

CITRON



Buddha's Hand *citron*

November – February

Aromatic
Zest, Candy, Infuse
Easy-peel: No

This unusual looking fruit resembles a human hand. It has long-fingered sections that yield virtually no pulp or juice and is valued for its aromatic rind that can be sliced and candied. Used ornamentally, it can perfume rooms or add a unique look to buffet tables or floral arrangements.



Etrog *citron*

February – March

High Acid
Zest, Infuse
Seeds: Yes
Easy-peel: No

Etrog citron is larger than a typical lemon though roughly the same shape. The rind is exceptionally thick, and the oil in its peel has a distinctive aroma. Mainly used for its oil and rind or to make infused vodka.



T'Orange *citron*

January – March

High Acid
Zest, Juice
Seeds: Yes
Easy-peel: No

Known originally as Ponderosa citron, it originated in 1887 as a seedling grown in Hagerstown, Maryland. The fruit has a slightly thick, bumpy rind and is juicy with a slightly acidic flavor. This citron is great in specialty cocktails or as a lemon substitute.

BLOOD ORANGE



Moro *blood orange*

January – February

Sweet, Mild Acid
Juice, Eat Fresh, Bake
Seeds: Few
Easy-peel: No

Moro is known as the “connoisseur’s citrus.” This blood orange is originally from Sicily and is very common throughout Italy. Moro has a dark burgundy rind and deep red flesh. Its flavor is unequalled, ranging from sweet to tart with berrylike overtones with notes of raspberry, plum and pomegranate.



Sanguinelli *blood orange*

January – February

Medium Sweet, Mild Acid
Juice, Eat Fresh, Bake
Seeds: Few
Easy-peel: No

This variety is smooth-skinned, elongated, sweet and heady, with an orange and raspberry fruit punch flavor. Its orange skin has a red blush and its deep crimson flesh bleeds dark pink juice.



Tarocco *blood orange*

February

Medium Sweet, Moderate Acid
Juice, Eat Fresh, Bake
Seeds: Few
Easy-peel: No

Tarocco is considered by many to be Italy’s finest blood orange variety and among the best of the Mediterranean fruit. This pigmented variety is rich and fragrant. This skin is light orange with a slight blush and the flesh is rich, and juicy with notes of raspberry. This gourmet citrus is wonderful segmented on salads.

NAVEL ORANGE

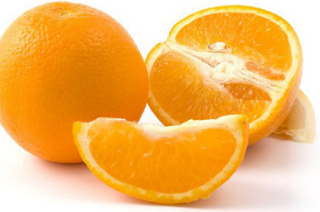


Cara Cara Navel *orange*

December – May

Sweet, Mild Acid
Juice, Eat Fresh
Seeds: No
Easy-peel: No

Likely a cross between a Washington and Brazilian Bahia Navel. Extraordinary Cara Cara oranges boast vivid salmon-colored flesh. Some describe its balanced flavor as a perfect blend of tangerine and grapefruit; others note a mild strawberry to cranberry-like finish. Size varies from small to medium-large.

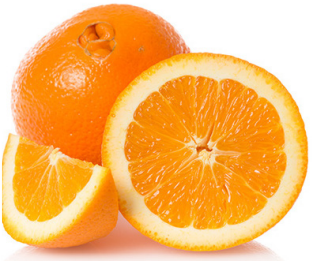


Heirloom Navel *orange*

December – April

High Sugar, Balanced Acid
Juice, Eat Fresh
Seeds: Yes
Easy-peel: No

The quintessential Navel of winter, Heirloom delivers classic, bold flavor, making it perfect for fresh eating and juicing. Its acid to sugar ratio is balanced. Heirloom Navel is grown from “old line” Washington variety Navel trees.



Lou Lou Navel *orange*

December – January

High Sugar, Balanced Acid
Juice, Eat Fresh
Seeds: No
Easy-peel: Yes

This grove-matured, early-season Navel variety was developed by Lisle Babcock of Deer Creek Heights Ranch. Lisle named this orange after his wife, Mary Lou, because they’re both “sweet and smooth.” Aromatic, easy-peel skin is perfect for zesting. Lovely, low acid with a bright citrus flavor.



Navel *orange*

November – May

Sweet, Mild Acid
Juice, Eat Fresh
Seeds: No
Easy-peel: Yes

The most common orange cultivar, Navel is sweet and flavorful. Unlike other oranges, this variety is easily distinguishable by its navel-like formation found at the blossom end of the fruit.

VALENCIA ORANGE



Mango Valencia *orange*

January – March

Sub Acid, Mild Sugar
Eat Fresh
Seeds: Few
Easy-peel: No

This variety delivers a delicate sweet flavor with a vanilla finish that tastes like a mango. Originating in northern Africa near the Mediterranean, this is a great citrus option for avoiding acidic foods. Its visually appealing with a soft, pink ring around the outside of the flesh.



Midnight Valencia *orange*

May – June

Mild Acid, Mild Sugar
Juice, Eat Fresh
Seeds: No
Easy-peel: No

Midnight’s exact origin is unknown, but around 1927 A.P. Knight, whom the fruit was later named after, first noticed it growing among valencia groves in Addo, Eastern Cape, South Africa. Smooth-skinned with tart and tangy flesh, Midnight is a great juicer!

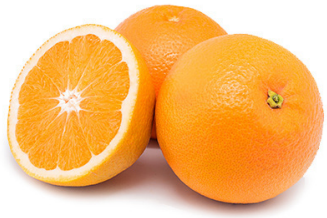


Olinda Valencia *orange*

July – September

Medium Acid, High Sugar
Juice, Eat Fresh
Seeds: No
Easy-peel: Yes

Olinda is one of the most popular selections of valencia grown in California. Grown from the original seedling tree at the Ollie Smith Ranch in Olinda, this variety is juicy and thin-skinned. Primarily grown for processing and juice production, it has few to no seeds. Its delicious flavor and interior color make it desirable for the fresh fruit markets, too.



Valencia orange
July – September

Balanced Acid, High Sugar
Juice, Eat Fresh
Seeds: Yes
Easy-peel: No

Valencia was developed in California by an American landholder called William Wolfskill, when that state was still Mexico. This orange has thin skin, which is challenging to peel, but its flesh is tangy, sweet and juicy making it the number-one variety for juicing. It can still be eaten out of the hand, but it is easier to cut the whole fruit into pieces and eat it like a piece of melon than to try and separate the segments. With a California growing season that runs off-schedule from the rest of the citrus, Mexican-grown Valencia fills in seasonal gaps for year-round citrus supply.

SOUR CITRUS



Calamondin
November – December

Low Sugar, High Acid
Juice, Jam, Infuse, Bake, Candy
Seeds: Yes
Easy-peel: Yes

Cross between a loose-skinned mandarin and kumquat. Both peel and flesh are edible. Calamondin is small with bright orange skin and a little green notch at the top, a remnant of the harvest. The rind is thin and easy to peel, revealing incredibly juicy flesh. Calamondin has a lot of flavor for its small size, offering an especially tangy note. Similar to a kumquat but has a more assertive bouquet. Sweeter than a lemon, more like a sour orange and delightful in marmalade, preserves and cocktails.



Marmalade orange
February – March

High Acid, Bitter, Aromatic
Jam, Infuse, Bake, Candy
Seeds: Yes
Easy-peel: No

AKA Sour orange, Marmalade orange is a small, somewhat uniform fruit. The skin is rough, firm, and thick, ripening from green to orange when mature, and covered in many small oil glands creating a bumpy appearance. Highly aromatic and known for its acidity and extremely bitter flavor. Ideal for marmalade, jam, infused liqueurs and often used for its essential oil.

GRAPEFRUIT



Cocktail citrus
January – March

Low Acid, Mildly Bitter
Juice
Seeds: Yes
Easy-peel: No

AKA Mandelo. Cross between pummelo and mandarin. Dark yellow, thin, smooth rind. Its flesh is seedy, yellow-orange in color, and exceptionally juicy with a unique flavor. Most surprising is this fruit's complex, bold lemon-grape flavor, with slightly muted grapefruit undertones, and a more vibrant, tropical experience that dances on the palate. Cocktail citrus is truly unusual with its yellow exterior, and juicy, floral, sweet glory inside.



Honeygold grapefruit
February – April

High Sugar, Moderate Acid,
Mildly Bitter
Juice, Eat Fresh
Seeds: Few
Easy-peel: No

This heirloom variety is a parent to Rio Star grapefruit. Key to remember: this variety doesn't fully exhibit the typical "grapefruit flavor." It is well balanced and tastes more like a cross between lemon, Navel orange and grapefruit. Truly unique with a very bright pink color. Excellent for fresh eating and for folks who don't typically like grapefruit. Tangy and sweet, grown mostly by smaller farms and named for its pale, golden flesh and sweet honey flavor.



Marsh Ruby grapefruit
August – September

Mild Flavor, Mild Acid
Juice, Eat Fresh
Seeds: Few
Easy-peel: No

A pale-yellow and medium-thin tough rind with a smooth and even surface, this grapefruit's tender and buff-colored flesh delivers a pleasantly mild flavor. Primarily because of its relative seedlessness, Marsh became the most widely planted grapefruit in Florida within a few years after its introduction. It remains the leading variety distributed worldwide.



Melogold grapefruit
January – April

Sweet, Mild Acid
Juice, Eat Fresh
Seeds: Few
Easy-peel: No (segments easily)

Cross between pummelo and Marsh grapefruit. Named for its "mellow" flavor and low acidity, and "gold" for its rind color. Related to Oroblanco grapefruit, this fruit has a smooth rind and pale yellow flesh that's mild and sweet like a pummelo, but with slight lemon notes and very juicy.



Oroblanco *grapefruit*

January – March

Sweet, Mild Acid
Juice, Eat Fresh
Seeds: Yes
Easy-peel: No

AKA Sweetie grapefruit. Cross between pummelo and Duncan White grapefruit. You can leave the sugar bowl in the cabinet when you serve Oroblanco. Its flesh is pale, tender, super sweet and very juicy.

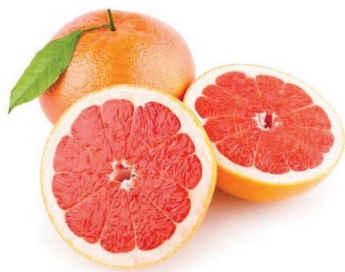


Rio Red *grapefruit*

March – November

Sweet, High Acid, Mildly Bitter
Juice, Eat Fresh
Seeds: No
Easy-peel: No

Rio Red grapefruit debuted in 1984, making it a relative newcomer to the citrus scene. Derived from Ruby Red grapefruit, the Rio Red typically grows well in hot inland regions and is winter hardy. Deep red flesh, sweet-tart flavor.



Rio Star *grapefruit*

November – February

High Sugar, Mild Acid, Mildly Bitter
Juice, Eat Fresh
Seeds: Few
Easy-peel: No

The top-of-the-line variety from Texas is a favorite grapefruit. Intense grapefruit flavors with a perfect balance of sweetness and a touch of acidity enveloped in juicy flesh. For grapefruit lovers, this variety embodies the essentials of the ideal combination. It must be from Texas to be called Rio Star.



Star Ruby *grapefruit*

February – June

High Acid, Moderately Bitter
Juice, Eat Fresh
Seeds: Few
Easy-peel: No

Star Ruby grapefruit, prized for its deep red color and exceptional flavor, is recognized for its nearly smooth skin and characteristic dark pink blush. The redder the flesh, the sweeter the taste. Star Ruby boasts the darkest flesh of all red grapefruit varieties. Pink, yellow, or sometimes green skin. Juicy with a sweet-tart flavor.

PUMMELO



African Shaddock *pummelo*

December – February

Sweet, Moderate Acid
Eat Fresh, Candy
Seeds: Yes
Easy-peel: No

Resembling a grapefruit, African Shaddock is the largest fruit in the citrus family. Pale green to yellow skin when ripe, Shaddock is pebbled with many small oil glands. Light-red, white, or pink flesh is complex and meaty with a pleasant, subtly sweet grapefruit flavor. There is a substantial, cotton-like pith that is white and spongy underneath the thick skin. Rind can be candied.



Chandler, Globe, Thai *pummelo*

November – January

Sweet, Mild Acid
Eat Fresh, Candy
Seeds: Yes
Easy-peel: No

Bright yellow on the outside with pink flesh inside, pummelo is outstanding for eating fresh. Eaters who cannot enjoy grapefruit due to medical complications can enjoy pummelo and experience some excellent grapefruit notes as they reportedly do not interact with medications the way that grapefruit can. The extra effort pummelo takes to peel is worth it to get to the delicious flesh!



Valentine *pummelo*

February

Mild Sugar, Mild Acid
Eat Fresh
Seeds: Yes
Easy-peel: No

Triple-cross between a Dancy mandarin, blood orange and pummelo. Valentine is round with a protruding neck at the stem end, similar to a pear. The fruit is juicy, complex, and sweet, especially compared with more acidic citrus. Other pummelos are a light green color when ripe, but Valentine is ripe when their rind is a uniform yellow. This variety is ripe in February, and a cross-section of its red pulp often appears heart-shaped.

RUMQUAT

Centennial *kumquat*

February – April



Moderate Acid, Bitter
Edible Skin
Eat Fresh, Jam, Infuse
Seeds: Few
Easy-peel: No

Larger than most other kumquats with more flesh and thinner skin. Its variegated green and orange skin is edible, and the flesh is tart and juicy. Delightful in marmalade, preserves and cocktails. Acidic but with a sweet flavor, Centennial is perfect for recipes that need a boost of citrus flavor. It was named in recognition of the 'centennial' 100th anniversary of the USDA Horticultural Research Laboratory.

Limequat

November – January



High Acid, Bitter
Edible Skin
Juice, Eat Fresh, Preserve
Seeds: Few
Easy-peel: No

This hybrid variety combines the juiciness of a Key lime with the shape and tartness of kumquat. Small, oval, and yellow when fully ripe with a thin peel and florally fragrant, tart flesh. Eat whole, or use juice and rind to flavor drinks and various dishes. It can be pickled or preserved to add a salty citrus flavor to fish and chicken dishes.

Mandarinquat *kumquat*

January – March



High Sugar, Moderately Bitter
Edible Skin
Eat Fresh
Seeds: Few
Easy-peel: No

Cross between kumquat and mandarin, Mandarinquats initially have a sweet flavor with a crunchy bite that transforms into tangy. The sweet peel is eaten along with the tart flesh for a delightful flavor combination. Thin rind, dark orange at maturity with a rough pebbled appearance. Fragrant and glossy-skinned, with a juicy, soft texture.

Meiwa *kumquat*

December – February



Sweet, Mildly Bitter
Edible Skin
Eat Fresh, Preserve
Seeds: Few
Easy-peel: No

Meiwa is round in shape and an average size of three centimeters in diameter. This variety has a thick, aromatic peel high in volatile oils that offers a sweet flavor. Meiwa is entirely edible, including the occasional soft seeds, and the combination of its sweet skin and tart flesh produces a balanced flavor.

Nagami *kumquat*

December – March



Sweet, Bitter
Edible Skin
Eat Fresh, Preserve
Seeds: Few
Easy-peel: No

The most commonly grown type of kumquat. The typical Nagami is oval, and the whole fruit is eaten. The orange rind is sweet, and the light orange flesh is acidic.

LIME

Finger *lime*

October – May



High Acid
Eat Fresh
Seeds: No
Easy-peel: Semi

Leathery and pebbled textured with peels in a range of colors, including purple, red-orange, dark green, light green, and black. Underneath the surface, Finger Lime pulp consists of many small vesicles, or pearls, that are firm, slightly sticky, aqueous, and crisp which also vary in color from pink, pale green, to white. The pearls create a popping, snap-like sensation with a burst of sweet-tart flavor. Many refer to the pulp as lime caviar. Great in cocktails or atop oysters.



Sweet *lime*

November – February

Low Acid, Mild Flavor
Juice, Eat Fresh
Seeds: No
Easy-peel: No

AKA Palestine lime/Persian lime/Indian Sweet lime. Sweeter than ordinary limes, this versatile fruit is excellent for sweet limeade, tossing into a winter fruit salad, or for flavoring cocktails in place of more sour limes. Popular in Middle Eastern, Latin American, and Indian cooking, it is used for its juice and as a sweet flavoring agent. Its skin is smooth and thin, and a perfect lime for those who cannot have high acid fruits. Sweet limes are believed to have many medicinal health properties as well.



Makrut *lime*

November – December

High Acid, Bitter, Aromatic
Zest, Infuse
Seeds: Few
Easy-peel: No

Sought out for its fragrant zest in cooking, Makrut resembles a lumpy lime. A popular ingredient in Asian cuisine, particularly in Laos, Cambodia and Thailand. Its peel is rough, pebbled, filled with essential oils, and indispensable in culinary applications.

LIME LEAVES



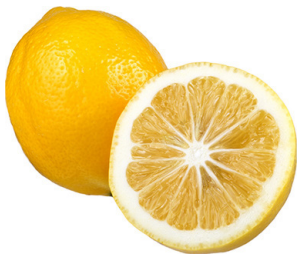
Makrut *lime leaves*

November – December

Aromatic
Cooking

Makrut lime leaf has a strong citrus taste and aroma that is said to be a blend of mandarin, lemon, and lime. Use it like a bay leaf in curries and soups or cut up into very thin slivers and add to spice pastes or as a topping in a varieties of recipes.

LEMON



Lemon

October – September

High Acid, Bitter
Juice, Zest, Bake, Infuse
Seeds: Few
Easy-peel: No

The vibrant yellow skin of this quintessential citrus is full of volatile oils producing an intense citrus aroma. The juicy, yellow flesh contains few seeds and offers a tart and acidic flavor.



Lemonade *lemon*

January – April

Low Acid, Sweet
Juice, Eat Fresh
Seeds: No
Easy-peel: No

Cross of lemon and Navel orange. This variety is more round in shape than 'common' lemons, with smooth, pale yellow skin and translucent flesh. Lemonade lemons are juicy, and their sweet lemon-like flavor is due to low acidity levels, not higher sugar levels. For the adventurous, peel and enjoy, because these are the only lemons that can be eaten out of hand like an orange!



Meyer *lemon*

December – September

Balanced Acidity
Juice, Zest, Bake, Preserve
Seeds: Few
Easy-peel: No

This lemon and mandarin cross was once something of a California secret. Now, chefs across the country are in love with Meyer for its succulent juice that is much sweeter than a common lemon. The fruit has an attractive appearance with a yellow-gold rind, which is smooth, soft and thin. The juice is dark yellow that is distinctly aromatic. Meyer is the ultimate culinary lemon.



Variegated Pink *lemon*

November – February

Medium Acid
Juice, Zest
Seeds: Few
Easy-peel: No

The variegated green and off-white stripes on the thin rind of this lemon are visually intriguing. Inside, the flesh is rosy pink and tangy with a tart lemon flavor. As this variety matures, the stripes fade and the pink color of the flesh intensifies.



Yuzu lemon
December – January

High Acid, Bitter, Aromatic
Juice, Zest, Preserve
Seeds: Yes
Easy-peel: No

Yuzu is small and roundish with a thick bumpy skin and aromatic rind. In the early part of its season, Yuzu is green but full of juice and ready for use. Late-season Yuzu develops a more yellow rind. Sought out for its fragrance and delicate flavor, Yuzu is less sour than most lemons and limes making it a favorite of chefs worldwide. The zest is often used for flavoring dishes, while the juice is used to flavor sushi and seafood.

MANDARIN



Algerian Clementine mandarin
January – February

High Sugar, Balanced Acid
Eat Fresh
Seeds: Few
Easy-peel: Yes

Hybrid of orange and mandarin. Algerian's rind is pebbled and deep orange and its general lack of seeds and easy-to-peel rind makes this citrus ideal for snacking. It's considered the sweetest in the clementine family, with a taste described as tender and refreshing. Often found under the brand names "Halos" or "Cuties." However, these are marketing names, not varieties.



Clementine mandarin
December – January

High Sugar, Medium Acid
Eat Fresh
Seeds: Yes
Easy-peel: Yes

Sweet and subtly tangy, the deliciously balanced flavor of Clementine makes it a favorite amongst eaters of all ages! Easy-peel and with segments that effortlessly separate, this a great out of hand eater.



Daisy mandarin
December – January

Mild Acid, Mild Sugar
Eat Fresh
Seeds: Few
Easy-peel: Yes

Daisy is a medium-large, mid-season mandarin with an attractive dark orange rind. This hybrid, considered to be the best of its parents, Fortune and Fremont mandarins, was named officially by Dowlin Young of Young's Nursery in Thermal, CA, after his wife, Daisy.



Fairchild mandarin
December – January

Moderate Acid, Sweet
Juice, Eat Fresh
Seeds: Yes
Easy-peel: No

Fairchild is round and flattened at each end with a deep orange-colored rind that is slightly pebbled and clings to the flesh. Its juicy, bright orange flesh is rich in flavor. This variety's sweetness increases through the season.



Fall Glo mandarin
November – December

High Sugar, High Acid
Juice, Eat Fresh
Seeds: Yes
Easy-peel: Yes

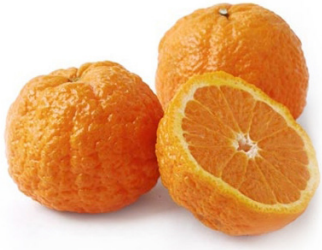
Cross of Bower and Temple Tangor mandarin, Fall Glo has a striking deep-orange peel and sweet, juicy flesh. This easy to peel variety is packed with rich, tangy flavor. This is a very attractive fruit.



Fremont mandarin
January – February

High Sugar, Medium Acid
Eat Fresh
Seeds: Moderate
Easy-peel: Yes

Fremont is medium in size, flat on top and bottom with a bright reddish-orange and medium-thick rind. Its deep-orange tender flesh is juicy, rich and vibrant. This variety retains quality exceptionally well past maturity.



Gold Nugget mandarin

March – June

Mild Acid, High Sugar
Eat Fresh
Seeds: No
Easy-peel: Yes

Gold Nugget is considered to be one of the best flavored citrus in the world. Its pebbly skin is golden orange, aromatic and easy to peel. Its easily segmented flesh is deep-orange, tender, extremely sweet, and always seedless.



Kishu mandarin

January – February

Mild Acid, High Sugar
Eat Fresh
Seeds: No
Easy-peel: Yes

Cross between Clementine and Ponkan mandarin, Kishu is proof that good things come in small packages. Less than 2” in diameter but big in flavor, this donut-shaped mandarin is full of fabulous flavor. Sweet and tangy, like eating citrus candy, Kishu is well known for its quality and succulence. Grown on dwarf-sized trees and harvested by hand due to its size and delicate nature.

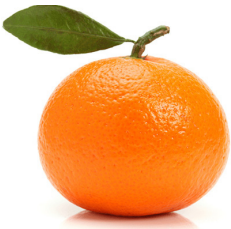


Lee mandarin

December – March

Medium Acid, Sweet
Juice, Eat Fresh
Seeds: Yes
Easy-peel: Yes

Cross between Clementine and Orlando tangelo, Lee’s rind is pale orange with occasional green spots that will deepen to dark orange after maturity. Its leathery skin is thin, filled with volatile oils and clings to its flesh. Sweet and packed with flavor.



Lee Nova Cross mandarin

January – February

High Acid, High Sugar
Juice, Eat Fresh
Seeds: Yes
Easy-peel: Yes

AKA Super Nova. Lee Nova is the “sugar bomb” of the mandarin category. Great for kids, this mandarin packs a ton of juicy, sweet flavor!



Murcott mandarin

April – June

Medium Acid, Sweet
Eat Fresh
Seeds: Few to Many
Easy-peel: No

AKA Honey tangerine. Murcott is medium-sized, round, and slightly flattened at both ends. Golden-orange skin with subtle pebbling, the rind is thin and fragrant and clings to it’s flesh, making it moderately easy to peel. The pulp is bright orange and juicy with a rich, sweet flavor. Murcott can be seedless or may have up to a dozen small seeds.



Nova mandarin

December – January

High Acid, High Sugar
Eat Fresh
Seeds: No
Easy-peel: Yes

Nova is large and round and may feature a small bump at the end of the stem. Its thin, dimpled skin is aromatic with deep oil glands. A very flavorful variety.

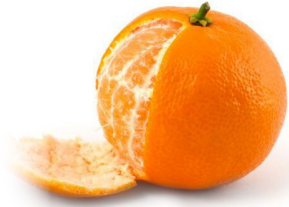


Page mandarin

December – March

Medium Acid, Mildly Sweet
Juice, Eat Fresh
Seeds: Few
Easy-peel: No

Page is an excellent mandarin, ideal for eating fresh or juicing. Officially released as an orange, but technically this variety is a tangelo hybrid since its parentage is three-fourths mandarin and one-fourth grapefruit. Its orange-red skin is moderately pebbled and its flesh deep-orange, tender, juicy and with superb mandarin flavor.



Pixie mandarin

March – May

Mild Acidity, Mild Flavor
Eat Fresh
Seeds: No
Easy-peel: Yes

Pixie is sized perfectly for lunch boxes. Firm and shaped more like an orange than a mandarin, it has a pale yellowish-orange rind with a bumpy texture. Pixie is always seedless and has a delightful tangy sweet flavor.



Satsuma mandarin

November – February

Balanced Acidity, High Sugar
Eat Fresh
Seeds: Few
Easy-peel: Yes

Satsuma has a red-orange, leathery, oily peel known as “zipper skin” that clings so loosely to the flesh it can tear off in just a few pieces. Fragrant, juicy, sweet and one of the most popular citrus varieties.



Tango mandarin

January – April

Balanced Acid, Sweet
Eat Fresh
Seeds: No
Easy-peel: Yes

Sweet-tart and deep-orange in color with finely textured skin this medium-sized variety is oblate with no neck. Closely related to Murcott and developed at University of California Riverside, its been heralded as the most promising mandarin the university has ever produced.



TDE mandarin

March – May

Mild Acid, High Sugar
Juice, Eat Fresh
Seeds: No
Easy-peel: Yes

AKA Shasta/Yosemite/Tahoe. This triple cross Temple Tangor, Dancy mandarin and Encore mandarin is firm, with juicy flesh that’s very sweet and rich. TDE peels and sections well. Another favorite in the mandarin category.

TANGELO



Lavender Gem tangelo

January – February

Low Acid, Medium Sugar
Juice, Eat Fresh
Seeds: Few
Easy-peel: No

AKA Wekiwa or Tangelolo. Cross between a grapefruit and a Sampson tangelo, which itself is a hybrid of a tangerine and a grapefruit. The flesh of Lavender Gem has a light pink to violet blush and is exceptionally juicy. Similar in flavor to a tangerine with sweet notes and mild acidity, its beautifully complex yet subtle. Hints of lemon, sweet mandarin, and floral lavender make this citrus extraordinarily unique. Don’t let its average-looking yellow skin deceive; this piece of fruit is incredibly delicious!



Orlando tangelo

January

Mildly Sweet, Low Acid
Juice, Eat Fresh
Seeds: Few
Easy-peel: Yes

Cross between Duncan grapefruit and Dancy tangerine, Orlando is known for its juicy, mild, and tangy-sweet flavor. Ranging from deep-orange to light-orange in color, the peel is medium thick and has a pebbly surface. It’s easy to understand this fruit’s popularity after tasting the flavorful segments of this special tangelo.



Minneola tangelo

January – April

Medium Sugar, Slightly Bitter
Juice, Eat Fresh
Seeds: Few
Easy-peel: Yes

Hybrid of Duncan grapefruit and Dancy mandarin, Minneola is nicknamed “The Honeybell” due to its bell shape. This large-sized fruit is juicy with orange-colored flesh that’s rich, sweet and tart. Its flavor is described as traditional orange with a touch of tangerine. It’s the most popular of all tangelos.