

HOW TO GROW

Plant Anytime We offer more than 50 varieties so you can enjoy your own fresh citrus fruit year-round.



WHAT ARE FOUR WINDS DWARF CITRUS?

They are orchard-proven fruit-producing varieties, grafted on cultivar specific dwarfing rootstocks. Grown in the ground, they create a highly productive tree averaging eight feet tall depending on variety. They will be smaller grown in a container.

PLANTING LOCATION

A sunny, wind-free, southern exposure is best. Allow room for the tree's ultimate size. It is best to avoid lawns which receive frequent shallow waterings. Microclimates are created by reflected heat from houses or walkways, providing heat for frost protection or summer growth if needed in your area.

GOOD DRAINAGE IS THE KEY

Check the drainage by digging a hole 30" deep and filling with water to saturate the soil. The next day refill the hole with water. Drainage is OK if water drops 2" in two hours. If drainage is poor, plant in a raised bed or container.

PLANTING IN THE GROUND

Plant rootball high so that when finished it will be slightly above garden grade. First (upper) roots may be visible. Stake may be needed. Provide a generous watering basin. Do not allow soil or mulch to cover the trunk. Fill the basin slowly and let it soak in. Water (thoroughly), weekly, more or less depending on your soil and climate conditions.

PLANTING IN A CONTAINER

Use a light, well-drained mix. Be sure there are numerous drainage holes. Upper roots may be exposed. Water thoroughly, then fertilize after a week or two. Water weekly or more often if necessary in the summer months.

FERTILIZING

Citrus thrive on balanced fertilizer. Citrus and Avocado Food is available where you purchase your citrus trees. If a fertilizer contains trace minerals, and has more Nitrogen (N) than Phosphorus (P) and Potassium (K), it will work fine. Follow the manufacturer's recommendation. Water soluble fertilizer can be used on foliage and soil. Granular or slow release fertilizer is sprinkled on the soil and watered in. Fertilizer stakes are not recommended. Yellow leaves are usually an indication of lack of fertilizer or overly wet roots.

SUCKERING

Know where the GRAFT is on your tree. Remove all growth below the graft. Suckers take vitality from your tree.

PRUNING

Trees may be pruned to any desired shape. They will look fuller with occasional pruning to shape leggy branches. Pinching back tips of new growth will help trees to round out. Some trees may develop erratic juvenile growth above the graft. If so, cut it back. Pruning can be done any time of year except the winter.

FROST PROTECTION

Protect young trees and lemons and limes if temperatures are predicted to drop below 32 degrees. Use frost blankets, Christmas lights or anti-transparent sprays.

www.fourwindsgrowers.com

Visit our interactive website for answers to your citrus growing questions. Includes citrus tree photos, online ordering, recipes and more.





ORANGES

Cara Cara Navel - Seedless early winter Navel. Rich sweet flavor, salmon colored flesh. Origin: Venezuela.

Washington Navel - California's famous winter-ripening variety. Sweet, seedless fruit ripens in winter/early spring.

Lane Late Navel - Richly flavored spring ripening fruit stays sweet and juicy through the summer. Australian hybrid.

Trovita - Spring ripening. Good for coastal areas to desert. Few seeds, heavy producer, excellent flavor.

Valencia - Summer-ripening fruit holds the tree through the fall. Grow your own orange juice.

Midknight (Seedless) Valencia - For eating or juice. Summer ripening, sweeter than traditional Valencia.

Moro - Distinctive coloration, almost purple-red, even in California coastal areas. Very productive in the spring, distinctive aroma, tart berry-like flavor when grown in California.

Sanquinelli - A blood red juice and yellow/red rind. Tart, spicy flavor. Ripens in spring, then stores well on tree.

MANDARINS

Dancy - Upright vigorous tree. Red-orange fruit is easy to peel, ripens from Dec. - Mar. depending on climate.

Owari Satsuma - Seedless fruit ripens Nov. - Dec. Hardiest of all mandarins. Slow growing at first but worth the wait.

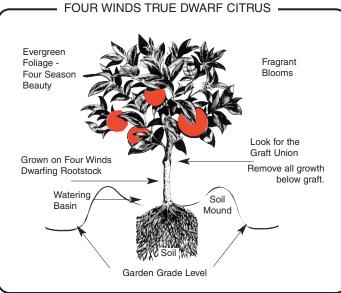
Clementine (Algerian) - Sweet juicy fruit ripens a month after Satsuma, holding well on the tree. Attractive foliage.

W. Murcott (Afourer) - Easy to peel, great flavor. Ripens in spring. Origin: Morocco.

Fremont - Bright reddish-orange. Flavor rich and sprightly. Tender and juicy. Heavy bearing, winter ripening.

Kinnow - Spring ripening fruit lasts for months. Vigorous, upright tree, dense willow-like foliage.

California Honey - Early spring-ripening fruit. Similar to the "Murcott" with its rich, sweet flavor. May need thinning to larger fruit.



LEMONS

Eureka - California classic lemon with abundant crops of commercial quality fruit. Prune tree to keep compact. Handsome productive tree has fewer thorns than Lisbon.

Lisbon - Another choice for traditional lemon flavor.

Meyer - Most popular in home gardens, prolific bearer, juicy fruit is slightly sweeter than other lemons with light acidic flavor. Often continuous harvest. Improved virus-free.

Variegated Pink Lemon - Attractive variegated foliage, bloom and new growth have fuchsia color, flesh is pale pink, juice is clear.

GRAPEFRUIT

Oroblanco - In winter, surprisingly sweet yellow fruit even in mild climate zones. Huge, intensely fragrant flowers and dark green large foliage make an attractive tree.

Rio Red - Excellent red-fleshed fruit ripens in late winter. From Texas, it needs summer heat to produce well. More cold hardy than other grapefruits. Rind has pink blush.

Chandler Pummelo - Grapefruit relative has firm, pink flesh. Sweetest when grown in hotter inland areas. Ripens in winter. Glossy large leaves and enormous fuzzy fragrant flowers.

LIMES

Bearss Seedless - (also known as **Bartender's**, **Persian**, or **Tahitian Lime**) – most popular and cold hardy.

Mexican - (West Indian, Key Lime) – Genuine tropical flavor, smaller than Bearss, some seeds, frost sensitive.

Rangpur - Not a true lime. Small red-orange fruit and purple blooms make an attractive ornamental.

Kieffer - (**Kaffir, Citrus Hystrix**) - Authentic, aromatic leaf essential for Thai cooking; used in soups, vegetables, curry.

Sweet Lime - Two to chose from: **Mexican Sweet Lime** is lightly tart, while **Palestine Sweet Lime** is very mild. Like all limes, fruit will turn yellow when fully ripe.

TANGELOS / KUMQUATS / EXOTICS

Minneola Tangelo - Deep reddish-orange colored fruit in winter. Leave fruit on tree for rich tangerine-like flavor in late spring through summer.

Kumquat and their relatives - Eat small fruit skin & all! Choose from **Nagami** (oblong) or **Meiwa** (round), or try the larger, tasty **Indio Mandarinquat** (kumquat/mandarin cross).

Eustis Limequat - Tart yellow fruit, attractive ornamental tree.

Buddha Hand - (Fingered Citron) Unique fruit is highly esteemed for its shape and fragrance in China and Japan.

Calamondin - (Kalamansi, Philippine Lime) Prolific small orange fruit, zesty acid juice. Handsome compact habit. Also available in variegated form.

Bergamot - Oil from the rind of Bergamots is extracted for Earl Grey tea and is the basis of eau de cologne. The tree is famous for its fragrant blossoms and sour fruit.

Yuzu - (**Citrus Junos**) A highly prized import from Japan, the Yuzu is sought after by top chefs worldwide for use as a garnish and for its extremely flavorful juice.

© Four Winds Growers 2007