



COLLIER FRUIT GROWERS NEWSLETTER

SEPTEMBER 2017



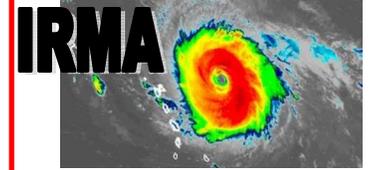
The September Membership Meeting of the Collier Fruit Growers will be held Monday, September 18th at the Golden Gate Community Center. The food tasting with general socializing starts at 7:00 PM. The formal meeting starts at 7:30 PM.

David Southall will speak on 'Commonly Encountered Bugs on Fruit Trees and Ways to Combat Them'. David has a Master's Degree from Cornell in Botany with an undergraduate degree in Biology.

For many years, David owned a large nursery in SW Florida and has extensive knowledge and experience in growing a great variety of plants under our local conditions.

**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.



In preparing your garden for the onset of the projected path of H. Irma, attempt to move any potted trees to a secure area.

"Tie Down Everything"

Stay safe!

BURDS' NEST OF INFORMATION THIS and THAT FOR SEPTEMBER



MANGOS - If you haven't already fertilized your mango trees, NOW is the time. Use **0-0-22**. Why no nitrogen? Because nitrogen would signal them to grow. After the fruit has been harvested, mango trees take a rest and lay dormant for a while before the cycle starts again to flower and fruit next year. The trees will pick up enough nitrogen from weeds, etc. to encourage growth. **Selective pruning to maintain a height of not more than 10ft is recommended.**

HOWEVER should the mango tree be hatracked, it will struggle to fruit next year.

LYCHEES - Your last nitrogen fertilizing on lychees and longans should be before the end of September. Use 6-4-6, 8-2-8, or 10-2-10.

CITRUS - **Farm Soap and micro nutrients** applied on the citrus trees will help to fight the psyllids/greening. Also fertilize the citrus by using the same fertilizer used on the lychees. Fertilizer will deteriorate once the bag has been opened. To overcome this, put the opened fertilizer bag in a black bin bag and tie it tight.

As for **PERSIMMONS** - Some varieties are starting to ripen already!

RECIPE OF THE MONTH: A neighbor furnished us with some of the avocados from his tree this summer. Although not great lovers of avocados, we graciously accepted his gift and then wondered how we could use them. I found this recipe at <http://jamafoodblog.com>. Whether you like avocados or not, you are sure to love this recipe for Avocado Bread. This makes one small loaf that is very similar to banana bread. If you want a larger loaf, you can double the recipe. Allow for more cooking time when doubling the recipe. I think the addition of some chopped walnuts would also be good.

recipe: AVOCADO BREAD



1 cup flour
 ½ tsp baking powder
 ½ tsp baking soda
 ¼ tsp cinnamon
 Pinch of salt
 ¼ cup butter at room temp

½ cup sugar
 1 large egg
 ½ cup mashed avocado
 1 tsp lime juice

Preheat oven to 325 degrees. Grease and flour a loaf pan or line with parchment paper.

In a bowl, whisk together the flour, baking powder, baking soda, cinnamon and salt. Set aside.

In another bowl, cream together the butter and sugar until light and fluffy. Mix in the egg and vanilla thoroughly, and then add the mashed avocado and lime juice. Gently fold in the flour mixture, being careful not to overmix. Spoon the batter (it is very thick) into the prepared pan and bake for 40 minutes or until a tester comes out clean. Cool completely, slice and enjoy.

Notes: The lime juice keeps the loaf a green color. I added lime zest as well for some extra lime flavor. If you have a food processor or blender, use it to blend the avocado. It needs to be completely smooth for this. I tried freezing some of the leftover mashed avocado with lime juice, and it froze well. I used it to make another loaf of bread a few weeks later.



Nursery News



During the month of August Crafton's face was constantly covered with dripping mango juices as we had a constant supply of mango selections for tasting. Malabar Chestnut, *Pachira aquatic*, was the newest grove addition and should produce cannonball sized nuts within a couple of years. Our *Garcinia humilus*, AKA "achachairu" has been shaded and assisted by pigeon pea and looks like it will make it as our best mangosteen substitute. We did add a Nam Duc Mai Mango to replace a failed Lychee. Some would like to see a *mangifera odorara*, a mango relative shown at the Botanical Garden by Steve Brady. It is an extremely fragrant mango relative that people either loved or hated.

This summer's rains have taken a toll in the grove. We are about to find out if the avocados survived the flooding. Some members reported large losses due to flooding.



More than one day under water can kill trees with Avocado root rot (*Phytophthora cinnamomi*). Trees in areas with poorly drained soils and/or which are subject to flooding are likely to be affected by this fungus. This is the most serious disease in most avocado producing areas of the world. Although many trees are infected with the fungus in Florida, the disease appears to be serious only if trees are subjected to flooded conditions. Leaves of infected trees may be pale green, wilted, or dead, and terminal branches die back in advanced stages of the disease. Feeder roots become darkened and decayed, and severely affected trees usually die.



Now is the time to prune grown mangos to reduce the canopy height and width. Ideally, the tree will be shaped to have three and not more than four main trunks, have ample interior canopy space and is 12-15 feet tall. Moderate, and even severe pruning, will not damage the tree, but it will reduce production for one to several seasons, though is worth it in the long run. Spreading branches are more fruitful than erect branches, so pruning seeks to remove them. Lower branches are also pruned to four feet from ground level to ease the tasks of weed removal, fertilizer application and watering. The basic idea is to maintain a modest height and improve flowering, thus fruit set. Richard Campbell likes to open the center of the mango tree to sunlight to improve growth and production. Mango trees are terminal bearers, which means they flower from the tips of the branches and will only flower on mature wood (shoots that are 6 weeks or older). You want to avoid pruning when the tree has vegetative flushes near flowering time. The best time to prune a mango tree is after harvest and should be done immediately, at the very least completed by the end of December. Search YouTube for great videos by Richard Campbell on pruning mangos.

Collier Fruit Growers Inc.
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SEPTEMBER 2017

FRUIT NEWS

Upcoming Meeting Dates:

October 16th, November 20th, and December 18th (Christmas Party)

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!

2017 CFG BOARD OF DIRECTORS



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