



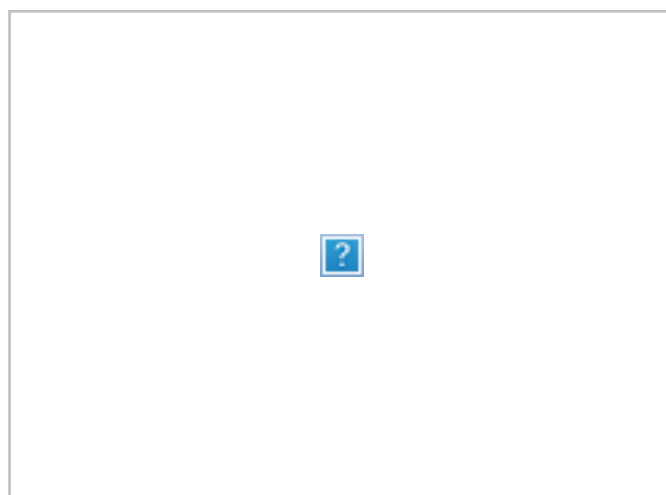
December 2019

Celebrate the Season with Citrus and Rosemary

The winter Solstice marked the change of seasons. It's officially Winter! The time of the year when we witness increasing day length and in turn the dark nights getting shorter. We can expect cold, frost and maybe even some ice. However, in our mild southern climate we'll gradually see the signs of spring slipping in.

O, wind, if winter comes, can spring be far behind?

[-Percy Bysshe Shelley](#)



If Robbins are the harbinger of spring,
the flock in my backyard is telling me something this week.
Narcissus are in bloom and the buds are swelling on the Saucer Magnolia.
Meanwhile, greenhouses and cold frames provide a climate of a warmer zone.

[American Robin - Audubon Field Guide](#)

Come out to the Farm, take a walk through our warm greenhouses and cold frames!
There's a lot to see!

Regards,
Margaret and the Herb Farm Crew

Please continue reading

- Harvesting Citrus!
- Yes, you can Grow Citrus!
- Rosemary: The perfect winter herb.
- Celebrate the spirit of the Season with Citrus & Rosemary.
- Upcoming events.
- Visit us at the Farm or The Wilmington Farmers' Market at Tidal Creek.

At the farm we're harvesting Citrus!

Lemons, Limes, Calamondin, varieties of Grapefruit, Oranges and more!

The Eureka Lemons are loaded with fruit! Lemonade anyone...



Eureka Lemon (*Citrus limon* 'Eureka')

An evergreen tree that produces lemons all year.
Young lemons' exteriors are yellow with green streaks and mature to a pale yellow when ready for harvest.
Eureka lemon trees are classed as true lemons, and prized by home gardeners!

Our Calamondin are also full of fruit.

These small, tart fruits are delicious fresh, mulled in apple cider.
Try Calamondin squeezed in hot cup of tea. Add some herbs, ginger and honey for a real treat!



The Calamondin is reliably full of small tart orange fruit that ripen in mid October and remain showy through the holidays from Thanksgiving to Christmas. Since it is a compact plant 3 – 4 feet tall it can be maintained in a sunny location or sun room. It's a cold hardy citrus, but in our Zone 8 climate needs inside protection when night temperatures dip below freezing. It can be moved to a sunny spot outside during milder winter weather.

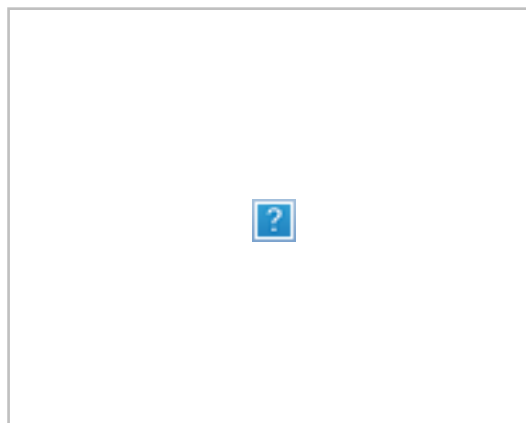
The Citrons, *Citrus medica* continue to produce fruit year-round.

The fruit are large, weighing in at 1-2 pounds. Citron can be candied and used in cooking, fruitcakes, or snacking. These fruit have a delicious lemon at the core and the zest is delightfully fragrant. It is the same species as the Buddha's Hand.

We have a good crop in the West Greenhouse, so we'll be giving candying a try this year!

Below is a recipe for candying Buddha's Hand Citron, but any variety of citron will work just as well.

[Buddha's Hand Citron:
Make Tea, Candy, and Simple
Syrup for the same recipe](#)



"Indian" Citron



Yes, you can Grow Citrus in Containers!

We had the opportunity to host The Southeastern Citrus Expo held at NC Cooperative Extension, Brunswick County Center in Bolivia, NC in November 2019.

If you attended, you learned about growing citrus in the Southeast, had a chance to purchase many varieties of citrus plants.

Stan McKenzie from [McKenzie Farms](#) in South Carolina and [Woodlanders Nursery](#) from Aiken, SC, brought in a lot of interesting citrus varieties.

One of the featured speakers was Darren Sheriff, President – The Citrus Guy Horticultural Consulting Group. His topic was 'Growing Citrus in Containers'.



Interested in growing citrus in containers...

With a little knowledge and a little luck you can, and we'd love to help!

Darren (The Citrus Guy) can help guide you as well. He has written a book on the subject and would be happy to answer any questions you may have. Here is a link to his blog and contact information: [THE CITRUS GUY](#)

Rosemary: The perfect Winter Herb

The perfect Winter Herb

"There's rosemary, that's for remembrance; pray, love, remember"
- William Shakespeare, Hamlet

Rosemary is a hardy evergreen perennial in our area - a native of the Mediterranean where it grows on the hills by the Sea. It's associated with remembrance and a snip of rosemary in your Christmas cards carries the message of remembrance and the fragrance of Christmas. Cut and use it liberally in the house during the holidays. Sprigs tucked into a bowl of oranges is an instant winter arrangement. Rosemary works well in winter recipes.

If you purchased, or were gifted with a rosemary trimmed for the Christmas season, it is possible that you can acclimate it to our outdoor climate. Gradually give it time outside to adjust to ambient temperatures. Protect it from extremes of cold, don't overwater. You may have an addition to your landscape in a few months. Rosemary likes well drained and neutral soil.

Enjoy time with family, relish good food, find inspiration in the carols, concerts and celebrations of the season. Maybe take time to renew your spirit. This season is a time of celebration and a time of giving.



Celebrate the Spirit of the Season with Citrus & Rosemary

Lemoncello is a traditional Italian liquor known for its intense lemon flavor.

You don't have to be Italian to appreciate Lemoncello, and if like cellos it's easy to think of other citrus for cellos.

I called one of my favorite chefs to explain the delima of picking so many varieties of citrus in our greenhouses, "Do you have any ideas..."

Thank you Dean Neff for sharing your recipes for "citrus cellos" and a cocktail to welcome in the new year with a rosemary garnish.

Spiced Calamondincello

Zest (no pith) of 40 calamondins with a microplane. Juice, strain, and freeze juice to reserve for the simple syrup (this is not traditional, but adds great flavor).

*(see alternative organic citrus variety amounts below)

1/2 - 750 ml bottle grain alcohol

1/2 - 750 ml bottle vodka

Can't find calamondin? Try any citrus, here's how to measure.

If an Orange = 1, than

Grapefruit = .75

Pomelo (medium) = .85

Tangerine = 1.15

Lemon = 1.25

Lime = 1.30

Calamondin = 5

Kumquat = 8

*8 oranges, 6 grapefruit, 7 pomelo (medium), 9 tangerines, 10 lemons (regular or Meyer), 10 limes, 64 kumquats.

In a clean glass jar or bottle with lid or secure fitting top, add the citrus zest, grain alcohol, vodka, and store in a cool dark place for 4 weeks.

Strain with a coffee filter into a clean container.

Spiced Simple Syrup

2 cups water

1 1/2 cup sugar

1/2 cup honey

2 pods star anise

1/2 cup juice of calamondins

In a nonreactive sauce pot mix water, sugar, honey, and star anise.

Over low heat bring to a gentle simmer just to dissolve the sugar, and honey.

Remove from the heat and add the calamondin juice not to exceed 1/2 cup (freeze any residual juice and reserve for another project).

Chill until cool before mixing with the strained alcohol infusion.

Store in a tightly sealed bottle in the freezer.

Citrus Winter Storm

2 ounces spiced Cello
1 ounce white rum
1 ounce lime juice
2-3 ounce ginger beer
1 large rosemary sprig
2 slices (garnish) citrus calamondin, lime, blood orange, or 2 kumquats halved
1 pod star anise (garnish)

Add all ingredients into a 10-12 ounce highball glass over ice.
Garnish with this large fresh rosemary sprig, star anise, and sliced citrus.

A cocktail to welcome in the New Year. Also, to get you through winter storms, and may help you get through the cold season as well.

Happy Holidays and best wishes
for a prosperous and healthy New Year!

Upcoming Events!

Hobby Greenhouse Club Greenhouse Tour

Saturday, February 29th.

For more information on this event: [Hobby Greenhouse Club](#)

Local Food Conference - presented by Feast Down East

Friday, February 14th., 8am - 3pm

Located at the Burney Center, Wilmington NC

For more information on this event: [Allevvents](#)

Shop year-round!

Visit us at the Farm, Monday - Saturday 8am - 5pm

In the winter we take part in the:

The Wilmington Farmers' Market at Tidal Creek

5329 Oleander Drive #100, Wilmington, NC 28403

Saturday Mornings

8am - 1pm

This market is open year-round and is a producer only market.

It's conveniently located on the grassy lawn between the parking lot of the old Cinema 6 theater and Tidal Creek Coop.

Tidal Creek has been a very helpful and willing partner in supporting this market.

A look ahead at January 2020 Newsletter:

- Don't wait for spring.

- Growing greens as part of a plant based diet.
- Building an affordable backyard greenhouse.

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