

Winter Citrus

Seasonal Guide

Mandarins

FREMONT MANDARINS

Fremont Mandarins are a cross of the Clementine and the Ponkan Mandarin varieties. The skin is brilliant dark orange, smooth and easy to remove. The flesh has few seeds and a lot of juice, and tastes intensely sweet with some acid.

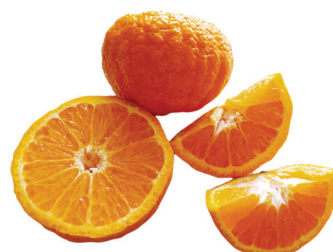
FREMONT MANDARINS
GROWN IN SAN DIEGO COUNTY



GOLD NUGGET MANDARINS

Gold Nugget Mandarins have bumpy skin and are very aromatic and easy to peel. Fruit is seedless with a rich and sweet flavor.

GOLD NUGGET MANDARINS SEASON
STARTS IN SAN DIEGO COUNTY,
OVERLAPS & FINISHES IN THE
FOOTHILLS OF FRESNO COUNTY



HONEY MANDARINS

Honey Mandarins are small sized with a bright orange rind. They are very sweet and juicy and contain many seeds.

HONEY MANDARINS
GROWN IN SAN DIEGO COUNTY



KISHU MANDARINS

Kishu Mandarins are tiny and very sweet. They are smaller than a golf ball with bright glossy orange skin. The top and bottom have a small depression that makes it easy to peel.

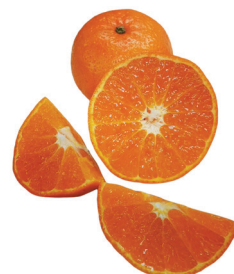
KISHU MANDARINS
GROWN IN SAN DIEGO COUNTY



MURCOTT MANDARINS

Murcott Mandarins have a bright orange rind and they can have some seeds. They are fairly easy to peel. Their origin is unknown but they have an excellent rich flavor and are good for juicing.

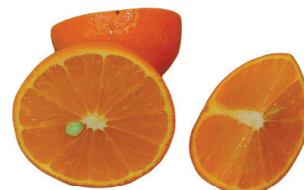
MURCOTT MANDARINS
GROWN IN SAN DIEGO COUNTY



PAGE MANDARINS

Page Mandarins are a cross between Minneola Tangelo and Clementine. Technically speaking the variety is a Tangelo hybrid since its parentage is three-fourths mandarin and one-fourth grapefruit. It has a very sweet and intense berry flavor.

PAGE MANDARINS GROWN IN
FRESNO & SAN DIEGO COUNTY



Winter Citrus

Seasonal Guide

Mandarins, continued

SATSUMA MANDARINS

Satsumas have the perfect mix of sweetness, tartness and low acidity, with very little pulp and no seeds. Satsumas have a loose peel that slips off effortlessly like a glove, with no mess and no seeds to deal with.

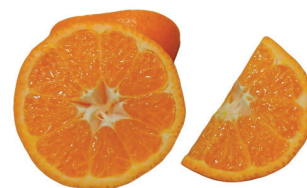
**SATSUMA MANDARINS
GROWN IN THE SACRAMENTO
FOOTHILLS & FRESNO COUNTY**



TANGO MANDARINS

Tango Mandarins are a seedless Murcott. Its rind is rich with citrus oil and aromatic when pierced or muddled. Cocktail time?

**TANGO MANDARINS
GROWN IN FRESNO COUNTY**



TDE MANDARINS

TDE Mandarins are a triple cross between a Temple Tangor, a Dancy Mandarin and an Encore Mandarin. It has a deep orange exterior color with a very sweet, rich color.

**TDE MANDARINS
GROWN IN THE CENTRAL SAN
JOAQUIN VALLEY**

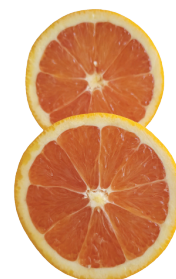


Oranges

CARA CARA NAVELS

Cara Cara Navel's interior flesh is reddish pink, often as dark as Star Ruby grapefruit. They have a more complex flavor than regular navel oranges and a lower acidity that resembles Cranberries, Strawberries and Raspberries.

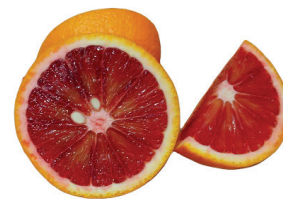
**CARA CARA NAVELS
SEASON STARTS IN SAN DIEGO
COUNTY, OVERLAPS & FINISHES IN
THE FOOTHILLS OF FRESNO COUNTY**



MORO BLOOD ORANGES

Moro Blood Oranges have a beautiful burgundy color. The Oranges with the most external pigmentation tend to have a darker internal color and a stronger and sweeter flavor with berry notes. An interesting note is that the fruit on the north side of the trees have more color than the ones on the south.

**MORO BLOOD ORANGES
SEASON STARTS IN SAN DIEGO
COUNTY, OVERLAPS & FINISHES IN
THE FOOTHILLS OF FRESNO COUNTY**



NAVELS

Navels are seedless and their thick, bright orange skin is easy to peel and protects them from extreme cold weather. Navels are best eaten out of hand because they produce a bitterness from Limonin when they are juiced. The outside of the blossom end looks like a human navel leading to the common name "navel orange".

**NAVELS
GROWN IN FRESNO COUNTY AND
DOWN TO SOUTHERN CALIFORNIA,
MOSTLY IN SAN DIEGO COUNTY
AND CALIFORNIA'S COACHELLA
VALLEY (PALM SPRINGS DOWN TO
EL CENTRO)**



Winter Citrus

Seasonal Guide

Minneolas

MINNEOLA TANGELOS

Minneola Tangelos are a cross between a Dancy Tangerine and an ancestral variety of grapefruit called Pommelo.

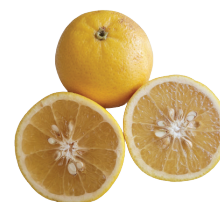
MINNEOLA TANGELOS
SEASON STARTS IN SAN DIEGO
COUNTY, OVERLAPS AND FINISHES IN
THE FOOTHILLS OF FRESNO COUNTY



LAVENDER GEM TANGELOS

Lavender Gem Tangelos are a cross between an unknown grapefruit variety and a Sampson tangelo, a hybrid of a grapefruit and tangerine. When grown in warmer climates the flesh will be hues of pink and purple. Lavender Gem Tangelos have many seeds and a sweet flavor with mild acid that works wonderfully in desserts.

LAVENDER GEM TANGELOS
GROWN IN CENTRAL SAN JOAQUIN
VALLEY

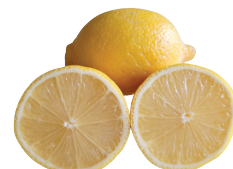


Lemons

EUREKA LEMONS

Eureka Lemons are the most commonly found lemons. They were brought from Italy in the early 1800's. The juice and peel are highly aromatic with a tart and tangy flavor and mild sweetness.

EUREKA LEMONS
GROWN IN SAN DIEGO COUNTY,
CENTRAL SAN JOAQUIN VALLEY AND
IN THE SACRAMENTO FOOTHILLS



LEMONADE LEMONS

Lemonade Lemons are a hybrid between a lemon and a mandarin. They have a light sweet lemon flavor with no tartness. Use them in desserts or make lemonade with no added sugar. desserts.

LEMONADE LEMONS
GROWN IN CENTRAL SAN JOAQUIN
VALLEY



MEYER LEMONS

Meyer Lemons are a cross between a mandarin orange and a lemon. They were first brought to the United States in 1908 by Frank Meyer, a plant explorer of the U.S. Department of Agriculture. They have a sweeter and milder flavor than the tart Eureka lemon and are seedless. Meyer Lemons make fantastic desserts and lemonade.

MEYER LEMONS
GROWN IN SAN DIEGO COUNTY,
CENTRAL SAN JOAQUIN VALLEY AND
IN THE SACRAMENTO FOOTHILLS



VARIEGATED PINK LEMONS

Variiegated Pink Lemons are easy to spot by their vibrant green streaks against a bright yellow background. The stunning pink color is from its high concentration of the antioxidant lycopene, however it does not yield pink juice.

VARIEGATED PINK LEMONS
GROWN IN SOUTHERN CALIFORNIA



Winter Citrus

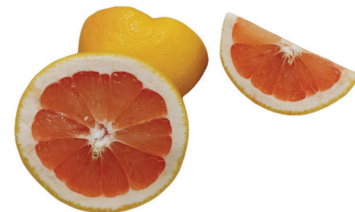
Seasonal Guide

Grapefruit

MARSH RUBY GRAPEFRUIT

Marsh Ruby Grapefruits are the most popular variety of Grapefruit. It has a yellow-white flesh and yellow skin. It is both sweet and acid.

**MARSH RUBY GRAPEFRUIT
GROWN IN SAN DIEGO AND
RIVERSIDE COUNTIES**



ORO BLANCO GRAPEFRUIT

Oro Blanco Grapefruit are a cross between a Pommelo and a Grapefruit. "Oro Blanco," which means "white gold" in Spanish, is sweet and juicy without any bitterness or acidity. Oro Blancos have yellow skin, a thick rind, and are nearly seedless.

**ORO BLANCO GRAPEFRUIT
GROWN IN SAN DIEGO COUNTY**



RIO RED GRAPEFRUITS

Rio Red Grapefruits are adapted from the Ruby Red. They were introduced in 1984 and are a bit larger than a Ruby Red. They are extremely sweet and have barely any seeds. They are more difficult to peel than the Ruby.

**RIO RED GRAPEFRUITS
GROWN IN SAN DIEGO COUNTY**



STAR RUBY GRAPEFRUIT

Star Ruby Grapefruits are not easy to grow and are prone to diseases and susceptible to cold temperatures with a low yield. However, when grown well, Star Rubys produce very beautiful red-blushed fruits with a smooth yellow rind. The flesh is dark pigmented, juicy and with very few seeds.

**STAR RUBY GRAPEFRUIT
GROWN IN SAN DIEGO COUNTY**



MELOGOLD GRAPEFRUIT

Melogold Grapefruit are sweet with a mellow low acid flavor, a thinner rind and a deeper gold rind than their sibling, the Oroblanco.

**MELOGOLD GRAPEFRUIT
GROWN IN CENTRAL SAN JOAQUIN
VALLEY**



Winter Citrus

Seasonal Guide

Kumquats

Roll the kumquats between the palms of your hands to get the juices flowing and bring out the fragrant oils on the skin. No need to peel or take out the seeds. Take a bite or pop them in your mouth whole!

NAGAMI KUMQUATS

Nagami Kumquats are completely edible including the seeds. Versatile and bite-sized, the Nagami Kumquat is un to eat. Their sweet flavor comes from the rind; the tartness is in the flesh. You are in for a powerful sensory experience as the ZING of the sourness hits your taste buds and your mouth puckers up.

NAGAMI KUMQUATS
GROWN IN SAN DIEGO COUNTY



CENTENNIAL KUMQUATS

Centennial Kumquats are a cross between a Nagami kumquat and a mandarin. They are slightly larger than a Nagami kumquat and have a thinner sweet peel and medium tart flesh.

CENTENNIAL KUMQUATS



MEIWA KUMQUATS

Meiwa Kumquats have a sweet rind and flesh with a good spicy flavor. It is the best Kumquat for eating out of hand.

MEIWA KUMQUATS
GROWN IN SAN DIEGO COUNTY



MANDARINQUATS

Mandarinquats are a cross between a kumquat and a mandarin. They are a fun bell shape, larger than your average kumquat and they have an edible sweet peel and tart flesh. Take a bite out of this juicy kumquat or cut into slices to add to salads or desserts.

MANDARINQUATS
GROWN IN CENTRAL SAN JOAQUIN VALLEY



Winter Citrus

Seasonal Guide

Pummelos

AFRICAN SHADDOCK PUMMELOS

African Shaddock Pummelos have a medium thick rind and low acidity, giving them their sweet tart flavor.

AFRICAN SHADDOCK PUMMELOS
GROWN IN CENTRAL SAN JOAQUIN
VALLEY



CHANDLER PUMMELOS

Chandler Pummelos can be as big as a volleyball with a thick rind that needs to be carefully peeled away to reveal the sweet, crisp pink flesh inside. The sweet flavor is well worth the effort it takes to get to the fruit.

CHANDLER PUMMELOS
GROWN IN CENTRAL SAN JOAQUIN
VALLEY



Unique Citrus

BUDDHA HAND

The unusual Buddha Hand fruit is all rind with no juice or pulp. For a refreshing kick to a meal shave thin slices of Buddha's hand and add it to a salad or use it to top steamed tofu or fish. The lack of bitterness makes it perfect for candied fruit or to infuse in your favorite spirit.

BUDDHA HAND
SEASON STARTS IN SAN DIEGO
COUNTY, OVERLAPS & FINISHES
IN THE FOOTHILLS OF FRESNO
COUNTY



YUZU

Yuzu has a tart, sour taste and has been described as similar to a grapefruit with overtones of orange and lemon. In fact, the flavor and incredibly aromatic fragrance is unique and difficult to describe and must be experienced to understand its lure. Yuzu is rarely eaten out of hand and is highly coveted for the aromatic zest and tart juice.

YUZU
GROWN IN CENTRAL SAN JOAQUIN
VALLEY



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**EARL'S
ORGANIC**
PRODUCE THAT INSPIRES

Winter Citrus

Seasonal Guide



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