

SOME TANGERINES TO KNOW AND GROW

Ralph E. Mitchell, Director/Horticulture Agent - Charlotte County UF/IFAS Extension Service

REM-11132008-044

As a continuation on the theme of quality citrus suitable to grow in our area, I wanted to highlight some of the favorites of many backyard citrus growers - tangerines. Tangerines, or mandarins, are small to medium-sized fruit that have a delicious flavor and refreshing aroma like no other citrus. There are even tangerine hybrids called tangelos. Many tangerines are also easy to peel making them favorites for out-of-hand eating.

Some of our favorite tangerines are known by different names. For instance the '*Murcott*' tangerine is also known as the '*Honey*' tangerine. '*Murcott*', which may actually be a tangerine and sweet orange hybrid, is ready to harvest from January to March and is very delicious and juicy. In alternate years it bears so heavily that limb breakage can occur. The fruit can have up to twenty seeds and develops on the outer canopy of the tree. '*Dancy*' is another great tangerine noted for its easy-to-peel nature and heavy crops. The peel is so tender that it must be clipped from the tree to avoid ripping. '*Dancy*' came to Florida from Tangiers in 1867 as seedling and is well adapted to our hot and humid climate. This tangerine is ready to pick from December to January.



'*Ponkan*' is a tropical type of tangerine with a very low-acid fruit. An excellent backyard tree, '*Ponkan*' is also known as '*Warnurco*' or '*Chinese Honey*' and arrived in Florida from China in the 1890's. Available from December to January, '*Ponkan*' has a large fruit for a tangerine. This is another tangerine which is very easy to peel and must be clipped to avoid pulling a plug of peel out when harvesting.

Over the years, tangerines have been hybridized with other citrus such as grapefruits to produce what is called a tangelo. Some of our favorite citrus fruits are in fact tangelos; some look like a tangerine, others are

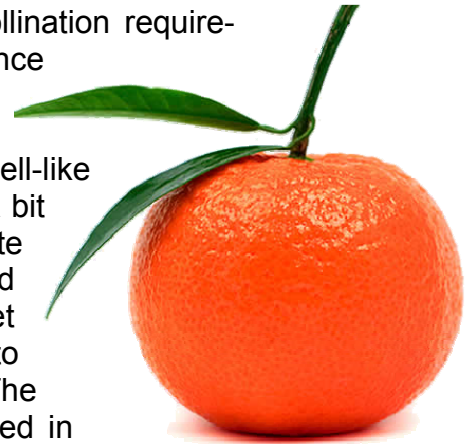
(Continued on page 2)

The use of trade names in this publication is solely for the purpose of providing specific information. UF/IFAS does not guarantee or warranty the products named, and references to them in this publication do not signify our approval to the exclusion of other products of suitable composition.

The Institute of Food and Agricultural Sciences (IFAS) is an Equal Opportunity Institution authorized to provide research, educational information, and other services only to individuals and institutions that function with non-discrimination with respect to race, creed, color, religion, age, disability, sex, sexual orientation, marital status, national origin, political opinions or affiliations. For more information on obtaining other extension publications, please contact Charlotte County Extension Service at 941.764.4340, or visit us online at <http://charlotte.ifas.ufl.edu>. U.S. Department of Agriculture, Cooperative Extension Service, University of Florida, IFAS, Florida A. & M. University Cooperative Extension Program, and Boards of County Commissioners Cooperating.

November 13, 2008

unique in form. Keep in mind that tangelos have very specific pollination requirements concerning compatible cross pollination. 'Sunburst' for instance is often called a tangerine although it is technically a tangelo. 'Sunburst' is available from November to December. The 'Minneola' tangelo or as some know it, 'Honeybell' due to its bell-like shape, is a 'Duncan' grapefruit and 'Dancy' tangerine cross that is a bit pear-shaped with a stem-end neck. It looks good and is a real taste treat! The 'Orlando' tangelo is another 'Duncan' grapefruit and 'Dancy' tangerine cross that has more of the appearance of a sweet orange. 'Orlando', noted for its distinctive cupped foliage, came into existence in 1911 and is available from November to January. The 'Temple' is most likely a tangerine and orange cross that originated in Jamaica. Easy to peel, but more sensitive to cold than other tangerine hybrids, it is available from January to March and provides both fresh fruit and juice of superior quality.



For more information about our Florida Yards and Neighborhoods Program, please contact our FYN Horticulture Program Assistant, Allison Turner, at 764.4351 or email Allison.Turner@CharlotteFL.com. Allison can help educate you about the FYN Program so you can create a beautiful, Florida-Friendly landscape that saves you time and money while conserving precious water resources and reducing pollution.

contact a

MASTER GARDENER

on the Plant Lifeline from 1:00pm-4:00pm Monday, Wednesday, and Friday at 764.4340 or by email Master.Gardener@charlottefl.com.

You can also visit them at one of our many *Plant Clinics* around the county:

<http://charlotte.ifas.ufl.edu/PlantClinics.pdf>

As you assemble your backyard grove, consider including a tangerine or two. The flavors and fresh eating qualities of these essential Florida fruits will be sure to please!

Resource:

- Ferguson, J.J. (2002) *Your Dooryard Citrus Guide - Appendices, Definitions and Glossary*. UF/IFAS Extension Service.
- Sauls, J.W. (1998) *Home Fruit Production - Mandarins*. Texas Cooperative Extension Service.
- Tucker, D.P.H., Futch, S.H., Gmitter, F.G. & Kesinger, M.C. (1998) *Florida Citrus Varieties*. UF/IFAS Extension Service.

Ralph Mitchell is the Extension Director/Horticulture Agent for Charlotte County UF/IFAS Extension Service. Ralph can be reached at 764-4344 or email Ralph.Mitchell@CharlotteFL.com.



RALPH MITCHELL

Extension Director/Horticulture Agent
Ralph.Mitchell@CharlotteFL.com

CHARLOTTE COUNTY UF/IFAS EXTENSION SERVICE

25550 Harbor View Road, Suite 3 - Port Charlotte, Florida 33980
941.764.4340 - 941.764.4343 (fax) - <http://charlotte.ifas.ufl.edu>

