

# HOW TO GROW

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*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.

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



# Four Winds Dwarf Citrus



## 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** - Grow your own orange juice! This very sweet fruit takes time to reach maturity. Best summer thru early fall.

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

**Moro** - Distinct color and taste. Striking purple-red color even in coastal areas. Tart berry like flavor, ripens in the spring.

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

## LEMONS

**Eureka** - California classic lemon with abundant crops of Commercial quality fruit. Prune tree to keep compact.

**Lisbon** - Another choice for traditional tart lemon flavor.

**Meyer** - Most popular in home gardens, prolific bearer, juicy fruit is less acid than other lemons. Improved, virus-free.

**Variegated Pink Lemon** - Variegated foliage, bloom & new growth are fuchsia color, flesh is pale pink, juice is clear.

**Mediterranean Lemons** - Used for cooking or making limoncello. **Genoa** (Italian favorite), **Villafranca** (popular in Sicily), **Limoneiro fino** (Lisbon like - from Spain).

## GRAPEFRUIT/PUMMELO

**Rio Red** - Excellent red grapefruit, late winter, most cold hardy.

**Oro Blanco** - in winter, surprisingly sweet yellow fruit even in mild climate zones. Fragrant bloom, glossy dark leaves.

**Melogold** - Golden color, thin rind, holds well on the tree.

**Cocktail** - Exceptionally Sweet and juicy, ripens Nov-Feb.

**Chinese** - Pear shaped, low acid grapefruit. Great Flavor!

**Chandler Pummelo** - Firm, pink flesh. Sweetest in inland valleys. Glossy leaves, enormous fragrant flowers.

## 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. Hardest 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. Ripe starting in March. Responds well to thinning if crop is heavy.

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

**California Honey** - Early spring ripening fruit with a rich sweet flavor. Similar to "Murcott" from Florida.

**Gold Nugget\*** - Rich flavor, gold colored bumpy skin that is easy to peel. Long Season, ripe spring through summer. One of the best flavored citrus in the world!

**Tango\*** - Seedless version of W. Murcott with excellent flavor and color. Very productive with little alternate bearing.

## LIMES

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

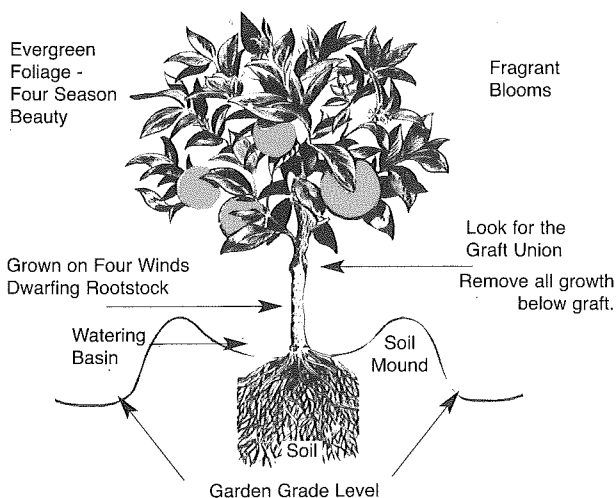
**Mexican - (West Indian, Key Lime)** - Genuine tropical flavor, smaller than Bearss, some seeds, frost sensitive.

**Rangpur** - Not a true lime. Small red-orange fruit and purple blooms make an attractive ornamental. Great for Margaritas!

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

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

## FOUR WINDS TRUE DWARF CITRUS



## 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. Great for juice when fully ripe.

**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.

**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.