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### THE RANGPUR-LIME IS NO LIME

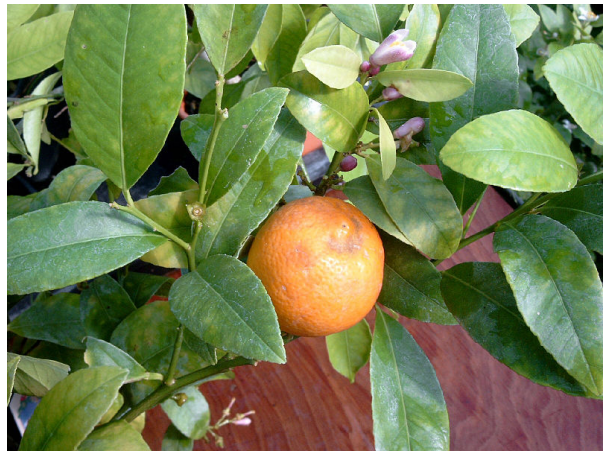
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The Rangpur-lime (*Citrus x limonia*, where the "x" identifies it as a hybrid) is a citrus fruit hybrid between the lemon and the Mandarin orange. Although it is sour like a lime or, perhaps, more like a lemon, the Rangpur is orange and easy to peel; thus, it does not at all look or peel like the green fruit of another species, *Citrus latifolia*, that is typically sold as "lime" in the United States. Like all members of the genus *Citrus*, the leaves and fruit wall are dotted with aromatic oil glands, and the leaves of this species are sometimes used to accent dishes that otherwise call for the use of lemon or lime. Tanqueray's Rangpur<sup>®</sup> gin is flavored with this fruit (probably the fruit wall, or zest). According to Tanqueray<sup>®</sup>, the use of the Rangpur-lime in this way derives from British-Indian gin tradition.

The Rangpur originated in Bengal and is likely named after Rangpur, Bangladesh, a place known for this and other citrus fruits. Although most commonly known as the Rangpur-lime or Rangpur, it is known by a variety of other names, such as the Canton-lemon in southern China, the hime-lemon in Japan, Japanche citroen in Indonesia, surkh nimboo and shabati in India, limao cravo in Brazil, the kona-lime in Hawaii, and lemandarin or marmalade-lime in other parts of the United States.

Other uses for the Rangpur tree is as an



**Fig. 1.** A small, cultivated Rangpur tree. Photo from the Public Domain, courtesy of Bernhard Voß. [See this in color on the Web.]

ornamental pot plant in gardens or patios in warmer regions of the United States in particular, or it is used as a rootstock for other citrus varieties in various countries.

The author recommends substituting Rangpur-limes for Key limes to make a unique 'Rangpur Lime Pie' (see recipe below). Florence Fabricant (Fabricant 2011) agrees and also suggests making cocktails with them.

### RECIPE FOR RANGPUR-LIME PIE

Ingredients

1. 5 egg yolks, beaten;

2. 1 (14 oz) can of sweetened condensed milk;
3. ½ cup of Rangpur-lime juice with the rind;
4. 1 medium, store-bought shell (preferably Graham cracker);
5. whipped cream;
6. slices of Rangpur-lime.

#### Directions

Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius). Combine ingredients 1, 2, and 3. Mix well and pour into the unbaked shell. Bake for 15 minutes. Top with whipped cream and garnish with slices of the Rangpur-lime.

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#### HOW TO CITE THIS ARTICLE

Hardy NW. 2012. The Rangpur-lime is no lime. *Parksia* 2: 4-5. Available at <http://herbarium.millersville.edu>.

Published April 25, 2012

# **PARKSIA**

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## *About Parksia*

*Parksia* is published periodically by the James C. Parks Herbarium of The Department of Biology, Millersville University of Pennsylvania. It is dedicated to publishing short encyclopedic articles and essays containing useful information about plants. *Parksia* is available for free, on the Web at <http://herbarium.millersville.edu>. The street mailing address for the Herbarium is James C. Parks Herbarium, Department of Biology, Millersville University of Pennsylvania, 288 Roddy Science Building, 50 E Frederick St, Millersville, Pennsylvania, 17551, United States of America.

## *Contributions*

If you are interesting in contributing to *Parksia*, please send correspondence to the *Editor* at the address above.