

A photograph of a lemon tree with many green and yellow lemons hanging from its branches. The tree is the central focus, with its brown branches and dense green leaves filling most of the frame. Several lemons are in various stages of ripeness, from bright green to a vibrant yellow. The background is slightly blurred, showing what appears to be a white building or fence. The overall scene is bright and natural.

LEMON TREE

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Publication Information

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LEMON

What more could I tell you about the Lemon that you do not already know?

In fact, I think that you know more than I know, because you may have used use the word lemon in many phrases.

In fact, when I came to Canada in May 1967, I was homeless, sleeping on the street, no food, no English language skills.

(You may read my history in my biography titled, The Immigrant, in the Books and Articles Section of the mrgoudasbooks.com website).

After I settled, I managed to get a job and was able to make a down payment to finance and purchase a car.

I excitedly drove it from the car dealer's parking lot to my home.

However, on the way there, my car started smoking from under the hood.

When the tow truck driver arrived, I told him that I had just bought this car.

After taking a quick look at the car, he stated: "Man, you did not buy a car, you just bought a lemon!"

My English was very poor at

the time. I was able to say Good Morning, Good Night, Thank you and a few other words.

I could not figure out what was the relationship between my car and a Lemon.

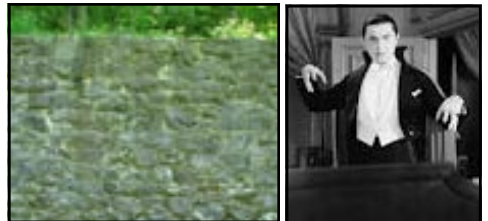
Oh well, back to our topic: Lemon

I will incorporate a few more stories with the Lemon as a subject.

When I was a very young kid, my mother always told me not to go to that big, vacant mansion on the top of the hill.



The mansion was surrounded by a high stonewall with pieces of sharp glass on the top to prevent intruders. It also had a huge metal gate with sharp metal rods on top.



She said that the Count Dracula live there.

In fact, all the mothers in the neighbourhood told the same story to their kids.

As I grew older, around 6 or 7 years of age, I attended meetings with other kids in the neighbourhood.



The main topic was how to scale the walls, enter the property, go into the house and see Count Dracula in person.

Everything was arranged, blankets to cover the glass, step ladder, etc. In addition, the plan had to be past midnight because that was the only time we could see the Count Dracula.

The date and time arrived. We all awaited the whistling signal to sneak out of our homes from the back window without our parents missing our presence.

Finally, we go to our destination on Dracula Boulevard.

Inch by inch we got to the top of the wall, and positioned the blanket so as not to cut ourselves.

We were not concerned about a cut or scrape on our hands and/or feet. We were very concerned about glass getting in our behinds.

We figured that would be very painful and difficult to explain.



Once at the top, we were awestruck. There were half a dozen lemon trees on the property.

Each lemon tree was filled with thousands of lemons. The branches looked like they were almost touching the ground from the weight.

We did not have the opportunity to meet Count Dracula in person but we saw his cat and instead, we conquered the lemon trees.



With half of us on the inside and half on the outside, I am sure we picked at least a few thousand lemons and threw them from inside the fence to the catchers over the fence.

I guess that was my first Lemon Ball experience.

Now, each kid had 200 to 300 lemons dragging in blankets until we arrived home.

We were very proud and happy, anticipating congratulations from our mothers. Instead, we all got a sound beating.

Yep, I remember a very good beating that has lasted a lifetime, and the punishment of having to eat all the Lemons. It was a lesson in never stealing Lemons.

*IT NEVER OCCURRED TO
US TO CALL CHILDRENS AID
TO COMPLAIN ABOUT THE
BEATING.*

*EVEN IF WE DID, WE WOULD
HAVE GOTTEN AN ADDITIONAL
BEATING FROM THEM TOO!*

*THOSE WERE THE GOOD OLD
DAYS WHEN PARENTS WERE
PARENTS.*

*All the kids got together, and in
rotation, one kid at a time cut the
lemons, and squeezed them into
a big bucket. The rest of the kids
scooped up a cup at a time and
drank it.*

*When my time came to cut and
squeeze the lemon, I realized that
the skin was paper-thin and the
juice coming out of the lemon
seemed endless.*

*We all enjoyed the Lemon Juice
with no sugar added, and we all
decided maybe we should go back
and get another punishment of
the same kind, because the juice
was so good!*

*None of us kids died from a Lemon
Juice overdose.*

We all began to like lemons.

DID YOU ENJOY THIS TALE?

*I love to include a bit of humour in
my writings.*

LET US BE SERIOUS!

*You find yourself in the supermarket
and pick up 2 or 3 lemons for \$1.00.*

*You take them home and cut one
for your salad or cooking.
You notice the skin is very thick,
and you get 2 or 3 drops out t
he Lemon.*

*You insert a fork into the Lemon
and try to squeeze another drop out,
with no success.*

*So where is the deal in 3 for \$1.00
Lemons?*

*This tells you when you are at the
supermarket; do not choose only
the big Lemons.*

*With a little experience, you will
realize that the
SMALLER LEMON WITH THE
SOFT SKIN PRODUCES LEMON
DROPS THAT YOU CANNOT
COUNT!*

*HAVE YOU LEARNT ANY
VALUABLE
INFORMATION SO FAR, OR,
I AM WASTING MY TIME?*

*Over the years, I use Lemons as
an ingredient to produce quite a
few products under the
Goudas line of products.*

*In addition, I produce Lemon Juice
and Lemon Seasoning under my
label.*



After all, I do believe I am an expert on the subject since the age of 6.

One thing that I have noticed is that Lemons vary in taste and aroma from country to country.

I would like to close the subject, but I have hinted another Lemon story.

Phew! Here is the next one. Imagine you are in a large city square with lots of pedestrian traffic, where, most likely, some people will use every opportunity to make a living.

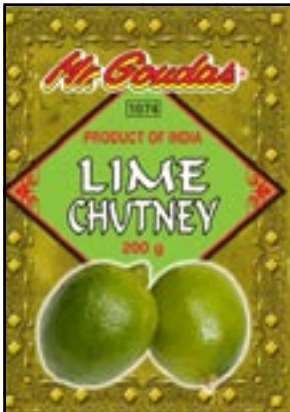
Visualize one guy, a very muscular, body builder type with an audience around him.

He holds a Lemon in his hand, cuts it in half and squeezes a few drops out.

Naturally, it is the type of Lemon with the thick skin, 3 to 4 drops at the max.

He then suggests that should there be anyone within the crowd brave enough to come up and squeeze additional juice out of the Lemon that he had just finished squeezing, that person could collect the donated money in his bucket.

Obviously, nobody but nobody ever attempts. Just looking at him, everyone is afraid, believing the efforts would be pointless. Until!



An older gentleman, very frail in structure walked very slowly up to him and volunteered to take the challenge.

To the surprise of everyone, he was able to squeeze an additional 3 drops out of the already squeezed Lemon.

Obviously, the older gentleman was able to collect the money in the bucket to the applause of the crowd.

The bodybuilder was amazed, and asked him how did he do it?

The older gentleman quietly stated the he has been working in the tax collection department for 40 years. Therefore, he has learnt how to squeeze the last drop out of every taxpayer.

I hope you have enjoyed my Lemon stories.

Personally, I love LEMONS.



I always use a fresh slice in my glass of water, and with my tea; add a few drops to my salads, my fish dishes, or a slice as a decoration on my plate.



The Lemons portrayed in the photo are soft skinned, with lots of juice.

If you are able to locate some of these, buy a dozen.

I hope you enjoyed my Lemon stories.

I did not plan to write a book about the Lemon because there is really nothing to talk about. Or, so I thought.

Should you scan the internet, you will find thousands of sites with nutrition facts, Vitamins from A to omega, etc., etc.

Sometimes, there are people out there who do not know how to read this information and misinterpret the facts.

For instance, a product label may state a certain percentage of Sodium and immediately one interprets this to mean Salt, and believes the product contains added salt. When in fact, certain products contain Sodium by nature. On the other hand, imagine how

life would be without a little salt and a little lemon. A little bit of Black Pepper. Or worst yet, a Tequila shot without lemon or lime! If you asked for my opinion, I would respond, things would be very dull.

In fact, many bitter and sour things in this life have been proven to be good for the human body, for instance, the Karella (bitter melon), tamarind, or even the sour taste of Lemon.

I am very fond of old movies, referred to as classics.

Many times in these movies, there are kids on the sidewalk selling glasses of homemade Lemonade.

The signs were hand written stating, for example, 5 cents a glass.

Immediately, as my memories go back, we should have set up a lemonade stand in Kalamaki, my hometown in Athens, Greece, and sold the lemonade instead of eating all the lemons as punishment.

What a hit it would have been using the fact the Lemons came from Count Dracula's estate.

We were young.

I hope you are familiar with my recipes because each time I suggest the use of lemons, I mean fresh Lemons.

As an alternative, you may use Lemon juice or Lemon Seasoning.

Within the Lemon category, there is another category called Limes.

In certain parts of the world, Limes are as popular as or even more popular than the Lemon due to the fact that they grow wild.

In addition, the population has adapted to that particular taste.



Limes have a slightly different taste than the Lemon. Nevertheless, that exceptional taste of the Lime cannot be replaced.

When you are in the supermarket purchasing your Lemons, pick up a Lime or two, and give this fruit a fair try.

In fact, on the website www.FlyerMall.com, a site which contains updated weekly store flyers, I noticed an independent Oriental grocery store selling 20 Limes for \$1.00.

No recession here, imagine, and I am repeating this, 20 Limes for a dollar and Limes are not grown in Canada.

Where did Mr. Chin get these Limes? Did he discover another Count Dracula house with a Lime orchard?

Did Count Dracula relocate from Transylvania to Costa Rica, since over the years I came to understand that the estate in Greece was only his vacation property, since the weather conditions in Greece are exceptional?

I hope by now that you are holding your stomach, and rolling on the ground in laughter.

Otherwise, I am going to have to come over and tickle you!

*I am really trying to be serious.
I am talking very serious!
Keep this in mind.*

The recipe I am going to reveal is a very serious matter. I want you to read it very carefully, memorize it and never tell anyone. Shhhh!

I wrote this recipe in the past and I am very happy that I kept a copy.

Now, it is the most appropriate time to reveal it to you as a gift, which may last you a lifetime.

Personally, I have enjoyed this recipe once per week and, today, March 17, 2012. In the next few days, I will be 70 years young.

My recollections of this dish goes

back to childhood. It was a very inexpensive, WWII had just ended, food was very scarce and my family very poor; therefore, my mother used to make this dish, once or twice a week:

RICE WITH EGG AND LEMON SOUP (without chicken because in those days, we only saw chickens with telescope only).

However, I have made a slight adjustment to the recipe with the inclusion of Chicken.

Since, you may purchase 20 limes for \$1.00, now that you have a little money saved; then, add a couple pieces of Chicken.

Description

*Rice and Chicken Soup
with Lemon and Egg.*

Should you happen to be feeling a little under the weather, this soup is delicious and nourishing and happens to be an old favourite.

Ingredients:

*2 chicken leg/thigh pieces
1 cup of parboiled Rice
2 Eggs 1 Fresh Lemon
2 tablespoons of Extra Virgin Olive Oil or Vegetable Oil
Salt and Black Pepper to taste*

*Fill a medium casserole 1/2 full of water and bring to a boil.
Cut chicken pieces in two, wash*

and add to boiling water, together with the oil. Cover and continue to boil until the chicken is falling apart. Add 1 cup of Mr. Goudas Parboiled Rice (should you like your rice to be firm after cooking), or 1 Cup of Mamma Lucia Italian Style Rice (if you like your rice to be softer).



Add salt and black pepper to taste and continue cooking until rice is tender. Turn off the stove.

Break the 2 eggs into a big glass bowl, have the juice of 1 fresh lemon ready (remove the seeds).

Whisk the eggs and slowly add lemon juice. Continue whisking the eggs and lemon juice until it becomes bubbly.



Without stopping take a cup of juice from the casserole and slowly pour into the eggs/lemon mixture, continue whisking the mixture.

Add a second cup of juice from the casserole and continue whisking. Add a third or even a fourth cup.

The next step will be to pour this egg/lemon plus mixture back into the casserole to mix with whatever is left in there.

To do so, you have to be very careful and pour the mixture into the casserole slowly as you now begin stirring the contents of the casserole.

When you are finished pouring, hold the handle of the casserole and gently shake it.

It is important to follow these directions in the finishing stages correctly because otherwise, if you do not beat the eggs properly or do not pour it slowly, the eggs will cook and the soup will have flakes of cooked eggs on the surface.

*This is not what we need.
I love this dish. I recommend it to people who are suffering from a cold and want to have a very light but nutritional soup.*

Needless to say, that there is a song with the lyrics as follows:



***Goudas Rice is very nice.
Goudas Rice is very nice
It is good for Pelau
and Chinese fried rice
So take my advice and
buy Goudas Rice.***

Bon Appétit and feel well.

I thought there was nothing to talk about on the subject of Lemons.

This has been fun.

I hope you really, really enjoyed it as much as I enjoyed writing this just you!

***WWOOOOOOWWWW!
What a long story for the
LEMON and a bowl of SOUP!!***

*Read some of my resopies and my books at
mrgoudasbooks.com
www.flyermall.com*

Please look for my products at your favourite supermarket.



Spyros Peter Goudas & Mangas

