

July 2017 – Mango



Who we are and what we do:

The Bonita Springs Tropical Fruit Club, Inc., is an educational not-for-profit organization whose purpose is to inform, educate and advise members and the public in the selection of tropical and subtropical fruiting plants and trees, to encourage their cultivation, and to provide a social forum where members can freely exchange plant material and information. The club cooperates with many organizations, and provides a basis for producing new cultivars. We function in any legal manner to further the above stated aims.

Meetings: Regular membership meetings that include an educational program are held the **second** Tuesday of each month. Meetings begin with a tasting table at 6:45 PM followed by a program at 7:15 PM, at the First United Methodist Church, 27690 Shriver Avenue, Bonita Springs. The meetings are held in the "Fellowship Hall" meeting room.

Workshops: Workshops (monthly discussions) are held on the **fourth** Tuesday of each month. This open format encourages discussion and sharing of fruits and information. Bring in your fruits, plants, seeds, leaves, insects, photos, recipes, etc. This is a great chance to get answers to specific questions, and there always seems to be a local expert on hand! The workshops begin at 7pm and are also held at the First United Methodist Church, 27690 Shriver Avenue, Bonita Springs, in the "Fellowship Hall" meeting room.

Directions:

From the intersection of Old 41 Road and Bonita Beach Road SE, proceed north to Dean Street. Turn right on Dean St. and go two blocks to Shriver, then turn left on Shriver and go two blocks to the Methodist Church. Free parking on both sides of the street. Shriver is parallel to Old 41, two blocks East.

Tree sale: An annual spring tree sale at Riverside Park in downtown Bonita Springs raises revenue for educational programs for club members and other related purposes of the club.

Trips: The club occasionally organizes trips and tours of other organizations that share our interests. The IFAS Experimental Station, the Fruit and Spice Park, and the Fairchild Nursery Farm are examples of our recent excursions.

Membership:

Dues are \$15 per individual, \$25 per household per year. Nametags, if needed, are \$6 each. Send checks to: PO Box 367791, Bonita Springs, FL 34136, or bring to any regularly scheduled meeting.

Newsletter: This newsletter is available to anyone via website and email, and to paid members via post office mail upon request.

Officers and Board of Directors:

President: Suzy Valentine

Vice President: Kathy Pflugrad

Secretary: Anna Bailey

Treasurer: Victoria Strickland

Asst. Treasurer: Melrose John

Director: Berto Silva

Director: Crafton Clift

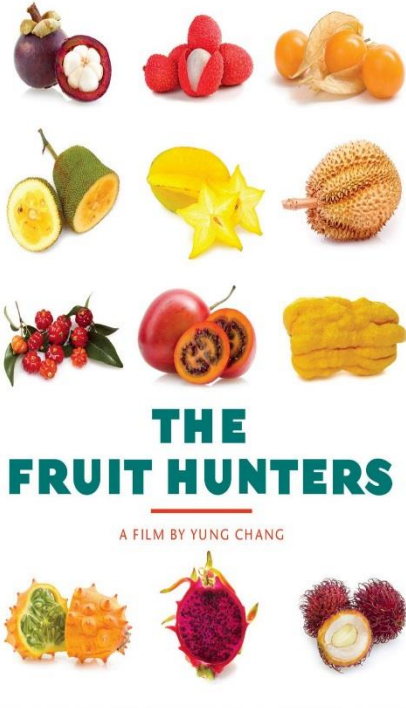
Director: Rickford John

Email us at Info@BonitaSpringsTropicalFruitClub.com.

Special Feature for July:

Documentary: *The Fruit Hunters*, part 1

"FINGER-LICKING FANTASTIC" —THE MONTREAL GAZETTE



Acclaimed director Yung Chang will take us on an adventure through time and across cultures. We'll explore the passion, mystery and science of fruit around the world. On this cinematic journey, we will experience fruit on a whole new level. Along the way we'll meet some new soulmates and find a few familiar faces, too!

Note that due to the film's length, we'll see the first half in July, and the remainder at our August meeting.

Calendar of Club Events

7/11 Tue. –Regular Meeting, 6:45 PM; Movie: *The Fruit Hunters*, part 1

7/25 Tue. –Workshop Meeting, 7:00 PM

8/8 Tue. –Regular Meeting, 6:45 PM; Movie: *The Fruit Hunters*, part 2

8/22 Tue. –Workshop Meeting, 7:00 PM

Fruit Events in SWFL this summer:

July 15th Fruit and Spice Park will host a 3 hour Banana Workshop.

July 22nd Naples Botanical Garden is hosting its first "Tropical Fruits of Summer". This event is from 9 to 3.

<https://www.naplesgarden.org/calendar/lectures-tours-workshops-tropical-fruits-summer/?date=07/22/2017>

Chores Outdoors: July Edition

CITRUS: Keep an eye out for new growth on your citrus trees. The citrus greening psyllid will know when to land on those new leaves. Spray with BioWash solution (early morning or early evening). It is also good to fertilize your citrus lightly in July with 0-0-22 to ensure you will harvest juicy, fine grained, thin skinned citrus instead of pithy, dry fruit.

ANNONAS: Atemoyas and sugar apples will be ready to harvest by August, September and October. There is a trick to have a second crop in the new year (out of season). Pinch off new growth, plus five leaves back on the stem. New sprouts will emerge with flowers. Yay, yay! To pollinate the flowers you can use a fine sable brush to move pollen from flower to flower. Another method is--place a small amount of banana peel or fruit peelings at the base of the annona tree to attract a small hard shell beetle; this beetle will at night go up into and pollinate the annona flowers. Annonas, especially in the summer, attract mealy bugs. Hence you see what looks like white fluff on the fruit. Spray gently with mild soap solution.

Please share excess fruit at your local food bank - Café of Life in Bonita Springs will welcome you with open arms.

Everyone make sure to give a big thanks to David and Jenny Burd for providing us our *Chores Outdoors this Month tips* for each month. Thanks guys.

Announcements:

WHAT DO YOU WANT TO LEARN? Is there a fruit-related topic you need more information on? Or a presenter you'd like invited to speak at a fruit club meeting? Are you prepared to share a topic of interest? Let us know! Contact a club officer or email

info@bonitaspringstropicalfruitclub.com.

REMEMBER TO SHARE your bounty so other members can enjoy lots of tropical fruits. Bring samples for the tasting table washed, cut up, and ready to serve. Thank you!

Fruit of the Month — Mango

Scientific Name: *Mangifera indica*

Family: Anacardiaceae

Mangos are the golden awards bestowed upon hardy souls who remain in south Florida through the long hot and humid summers. Six hundred cultivars of the coveted fruit are estimated to grow in our state—over a third of the 1500 varieties worldwide. Though mangos originated in southern Asia, they are now cultivated throughout the tropical world and beyond. Mangos are commercially cultivated in Australia, Egypt, Israel, and even in Japanese greenhouses.

Fortunately, our southwest Florida climate is nearly ideal for mangos, making them among the easiest fruits to grow here. Good drainage is the main requirement for these low maintenance trees; they do not tolerate standing water, and can be threatened by prolonged overwatering. The trees actually need a dry season to stimulate flowering along with hot summer temperatures to sweeten the fruit. Be aware, though, that winter temperatures below 28°F can be deadly, so some inland areas are not mango-appropriate.

Traditionally, mangos grew to a height of 25 to 80 feet. In recent decades, a class of dwarf cultivars known as “condo mangos” have been developed; these can be grown in small spaces or in large pots. Even full size cultivars can be kept at manageable size and yield abundant crops with modern pruning practices--watch Richard Campbell’s mango pruning videos online.

Mango harvest can begin as early as April and extend to October, depending on the weather. The fruits range from egg size to several pounds, with green, yellow, orange, pink, red, purple or multicolored skin. Texture ranges from firm to melting; inferior varieties are very fibery. While the flesh and flavor are sometimes compared to peaches, they have a distinctive tropical component—often with hints of pineapple, coconut, and citrus, but sometimes with an exotic floral or spicy undertone. A mango’s flavor is affected by the soil, rootstock, weather, and length of time left on the tree before harvesting—so don’t count on mangos from your tree tasting identical to mangos of the same cultivar grown elsewhere.

When choosing a mango tree for your yard, there are several factors to consider. Beyond flavor, consider your intended use. Will you be eating the fruit out of hand, or freezing, juicing, drying, or cooking with it? Select a variety that is adapted to your needs. What about harvest timing? There are early, middle, and late season varieties. With some cultivars, all the mangos on the tree ripen at the same time; others ripen over a period of several weeks. A major consideration is vigor and disease resistance. The fruit of some cultivars is very susceptible to anthracnose—a fungal disease can mar the fruit and even lead to crop failure at times. After you’ve done your research and narrowed the field, take advantage of summer—get out there and taste test. This might just be the most delicious decision making you’ve ever done!

Using Mangos

Mangos are delicious right off the tree or chilled and sliced. They freeze and dry well, too. Some varieties make wonderful juice. Varieties with a higher fiber content hold up well in chutney or salsa. Mangos can be baked in pies, cobblers, or sweet breads, or used in smoothies and ice cream. An internet search for “mango recipes” will yield plenty of tasty recipes and ethnic treats.

For additional information, click on the following BSTFC link to Roy Beckford’s presentation June 2014
<http://www.bonitaspringtropicalfruitclub.com/wp-content/uploads/2014/06/Roys-mango-presentation.pdf>



Mango: Indian Race

Mango: Philippine Race



Mango Tree

