

# The Avocado

Is it a fruit? Is it a vegetable? Either way, they are just delicious. Eat them fresh with a pinch of salt. Mash them up for fresh guacamole. The best part? Avocados are really good for you. So plant a tree and dig in.

**Planting** – Plant avocado trees in an area that receives at least 6 hours of direct sun each day. Well-drained soil is a must, so pick a location that doesn't stay wet. To get trees off to a great start, use a bag of Kerby's Planting Soil to amend the soil. And finally, give avocado trees plenty of room to grow. Most varieties grow 20 to 30 feet tall and spread out up to 20 feet as well, so plan accordingly.



**Watering** – New trees need water daily in the first month, every other day in the second month and twice weekly in the third month, always in the morning. After this period, avocado trees need a deep watering once per week.



**Fertilizer** - Keep trees strong by providing them the major and minor nutrients they need. Fertilize monthly for the first year with Kerby's 8-4-8 fertilizer (which contains the major elements as well as minor elements, such as iron, manganese and zinc). Thereafter, fertilize in the spring, summer and fall.

**Pollination & Fruiting** - Avocado varieties are classified into two 'types', A or B. Both tree types have male and female flowers, but each type releases and receives pollen at different times over a two day cycle. Trees will produce the best harvests when an A and B variety are planted near each other. If you only have room for one tree, choose an A variety. They are the best at self-pollinating. Avocado trees fruit in late summer to fall and since all of Kerby's trees are grafted, you should expect to see your first fruits in 2 to 3 years.

**Pest Control** - Avocados do not have major pest or disease issues. A natural pesticide such as Neem Oil can be used as needed.

## Kerby's Guacamole Recipe

3 fresh avocados, peeled and mashed  
1 medium tomato, diced  
½ cup red onion, diced  
1 clove garlic, minced  
1 lime juiced  
1 teaspoon cumin  
3 tablespoons fresh cilantro, chopped  
Cayenne pepper (to taste)  
Salt and black pepper (to taste)



Combine all ingredients together. If you want a smooth guacamole, use a food processor to combine. Spoon into serving bowl and top with fresh cilantro and a squeeze of lime juice. Serve chilled with a side of chips.