

KEY LIMES Sept. 15, 1953

Marie W. Shope

History: Mexican or West Indian. Introduced into Fla. by Dr. Henry Perrine 1827-37 from Mexico. Production prior to 1926 was heavy, 1919 was 28,000 boxes. In old days were much in demand on sailing ships. Pickled in salt water and shipped to Boston.

Planting: Key Limes grow only on Keys and small area of mainland. On Keys are planted in pot holes. Roughly 15 x 15 feet. Mulch.

Fertilizing: Balanced fertilizer, Jan., May & Oct. 1 lb. per year age of tree up to 10 years, $\frac{1}{2}$ lb. for each additional year, per application. Require Magnesium, manganese, copper & zinc.

Pruning: Only to remove dead wood.

Spraying: Sulphur dusting, for rust. For scale, Oil emulsion, only late spring or early summer, for bearing trees. After July use malathion. Don't spray unless necessary.

Harvesting: Fla. produces 95% of limes in U.S. Keep a receipt file. Store in veg. crisper. Squeeze & freeze.