

THE CITRUS
CENTRE



CATALOGUE

Welcome



Four Seasons Lemon Flower

There is something magical about Citrus plants. They have been cultivated for thousands of years and are still the number one fruit crop in the world.

Walking through your front door and being able to smell the blossom on a lemon or orange plant in your conservatory is wonderful. Even better is reaching out and picking your own lemon or orange later on that year.

Within this catalogue you will find sections on where to grow citrus, how to choose plants suitable for you and full detailed descriptions of each cultivar.

There is a section about the nursery and a map detailing how to find us in the back cover.

More information and a monthly competition can also be found on our website at: www.citruscentre.co.uk



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**Citrus Growing Help Line:
0906 1666 555 (Tues-Sat 9.30-4.00)
Calls to this number cost 60p per minute**

www.citruscentre.co.uk

We are open:

Tuesday to Saturday from 9.30 a.m. to 4.00 p.m.

Please call, or check our website for Christmas opening times.

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A selection of our mature stock plants is always on display at the nursery to demonstrate the different growth habits and show off the almost continuous fruiting ability of many citrus plants.

We can advise you on all aspects of growing citrus and supply a detailed fact sheet with each plant.

We produce a special fertiliser suitable for growing citrus, this should be used each watering to ensure healthy and vigorous plants.

The fertiliser should be used winter and summer and comes in 1 lt bottles incorporating a measure, or 5 lt bulk bottles.

Compost for citrus is also available but this is for collection only as the weight makes it un-economical to send.

For those caught by the citrus bug and keen to learn more we also run one-day courses on growing and propagating citrus plants (see page 22).

We have a website at www.citruscentre.co.uk there you will find the latest news as well as online ordering and much more.

Have You got a place to grow Citrus?



Four Seasons Lemon

For the vast majority of people the answer is almost certainly **yes**.

Citrus need a light frost-free spot for the winter.

This can be as grand as an orangery for larger specimens or as modest as a sunny windowsill for our smaller plants.

Most can be placed outside when the frosts have left us at the end of May until the end of September just before they return.

If kept in a sunny window, ideally this should be away from radiators. Patio doors and bay windows can be excellent places to over-winter citrus.

In greenhouses and conservatories, **the minimum temperature should be around 4c (38f)**. This will guarantee that every nook and cranny is frost-free. Plants can of course be kept warmer but this is the minimum we keep here at the nursery to conserve energy.

Electric fan heaters are fine for citrus as is under floor heating and radiators (a few feet away).

Heaters using oil gas or paraffin must have flues as those without will cause severe leaf-drop on citrus.

If you have a light frost-free spot then Citrus should do well.

What Variety should You choose?



Calamondin orange

For beginners we would suggest either a **lemon, lime** or the **Calamondin** orange.

All of the above usually flower more than once a year and can become virtually ever-bearing with all sizes of fruit on the tree at one time as well as some flowers!

The popular Meyer's lemon we find can be tricky to over-winter so for beginners is best avoided.

Oranges or mandarins make delicious second plants, but for those already successfully growing Citrus most other cultivars can be readily grown.

Not all citrus have readily edible fruits, but most can be cooked, candied or juiced to make some edible product.

The "Kaffir" lime for instance is much prized for its leaves which are used extensively in Thai cooking, although the fruit is also used in winter soups.

The popular kumquat needs a greenhouse or conservatory all year round as it needs plenty of warmth to flower. However, its hybrids are fine outside for the summer and are also some of the best "Windowsill" plants.



Fino Lemon

LEMONS

Citrus limon

Eureka: The tree is an open bush with moderate vigour. The fruit is produced in small clusters on the end of branches, and can flower several times a year.

Eureka Variegated: Like the green variety, this lemon can flower several times a year, producing an unusual stripy yellow and green fruit, which will, if left long enough, turn completely yellow.

Eureka Pink Variegated: Similar to above but with flesh that turns pink during the warm summer months. The variegation is a lot softer than the Eureka Variegated.

Fino: Vigorous and productive, this lemon can grow quite large and although it generally produces only one crop a year commercially, with fruit thinning it can produce fruit year round. It comes with its own protection, 'thorns', so beware. Excellent for those with plenty of room.

Four Seasons: Popular variety and good all round fruiter. This variety can flower several times a year, to give good scent and year round fruit. Excellent beginners plant. Our best selling variety.

Lisbon: An old cultivar almost identical to Fino, strangely almost certainly originating in Australia!

Verna: This is grown mainly in its native country of Spain where it accounts for about 70% of the commercial lemons grown there. This variety can flower up to three times a year. The tree is of spreading habit. It is a good beginner's plant.

Villafranca: This variety of lemon has all the characteristics of Eureka and until recently was the most widely grown fruit in Florida, it also has beautiful flowers.

LEMON HYBRIDS

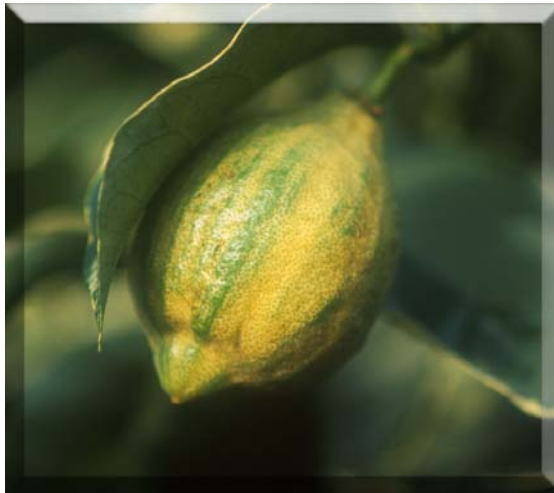
Citrus limon x

Lemonade: This lemon hybrid, as it's name implies, when squeezed produces the perfect thirst quencher but can also be peeled and eaten just like an orange.

Meyers: A natural hybrid, probably with a sweet orange. The fruit is very thin skinned and is sweeter than normal. Traditionally popular but in our experience this cultivar can be tricky to grow.

Nine Pounder: As the name suggests, fruit of staggering size can be grown on trees of this cultivar. One to grow if your hoping to break records.

Ponderosa: A Lemon-Citron hybrid, this variety produces large pear shaped fruit, which can be several pounds in weight. This lemon needs good pruning to build a strong framework.



Eureka Variegated Lemon



Kaffir Lime Leaf

LIMES

Citrus aurantifolia

West Indian: This is the bartenders lime of the tropics or Key Lime. This cultivar produces small aromatic fruit that are perfect for rum punches!

Citrus hystrix

Kaffir or Makrut: This lime's leaves are essential in many Thai recipes. Grow your own with this plant, grafted on to a vigorous root-stock it should produce plenty of leaves to keep most Thai addicts satisfied. Picked fresh off the plant, these leaves are many times more aromatic than imported leaves.

Citrus latifolia

Tahiti: This is the lime you can buy in the shops. A seedless fruit on a prolific cropping plant, which, if left on the tree, will eventually turn yellow. The leaves are very aromatic. A great starter plant.



Kaffir Lime Fruit

Citrus latifolia x

Padou Giant: Like the Ponderosa Lemon, this can produce fruit that weighs up to 2-3lbs each. It needs careful pruning to keep the framework tough enough to bear such large fruit but it is quite a talking point.

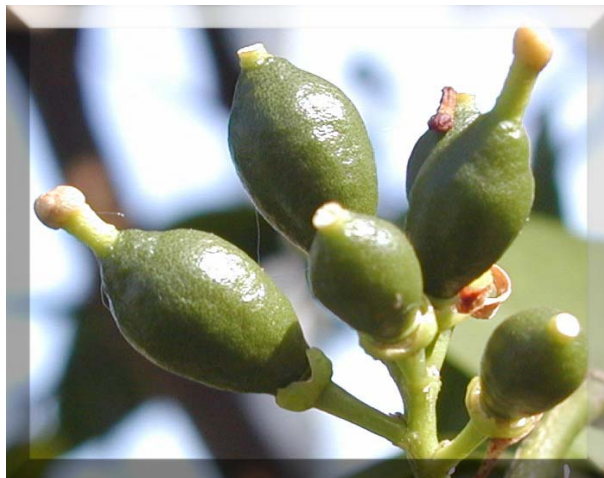
Citrus limettioides

Palestine Sweet Lime: This lime is not sweet, as the name suggests, but almost completely devoid of acid making it rather insipid for adults. Children seem to love it however. It is said to be an excellent source of vitamin C.

HYBRIDS

Citrus aurantifolia x Fortunella japonica

Eustis Limequat: As the name suggests, a cross between a lime and a kumquat, producing delicious spicy, small yellow fruit. We use these everywhere one would use lemons or limes.



Developing Tahiti Lime Fruit



ORANGES

Citrus sinensis

Lane Late Navel: An extremely late-maturing navel orange. Discovered in Australia in 1950, the fruit can be held on the tree for an extraordinary seven months fully ripe.

Washington Navel

Navelate Navel: A late-maturing orange with that rich navel flavour. Grows well in our climate. The fruit holds well on the tree.

Navelina Navel: This variety of navel orange is quite productive, with the fruit maturing a few weeks before the more well known Washington Navel. The fruit is slightly small and oval in shape, but of excellent flavour.

Salustiana: Now the second most popular grown variety in Spain, this variety is vigorous and productive. The fruit hangs well on the tree, it has a lovely rich and sweet flavour.

Valencia Late: The world's most important orange. Not, as one would think originating in Spain. The Valencia almost certainly originated in Portugal and is much travelled, including a trip to England in the 1860s, from where it was sent to America. After many name changes it was eventually named Valencia Late when a Spanish Citrus expert in America said it was very similar to an orange in Valencia. They are vigorous trees and crop well with a good all round fruit.

Washington Navel: Called navel because of the small secondary fruit embedded in the apex of the fruit. Washington is an early maturing variety and its fruit holds well on the tree. Medium vigour with arguably the best flavour of all oranges.

BLOOD ORANGES

Maltaise Sanguine Blood: This is a high quality semi-blood orange with medium size fruit. The flesh and the skin have a predominantly orange colour, which may occasionally have a slight pigmentation. The fruit is very juicy and virtually seedless, the flavour is regarded by some as one of the best, outside of the non-navel oranges.

Sanquinelli Blood Orange. This tree can be very productive, with average sized oval fruit, with the distinctive rich blood orange flavour. Can produce extremely deep purple flesh on a good year.

Tarocco Blood: The Italians regard this as one of their finest oranges. The tree has to be fairly large before it bears fruit properly though. The fruit is lightly pigmented and the shape is similar to that of the Minneola Tangelo.

TANGORS

Citrus sinensis x Citrus reticulata

Ellendale: Believed to be a tangor, it was discovered in 1878 in Australia. Produces large thin-skinned fruit with good tangy flavour, which hang well on the tree without becoming puffy.

Murcott: Also known as the Honey Tangerine. A vigorous bushy variety, with a mandarin type fruit, which is exceedingly rich and can be very sweet.

Ortanique: Originating in Jamaica, it has a trademark on its name so is called Topaz in Israel, Tambor in South Africa, Mandora in Cyprus and Australique in Australia. Very vigorous and productive an excellent hybrid.



Valencia Oranges



Henry Picking Clementines

MANDARINS

Citrus deliciosa

Willow-Leaf: A very traditional mandarin. With a wonderful aroma when being peeled and a very rich flavour. The Christmas tangerine of the past with an unforgettable tang. A popular favourite amongst our customers.

Citrus reticulata

Fortune: A Californian cross between Dancy Tangerine and Clementine Mandarin. Increasingly seen in the shops over here. This delicious, sweet easy peeler is usually seedless if not cross pollinated.

Clemenules: A very popular Spanish variety. The tree is vigorous and productive. The main characteristics of this fruit is that it can remain on the tree longer than most Clementines, after ripening.

Fina Clementine: This variety is the one from which most Spanish Clementines originated. The tree is vigorous with dense foliage and produces a good crop of fruit, which is still regarded as one of the best flavours.

Loretina Clementine.: A mutation from the Marisol, it ripens slightly earlier. The fruit is very juicy and sweet. The tree is very productive.

Marisol Clementine: This Clementine is a relatively new variety. The fruit ripens earlier than most other varieties. It is a good all round fruit.

Nova Clementine: Although called a Clementine, this variety is a cross between a Tangelo and Fina Clementine. The tree is vigorous and productive. The fruit has a very good flavour that has a hint of grapefruit and very high juice content.

Citrus unshiu

Hashimoto Satsuma: The tree is slow-growing, a natural dwarf. The fruit of this Satsuma is extremely early maturing and has a very good sweet flavour.

Okitsu Satsuma: Growth of this tree is more vigorous than other Satsumas, with a fairly early maturing fruit, that stores better than other varieties.

Owari Satsuma: This variety of Satsuma has slow spreading growth. The fruit is fairly large in size and has a quite flat shape, usually very sweet and seedless.



Willow-Leaf Mandarin



KUMQUATS

Fortunella margarita

Nagami Kumquat: This is the variety normally found in supermarkets. Oval in shape the fruit has a sweet skin and a sour flesh and can be eaten whole or used in cooking.

Variegated Calamondin

Fortunella obovata

Fukushu or Changshou Kumquat: Rare and unusual variety with very large refreshing flavoured fruits. Heavy cropper but slow growing and considered to be a natural dwarf.

HYBRIDS

Citrus madurensis

Calamondin Orange: Small sour oranges (not bitter though) are produced on this plant which is rarely without fruit and flowers. It is very ornamental. The fruit makes a wonderful marmalade also good in drinks and for cooking. Ideal as a beginner's plant on a windowsill, in a greenhouse or conservatory.



Fukushu or Changshou Kumquat

Variegated Calamondin Orange: Variegated form, slower growing than its green cousin otherwise very similar in habit.

Fortunella sp.

Kucle: A kumquat mandarin hybrid of Sicilian origin we believe. It produces fruit about twice the size of the Nagami Kumquat, which when left to fully ripen are deliciously tangy and juicy. The plant is very ornamental.

SOUR ORANGES

Citrus aurantium

Bouquet de Fleur: A sour orange with beautiful leaves much revered for the scent of its flowers, which are harvested for Neroli oil used in perfume production and aromatherapy. A beautiful leaf adds to its merit as well.

Chinotto or Myrtle-Leaf Sour Orange: This has very pretty foliage, the leaves are very small and tightly packed together. Fairly slow growing. The fruit is used just like Seville.

Fantastico Bergamot: The rind oil is used for aromatherapy and to perfume Earl Grey Tea. The flowers are also extremely scented although the fruit is unpalatable.



Bouquet de Fleur



GRAPEFRUITS

Citrus paradisi

Star Ruby Grapefruit: The tree is not vigorous in the U.K. The fruit is a moderate size and a good flavour. Our weather permitting, it has the best red coloured flesh of all the pinks if picked after a very warm spell.

A Bunch Of Grapefruits

Wheeny Grapefruit: Certainly not Named because of its size, but because it originated in Wheeny Creek, New South Wales, Australia. This large grapefruit is extremely juicy with a tart/sweet flavour. Very vigorous. Amanda's favourite Grapefruit.

HYBRIDS

Ugli Tangelo: This natural hybrid is thought to be a grapefruit x mandarin. Large knobby fruit, the variety was discovered in Jamaica in 1914. Traditionally eaten like a grapefruit, we peel and eat them just like an orange. Its flavour and texture is uniquely rich.

Oroblanco: This grapefruit hybrid is often seen in the shops branded as Sweetie. Large and much sweeter than normal grapefruits this one shows a lot of promise in our cooler climate.



Ugli Tangelo



CITRONS

Citrus medica

Buddha's Hand Citron: A most extra-ordinary fruit. Each segment is completely surrounded by its own skin, giving the appearance of fingers. The fruit is used in China and Japan for perfuming rooms and is a symbol of wealth and happiness.

Etrog Citron

“Wisley” Citron: This variety can produce enormous fruit. It can be used for candied peel. Although not the correct cultivar name, we have nick-named it Wisley as this plant can be seen in the Glasshouse at the RHS gardens at Wisley.

Etrog Citron: The fruit can be quite large, with very bumpy, thick rind. When it is fully ripe, it is yellowy orange, the oil in the skin has a distinctive scent. The fruit is used in religious festivals such as the Jewish Feast of the Tabernacles. This fruit can be used for candied peel.



Buddha's Hand Citron



OTHER CITRUS

Citrus ichangensis

Ichang Papeda: A very ancient citrus from China. The petioles are almost as big as the leaf, making it look like a double leaf. A very pretty plant, the fruit has a very pungent flavour but is not very edible. The plant is fairly hardy and often used in cold hardy Citrus breeding.

Rough Lemon

Citrus sp.

Lemandarin: We believe this to be a Lemon or Lime x Satsuma Mandarin, but we are still researching it. We named it this for the moment because this best describes the fruit. It looks like a mandarin, but the fruit is bright yellow when ripe. It peels and can be eaten like a mandarin with an unusual tangy flavour.



Carrizo Citrange

CITRUS ROOTSTOCKS

Citrus jambhiri: Rough lemon is a great rootstock for slower growing Citrus as it is a strong and vigorous grower. Whilst being used less in Citrus groves we find this vigour very useful with our short growing seasons. We use the fruit just as ordinary lemons.

Citrus volkameriana: Volkamer lemon produces similar growth to rough lemon when used as a rootstock but is less happy in long cold winters as it dislikes the cold. If kept above 10 C it is happy and fast growing.

Citrus macrophylla: Another very vigorous rootstock (our favourite types) excellent for lemon, lime and kumquats but most cultivars can be successfully grafted onto this one.

Poncirus trifoliata: A citrus with a difference this plant is deciduous and hardy down to about -20C but the fruit is not palatable. It is a beautiful thorny bush which has been used as a rootstock for hundreds of years.

Poncirus trifoliata x Citrus sinensis: There are many of these man-made hybrids between Poncirus and a Sweet orange, called Citranges, they are usually not that edible and are a little hardier than most citrus but make excellent rootstocks for oranges, mandarins and grapefruits.



Poncirus trifoliata flower



CULTIVATION AND GRAFTING COURSES

We run one day courses here at the nursery covering most aspects of growing Citrus plants in this country.

Grafted Scion Sprouting

In the morning , we cover the many different citrus cultivars with a tour followed by a talk on the growing conditions needed.

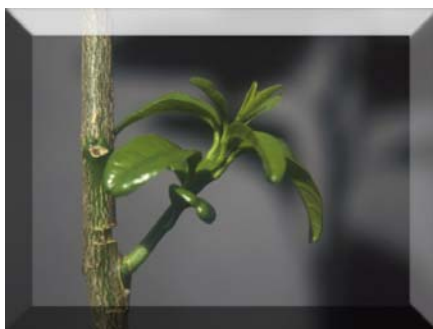
Watering, feeding, pruning and re-potting are some of the extensive subjects covered. All the main points are demonstrated on the day so that you can see first hand how its all done here .

In the afternoon, propagation is the theme and after being shown the techniques used here, you will have the chance to have a go at grafting your own plant to take home.

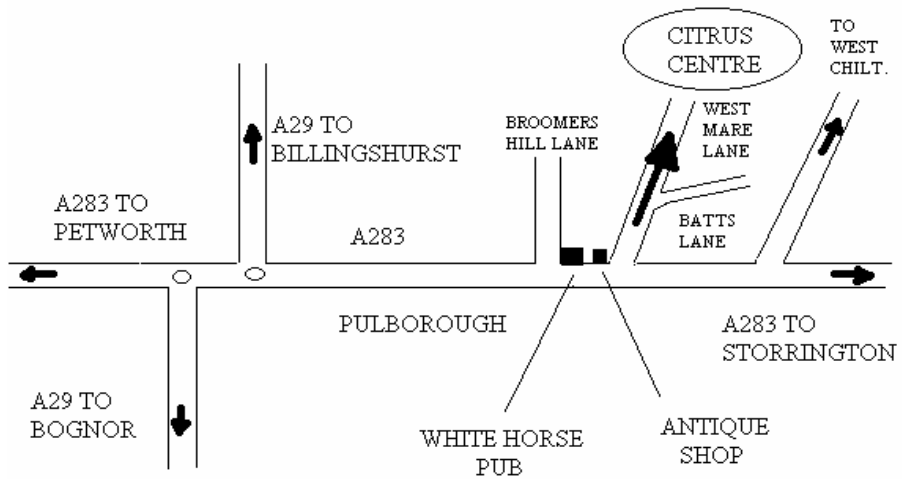
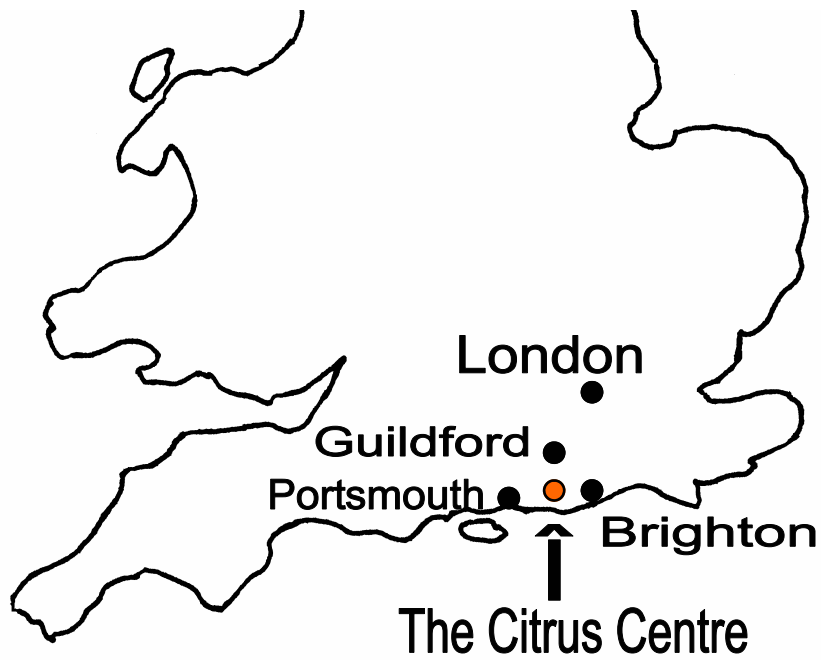
Refreshments are provided morning and afternoon but lunch is not included.

We run the courses with about ten people at a time so personal attention is guaranteed.

To book in to a course just call us and we will let you know when the next courses are.



Inverted T Graft





The Nursery

THE CITRUS CENTRE is a small family nursery specialising in the production of a wide range of Citrus fruit plants for wholesale and retail.

At present we have over 15,000 plants in stock covering more than 130 cultivars, ranging from 1-inch rootstock seedlings to 14 foot 60 year old ex grove trees at all stages of growth.

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