

**CITRUS FRUITS. PART I:
FIFTEEN YEARS WITH THE
LEMON; PART II: NEW
VARIETIES OF CITRUS FRUITS**

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Citrus Fruits. Part I: Fifteen Years with the Lemon; Part II: New Varieties of Citrus Fruits by
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G. W. GARCELON & B. M. LELONG

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*California State Commission
" Horticulture.*

CITRUS FRUITS.

PART I.

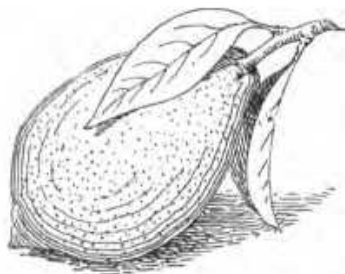
FIFTEEN YEARS WITH THE LEMON.

By G. W. GARCELON, OF RIVERSIDE.

PART II.

NEW VARIETIES OF CITRUS FRUITS.

By B. M. LELONG,
Secretary of the State Board of Horticulture, and ex officio Chief
Horticultural Officer.



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PREFACE TO FIRST PART.

For a number of years extensive experiments have been conducted by lemon growers, with the aim to discover, if possible, a process that would keep lemons until such a time as there would be a market for them. Various methods have been tried, and while some of them have been more or less a success, yet they lacked the most essential point, *i. e.*, the keeping of the lemon without shriveling and becoming dry on exposure to the atmosphere. Dealers in San Francisco have greatly complained of California lemons not keeping long after exposure, and for that reason the foreign lemon has had the lead. But this is no longer so; the California lemon is fast supplanting the foreign. California lemons are now placed in the markets—not only of this State, but also in the East—in a fresh condition, and do not shrivel or dry on being exposed, even after several weeks.

That the growers have been able to place upon the markets a lemon having all the essential points, as well as quality, as late as ten months after being picked, only goes to show what constant experimenting and energy can accomplish. It is to G. W. Garcelon, of Riverside, that the success in this direction must be accorded. For a number of years he worked faithfully, experimenting at an outlay of considerable time and money, and now we give to the public the result of his "Fifteen Years with the Lemon," with the hope that others will be equally as successful. Certainly they can if they follow the directions and details closely, as in this lies the secret of success.

Respectfully,

B. M. LELONG,
Secretary.

SAN FRANCISCO, CAL., September 17, 1891.



PART I.

FIFTEEN YEARS WITH THE LEMON.

By G. W. GARCELON, of Riverside.

In giving to the public the details of my experience with this most valuable of all citrus fruits, I will make no apology for a few introductory remarks.

As in every well built structure much depends upon the foundation, so much of the success of handling lemons depends upon observing *very carefully every detail*; care and gentle handling should *begin, continue, and end* every act. I am well assured that failure will be the result if one tried to succeed with lemons without particularly and always recollecting that he is dealing with perishable fruit, which, because of the extreme firmness of the rind, he thinks may sustain without injury rough handling. Oil cells upon the rind of a freshly picked lemon are as easily fractured as an egg shell; a slight pressure with the finger will often produce decay, and the surprise occasioned by spoiled lemons, when we were positive they were not bruised, will vanish if we could follow the lemon from the time it is clipped until decay overtakes it, especially when we recollect the frailty of the oil cells in the rind.

In foreign countries where lemons are produced, labor is much less valuable, and time can be devoted to working up necessary details without adding very much to the cost. Here, where labor costs, every hour of time should show to the employer corresponding progress; even the employed feel that there should appear advance with the work. But if the expression "make haste slowly" has a fitting application, it belongs to this lemon business. And as foreigners have learned by years of experience, with probable losses, how to take graciously \$10 for a box of lemons which in nowise differed from our own at one time, and for which grumbling housekeepers begrudge us the paltry \$2, we ought to bend our energies to produce just as good, recollecting being on the ground and a little protection will go far to make up the difference between well paid and cheap labor.

Right here I wish to emphasize that not every man is going to make a success of lemon curing, not because it is not his intention to do his best, but because he cannot "steer the ship" and "take in the sail" at the same time. It has taken centuries for the natives of the Mediterranean shores to get into the rut of success. We are made of different material; and while we are working with our physical strength our mental visions are aloft after some new and shorter road to success, consequently mere animal strength and will often forget, because of the wandering brain, the details of which I believe are not the forte of the genus American, and "our basket of eggs," or lemons, are kicked over, and we tear down our poultry houses and take up our lemon trees. Now we are dependent more or less upon those who work for us—I

would not question the honesty of our laborers; I believe the most of them try to do their work well, yet this idea of making a *show* of having accomplished something does prevent thorough work. Men detest details, and hate worse to have their employers dwell upon and repeat the same thing over and over again; and while I have had some of the best of workmen, yet I often find myself much tried by small neglects, and I know I succeed very poorly in hiding away vexation under the bland smile of reproof. Now, this lemon industry, successfully done, demands the careful observance of small things. Right here I will add that the difficulty of trying to come up to the reputation of imported lemons with what few of the home production over which I had any control, I found insurmountable, consequently I discard in a measure the compliments for generosity that the press have awarded, as my object for the fifteen years has been to introduce in quantities lemons that our own people will prefer to the foreign.

In Riverside and surrounding places I have succeeded, but I fail to reach the quantities, even though I had control of them. I would not be able to extend the successful supervision they need, consequently I have concluded to give to the public my process of producing "Rip Van Winkle" lemons, hoping that the merits of the lemon and its popularity will induce many others to help me keep at home the many millions of dollars which annually go abroad to pay for lemons.

Years ago my attention was drawn toward the apparent truth that California could not produce a good lemon, for the San Francisco market quoted foreign lemons at \$5 and \$6; home, at \$1 and \$2, and even less. These last were always overgrown seedling lemons, which should have left the trees months before. But they grew larger, made fewer to the box, and made—yes, made those who used them profane over their efforts to extract any juice from them. Soon following the introduction of budded oranges, came budded lemons of different varieties. Even then, the fruit which should have been clipped as soon as it was ready was allowed to remain upon the trees months too long, because it was early winter, and no one wants lemons to any extent in winter.

The lemon is an everbearing tree. While the orange blossoms and matures its fruit at stated times, the lemon tree is in flower and different stages of fruit throughout the year. I think I am correct in writing that all fruits having seeds change at certain times the character and quality of juices. While in the first stages of growth, before seeds are developing, juices are fresh and characteristic, when seeds are being formed and matured the juices lose many properties and assist in maturing seeds. Now, how unreasonable to expect all the fruit of an everbearing tree, like the lemon, to be at the same time ready for clipping. We have learned already that lemons should be gathered from the tree many times through the year. At first, before we knew better, the whole crop was taken at one time, large and small, and to-day some growers persist in taking from the tree in early winter lemons no larger than walnuts, for fear of chill, having trees in exposed places. Now, if these trees had their growth checked earlier, so that in time of cold weather the trees were in a measure dormant, not so much harm would be done. Better still, do not put out lemon trees in badly exposed or low places. I have seen the fruit of orange trees hurt by frosty weather, while lemons on adjoining trees were not harmed. This was owing to the condition of the trees when the cold struck them. As a general

thing lemons are more tender than oranges. Put your lemon trees on the highest ground; it is always colder on the lowest soil.

Do not bud lemons into lemon stock—China lemon stock is worse. Seedling orange trees make the best stock for the lemon. Lemon root is sure sooner or later to be affected with the gum disease. I also think that the stock does affect the bud and fruit. When trees are well cared for in and about Riverside and all other places between the Coast Range of mountains and those on the east, from one half to two thirds of the fruit will be both sizable and mature enough to clip from the last of October to the middle of December; the balance of fruit will be in different stages of growth, and as often as once a month, for six or seven months, the fruit should be clipped. In lemon orchards between the Coast Range and the ocean, conditions are somewhat different. The saline atmosphere of the ocean modifies the cold, and the blossoms of the trees are not chilled; consequently the fruit crop is more evenly distributed throughout the year. But this same situation and condition produce, by excessive moisture, a fungus upon the trees and fruit which entails the expense of cleaning the lemons before marketing, and involves an extra handling, which, when fruit has to be kept for the market, is apt to impair its keeping qualities. On the other hand, lemon orchards east of the Coast Range produce the cleanest of fruit, and although the blossom in midwinter may drop from being chilled, yet the next blooming will have more fruit in consequence, and this makes the heavy crop which matures before the holidays.

The results of my experience have, from year to year, cost me time and money. Failure and loss had to be put on the income side of my returns, and if it had not been for the profit in growing oranges, which enabled me to use a little of the surplus to persevere, I would have been tempted, as others have been, to remove my lemon trees. Year after year a little more light on the subject encouraged me to continue, and to-day, although my system is not wholly perfect, yet I feel confident, when my plan becomes generally known, others more capable than I will further improve upon it. It is a fact that I have to-day (September first) lemons in excellent condition, after being clipped ten months. Experts pronounce them equal to any grown in any part of the world. I have been often amused by the comments of those of an inquiring mind, who, holding my fruit to their olfactory organs, pronounce sulphur, salt, lime, sawdust, sand, etc., to be the basis of the keeping and curing process, when the facts are that the main points of success are simple and inexpensive—no chemicals, only a little common sense. Too many of us are looking higher for the solution of our difficulties than the case warrants. Common sense, applied to a little persevering detail work, will often be the "open sesame" to success.

While many newspapers have encouraged me in my progress, and said kind words, knowing that my success meant much for California, others have called attention to my meanness in withholding from the public and my neighbors the information I had gained. Not until I was sure of success would I have been excusable for claiming any merit for my plan of curing lemons. While it is a sign of progress for our newspapers to vie with each other in being first to put news before the public, there is danger of being "too previous" in this respect. Not only does the adage "be sure you are right, then go ahead," apply generally to the press, but because our newspapers give first impressions,

and it is difficult to remove a false first impression, no newspaper is excusable for giving as facts what may work an injury, unless all the means for obtaining reliable news are used.

Although lemons handled as I care for them may be all right, yet the thing is to get them to market in good condition. Railroad companies charge the same price for landing a box of fruit spoiled by their careless handling as for a good box; thus, if I sent twenty boxes of lemons to Chicago it would cost me \$2 80 per box, even though half of them spoiled in transit. In almost all branches of business a responsibility is obligatory upon those who do the business, and if loss comes from want of proper facilities to do the business, common justice demands that the loss be made good. But in the matter of sending fruit the shipper not only loses his fruit, but has to pay freight to the party through whose neglect the fruit comes to grief. Now, not until the railroad either chooses or is made by law to make good what is lost by their poor facilities in transportation, or even to lose the freight on goods spoiled in transit, can we expect redress; and I favor a law which will encourage competition enough to give us better ventilated cars, and prevent railroad consolidation where the public suffers from a monopoly.

Having been in San Francisco lately, I observed that well cured California lemons are fast taking the place of the foreign. Some of the heaviest dealers assured me that the demand for home-grown lemons was for nine out of every ten boxes wanted. How different from a few years since, when the poor reputation of lemons of inferior quality prevented even the really good fruit finding a paying market.

Before proceeding to give the details of my process, I wish to publicly apologize for not replying to the many letters I have received about lemons. I had not the time to do so, and excused myself, knowing soon that all the many questions in said letters would be publicly answered. There may be a few more suggestions to make, but I will proceed to business, reserving, when each point is made plain, the right to make comments, which I think all interested in growing lemons will approve.

I think best to classify the different points involved, and treat them in the following order:

- First*—Where to grow lemons.
- Second*—How to plant.
- Third*—When to plant.
- Fourth*—What to plant.
- Fifth*—Pruning.
- Sixth*—Processing the lemon.
- Seventh*—Lemon house.
- Eighth*—Picking.
- Ninth*—How and when to clip fruit.
- Tenth*—How to keep fruit.
- Eleventh*—Marketing the lemon.

WHERE TO GROW LEMONS.

Select the highest and driest part of your citrus orchard for the lemon. If you have no situation which is comparatively free from frost, do not waste your time with lemons, for your crop will not be profitable to you, and will hurt your neighbor who may raise good lemons, as prices will be reduced by your poor fruit. There is wisdom in advising not only