

Kamialansi stain remover essay



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Calamansi (*Citrofortunella microcarpa*) is native to the Philippines Photo: Michelle C. Lyles Calamansi, calamondin, Philippine lime – this versatile citrus fruit is the secret ingredient to many mouthwatering Filipino delicacies such as pancit palabok, Leyte kinilaw, beefsteak Tagalog, and arroz caldo. One of the most basic Filipino dipping sauces is made with soy sauce and calamansi juice, called toyomansi; and a simple, yet flavorful marinade is a blend of soy sauce, calamansi juice, vinegar, pepper, and garlic.

While many growers see the calamansi as tiny decorative oranges and mostly ornamental, they are finding that the trees are problem free and easy to cultivate both indoors and out. They thrive inside the house in containers, as well as planted in the ground in tropical areas and zones with only occasional mild frosts. Calamansi is the result of a rare natural cross between two closely related genera, the Citrus and the Fortunella, and carries the characteristics of both the parents.

The Fortunella parent, Kumquat, lends a dense shrubby habitat, small leaves and a hardy constitution, whereas the Citrus reticulata, Mandarin Orange, lends thorns, tasty fruit and ease of peeling. So the Calamansi has small, easy to peel fruit with the sour acid flavor. In Central Florida, calamansi trees yield abundant fruit throughout the year. When the trees are covered in blossoms, they emit an intoxicatingly sweet beautiful fragrance that carries with the breeze.

Many of my neighbors and co-workers have been introduced with baskets of this sour, thin skinned citrus, learning how to make a refreshing drink that tastes much like lemonade: squeeze and strain the juice of several

calamansi, add cold water, and sugar or honey to taste. It's a superb source of vitamin C and has a light, yet unique flavor equivalent to freshly made lemonade with a tangerine essence. The fruits can be used just like you would limes, key limes, or lemons.

So even if you don't know how to cook any Filipino dishes, you can use to marinade and baste grilled chicken, pork, and seafood, or squeeze into your iced tea, cola, or rum. The calamansi fruit also has several medicinal uses. It can be a good treatment to itchy scalp, to heal insect bites, remove freckles, clear up acne and pimples, and to deodorize underarms. It is also a popular home remedy for cough. In addition to these, homemakers are awed by its power to remove heavy stains on fabrics, and as a substitute for any of the ways <http://www.examiner.com/international-travel-in-orlando/calamansi-a-great-citrus-fruit-to-know-and-grow> Please note: In less than 18 hours, the English Wikipedia will be blacked out globally to protest SOPA and PIPA.

Learn more Calamondin From Wikipedia, the free encyclopedia Calamondin ? Citrofortunella microcarpa | Calamondin fruit and leaves| Scientific classification| Kingdom:| Plantae| (unranked):| Angiosperms| (unranked):| Eudicots| (unranked):| Rosids| Order:| Sapindales| Family:| Rutaceae| Genus:| ? Citrofortunella| Species:| ? C. mitis| Binomial name| ? Citrofortunella mitis (Bunge) Wijnands[1]| Synonyms|

Citrus microcarpa| ? Citrofortunella microcarpa, the Calamondin or Calamansi, is a fruit tree in the family Rutaceae, commonly called the calamondin, golden lime, panama orange, chinese orange, acid orange, calamonding, or calamandarin in English. [1] It is believed to originate from China and has spread throughout Southeast Asia, India, Hawaii, the West <https://assignbuster.com/kamialansi-stain-remover-essay/>

Indies, Central and North America. [2] The plant is characterized by wing-like appendages on the leaf stalks and white or purplish flowers. Its fruit has either a spongy or leathery rind with a juicy pulp that is divided into sections.

The fruit is indigenous and widely cultivated in the Philippines (Tagalog: calamansi or kalamansi (k? l? m? n? s??); Visayan: limonsito or simuyaw), Calamansi is available year round in the Philippines and is usually seen in its unripened state as a dark green fruit, but if left to ripen it turns a tangerine orange color. Contents [hide] * 1 Distribution * 2 Description * 3 Uses * 3. 1 Culinary * 3. 2 Cultivation * 3. 3 Medicine * 3. 4 Other * 4 See also * 5 References * 6 External links| [edit] Distribution The foliage of ?

Citrofortunella microcarpa.

The tree is the result of a hybrid between species in the genus *Citrus* and an unknown in the wild. It is generally held that most species in cultivation are ancient apomictic hybrids and selected cultivars of these hybrids, including crosses with segregate 'citrus' genera such as *Fortunella* and *Poncirus*. Hybrids between *Citrus* genera and species have been cultivated for so long that the origins of most are obscure. The Calamondin is sometimes described as a hybrid 'native' to the Philippines or Southeast China. The calamondin is a cross between *Citrus reticulata* (Mandarin orange group) and *Fortunella japonica* (Kumquat group). 2] The calamondin is treated as an intergeneric hybrid in the nothogenus ? *Citrofortunella* as ? *Citrofortunella microcarpa*. [1] [edit] Description *Citrofortunella microcarpa* is a shrub or small tree growing to 3–6 metres (9. 8–20 ft). The fruit of the calamondin resembles a small, round lime, usually 25–35mm in diameter, but sometimes up to 45mm. It has the orange color of a tangerine with a very thin green or orange colored

peel. [edit] Uses A young Calamondin plant growing in a garden pot. [edit]
Culinary The Calamondin bears a small citrus fruit that is used to flavor foods and drinks.

Despite its outer appearance and its aroma, the taste of the fruit itself is quite sour, although the peel is sweet. Eating a whole fruit has a surprise with the combination of sweet and sour[says who?]. Calamondin marmalade can be made in the same way as orange marmalade. Like other citrus fruits, the calamondin is high in vitamin C. [3] The fruit can be frozen whole and used as ice cubes in beverages such as tea, soft drinks, water, and cocktails. The juice is extracted by crushing the whole fruit, and makes a flavorful drink similar to lemonade. A liqueur can be made from the whole fruits, in combination with vodka and sugar.

In Asian cuisines, the juice is used to season fish, fowl, and pork. It is commonly used as a condiment in Filipino dishes like Pancit. [3] [4] [edit]
Cultivation In North America, ? Citrofortunella microcarpa is grown primarily as an ornamental plant in gardens, and in pots and container gardens on terraces and patios. The plant is especially attractive when the calamondin fruits are present. The plant is frost sensitive and therefore limited outdoors to frost-free climates (such as Florida, coastal California, south Texas, and Hawaii in the United States).

Potted plants are brought into a greenhouse, conservatory, or indoors as a houseplant during the winter periods in regions with cooler climates. [5]
However in its native homeland of Southeast Asia, the Calamondin is easy to cultivate. The plant grows well in cool and elevated areas and in sandy soils

rich in organic matter. Waterlogged areas are not suitable for cultivation because calamansi plants cannot tolerate too much moisture. Calamansi can be propagated by seeds using its vegetative parts. To produce big, luscious fruits, applying fertilizer, such as ammonium sulfate or urea, around each tree one month after planting is essential.

The trees will start to bear fruit one or two years after planting. Trees have an average life span of five years. [edit] Medicine Calamondin citrus has found several medicinal uses. When rubbed on insect bites, the juice will relieve the itching and reduce the irritation. It can also be used as a natural acne medicine or taken orally as cough medicine (often mixed with green tea), and is a natural anti-inflammatory. For problems with constipation the juice is warmed and diluted with water. It bleaches freckles and helps to clear up acne vulgaris and pruritus vulvae. 6][7] In Malaysia, it is used as an antidote for poison, and a poultice of pandanus leaves mixed with salt and the juice of citrus microcarpa, can be used to treat abscesses. In Malaya, it is combined with pepper to help expel phlegm. Its root is used in the Philippines at childbirth. [edit] Other In its unripened state it additionally finds use as a hair conditioner, a body deodorant, an ink stain remover for fabrics and other purposes as described above. [edit] See also * ?

Citrofortunella mitis (Musk Lime) * Citrus ? depressa (Shikwasa, Hiram lemon) * Citrofortunella * Citrus hybrids [edit] References 1. a b c (2008-10-07). "? Citrofortunella microcarpa (Bunge) Wijnands". Germplasm Resources Information Network. Accessed on 2011-05-05. 2. ^ a b Morton, J. (1987). "Calamondin". New Crop Resource Online Program. 3. ^ a b "Calamondin: The Miniature Orange". Oliodigest. com. 4. ^ Calamondin halves or quarters

may be served with iced tea, seafood and meats, the acid juice is often employed like lime or lemon juice to make gelatin salads or desserts, custard pie or chiffon pie. In the Philippines, the extracted juice, with the addition of gum tragacanth as an emulsifier, is pasteurized and bottled commercially 5.

Mabberley, D. J. 1987. *The Plant Book*. A portable dictionary of the higher plants. Cambridge University Press, Cambridge. 706 pp. ISBN 0-521-34060-8.

6. ^ “ Calamondin - The Most Versatile Fruit”. Aggie Horticulture. Retrieved on 2011-05-31. 7. ^ “ Kalamansi”. Philippine Medicinal Plants. Retrieved on 2011-05-31.

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? *Citrofortunella microcarpa* | * *Oliodigest: Calamondin, the Miniature Orange*

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