



# Fruit Trees

Shade Trees   Nut Trees   Grapes

## Mendon's Nursery

5424 Foster Rd.  
Paradise, CA 95969  
(530) 877-7341

**MULTIPLE-BUDDED FRUIT TREES** Please inquire about our 2-n-1, 3-n-1 and 4-n-1's (two, three or four varieties on a single tree).

**ARKANSAS BLACK SPUR APPLE** Large, late season. Dark red skin, high quality even where summer nights are warm. For dessert and cooking. Keeps many months. Chilling requirement 500-600 hours. Partly self-fruitful. USDA Zones 5 - 9

**ASHMEAD'S KERNEL APPLE** Widely regarded as one of the all-time best-flavored apples. Small to medium-sized fruit; variable shape, often lop-sided. Greenish to golden brown russet skin with reddish highlights. Creamy yellow flesh is aromatic, crisp and sweet. Fruit picked early is somewhat sharp and acidic, but mellows after a few weeks off the tree. Ripens after Red Delicious, about with Golden Delicious. Keeps 3-4 months. Used for dessert, cider and sauce. Resistant to powdery mildew, somewhat resistant to apple scab. Winter hardy tree, begins bearing at young age. From England, discovered in the early 1700s. Estimated chilling requirement 800-1000 hours. Partly self-fruitful, biggest crops with cross-pollination.

**BELLE DE BOSKOOP APPLE** Highly esteemed cooking and pie apple. Heavy crops of large to very large fruits. Green and red skin in patches and stripes with a brown russet extending from the base. Coarse, crisp, juicy, creamy white flesh is richly flavored, sweet tart and highly aromatic. Keeps well, improves in storage. Very late harvest, with Yellow Newton Pippin and Granny Smith. Large tree, open shape with drooping branches. Originated in Holland in 1856. Estimated chilling requirement 800-1000 hours. Pollenizer required. USDA Zones 4 - 7

**COX ORANGE PIPPIN APPLE** Old favorite dessert apple: firm, juicy, sweet, rich flavor, not tart, distinctive aroma. Skin is orange red to bright red over yellow. Prefers moderate climate. Midseason. 800 hours. Self-fruitful. USDA Zones 4 - 8

**GALA APPLE (Original Gala)** Wonderful dessert apple from New Zealand. Crisp, nice blend of sweetness and tartness, rich flavor. Skin reddish orange over yellow. Early harvest, 2 - 3 weeks before Red Delicious. Good pollenizer for other varieties. Adapted to cold and warm-winter climates. Chilling requirement less than 500 hours. Self-fruitful. USDA Zones 4 - 10

**GOLDEN DELICIOUS APPLE (Yellow Delicious)** Long-time favorite for its sweetness and flavor. Reliable producer, adapted to many climates. Pollenizer for Red Delicious. Mid season harvest (September in Central CA.). 700 hours. Self-fruitful. USDA Zones 5 - 10

**GRANNY SMITH APPLE** From New Zealand. Large, late, green, all-purpose. Crisp, tart, excellent keeper. Requires long summer. Thrives in hot climates. 400 hours. Prolonged bloom: good pollenizer for other apples. Self-fruitful. USDA Zones 6 - 9

**GRAVENSTEIN APPLE (Red Gravenstein)** Famous for sauce and baking, also used fresh. Crisp, juicy, flavorful & tart. Green with red stripes. Early bloom, early harvest. 700 hours. Pollenizer required: Empire, Fuji, Gala, Red Delicious. USDA Zones 2 - 9

**HONEYCRISP APPLE** Winter hardy tree from the University of Minnesota. Fruit is crisp and juicy with an aromatic flavor. Stripped red over yellow color. Stores well. Ripens mid August. Pollenized by Gala, Granny Smith, Empire, McIntosh and Red Delicious. USDA Zones 3 - 8

**HUDSON'S GOLDEN GEM APPLE** One of the largest and best-flavored russet apples. Crisp, sugary, juicy flesh with flavor described as nutty by some, pear-like by others. Conical in shape with a very distinctive appearance: a smooth, uniform, grayish-gold or light yellowish-brown russet over the entire surface. Ripens after Jonagold, about with Melrose. In most climates where it is grown, the fruit hangs on the tree into winter. Good keeper. Medium-sized, vigorous, winter hardy tree. Resistant to scab, mildew and fire blight. Fruit tends to crack the first two or three years only. Chance seedling discovered in a fence row at Tangent, Oregon. Introduced in 1931. Estimated chilling requirement 800-1000 hours. Partly self-fruitful, biggest crops with cross-pollination. USDA Zones 3 - 9

**MCINTOSH APPLE (Rogers McIntosh)** Round, bright to dark red over green, superb quality in cool climates. Crisp, aromatic, subacid & sweet. Dessert/cooking. Early harvest. 900 hours. Partly Self-fruitful, or pollinized by Red Delicious, Gala, or other. USDA Zones 4 - 7

**PINK LADY® APPLE (Cripps Pink)** Hot climate apple from Western Australia. Very crisp, sweet tart, distinct flavor, good keeper. Skin reddish pink over green when ripe. White flesh resists browning. Harvest begins late October in Central CA., about three weeks after Fuji. Self-fruitful. 300-400 hours. (Pat. No. 7880). USDA Zones 6 - 9

**RED DELICIOUS APPLE (Bisbee Spur)** Sweet, crisp, flavorful perhaps the best Red Delicious. Early fall. Small, compact tree. Good pollenizer for most other apples. 700 hours. Pollenized by Liberty, Granny Smith, Golden Delicious, Fuji, Gala. USDA Zones 4 - 7

**RED FUJI APPLE (BC#2)** Redder skinned bud sport of Fuji. Sweet, very crisp and flavorful, excellent keeper. Ripe September October in Central CA. Excellent pollenizer for other apple varieties. Self-fruitful. USDA Zones 5 - 9

**SPITZENBURG (ESOPUS) APPLE** Old variety, regarded by some connoisseurs as the very best dessert apple. Red over yellow skin, yellowish flesh. Firm, juicy, moderately sweet, renowned flavor. Good keeper. 800 hours. Pollenized by mid-season blooming apples. Not pollinized by Gravenstein. USDA Zones 4 - 8

**WINESAP APPLE (Stayman Double Red Winesap)** Long time favorite latered apple. Juicy, smooth texture. Lively flavor, used fresh or cooked. 800 hours. Pollenized by Red or Golden Delicious, Fuji, Gala, Liberty. USDA Zones 5 - 8

**YELLOW NEWTON PIPPIN APPLE** Yellow green, late, firm, crisp, slightly tart, superb flavor. For peak flavor and acid/sugar balance, wait to harvest until cheeks are blushed yellowish-green (late Oct./early Nov. in Central CA.). Good keeper. Famous for cooking, excellent fresh or dried. Vigorous tree. 700 hours. Self-fruitful. USDA Zones 5 - 8

**YORK APPLE (York Imperial)** One of the very best apples for keeping, in a cool location it holds its flavor until April or May. Fine quality for dessert use, excellent for baking and cider. Greenish-yellow skin with light red blush and stripes to nearly fully red, occasionally russeted at either end. Very firm, coarse, yellow flesh is crisp, juicy and slightly aromatic, with a semi sweet flavor. Medium to large size, many fruits having a characteristic lopsided, rectangular shape. Late harvest, with or just ahead of Yellow Newton Pippin and Granny Smith. Fairly large tree is moderately winter hardy, late-blooming & disease-resistant. At its best on heavier clay soils. Estimated chilling requirement 800-1000 hours. Self-fruitful. USDA Zones 4 - 9

**BLENHEIM (ROYAL) APRICOT** All-purpose freestone, sweet, aromatic, flavorful, long-time No. 1 apricot in CA. Early bloom. Late June harvest in Central CA. 400 hours or less. Self-fruitful. USDA Zones 7 - 8

**CHINESE (MORMON) APRICOT** Cold hardy, frost hardy, sets heavy crops of small to medium size sweet fruit. Recommended for difficult, spring frost prone climates. 700 hours. Self-fruitful. USDA Zones 4 - 7

**HARCOT APRICOT** From Canada. Frost hardy late bloom. Resists brown rot and perennial canker. Medium to large fruit ripens early to mid-June in Central CA. Sweet, juicy, rich flavor one of the best. 700 hours. Self-fruitful.

**KATY APRICOT** Large, all purpose flavorful freestone. Tree ripe fruit is subacid (not tart). A favorite apricot for warm-winter climates. Early harvest, 3-4 weeks before Blenheim (Royal). 200 to 300 hours. Self-fruitful. (Expired Pat. No. 4339). USDA Zones 7 - 9 (Zaiger)

**MOORPARK APRICOT** Long-time favorite of apricot fanciers for its exceptionally rich flavor and aroma. Reliable producer. Used fresh and for canning. 600 hours. Self-fruitful. USDA Zones 6 - 9

**NUGGET APRICOT** Large, flavorful yellow freestone. Attractive orange skin blushed with red. Ripens mid June in Central CA, 1-2 weeks earlier than Blenheim. Vigorous, productive tree. Originated in Ontario, CA. Introduced in 1956. Estimated chilling requirement 500 hours or less. Self-fruitful

**PERFECTION APRICOT** Very productive, hardy tree. Fruit is very large, sweet and juicy. Performs well where spring frost is a problem. USDA Zones 4 - 7

**ROYAL ROSA APRICOT** Extremely vigorous - more disease tolerant than other apricots. Bears young and heavy. Especially nice fruit: sweet, low acid, fine flavor. Very early harvest (late May in Central CA). Excellent backyard apricot. 500 hours. Self-fruitful. USDA Zones 7 - 9 (Zaiger)

**TILTON APRICOT** No. 1 apricot for canning, excellent fresh or dried as well. Medium to large, firm, rich flavor - one of the best. Widely adapted. Early July in Central CA. 600 hours. Self-fruitful. USDA Zones 5 - 9

**TOMCOT APRICOT** A consistently productive apricot variety. Large, orange fruit with firm, sweet flesh. Slightly tart, old apricot flavor. Early harvest, 2 - 3 weeks before Wenatchee Moorpark. Originated at Prosser, WA, introduced in 1989. 500 hours or less. Partly Self-fruitful; largest crops if cross-pollenized by another apricot. (Expired Pat. No.7034). USDA Zones 4 - 8

**WENATCHEE MOORPARK APRICOT** Long time favorite in Western OR & WA. Recommended for other Western climates where spring rains and frosts limit apricot culture. Flavorful fruit used fresh, dried, canned. 700 hours. Self-fruitful. USDA Zones 5 - 9

**BING CHERRY** Large, firm, juicy, sweet, nearly black when ripe superb flavor, the No. 1 cherry. Mid-season. Large vigorous tree. Pollenized by Black Tart, Van, Rainier and Lapins. Also Stella in colder climates. 700 hours. USDA Zones 5 - 9

**BLACK TARTARIAN CHERRY** Medium-sized, nearly black, sprightly flavor, early season. Vigorous, productive tree. 700 hours. Pollenizer required - interfruitful with all popular sweet cherries. USDA Zones 5 - 7

**CRAIG'S CRIMSON CHERRY** Taste test winner. Self-fruitful, natural semi-dwarf sweet cherry. Dark red to nearly black, medium to large size, wonderful spicy flavor, very firm texture. Mature tree size about 2/3 of standard (smaller when budded onto Colt or Mahaleb rootstock). Mid-season. 500-600 hours. (Expired Pat. No.7320). USDA Zones 5 - 9 (Zaiger)

**LAMBERT CHERRY** Large, black, late harvest. Highest quality, rivaling Bing. Less susceptible to cracking due to later season. 800 hours. Pollenized by Van, Rainier, or Black Tartarian. USDA Zones 5 - 9

**LAPINS CHERRY** Self-fruitful, dark red sweet cherry from Canada. Large, firm, good flavor. Similar to Van in color, Bing in shape. Sometimes sold as "Self-fertile Bing." Ripens 4 days after Bing. 400 hours or less. USDA Zones 5 - 9

**RAINIER SWEET CHERRY** Large, yellow with red blush. Sweet and flavorful. Very cold hardy. Mid-season harvest. 700 hours. Pollenized by Van, Lambert, Lapins, Black Tartarian & Bing. USDA Zones 5 - 9

**ROYAL RAINIER CHERRY** Large yellow cherry with slightly more red blush than Rainier. Excellent flavor, taste test winner. Ripens early, about 3 - 5 days ahead of Rainier. Chill requirement 500 hours. Pollenized by Bing, Black Tartarian and Lapins. USDA Zones 5 - 9

**STELLA CHERRY** Self-fruitful - no pollenizer needed. Large, nearly black, richly flavored sweet cherry similar to its parent, Lambert. Late harvest. 400 hours. Pollinates Bing, except in mild winter climates. USDA Zones 5 - 9

**SUNBURST CHERRY** Stella x Van. Large, dark-skinned sweet cherry similar to Stella. Resists cracking. Ripens mid season, about with Bing and Van. From Summerland, British Columbia. Introduced in 1983. 800 hours. Self-fruitful.

**UTAH GIANT CHERRY** The industry favorite sweet cherry in Utah. Larger, firmer, more flavorful than Bing or Lambert. Good canner. Does not double. 800 hours. Pollenizer required Bing, Lambert, Rainier, Van. USDA Zones 5 - 9

**VAN CHERRY** Very cold hardy, reliable, heavy bearing. Fine fruit similar to Bing, though usually smaller. 700 hours. Pollenizer required - interfruitful with all popular sweet cherries. USDA Zones 4 - 9

**BLACK JACK FIG** Large, purplish-brown figs with sweet, juicy, strawberry-red flesh. Harvest August to October in Central CA. Naturally small (semi-dwarf) tree. 100 hours. Self-fruitful. USDA Zones 7 - 10

**BLACK MISSION FIG** The industry standard. Purplish-black skin, strawberry- colored flesh, rich flavor. Heavy bearing, long-lived, large tree. Coast or inland. Fresh/dry/can. 100 hours. Self-fruitful. USDA Zones 7 - 9

**IMPROVED BROWN TURKEY FIG** Large, brown skin, pink flesh. Sweet, rich flavor, used fresh. Widely adapted -coast or inland climate. Small tree, prune to any shape. 100 hours. Self-fruitful. USDA Zones 7 - 9

**JANICE SEED-LESS KADOTA FIG** 'White' fig. Large, sweet, delicious, light greenish-yellow fruit with practically no seeds. Prolonged harvest, August through November at Fremont, CA. Suited to coastal and inland climates. Prune to any shape. 100 hours. Self-fruitful. (Pat. No.08254)

**KADOTA FIG** Large, light greenish-yellow 'white' skin, amber flesh. Long-lived, vigorous. Prune to any shape. Very sweet fruit needs hot weather to ripen. Fresh/dry/can. 100 hours. Self-fruitful. USDA Zones 7 - 9

PANACHE 'TIGER' FIG Especially fine flavor! Small to medium sized fruit with green color and yellow "Tiger" stripes. Strawberry pulp is blood-red in color. 100 hours. Self-fruitful

VIOLETTE DE BORDEAUX FIG Small to medium size purple-black fruit with a very deep red strawberry pulp, a distinctive sweet rich flavor. Brebas are pear shaped with a thick, tapering neck; main crop figs are variable often without neck. Medium eye. Excellent fresh or dried. Breba crop, hardy. Good for container culture or small spaces. Self-fruitful. USDA Zones 5 - 10

ARCTIC BLAZE WHITE NECTARINE Taste test winner. One of the best of the low acid white nectarines: rich flavor and firm texture in early season, very sweet when soft ripe. Large size, red and creamy white skin. Harvest mid to late-August in Central CA, after Arctic Queen white nectarine. Estimated chilling requirement 700-800 hours. Self-fruitful. (Pat. No. 10174) (Zaiger)

ARCTIC GLO WHITE NECTARINE Exciting, sprightly-sweet, early season white fleshed nectarine. High scoring in taste tests: nice balance of sugar and acid, very appealing flavor. Highly recommended for home orchards. Late June/ early July in Central CA. 400-500 hours. Self-fruitful. (Pat. No. 7884) (Zaiger)

ARCTIC JAY WHITE NECTARINE Taste test winner. Very attractive, firm, freestone fruit is richly flavored, with a balance of acid and sugar. Ripens between Arctic Glo and Heavenly White white nectarines. 500 hours or less. Self-fruitful. (Pat. No. 9908) (Zaiger)

ARCTIC QUEEN WHITE NECTARINE Delicious, super-sweet white nectarine, very similar to ArcticRose, but ripening 3-4 weeks later (early August in Central CA). Rich flavor and nice crunchy texture when firm ripe; extremely sweet when fully ripe. High-scoring in taste tests. 600-700 hours. Self-fruitful. (Pat. No. 8094) (Zaiger)

FANTASIA NECTARINE Popular, large, yellow freestone. Early harvest fruit is firm ripe and tangy, later harvest is sweet, with rich flavor: high scoring in taste tests. Late July/early August in Central CA. 500 hours or less. Self-fruitful.

GARDEN GOLD MINIATURE PEACH Delicious yellow freestone, ripe 2 weeks after Elberta, more vigorous than other miniatures. Later bloom, less susceptible to frost damage. Showy blossoms. 5-6 ft. tree. 500 hours or less. Self-fruitful. (Zaiger)

PIX ZEE MINIATURE PEACH Large fruit ripens mid to late June in Central CA, two weeks before Honey Babe. Delicious, firm, yellow freestone, beautiful red over orange skin. Vigorous to 6 ft. 400 hours or less. Self-fruitful. (Zaiger)

ARCTIC SUPREME WHITE PEACH Two-time taste test winner. Large, white flesh, nearly freestone when fully ripe. Red over cream colored skin. Sweet and tangy, fine delicate flavor, firm texture. Peak quality reached a short while after picking. Harvest late July/early August in Central CA. 700 hours. Self-fruitful. (Zaiger)

BABCOCK WHITE PEACH Long time favorite white fleshed freestone. Sweet and juicy, aromatic, low in acid. High scoring in taste tests. Ripens mid July in Central CA. Widely adapted (low chill requirement, yet not early blooming). 250-300 hours. Self-fruitful.

DONUT (Stark Saturn) WHITE PEACH Also called Saucer or Peento Peach. Unique white fleshed fruit with a sunken center (shaped like a doughnut). Sweet, with a mild flavor described by some as almond like. Ripens late June/early July in Central CA. Estimated chilling requirement 200-300 hours. Self-fruitful.

ELBERTA PEACH Famous yellow freestone. Classic, rich, peach flavor: high scoring in taste tests. Use fresh, canned or cooked. Ripe late July/early August in Central CA, up to 3-4 weeks later in colder climates. 600 hours. Self-fruitful.

FAIRTIME PEACH Fine fruit for the very late season. Very large, yellow freestone, excellent flavor. Mid September in Central CA. Early bloom. 4-500 hours. Self-fruitful.

FAY (LATE) ELBERTA PEACH Popular yellow freestone: juicy, moderately sweet, flavorful. Fresh/can/freeze/dry. Ripens 1-2 days later than Elberta in Central CA. (August 1st), but blooms earlier. 700 hours. Self-fruitful.

FORTYNINER PEACH Large yellow freestone, similar to its parent J.H. Hale Excellent dessert quality. Ripens late July in Central CA., 1 week before Fay Elberta. 700 hours. Self-fruitful.

FROST™ PEACH Resistant to peach leaf curl (10 year trials at Washington State Univ.). Delicious yellow freestone. Slight red blush over greenish yellow to yellow skin. Heavy bearing, excellent for canning or eating fresh. July ripening. Showy pink bloom in spring. 700 hours. Self-fruitful.

GOLD DUST PEACH Best early season yellow peach: very high scores for flavor and overall appeal in Dave Wilson Nursery blind taste tests. Semi freestone ripens mid to late June in Central CA., 2-3 weeks ahead of Redhaven. All purpose, superb for eating fresh. Not an early bloomer. 550 hours. Self-fruitful.

HALEHAVEN PEACH From a cross of J.H. Hale and South Haven. Medium to large size, skin red over orange yellow. Yellow freestone flesh is juicy, sweet, low in acid, with excellent flavor. Mid season harvest, about two weeks before Elberta. Dessert/can/freeze. Winter and frost hardy. 900 hours. Self-fruitful

INDIAN FREE PEACH The all-time highest rated fruits at Dave Wilson Nursery fruit tastings. Large freestone, firm crimson and cream colored flesh. Tart until fully ripe, then highly aromatic with a rich, distinctive flavor. Highly resistant to peach leaf curl. Late season. 700 hours. Another nectarine or peach needed to pollinize.

J.H. HALE PEACH Old variety, still one of the best. Very large, firm, superb flavor. Fresh/canned. Ripe August 1st in Central CA. Excellent frost hardiness. 800 hours. Another nectarine or peach needed to pollinize.

JULY (KIM) ELBERTA PEACH Also called Early Elberta. Reliable heavy crops. Juicy, sweet, very flavorful yellow freestone fruit for canning, freezing, or fresh use. 400-500 hours. Self-fruitful.

KAWEAH PEACH Kaweah has become a favored late summer peach providing consistent high yields and large size fruit. High scoring in taste tests. Kaweah has a delicious true peach flavor with a good balance of sugar to acid and is an all purpose fruit, good for fresh eating, baking, canning, jams and jellies. Recent low-chill trials have shown Kaweah to be productive with less than 500 chill hours. (Plant Pat. No. # 10177).

O'HENRY PEACH Popular fresh market yellow freestone now available for home planting. Large, firm, full red skin, superb flavor. Ripens early to mid August in Central CA. Good for freezing. Strong, vigorous, heavy bearing tree. 750 hours. Self-fruitful.

REDHAVEN PEACH World's most widely planted peach. High quality yellow freestone. Ripens early July in Central CA. Frost hardy. Fresh/freeze. 800 hours. Self-fruitful.

RIO OSO GEM PEACH Favorite late yellow freestone. Large, sweet, rich flavor, like J.H. Hale. Fresh/freeze. Small tree. Showy bloom. Mid-August in Central CA. 800 hours. Self-fruitful.

SNOW BEAUTY WHITE PEACH Taste test winner: one of the all-time highest-scoring varieties in blind fruit tastings at Dave Wilson Nursery. Low acid, high sugar, tantalizing flavor. Large, very firm, attractive red skin. Harvest early to mid July in Central CA. Estimated chilling requirement 750-850 hours. Self-fruitful. (Pat. No.10175) (Zaiger)

**SNOW GIANT WHITE PEACH** Very large, sweet, low acid, white fleshed fruit. Creamy white skin with attractive red blush. Fine flavor, keeps several weeks in refrigerator. Late August harvest in Central CA. 600-700 hours. Self-fruitful. (Pat. No. 8085) (Zaiger)

**SUGAR LADY WHITE PEACH** White flesh freestone, A favorite at fruit stands. Sweet, mild flavor, no tartness, very firm. Beautiful dark red skin. Harvest mid-July in Central. CA. 700 hours. Self-fruitful. (Expired Pat. No. 7532) (Zaiger)

**SUGAR MAY WHITE PEACH** Sweetest peach of its season – mid-June, about one month before Babcock. Very juicy and sweet with fine flavor. High fruit tasting scores. Excellent choice for early season peach. Medium to large size, attractive red skin. Estimated chilling requirement 600-700 hours. Self-fruitful. (Pat. No. 8034) (Zaiger)

**SUMMERSET PEACH** Fine late season yellow freestone, ripens approximately September 1st in Central CA. Large, sweet and flavorful. Excellent for canning, freezing or fresh use. 700 hours. Self-fruitful.

**SWEET BAGEL PEACH™** Flat “Donut” shaped peach with yellow flesh and classic peach flavor. Has large fruit and sets heavily in central CA.. Moderate chill requirement, 300-400 hours.

**VETERAN PEACH** One of the most reliable peaches for cold climates: winter hardy and late blooming. Yellow to yellow orange skin. Yellow flesh is freestone when fully ripe, and richly flavored. Harvest one week before Elberta. 900 hours. Self-fruitful.

**WHITE LADY WHITE PEACH** Among the best of the low acid/high sugar white peaches a farmer’s market favorite. Red skinned fruits are medium to large, very firm, freestone. Introduced in 1986. 800 hours. Self-fruitful. (Expired Pat. No. 5821) (Zaiger)

**INDIAN BLOOD CLING PEACH** Large, late season canning peach. Red skinned, red flesh, rich flavor. Blooms late, sets heavy crops. 800 hours. Self-fruitful.

**BELLA GOLD PEACOTUM®** A new fruit type from Zaiger Hybrids. Peach x apricot x plum. Slightly fuzzy skin, like that of an apricot, is bright yellow with an attractive red blush. Tart skin gives way to mildly sweet amber flesh for a delightful eating experience. Naturally semi-dwarf tree. Known to be pollenized by Flavor Grenade Pluot®. 500 hours. (Pat. No. 17826) (Zaiger)

**BARTLETT PEAR** World’s most popular pear. Early mid-season, high quality, tolerates hot summers. 500-600 hours. Self-fruitful in most climates of Western U.S. Elsewhere, pollenized by Bosc, D’Anjou, Winter Nelis.

**BLAKE'S PRIDE PEAR** This yellow and light-golden pear, was developed in Kearneysville, WV. Resistant to fire blight. Ripens 10-14 days after Bartlett. Pollenized by Bartlett, Harrow Delight or Warren. 800 hours. USDA Zones 5 - 9

**COMICE PEAR** The gift pack pear. Sweet, aromatic, fine texture, superb flavor and quality - one of the best. Short neck, greenish-yellow skin with red blush. Late harvest. 600 hours. Self-fruitful in most climates of Western U.S. or plant with Bartlett.

**ORIENT PEAR** Fire blight resistant. Beautiful, large, nearly round fruits with shiny yellow skin and red blush. Flesh firm and juicy with mild flavor, used mainly for canning. Large, vigorous tree. Introduced in 1945, (Chico, CA). 350 hours. Interfruitful with Kieffer and Moonglow.

**WARREN PEAR** Excellent quality dessert pear and highly resistant to fire blight. Medium to large, long-necked fruit with pale green skin, sometimes blushed red. Smooth flesh (no grit cells) is juicy and buttery with superb flavor. Good keeper. Cold hardy to -20°F. From Mississippi. 600 hours. Self-fruitful

**20TH CENTURY ASIAN PEAR** (Nijisseiki, “Apple Pear”) Juicy, sweet, mild flavored fruit is crisp like apple. Early to mid-August in Central CA. Keeps well. Easy to grow, heavy bearing small tree. 300-400 hours. Self-fruitful or pollenized. by Shinseiki, Bartlett, or other.

**HOSUI ASIAN PEAR** Consistently rated the best-tasting Asian pear at Dave Wilson Nursery fruit tastings. Large, juicy, sweet, flavorful, refreshing, crisp like an apple. Brownish-orange russeted skin. Harvest early to mid-August in Central CA. 300-400 hours. Pollenized by Shinko, Chojuro, Bartlett, or 20th Century.

**FUYU PERSIMMON - JIRO** (“Apple Persimmon”) Medium size, flat shape, still crunchy when ripe, non-astringent. Cool or hot climate. Hardy, attractive tree, practically pest free. Fall harvest. 200 hours. Self-fruitful.

**HACHIYA PERSIMMON** Large, deep orange-red, acorn-shaped. Hot summer required to mature the fruit. Sweet, flavorful, astringent until soft ripe. Mature fruit can be frozen and thawed to ripen. Productive, ornamental. 200 hours. Self-fruitful.

**BEAUTY PLUM** Sweet, flavorful plum, more widely adapted than Santa Rosa (more productive in cool, rainy climates). Red over yellow skin, amber flesh streaked red. Ripens June in Central CA. 250 hours. Self-fruitful.

**BURBANK PLUM** Red and golden yellow skin. Yellow orange (apricot colored) flesh is firm, sweet, aromatic, juicy and uniquely flavored. Relatively small tree, cold hardy. Imported from Japan by Luther Burbank. 400 hours. Pollenized by Santa Rosa.

**BURGUNDY PLUM** Maroon colored skin and semi freestone flesh. Sweet, with little or no tartness and a very pleasing, mild flavor. High taste test scores. Prolonged harvest, mid-July to mid-August in Central CA. Very productive. Narrow, upright habit. 300 hours. Self-fruitful.

**ELEPHANT HEART PLUM** Home-orchard favorite - large, heart-shaped fruit with sweet, juicy, richly flavored, firm red flesh. Dark reddish purple mottled skin. Long harvest season - September in Central CA. Hardy, heavy bearing. 500 hours or less. Pollenize with Beauty or Santa Rosa.

**FORTUNE PLUM** Large, attractive fruit with bright red and yellow skin. Firm, flavorful, semi-freestone yellow flesh, very nice dessert quality. Harvest mid-August in Central CA. Originated in Fresno, CA. Introduced in 1988. 500 hours. Pollenizer required: Santa Rosa or Late Santa Rosa.

**FRIAR PLUM** Large, round, black skin, freestone amber flesh. Harvest is prolonged fruit is hard ripe 4 - 5 weeks after Santa Rosa, but sweetest and most delicious several weeks later (mid to late August in Central CA.). 400 hours. Self-fruitful or plant with Santa Rosa.

**SANTA ROSA PLUM** Most popular plum in CA. & Arizona. Juicy, tangy & flavorful. Reddish purple skin, amber flesh tinged red. Late June in Central CA. 300 hours. Self-fruitful.

**SATSUMA PLUM** Long-time favorite plum in CA. Mottled maroon over green skin, dark red meaty flesh. Sweet, mild, not tart. Excellent for jam. Harvest late July. 300 hours. Pollenized by Santa Rosa or Beauty.

**EARLY ITALIAN PRUNE (Richards)** Similar to Italian, but sweeter, slightly larger and more productive. Shorter growing season requirement than Italian (ripens 1-2 weeks earlier). Originated near Yakima, Washington. Introduced in 1935. 800 hours. Self-fruitful.

**FRENCH IMPROVED PRUNE** California’s commercial prune. Reddish purple skin, dark amber flesh. Very sweet, high quality fruit dessert/can/dry. 800 hours. Self-fruitful.

**FLAVOR DELIGHT APRIUM® INTERSPECIFIC** Apricot-plum hybrid. Resembles an apricot but with a distinctive flavor and texture all its own. High taste-test scores, one of the most flavorful early season fruits. Early June. Very low chilling requirement. Less than 300 hours. Self-fruitful, but largest crops if pollinated by any apricot. (Expired Pat. No. 7090) (Zaiger)

**DAPPLE DANDY PLUOT® INTERSPECIFIC** Taste test winner. Ranks with Flavor King and Flavor Supreme Pluots® as best flavored fruit at Dave Wilson Nursery tastings. Creamy white and red fleshed freestone with wonderful plum apricot flavor. Skin greenish yellow with red spots, turning to a maroon and yellow dapple. August harvest in Central CA. 400-500 hours. Pollenized by Flavor Supreme Pluot®, Flavor King Pluot®, Santa Rosa, Catalina or Burgundy Plum. (Pat. No. 9254) (Zaiger)

**FLAVOR FINALE PLUOT® INTERSPECIFIC** Medium to large sized Pluot® with purplish-red skin and jelly-like amber-red flesh. Wonderful complex flavor. Harvest begins the second week of September and fruit is edible well into October. Upright tree sets large crops. Tested as 5Z366. 500 hours. Pollenized by Santa Rosa plum, Burgundy plum or Flavor Grenade Pluot®. (Zaiger)

**FLAVOR GRENADE PLUOT® INTERSPECIFIC** Elongated green fruit with red blush. Crisp texture and explosive flavor. Taste test winner. Hangs on the tree for 4-6 weeks. Pollenized by Flavor King, Dapple Dandy or Emerald Drop Pluots® or Santa Rosa plum. 200-300 hours. (Pat. No. 12097) (Zaiger)

**FLAVOR KING PLUOT® INTERSPECIFIC** Taste test winner. Unique plum apricot hybrid with sensational bouquet and sweet, spicy flavor. Reddish-purple skin, crimson flesh. Harvest mid August in Central CA. Naturally small tree. 400 hours or less. Pollenized by Flavor Supreme or Dapple Dandy Pluot® and Santa Rosa or Late Santa Rosa plum. (Pat. No. 8026) (Zaiger)

**FLAVOR QUEEN PLUOT® INTERSPECIFIC** Exquisite plum/apricot hybrid with candy like sweet, wonderfully pleasing flavor. Greenish yellow skin, amber orange flesh. Prolonged harvest: mid July thru August. 400-500 hours. Pollenized by Dapple Dandy or Flavor Supreme Pluots® or Japanese plum such as Burgundy. Not pollenized by Flavor King Pluot®. (Expired Pat. No. 7420) (Zaiger)

**FLAVOR SUPREME PLUOT® INTERSPECIFIC** Taste test winner. Plum/apricot hybrid with sweet, richly flavored, firm red flesh. Greenish maroon mottled skin. June harvest in Central CA, about two weeks before Santa Rosa. 700-800 hours. Pollenized by Santa Rosa and Late Santa Rosa plums, or Flavorosa, Flavor Queen and Geo Pride Pluot®. (Zaiger)

**GARNET SASH POMEGRANATE** Vigorous tree sets big crops of small-medium sized, yellow to blush red fruit, with sweet-tart seeds and highly ornamental flowers. Can be grown as a shrub or tree and kept any height by summer pruning. Eat fresh or use in cooking. Excellent source of antioxidants. Requires 150-200 chill hours. Self-fruitful.

**GRENADE POMEGRANATE** A darker, less tart bud-sport of Wonderful. Can be grown as a bush or in tree form. Harvest 30 days before Wonderful. (Expired Pat. No. 2618) Long-lived, any soil. 150 hours. Self-fruitful.

**KASHMIR BLEND POMEGRANATE** Medium-sized pomegranate with light pink red exterior. Ruby red seeds have intense flavor with no overbearing acidic taste. Plant has a slightly spreading growth habit and can also be grown as a tree. Keep any height with summer pruning. Excellent source of antioxidants- eat fresh or use in cooking. Requires 150-200 chill hours. Self-fruitful

**PARFIANKA POMEGRANATE** Wolfskil- Dr. Levin selection. Large size Red fruit is sweet with a hint of acidity. Arils are red with very small edible seeds. Vigorous upright plant sets a heavy crop dependably. Maintain at any height with summer pruning. Always receives the highest praise for overall flavor. Great for juice or fresh eating. 150-200 chill hours. Self-fruitful

**PINK SATIN POMEGRANATE** Medium to large size, medium pink to dark red fruit with medium to large, light-pink edible seeds. Wonderful refreshing light colored juice is non-staining, with a sweet, fruit-punch flavor. Plant is vigorous and can be grown as a shrub or tree and kept any height by summer pruning. Eat fresh, juice or use in salads. Excellent source of antioxidants. Chill requirements 150-200 hours. Self-fruitful.

**RED SILK POMEGRANATE** Medium to large-sized fruit with a brilliant red silky exterior. Large, firm yet edible seeds have a sweet berry flavor and a great acid/sugar balance. Naturally semi-dwarf tree has a slightly-spreading growth habit and sets large crops. Grow as a tree or shrub and keep any height by summer pruning. Excellent source of antioxidants. Eat fresh or use in cooking. 150-200 hours Self-fruitful.

**SHARP VELVET POMEGRANATE** Large sized pomegranate with a very appealing, unique mildly acid refreshing flavor. Fruit has a dark red exterior and dark seeds, the color of crushed-red velvet. Upright growing plant sets huge crops of highly ornamental fruit and can be kept any height with summer pruning. Eat fresh or use in cooking. An excellent source of antioxidants. Requires 150-200 chill hours. Self-fruitful.

**WONDERFUL POMEGRANATE** Large, purple-red fruit with delicious, tangy flavor. Best quality in hot inland climate. Gaudy red orange bloom, ornamental foliage. Long-lived, any soil. 150 hours. Self-fruitful.

**KERMAN FEMALE PISTACHIO** Long hot summers required to ripen. Plant from containers only, do not disturb root ball when handling. Very slow-growing to 20-30 ft. Drought-resistant. 800 hours. Pollenized by Peters.

**PETERS MALE PISTACHIO** Pollenizer for Kerman. Does not bear fruit. One Peters pollinates up to eleven females. Plant from containers only. Drought-resistant once established. 800 hours.

**CHANDLER WALNUT** Developed by U.C. Davis. Heavy bearing (bears on lateral buds, not just terminals like Hartley). High quality light-colored nuts. Smaller tree than Hartley, good choice for backyard walnut. Fall harvest. 700 hours. Self-fruitful. (Expired Pat. No. 4388)

**HARTLEY WALNUT** Long-time No. 1 walnut in CA. for its quality and dependability. Large, thin shelled, well sealed nut. Light colored flavorful kernel. 700 hours. Self-fruitful. (Rootstock: NCB walnut.)

**PEDRO WALNUT** Very small tree, less than 2/3 the size of other varieties. Well-sealed nut, similar to Payne, has perhaps the finest-flavored kernel - winner of consumer taste tests. Widely adapted, excellent choice for home planting. 400 hours. Self-fruitful. (Rootstock: NCB walnut.)

**O'NEAL BLUEBERRY** Southern Highbush (low chill, tolerates heat). Large fruit is especially sweet and flavorful. Early season. Soil must be acidic, high in humus. 5-6 ft. bush. 200 hours. Self-fruitful, but plant two varieties for largest crops.

**BLUECROP BLUEBERRY** Northern Highbush. No. 1 variety, the standard of excellence. Upright, vigorous bush. Very productive. Large, firm, great flavor. Fruit does not drop or crack. Tolerates hot summers if soil is moist, acidic, and high in humus. 800 hours. Self-fruitful.

**SHARPBLUE BLUEBERRY** Southern Highbush. Excellent flavor. Nearly evergreen in mild winter climates. Bares fruit nearly year-round. Vigorous plant to 6 ft. Dime-sized dark blue fruit. 200 hours.

**SOUTHMOON BLUEBERRY** Southern Highbush. Exceptional berries with superb flavor. Florida native with vigorous, upright character. Performs well in CA, both inland and coastal. Prefers light sandy soils. 200-300 hours. (Pat. No. 9834)

**BABABERRY RASPBERRY** Everbearing. Large red berries up to 1". Good flavor. Warm climate/mild winter raspberry. Plentiful June harvest followed by smaller crop in fall. USDA Zone 7-9.

**FLAME SEEDLESS GRAPE** Medium-sized, light red. Crisp, sweet, excellent flavor. For fresh use or raisins. Needs hot summer. Ripens before Thompson. Vigorous. 100 hours. Self-fruitful. Cane or spur prune.

**RUBY SEEDLESS GRAPE** Dark red, sweet, crisp, excellent fresh or for raisins. Ripens after Thompson Seedless. Requires less summer heat than Thompson or Flame. 100 hours. Self-fruitful. Cane or spur prune.

**INTERLAKEN SEEDLESS GRAPE** Hybrid of Thompson Seedless & American. More cold hardy than Thompson. Less heat to ripen. Pale green berry is sweet, crisp. Early harvest. 100 hours. Self-fruitful. Cane prune.

**ISSAI HARDY KIWIFRUIT** (*Actinidia arguta* 'Issai') Fuzzless fruit; no need to peel. Smaller than the standard kiwi, often sweeter. Very high in vitamin C. Much more winter hardy than Hayward. New growth tender to frost, but plant recovers quickly. Often sets fruit the first year. 300 hours. Self-fruitful.

**DAKOTA PINNACLE® BIRCH** - *Betula plat.* 'Fargo' Narrowly pyramidal to columnar growth habit with slightly exfoliating bark when mature. Very tolerant of drought, heat, wind, and clay soils with high pH. Some resistance to bronze birch borer. Retains dark green foliage throughout the summer.

**EUROPEAN WHITE BIRCH** - *Betula pendula* Most popular deciduous tree in the West. 30-40 ft. high, with weeping side branches and delicate, lacy foliage. White bark. Does best with ample water and fertilizer. Sunset Zones 1-11, 14-24.

**PAKISTAN FRUITING MULBERRY** Long (3 inches), firm, red to black, sweet fruit. Non-staining juice. Month-long early summer harvest. Fruit used fresh and for pies, jams and jellies. Large, vigorous, disease-resistant tree.