

# Container Grown Citrus

Citrus trees provide interesting and attractive additions to Texas landscapes with their foliage, blooms, and fruit.

## Grow it

### Varieties

- Some varieties of kumquats, satsumas, and tangerines have better cold tolerance and may be grown with very occasional protection from the more severe frosts and freezes.
- Because the average citrus seedling requires 7 to 15 years to flower and fruit, make sure you buy your tree from a local nursery for shorter fruiting time.

### Planting

- Plant trees in a 20 to 30 gallon container (about the size of a whiskey barrel).
- Yields will be small, because the amount of fruit produced will be proportional to the tree's size, which will be limited by the size of the container in which it is grown.



### Watering

- Water only as needed. Allow the upper 1 inch of soil to become dry before applying water to slowly fill the container. Allow the excess water to drain from the bottom of the container.
- Because cool weather slows plant growth, water less often in the winter.

### Care During Season

- Fertilize trees with a water-soluble fertilizer according to label directions. Generally,

mature foliage with deep green color indicates adequate nutrition.

- During freezing weather, provide cold protection or move container-grown trees indoors.
- If moving trees indoors for the entire winter, provide partial shade 2 to 4 weeks before moving to acclimate them to lower light levels.
- To overcome leggy growth when grown indoors, cut back the entire top by about one-third during February.
  - Twig dieback and leaf drop may occur if the top gets too large for the root system. Moderately prune the trees to balance the top with the roots.

### Pests & Diseases

- Citrus trees are susceptible to a fatal disease called citrus greening. Two quarantines prevent the movement of infected trees to new locations in Texas. For more information, see the *Citrus Greening in Texas* website at <http://plantclinic.tamu.edu/citrusgreening/>.
- If something does not look right with your plant, contact your county Extension agent for more information.



full sun, partial shade  
for container grown

potting soil

*continued* ➤

# 🛒 Buy it

- Choose citrus fruits that feel heavy compared to their size and have firm, smooth skin.

# 🥄 Store it

- In the refrigerator, lemons and oranges will keep for up to 2 weeks, and grapefruits will keep for up to 3 weeks.
- Oranges can be stored at room temperature for 1 to 2 days and grapefruit for up to 1 week.

# ❤️ Use it

## Orange and Ginger Salmon

Course: Main Dish

Serves: 4

### Ingredients

2 lb fresh salmon, fillet  
1/4 cup honey  
1 tsp fresh orange zest  
2 Tbsp orange juice, freshly squeezed  
1 Tbsp fresh ginger root, grated  
2 garlic cloves, grated  
1 orange, thinly sliced

### Instructions

Preheat oven to 400°F. Cover a large baking sheet with heavy duty foil. Remove salmon from packaging and place on the covered baking sheet (scales down). Combine the honey, orange zest, orange juice, ginger, and garlic in a glass jar. Cover the jar with lid and shake until the ingredients are mixed evenly. Pour dressing over salmon on the pan. Place orange slices around the salmon. Bake salmon for 25 to 30 min. until it reaches an internal temperature of 145°F. Measure the temperature at the thickest part of the fillet.

## Roasted Tilapia with Orange Parsley Salsa

Course: Main Dish

Serves: 4

### Ingredients

3 oranges (about 1 lb)  
1/4 cup fresh parsley, chopped and divided  
2 Tbsp extra virgin olive oil, divided  
3/4 tsp salt, divided  
4 4-oz tilapia fillets  
1/2 tsp black pepper, freshly ground and divided  
2 cups cooked instant brown rice, hot

### Instructions

Preheat oven to 400°F. Sprinkle fish evenly with 1/4 teaspoon salt and 1/4 teaspoon pepper. Place fish in an oven proof skillet coated with 1 tablespoon oil. Bake at 400° F for 14 min. or until fish reaches an internal temperature of 145°F. Grate 2 teaspoons orange zest from rind. Peel and section oranges over a bowl and chop the sections. Combine zest, chopped orange, parsley, 1 tablespoon oil, 1/4 teaspoon salt, and 1/4 teaspoon pepper in a bowl. Toss well. Serve the cooked tilapia on a bed of brown rice, topped with the orange and parsley salsa.



## Learn about it

Information gathered by Aggie Horticulture

### Lemons

- Lemons are free of fat, saturated fat, sodium, and cholesterol.
- They are low calorie and are high in Vitamin C.

### Oranges

- Oranges are free of fat, saturated fat, sodium, and cholesterol.
- They are high in Vitamin C and are a good source of dietary fiber.

### Grapefruit

- Grapefruits are free of fat, saturated fat, sodium, and cholesterol.
- They are high in Vitamins A and C.

