

Ponderosa Lemon Tree



Citrus x limon 'Ponderosa'

- **Use:** Also known as the American Wonder Lemon. Ponderosa Lemon will astonish all who receive it with both its beauty and unusual habit. The fun begins when the heavy surge of fragrant white flowers emerge each spring. Then tiny lemons appear. Ponderosa Lemon has the reputation for not knowing when “enough is enough.” They continue to grow to enormous proportions, often up to 5 lbs, even though the plant remains an easily manageable size. Expect to harvest the main crop in winter. Once the tree is mature, it can fruit throughout the year, given the right conditions!
- **Exposure/Soil:** Full sun. Water regularly, when top 3 in. of soil is dry. Always hungry citrus need a lot of fertilizer.
- **Growth:** Grown in containers will reach about 10 to 15 feet and a mature width between 4 and 6 feet. However, with perfect conditions when grown in the ground, this citrus tree can grow to 24' feet tall and wide. Mature size can be kept smaller by pruning, but this is for Florida residents. If you live in a cooler climate like ATL area, plant these warm-weather plants in containers so that you can move them indoors before temps below 50 at nite arrive.
- **Hardiness:** Zone 9-11; 24 degrees F, must be grown indoors in winter. May be grown outdoors when night temps are above 50 degrees.
- **Foliage:** Evergreen, glossy green foliage when brought indoors.
- **Flower:** Fragrant 1" white flowers, We love the fragrance of the blossoms!
- **Fruit:** With its notable "Five-Pound" lemons, these lemon and citron hybrids bring both brightness and healthy doses of vitamin C to any kitchen. The juice from these lemons can be pressed and used in salad dressings, sauces and more, while the rind can be zested into vegetables, pasta, and seafood. Create a delicious lemonade or cocktails with this distinctive tartness.



The juice, flesh, and zest add a flavor complexity into dishes and can be mixed into dressings, marinades, on vegetables, chicken, fish and in oils. Your lemon desserts will taste fresher, as will your frozen treats. You'll always have enough lemons to make gourmet lemonade by the pitchers-full. (If you've never tried lemonade from a Ponderosa, prepare to be delighted!)

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