

## Lemon Facts:



We in California are fortunate to live where lemons grow.

The US has four major varieties grown. *Eureka*, *Bearss Lemon*, *Lisbon* & *Meyers*.

*Eureka*: Grown from the seed of an Italian lemon, planted in Los Angeles in 1858. Very few seeds, juicy pulp and high acid content.

*Bearss*: The Bearss lemon tree is a true lemon tree believed to have originated in Italy, from a variety that is now extinct. It closely resembles the Lisbon lemon. Bearss was a Florida citrus grower; the current Bearss lemon was found in one of their groves near Lutz, Florida, around 1952. It is a popular variety for growers, due to the amount of fruit that each tree bears, its quality juice and, most importantly, the high percentage of lemon oil in its peel.

*Lisbon*: Prior to the arrival of the Eureka lemon, the Lisbon was the most important lemon grown in the U.S. It originated in Portugal and was first catalogued in Massachusetts in 1843. It arrived in California about 1849. The fruit is almost identical to the Eureka lemon: it is oblong with a prominent nipple (the protrusion opposite the stem end), faint pitting on the skin and a medium-thick rind. The juice is very acidic, and the pulp has few or no seeds. The Lisbon and the Eureka species are similar with these differences: The Lisbon lemon has a smoother, thinner skin than the Eureka. The stem end of the Lisbon does not have a neck, the blossom end (opposite to the stem end) tapers to a slight point. The Eureka has a short neck at the stem end. The Lisbon bears two crops a year; the Eureka can fruit nonstop. What makes the Eureka more popular? it has no thorns. The Lisbon is a thorny tree; thorns make it more difficult to pick the fruit. Finally, the Lisbon does better in slightly cooler climates than the Eureka, which likes consistent warm weather.

*Meyer's*: Originated in China, a cross between a regular lemon and a tangerine. Botanist Frank Nicholas Meyer was hired at the USDA's Plant Introduction Station in Santa Ana, California. In 1908, Frank brought these highly fragrant lemons to the US from Peking. Meyer's 2,500 plant introductions include wild and cultivated forage crops, such as alfalfa, drought-hardy small grains, such as sorghum, and many varieties of citrus, stone fruits, and nuts. Prior to 1903, eight varieties of soy bean were grown in the United States. Meyer collected forty-two varieties, including the first oil-bearing variety, which supplies an ingredient for industrial processes. Meyer's are rounder, than Eureka's. They have a thin skin, soft, and smooth rinds. The color is rich yellow-orange when fully ripe. Lower in acid.

## European:

*Fino*: is a small variety from Spain. Has a smooth thin rind.

*Femminello Ovale*: one of the oldest Italian varieties, still accounts for 3.4<sup>th</sup> of Italians production. Tender, juicy and highly acidic.

**Lemon Facts:**

1. Lemons are rich in vitamin C.
2. A lemon trees can produce up to 600 lbs of lemons every year, and can grow up to 20 feet high.
3. Lemon trees produce fruit all year round.
4. Lemon zest, grated rinds, is often used in baking.
5. Lemon tree leaves can be used to make tea.
6. The high acidity of lemons makes them good cleaning aids.
7. California and Arizona produce 95% of the United States' lemon crop.



**Lemon Amounts:**

An average lemon contains 8 seeds

The average lemon has 3 tablespoons of juice

The Average lemon has 1-1/2 tablespoons of zest.

5% Juice is citrus acid