



Fruit Trees

Grapes

Golden Gecko Garden Center

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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

CALVILLE BLANC APPLE (Calville Blanc d'Hiver) Classic French dessert apple, also excellent for cooking and cider. (Long-time apple tester Warren Manhart of Portland, Oregon regards Calville as "the best pie and sauce apple" he has grown). Flattened, round shape with prominent, uneven ribs near the base. Usually harvested green, turning yellow and reaching peak flavor a month or so after picking. Best quality reached after the first few crops. Harvest in late mid season, just after Jonagold. Vigorous grower with weeping side limbs. Origin unknown; planted in France in the early 1600s. Estimated chilling requirement 800-1000 hours. Pollenizer required. USDA Zones 5 - 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

FUJI APPLE Introduction from Japan that quickly became CA's favorite apple. Sweet, very crisp and flavorful, excellent keeper. Dull reddish orange skin, sometimes russeted. Ripe mid September. Excellent pollenizer for other apple varieties. Low chilling requirement - less than 500 hours. Self-fruitful. USDA Zones 6 - 9

GOLDEN RUSSET APPLE One of the great family orchard apples of 19th century America. Crisp, aromatic, sub acid, creamy yellow flesh with great flavor and legendary sugary juice. Used fresh and for cider, drying and cooking. Ripens about with Spitzenburg: late September/early October in Central CA. Ripe fruit hangs on the tree until frost; fruit stored properly keeps until April. Skin partly to almost completely russeted, varying from grayish-green or greenish-yellow to an attractive golden brown with orange highlights. Winter hardy, vigorous tree, bears mostly on the tips of branches. Medium size. Good disease resistance. Apparently originated in New York as a seedling of English Russet sometime in the 1700s. Estimated chilling requirement 800 - 1000 hours. Partly self-fruitful, biggest crops with cross-pollination. USDA Zones 4 - 6

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

KING APPLE (Tompkins King) Large, old-time red-striped apple with classic apple flavor. Its coarse, crisp flesh is subacid, sweet and distinctly perfumed. Used for dessert, cooking and cider. Well-colored fruits are a very attractive red with some contrasting yellow. Fairly rectangular shape, with ribs near the base. Ripens mid season, about with Golden Delicious. Keeps several months, but at its best soon after harvest. Horizontal limbs, spreading growth habit. Originated in New Jersey prior to 1804. Estimated chilling requirement 800-1000 hours. Pollenizer required. USDA Zones 5 - 10

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

SNOW APPLE (Fameuse) Famous for its pure white flesh and spicy, aromatic, subacid flavor. Small to medium-sized fruit with beautiful light red stripes over a cream background. In cool climates, the skin is a solid, very dark red. Used primarily for dessert, also for cooking and cider. October harvest, keeps until the holidays. Very hardy, long-lived, heavy-bearing tree. Originated from French seed planted in Canada in the late 1600s. Parent of McIntosh. Reported to have a moderately low winter chilling requirement: perhaps 600 hours. Partly self-fruitful, biggest crops with cross-pollination. USDA Zones 4 - 8

WHITE WINTER PEARMAN APPLE High quality, all-purpose apple - an old favorite, especially for fresh use. Widely adapted, including CA.'s mild-winter coastal climates. Medium to large size, round to oval shape, pale yellow skin with dull red blush. Cream colored flesh is fine grained, crisp, juicy and aromatic with a rich, subacid to sprightly flavor. September/October harvest, good keeper. Healthy, vigorous, spreading, heavy-bearing tree. Excellent pollenizer for other apples. Believed to be the oldest known English apple, dating back to 1200 A.D. Low winter chilling requirement, about 400 hours. Self-fruitful.

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

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

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

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)

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.

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.

BOSC PEAR Long & narrow shape, brown skin. Superb quality, one of the best. Harvest late October. Fresh/cooked. Susceptible to fire blight in warm, moist climates. 500-600 hours. Pollenized by Bartlett or other pear.

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.

D'ANJOU PEAR Large, short necked, firm, good quality, keeps well. Harvest September 1st, one month after Bartlett in Central CA. 800 hours. Pollenized by Bartlett.

SECKEL PEAR Connoisseurs' favorite. Sweet, flavorful, aromatic, spicy, perhaps the best. Russeted brown skin. Resists fire blight. 500 hours. Self-fruitful.

SENSATION RED BARTLETT PEAR High quality Bartlett-type fruit with attractive red skin. Relatively small tree. 700 hours. Self-fruitful in most climates of Western U.S. Elsewhere, pollenized by Bosc, D'Anjou, or other pear.

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.

MISTY BLUEBERRY Southern Highbush. Early, in the West Misty is quite vigorous, growing very well both on the coast and in the inland heat. This excellent flavored fruit does well in areas with chilling as low as 150 hours and all areas with mild winters and hot summers.

LEGACY BLUEBERRY One of the best USDA releases, with a very robust flavor. Vigorous shrub that is slightly spreading, arching to 6-12'. Produces heavy yields of delicious medium-large berries. Ripens in August. Foilage remains through the winter. Zones 5-9. 800 hours.

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.

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)

AUTUMN ROYAL GRAPE Developed at the Agricultural Research Service in Fresno California, it ripens around the second week of October. Purple to black in color, crisp and sweet. Excellent for fresh eating.

BLACK MONUKKA SEEDLESS GRAPE Large, purplish-black, sweet, crisp. Does not require as much summer heat as Thompson. Fresh or raisins. Early mid-season. 100 hours. Self-fruitful. Cane or spur prune.

CRIMSON SEEDLESS GRAPE New late season seedless grape, ripens early October in Fresno, CA. Medium size, firm, very sweet, excellent quality. Cane prune. 100 hours. Self-fruitful.

FANTASY SEEDLESS GRAPE Large, bluish black, pale green flesh. Sweet, superb quality. Extremely vigorous vine. Midseason (early August in Fresno, CA). Derived from Emperor, Black Rose, Red Malaga, Muscat. 100 hours. Self-fruitful. Cane prune.

MUSCAT OF ALEXANDRIA GRAPE Large, dull green, egg-shaped. Juicy, distinctive flavor and aroma. Table, wine, raisins. Not suited to hot desert climates. 100 hours. Self-fruitful. Spur prune.