



# 54 Green Acres: Lemon Skunk

[Editorial by Jamie Toth](#)

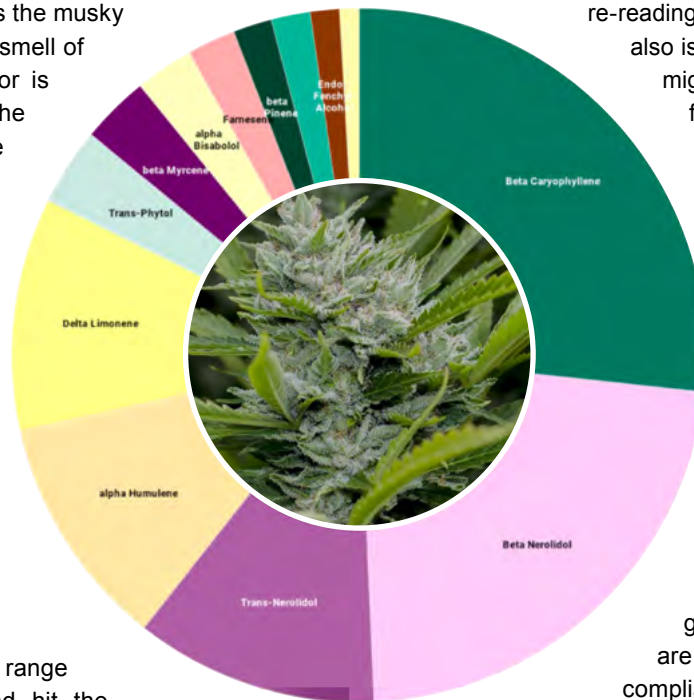
When you open a sealed bag of Lemon Skunk from 54 Green Acres farm, it greets you with a warm, fruity, earthy scent before the bright citrus skunkiness wafts in. We have been producing this heady cross of Skunk #1 and Lemon G since 2017, and like all of our other strains, she was organically sungrown in Southern Oregon. This is a classic sativa for many reasons.

Across all vaporizing temperatures, Lemon Skunk tastes like a spicy wood fruit, as if you carved a lemon from cinnamon and applewood. Just as the musky woody citrus notes dominate the smell of this strain, the woody fruity flavor is apparent at all temperatures in the vaporizer – it’s magical to inhale lemon and exhale applewood. At lower temperatures, the pleasing vapor never gets too overwhelming because of the earthy base of flavor. Raising the temperature brings more spicy flavors to complement those musky, fruity earth flavors. Since our phenotype has a wealth of nerolidol, the musky earth flavors dominate from even the lowest temperatures of the vaping experience.

When you get into the middle range of vaporizing Lemon Skunk and hit the vaporization point of myrcene and limonene, an earthy citrus zing is added to the other flavors. It brings a bit of heft to the vapor. The higher temperatures finish with a bit of spicy flavor, but the entire vaporization experience is dominated by the interplay between the woody, floral flavors of nerolidol, the spicy richness of the caryophyllene, and the bright citrus of limonene, once it hits its vaporization point. When smoked, the

fruity limonene flavors dominate the show, entirely overtaking the musky, skunky flavor that was so evident in vaporizing. Offering a clean smoking experience, the overall flavor is also complimentary to the pleasing mouthfeel of the smoke, which is tangible without being too much.

Lemon Skunk is a classic sativa strain for a reason, as it brings an energetic, creative high that makes it great for brainstorming or self-reflection. It’s a great compliment to a long hike, or when re-reading a classic book, as it’s quite cerebral. It also is good for appetite suppression, but you might want to keep a water bottle nearby to fight off the cottonmouth.



- Beta Caryophyllene
- Beta Nerolidol
- Trans-Nerolidol
- alpha Humulene
- Delta Limonene
- Trans-Phytol
- beta Myrcene
- alpha Bisabolol
- Farnesene
- beta Pinene
- Caryophyllene Oxide
- Endo-Fenchyl Alcohol
- Squalene

All of our cannabis and other products are sungrown on our Southern Oregon organic farm. 54 Green Acres is watered from Sucker Creek, a tributary of the Illinois. We’ve owned water rights for the land since 1882.

Additionally, 54 Green Acres is a Certified Kind farm. This designation helps to communicate our dedication to organic farming principles. All of our soil, nutrients, and processes are organic and as gentle to the Earth as possible. We are re-certified every year to ensure our compliance with the rigorous Certified Kind standards that are focused on earth-friendly farming that is as focused on how cannabis is grown, in addition to its yield. Certified Kind farms are focused on being Kind to Earth and Kind to Life.

At 54 Green Acres, we are committed to demonstrating how purely organic processes produce amazing results. We demonstrate that in all that we do, which includes raising rabbits, growing apples for cider, and beekeeping.



Check us out on Instagram to see our latest photos and videos

