

# **Citrus ~ Winter's Zucchini**

## **Part 1**

### **Lemons, Limes & Their Next of Kin**

Just as zucchini and tomatoes are the summer crops known to yield excesses, so too can many citrus trees yield large crops, all coming ready at the same time. This article will cover some basic cultural information for growing the various citrus, and then will provide some tested recipes for how to preserve your citrus crop for year round enjoyment.

Seasonal temperature differences in your location can dictate whether a citrus variety will survive or thrive. The optimum temperature range for citrus growth falls between 70°F and 90°F. All citrus growth stalls when lower than 55°F, or when above 100°F, and some varieties also won't ripen their fruit when temperatures rise above 100°F. Generally speaking, citron, lemons, and limes are particularly susceptible to frost damage. Grapefruit, mandarins, and oranges have a medium sensitivity to frost damage. Kumquats and Satsuma mandarins can be quite frost hardy.

If you live in USDA Hardiness Zones 8-9 you can safely grow citrus outside with frost protection such as insulating the trunks with palm fronds, fiberglass, cardboard, or corn stalks stacked up to the main branches. Wrapping the insulation layer with plastic will also aid in keeping it dry during rain, but plastic alone will not protect the trees from frost. Microclimates within those zones can play an additional role. Placing plants against a white south facing wall can raise the temperature too high to ripen fruit, but if that wall is dark, it can provide the additional heat necessary to prevent frost damage. Few citrus appreciate high winds, but good air circulation can help prevent frost damage, minimize pests, and diseases.

While mulches are valuable during the warm months for conserving soil moisture, during the cold months mulches actually prevent the radiant heat of the soil from protecting the citrus tree trunks. Scraping the mulch back from within the drip line and keeping the soil evenly moist during frost warnings will help protect the trunk and the roots from frost damage.

Additional frost protection can be obtained by placing a 100 watt light in the interior of the tree, as will using a string of old fashioned holiday lights wrapped around the tree. [Note: LED lights give off no heat and will not prevent frost damage].

Timing fertilizer applications is also important if you are living in an area prone to winter frosts. Fertilizing stimulates tender new growth in citrus, but if it is done too late in the summer an early frost can damage the tender leaves. Citrus fertilization is best done no later than July to allow foliage time to harden off before frosts.

Citrus are quite varied in their bottom line temperature tolerances before they succumb, but even those who live in the cold Zone 7 can grow citrus in pots that they can move indoors, to an enclosed atrium or patio, or perhaps in a well lit garage to spend the winter. While citrus are particularly suited to growing in large pots, they will all do best if they spend their growing

months outdoors. As a moveable potted plant, they can be moved to suit your tastes and the best sunlight. There's not much lovelier than the year round green foliage of a Meyer lemon as a patio tree or a pair of kumquats in large glazed pots flanking the front door.

If your trees should suffer some frost damage, don't prune them until you see green new growth pushing in the spring. All that damaged foliage continues to protect the main branches and trunk from further frost damage until spring. Once all frost has passed, you can safely prune off dead branches to stimulate new growth. Most frost damage is rarely noticeable after a season of re-growth.

## Lemons

**Lisbon** ~ *Citrus limon*. This is the classic grocery store variety of lemon, juicy with few seeds. It is a high-acid fruit that develops well without a need for high temperatures, although the fruit will lose acidity if left on the tree. While Lisbon will bloom and fruit throughout the year, its main crop of fruit occurs in winter/early spring. Lisbon is a large, vigorous, thorny, upright tree with dense foliage. It is the most productive and cold hardy of the true lemons.

**Italian Lemon** ~ *Citrus limon* 'Genoa.' Brought by Italian immigrants from Genoa to California over a hundred years ago, this lemon has a peel that is high in lemon oil, and can make the best limoncello you'll ever sip. The fruits ripen throughout the year on vigorous shrubs that are less thorny than others. Juice is perfect for drinks and marinades. With a spreading growth habit wider than tall, the Italian Lemon is a great choice for espaliers or hedges. More frost sensitive than Meyer lemon.

**Ponderosa** ~ *Citrus limon* 'Ponderosa.' Ponderosa bears grapefruit size fruits that are juicy and acidic. The fruit has thick fleshy rinds, is seedy, but will hold well on the tree. For the size of the fruit, the trees are small, round headed, thorny trees with large leaves. The tree blooms all year, so it's a great option for those who want to have some fresh lemons available in every season. A hybrid between a lemon and a citron, Ponderosa is sensitive to frost. It is a good candidat for hedges and containers.

**Eureka** ~ *Citrus limon*. The fruit are medium size, highly acidic, juicy, with few seeds. Eureka is a common commercial variety because it tends to bear more fruit throughout the year on trees that are moderately vigorous, open, and spreading. They are easy to train with far fewer thorns than many citrus varieties. A classic high-acid, flavorful lemon.

**Improved Meyer** ~ *Citrus x meyerii*. Originally brought from China about 100 yrs ago, the Meyer lemon is thought to be a hybrid between a lemon and some type of orange or tangerine. The fruit is a rich orange-yellow in color, thin skinned, few seeds, very juicy, more sweet than acidic with a flowery flavor. Trees bloom year round and fruits hold well on the tree, which is an asset for year round fruit availability. It is a hardy, vigorous small tree to 10 feet that is particularly well suited for containers. If you love a true acidic lemon flavor for drinks, curds, pies, this won't be the lemon for you, but it has a unique flavor all its own that is worthy of its own place in the kitchen.

**Sweet Lemon** ~ *Citrus limetta*. Popular in the Mediterranean and India. Very mild, watery lemon flavor, with no acid.

### **~Hot Packed Citrus Marmalade~**

without added pectin

Yield: 3 - 4 half-pint jars

Note: When peeling citrus fruits for marmalades, be sure to include a little of the white membrane found just under the skin. Save the seeds from the fruits and place them in a tea ball or tied in cheese cloth and add when cooking marmalade. This is where most of the pectin is located.

¾ cup grapefruit peel (from grapefruit)

¾ cup orange peel (1 orange)

1/3 cup lemon peel (1 lemon)

1 quart cold water

pulp of 1 grapefruit

pulp of 4 medium-sized oranges

2 cups boiling water

3 cups sugar

Procedure: Wash, then sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

To Prepare Fruit — Wash and peel fruit. Cut peel in thin strips into a saucepan. Add cold water and simmer, covered, until tender (about 30 minutes). Drain. Remove seeds and membrane from peeled fruit. Cut fruit into small pieces.

To Make Marmalade — Combine peel and fruit in saucepan, add boiling water and sugar. Boil rapidly over high heat, stirring frequently, until the temperature measures 8°F above the boiling point of water (220°F at sea level), about 20 minutes. Remove from heat; skim. Pour hot marmalade into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a Boiling Water Canner: 5 minutes at 0 - 1,000 ft., 10 minutes at 1,001 - 6,000 ft., 15 minutes above 6,000 ft.

[Source: National Center for Home Food Preservation](#)

### **~Frozen Meyer Lemon Curd~**

Yield 2 half pints

6 egg yolks

1 cup sugar

3 Meyer lemons, juiced (you should get a generous 1/2 cup. Make sure to strain it, to ensure you get all the seeds)

zest from the juiced lemons

1 stick of butter, cut into chunks

1. In a small, heavy bottom pot over medium heat, whisk together the egg yolks and sugar.
2. Add the lemon juice and zest and switch to stirring with a wooden spoon, so as not to aerate the curd.
3. Stir continually for 10-15 minutes, adjusting the heat as you go to ensure that it does not boil.

4. Your curd is done when it has thickened and coats the back of the spoon.
5. When you determine that it's finished, drop in the butter and stir until melted.
6. Position a fine mesh sieve over a glass or stainless steel bowl and pour the curd through it, to remove any bits of cooked egg. Whisk in the zest.
7. Pour the curd into two prepared half pint jars, leaving 1/2 inch of headspace, secure lids.
8. Freeze.
9. Eat on toast, stirred into plain yogurt, or straight from the jar with a spoon.

Source:

Note: For years I've canned my citrus curds, with lackluster results. It never really had the same lovely thick consistency of fresh cooked curd. While there are instructions at the National Center for Home Food Preservation for both canning and freezing citrus curds, I now find that the texture of thawed frozen curd is so much superior to canned curd that one literally cannot tell that it wasn't fresh cooked.

### ~Preserved Lemons~

Commonly used in Moroccan and Middle Eastern cooking, preserved lemons will add a new taste twist to your favorite recipes. Minced and added to seasonings that are rubbed under the skin of a roast chicken changes weeknight chicken to company chicken. The flavors age in a way that takes it beyond the flavor of fresh lemon.

#### **Traditional Preserved Lemons, Middle East** (Makes one quart jar)

##### **Ingredients:**

- 10 lemons, divided
- 1/2 cup pickling or canning salt, divided
- 4 bay leaves
- 4 cinnamon sticks (each about 4 inches)
- 1 teaspoon whole black peppercorns (optional)

##### **Procedure:**

1. Prepare jar and lid. For this recipe, the jar needs to be sterilized prior to packing. Boil jar in water for 10 minutes and keep hot until ready to use.
2. Wash 5 of the lemons in warm water, scrubbing well to remove any dirt and wax, and dry well using paper towels. Cut a thin (1/8 inch) slice off the stem end. From stem end, cut each lemon into quarters, without cutting through the bottom end and leaving it intact. Juice the remaining 5 lemons to measure 1-1/2 cups juice.
3. Sprinkle 1 tablespoon pickling salt over the bottom of sterilized jar. Working over a bowl, pack 1 heaping tablespoon salt into each lemon before placing in the jar, stem end up. When 3 lemons have been salted and packed, slip bay leaves and cinnamon sticks against sides of the jar and add peppercorns, if using. Repeat with remaining lemons and salt. Cover with the remaining salt.
4. Fill jar with lemon juice to within 1/2 inch of top of jar. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
5. Place jar in a dark, cool cupboard for 2 weeks, shaking every day to distribute the salt. After 2 weeks, the lemons are ready to use. Remove pulp and membrane, using only the

peel. Rinse under water to remove excess salt and dry with a paper towel. Store preserved lemons in the refrigerator.

6. Store preserved lemons in a container with an airtight lid. Cover and refrigerate for up to 6 months.

*Source: Ball Complete Book of Home Preserving, 2012*

The preserved rind of the lemon is the prize flavor. Moroccan recipes frequently use preserved lemons in their complex stews. I like to put the lemons in a small strainer and rinse under a gentle stream of water to remove excess salt. I also remove the flesh and only mince the rind, but you can certainly use the whole piece. The lemon adds great depth of flavor when minced and added in slits in the skin of grilled fish, chicken dishes, sautéed shrimp, simple green salads, or on steamed vegetables. Just make sure to mince the pieces small, and don't salt the dish you are serving ... the lemons will add the salt and so much more! A little goes a long way, and most recipes won't need more than one or two pieces.

## Citron

**Buddha's Hand** ~ *Citrus medica* var. *sarcodactylus*. Buddha's Hand citron is a really unique plant to grow. The leaves are long and shiny, with tiny serrations. The tree is shrubby and open in growth, to about 6' tall. Grow outdoors during warm weather and bring indoors during winter months because citrons can't take freezing temperatures. The winter fruit looks similar to the hands of Buddha in Tang Dynasty statues. The fruit has no pulp nor juice. The peel is loaded with fragrant oils and there's nothing like a fresh picked Buddha's Hand to fill your entire house with a clean citrus fragrance overlaid with jasmine. It can be grated for zest, but it's not as satisfactory as other citrus fruits.

**Citron** ~ *Citrus medica* 'Etrog.' This is the citron used for the Jewish Feast of Tabernacles. Grow outdoors in a pot during warm weather and bring indoors during winter months because citrons can't take freezing temperatures. The pith, unlike other citrus, is not bitter, so no worries about separating it from the peel. Use the peel to make candied citron, zest it onto fish, salads, or citrus curds, or infuse your favorite vodka with the peels.

### ~Candied Citron~

One 8 ounce (240g) fresh citron will yield about one cup (250g) of candied citron pieces. You can scale the recipe up or down accordingly, depending on how many citrons you have. I don't recommend candying more than four citrons in one batch; if you have more, preserve them in subsequent batches.

If there's a personal concern about using corn syrup ... you can leave it out but it does prevent the citron pieces from crystallizing and keeps them moister, which other liquid sweeteners do not.

2 citrons

3 cups sugar (600g), plus 1 cup (100g) for tossing the finished fruit

2 cups (500ml) water, plus additional water for blanching the citron pieces

1 tablespoon light corn syrup

1. Wash and dry the citrons, then cut them into 1/2-inch (2cm) cubes. Put the pieces in a large saucepan, cover with a sufficient amount of water so it won't boil away, and blanch the citron pieces in barely simmering water for 30 to 40 minutes, until they're translucent.

2. Drain the citrons, then put 3 cups (600g) of sugar, the 2 cups (500ml) water, and the corn syrup (if using) in the pan with the citron pieces.

3. Attach a candy thermometer to the side of the pot and cook the citron until the temperature reaches 230°F. (110°C)

(If you don't have a candy thermometer, you can cook the citron until the syrup is quite thick and almost all gone, being careful not to burn the fruit pieces.) During the final minutes of cooking, if the citron pieces are sticking to the bottom of the pan, gently stir them from time to time with a heatproof spatula or spoon to prevent burning.

4. Once done, turn off the heat and let the citron pieces sit in the syrup for one hour.

5. You can preserve the candied citron in the syrup in the refrigerator for at least one year. Or you can let the peel sit in the strainer for a couple of hours, stirring it occasionally, to let as much of the syrup drip away as possible. (The syrup can be reserved and used to add to sparkling water for homemade soda.)

6. When done, toss the pieces of citron in sugar and let sit on a wire rack overnight to dry out. Then shake off the excess sugar, reserving it for another baking project, like lemon curd, marmalade, or ice cream.

7. Store the citron pieces in a jar at room temperature (if planning to use within a few weeks) or in the refrigerator, until ready to use. The candied citron should last up to six months. It can also be stored in the syrup, as indicated in step #5.

Troubleshooting Tip: If too much sugar clings to the finished peel, you either didn't let it cook enough, didn't drain it long enough, or the sugar was too fine. Depending on where you live, use the coarsest granulated sugar you can find.

Source?

## Grapefruit

**Grapefruit** ~ *Citrus paradisi*. There is no flavor difference between white and pink fleshed varieties, but there is a difference between seedy and seedless varieties. Seedy fruits have far superior flavor, and are the most common commercial varieties. Grapefruit can be used to make marmalades and candied peels, or used for fresh juices. Consider a sorbet served with thin wafer cookies for a light dessert. Pair grapefruit with avocados, artichoke hearts, roasted sweet red peppers, chopped dates, and watercress or other bitter green for a classic salad with a dressing using a sweet vinegar such as balsamic or raspberry and a fruity walnut oil.

**Grapefruit** ~ *Citrus paradisi* 'Duncan.' White flesh, seedy, hard to beat for its intensely flavored juice, early. Holds well on tree. Large, vigorous tree, dark green leaves, reputed to be the most cold tolerant grapefruit.

**Grapefruit** ~ *Citrus paradisi* 'Marsh.' White flesh grapefruit. Medium fruit, late maturing, seedless, very juicy. Holds well on the tree. Large, vigorous spreading tree, requires high summer heat. Fruit borne in clusters, glossy leaves.

**Grapefruit** ~ *Citrus paradisi* 'StarRuby.' Pink flesh grapefruit. Medium fruit, mid season ripening, seedless, juicy. Holds well on the tree. Yellow peel distinctly red-blushed, intensely red pulp and juice, 3 times more colorful than 'Ruby Red'. There may be few or no seeds. Medium, open tree. Developed for Texas, needs heat. 'Rio Red' bears more consistently.

**Grapefruit** ~ *Citrus paradisi* 'Rio Red.' Pink flesh grapefruit. 'Rio Red' grows best in hot summer climates.

**Grapefruit** ~ *Citrus paradisi* 'Flame.' Pink flesh grapefruit. Pigmented types tend not to color well in cool climates, but 'Flame' is more likely to do so. Fruits require a long, hot growing season to reach peak quality. However, their ability to hang on the tree for long periods without deteriorating allows them to attain acceptable flavor in cooler regions.

**Grapefruit** ~ *Citrus sp.* 'Oroblanco' University of California developed hybrid of grapefruit and pummelo made in 1958. Patent in 1981 assigned to the University of California Board of Regents. Fruit sections easily skinned; tender, juicy, non-bitter; seedless, white flesh. Tree is vigorous, large, hardy, can tolerate temperatures down to 30°. Early, fruit has distinctive flavor, does not hold well on the tree. Best in hot interior valley, but needs less heat than grapefruit.

**Grapefruit** ~ *Citrus sp.* 'Melogold.' University of California developed hybrid of grapefruit and pummelo made in 1958. Patent in 1981 assigned to the University of California Board of Regents. Large, early, seedless, white flesh, rich, sweet. Often borne in clusters. Large tree, best in hot interior valley, but needs less heat than grapefruit. Does well in cooler climates too. Recommended for interior California, not in hot desert, nor in humid coastal situations.

**Grapefruit** ~ *Citrus sp.* 'Cocktail.' University of California developed hybrid of grapefruit and pummelo made in 1958. Patent in 1981 assigned to the University of California Board of Regents. The fruit is incredibly juicy, sweet, low acid flavor, and a good choice for cooler climates.

### ~Canned Grapefruit Sections~

Yield 9 pints

13 pounds grapefruit: Select firm, mature, sweet fruit of ideal quality for eating fresh. Sections may be packed in your choice of water, citrus juice or syrup.

Raw Pack Procedure: Wash and peel fruit and remove white tissue to prevent a bitter taste. If you use syrup, prepare a very light, light, or medium syrup and bring to boil. Fill jars with sections and water, juice or hot syrup, leaving 1/2-inch headspace. Adjust lids and process 10 min at 0 - 1,000 ft., 15 min at 1,001 - 6,000 ft., 20 min above 6,000 ft.

[Source: National Center for Home Food Preservation](#)

## Pummelo

**Pummelo/Shaddock** ~ *Citrus sp.* 'Chandler.' Pink flesh. Fruit is moderately juicy, with a sweet aromatic flavor, thick rind. Trees are large, open, vigorous, and need hot summers for best flavor. Trees are often 15' - 18' high and wide with huge deep green leaves. The fruit, while it looks like a grapefruit, is sweeter and less acidic than grapefruit with a thicker peel and firmer, less juicy flesh. It is best eaten peeled and segmented with the membranes removed.

### ~Freezing Citrus Fruits~

**Preparation** – Select firm, tree-ripened fruit heavy for its size and free from soft spots. Wash and peel. Divide fruit into sections, removing all membranes and seeds. Slice if desired. For grapefruit with many seeds, cut fruit in half and remove seeds; cut or scoop out sections.

**Syrup Pack** – Pack fruit into containers. Cover with cold 40 percent syrup made with excess fruit juice or water. Leave headspace. Seal and freeze.

**Juice** – Select fruit as directed for sections. Squeeze juice from fruit, using squeezer that does not press oil from rind.

Sweeten with 2 tablespoons sugar for each quart of juice or pack without sugar. Pour juice into containers immediately. To avoid development of off-flavors, pack juice in glass jars. Leave headspace. Seal and freeze.

*Source: [National Center for Home Food Preservation](#)*

## Limes

**Key/Mexican** ~ *Citrus aurantifolia*. Also known as the Mexican lime, this small round lime packs a wallop of fragrance and flavor within its thin skin. Famous for its contribution to key lime pies as well as margaritas, daiquiris and mojitos, the Mexican lime also has the most pungent leaves of any citrus. Rub a leaf on your pillowcase and be immersed in a cloud of tropical fragrance at bedtime. Ripens generally October to December, is usually picked when green, and falls from the tree when mature. Tree is medium size, twiggy, with many short thorns. Grows to about 6' in a pot, more in the ground. Will not tolerate frost; grow in pots outdoors if you're willing to bring the pot indoors when temperatures drop below freezing. If it's planted in the ground it will need a frost cover, and lights if at all possible, to avoid frost damage to branch tips. If light frost damage occurs, the trees usually recover quickly come spring. Needs long hot summers for fruit size.

**Bearss/Tahiti/Persian** ~ *Citrus latifolia*. Bearss seedless lime tree originated in the Porterville, California citrus tree grove of T.J. Bearss in 1895. The classic lime for cooking and bartending, Bearss limes ripen even in cooler coastal areas. Medium small fruits, acidic, very juicy. Usually picked green, turn yellow when ripe. Does not hold well on the tree, so you will need to have your preservation recipes ready when the fruit starts to ripen. Tree is medium size, spreading, fast grower with fruit ripening in the fall. Hardier, and fewer thorns than 'Mexican.' One of the easier citrus trees to grow in pots outdoors if you're willing to bring the pot indoors



when temperatures drop below freezing. If it's planted in the ground it will need a frost cover, and lights if at all possible, to avoid frost damage to branch tips. Even if damage occurs, the tree usually recovers with new growth come spring. Its leaves are especially suited for coating with melted chocolate (use the underside of the leaf). After the chocolate sets, pull off the leaf to reveal a chocolate leaf with a tantalizing hint of citrus. Perfect for decorating cakes and lemon curds.

**Keiffir/Kaffir** ~ *Citrus hystrix*. If you love Thai coconut soup and curries, then you may want to have a fresh supply of Keiffir lime leaves in your garden. This tree is easy to grow for its flavorful leaves. The fruit are small, light green, hard, dry, very bumpy, but the peel is intensely aromatic and adds wonderful flavor to Asian recipes and citrus desserts. The fruit tends to drop off the tree early in the season. The tree is moderately frost hardy, but will look better if protected. Leaves are used to flavor dishes similar to using bay leaves.

**Australian Finger Lime** ~ *Citrus australasica*. If salsify can lay claim to being the vegetable oyster, then the Australian finger lime deserves to be known as the citrus caviar. Cut into this pinkie finger size fruit and squeeze out the juicy, citrus-flavored pearls. Native to Australia, these plants make excellent espaliers due to their flexible branches and tiny leaves [1/4" - 1/2" diameter]. One caveat to consider when adding this tree to your home orchard is that the trees have relatively thin branches that are extremely thorny. Heavy winds can whip the thin branches into one another, piercing and damaging fruits with the thorns. Interior facing branches and branches set too close together should be *carefully* pruned out to make harvesting a little easier. Crop ripens October through January. This is one citrus that is happiest with less fertilizer and water than other citrus. If hard frosts take branch tips, you will never know it once spring growth starts. Fruit is about 2"-3" long, 1/2" diameter, and depending on variety can have a green to dark rosy maroon rind when ripe. The magic happens when the fruit is cut in half to release translucent, tiny, palest lime green or shell pink pearls. Squeeze gently and they will ooze out; in your mouth they will go pop!pop!pop! on your tongue just like caviar, only with little bursts of lime juice. They are particularly well suited for use on sushi, seafood salads, crab cakes, garnish fish, top stir-fries, infuse noodle dishes, or even in cocktails. It must mean something that the finger limes are at their best when the oyster season is in full swing.

**Sweet Lime** ~ *Citrus limettioides*. Is thought to be a hybrid between a Mexican-type lime and a sweet lemon or sweet citron. The tree, its foliage, and the form and size of the fruit more resemble the Tahiti lime, and the fruit is not at all similar to the Mexican lime. In the West Indies and Central America, the fruits are commonly enjoyed out-of-hand. The stem-end is cut off, the core is pierced with a knife, and the juice is sucked out. The fruit is eaten fresh in India as well as cooked and preserved.

### ~Preserving Limes~

Limes can be frozen to extend usage. To freeze limes, wash, peel and divide fruit into sections, removing membranes and seeds. In a saucepan, combine 2 ¾ cups sugar and 4 cups water, mix until solution is clear, and bring to a boil. Cool the syrup and pour over limes. Place limes and syrup in covered airtight containers or heavy-duty freezer bags. Whole limes can also be frozen in freezer bags, but will be mushy when thawed. They can, however, be successfully used for juice. Limes can be stored in the freezer for up to 4 months.

# Yuzu

**Yuzu** ~ *Citrus ichangensis* x *Citrus reticulata*. Yuzu trees grow upright up to about 10' on dwarfing stock, and come equipped with vicious thorns. The upside of the thorns is that Yuzu are the only citrus trees that will survive temperatures down to about 20° with little damage. A necessary ingredient in many Asian dishes, the Yuzu fruit won't win any beauty contests, but its flavor and fragrance have no peer. Yuzu juice is used to make ponzu, the deeply fragrant rind is grated onto many dishes, and the fruit is plopped into a hot bath during the winter solstice. Fruit ripens during the fall.

## RESOURCES

- Citrus (Central Valley) Year-Round IPM Program  
<http://www.ipm.ucdavis.edu/PMG/C107/m107yi01.html>
- Citrus - How to Manage Pests IPM  
<http://www.ipm.ucdavis.edu/PMG/selectnewpest.citrus.html>
- Center for New Crops & Plant Products, Purdue University  
<https://www.hort.purdue.edu/newcrop/default.html>
- Planting and Care of Young Citrus Trees  
[http://ucanr.edu/sites/VCMG/Planting\\_and\\_Care\\_of\\_Young\\_Citrus\\_Trees/](http://ucanr.edu/sites/VCMG/Planting_and_Care_of_Young_Citrus_Trees/)
- National Center for Home Food Preservation <http://nchfp.uga.edu/index.html>
- Limes - Food \$ense Guide to Eating Fresh Fruits and Vegetables  
[https://extension.usu.edu/files/publications/publication/FN\\_Food\\$ense\\_2011-09pr.pdf](https://extension.usu.edu/files/publications/publication/FN_Food$ense_2011-09pr.pdf)

By Stacy Ryerson

UCCE Master Gardener of Amador County

UCCE Master Food Preserver of Amador County

UCCE Master Gardeners of Amador County are here to answer your gardening questions!

Office hours: 10-Noon, Tuesday/Thursday

Walk-ins welcome: 12200-B Airport Road, Jackson, CA 95642

Phone: 209-223-6838

Email: [mgamador@ucdavis.edu](mailto:mgamador@ucdavis.edu)

If you have a food safety or preservation question, please call and leave a message.

We will be happy to return your call.

Call the UCCE Master Food Preserver Hotline: (530) 621-5506.

Or send a question via email below to the nearest UCCE Master Food Preserver office:

El Dorado County: [edmf@ucanr.edu](mailto:edmf@ucanr.edu)

Amador/Calaveras County: [acmf@ucdavis.edu](mailto:acmf@ucdavis.edu)