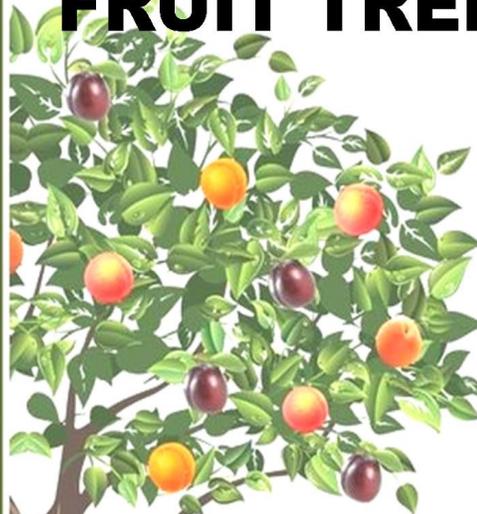


November Event

Saturday, November 19
Collier Fruit Growers Fall Tree Sale 9:00 AM to 2:00 PM.
Freedom Park, Naples

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

OCTOBER 2016

FRUIT NEWS

**Our next meetings are Monday, November 21st
and coming on a Thursday in December our Holiday Party (TBA).**

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



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www.collierfruit.org

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