



# Fruit Trees

## Nut Trees

### H & E Nursery - Clovis

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**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).

**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 pollinizer for other apple varieties. Low chilling requirement - less than 500 hours. Self-fruitful. USDA Zones 6 - 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

**EARLI-AUTUMN APRICOT** Wonderful flavor as tested by Dave Wilson Nursery both fresh and dried. Will please even the most critical of apricot lovers. Late harvest, first two weeks of August. 500 hours or less. Self-fruitful. (Pat. No. 9937). USDA Zones 7 - 9 (Zaiger)

**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-pollinated by another apricot. (Expired Pat. No. 7034). USDA Zones 4 - 8

**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

**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)

**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

**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

**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 ROSE WHITE NECTARINE** Delicious, super-sweet, white nectarine. Very high scoring in taste tests. Rich flavor and nice crunchy texture when firm ripe; extremely sweet when ripe. Harvest mid to late July in Central CA. Highly recommended for home orchards. 600-700 hours. Self-fruitful. (Pat. No. 7889) (Zaiger)

**DOUBLE DELIGHT NECTARINE** Sensational fruit consistently the best flavored yellow nectarine plus magnificent, double pink flowers. Dark red skinned, freestone fruit is sweet, with unusually rich flavor very high scoring in taste tests. Heavy bearing tree. Harvest early to mid-July in Central CA. 300 hours. Self-fruitful. (Zaiger)

**HEAVENLY WHITE NECTARINE** One of the highest-scoring fruits in Dave Wilson Nursery taste tests. Very large, firm, white fleshed freestone. Superb acid sugar balance and rich, complex flavor; a connoisseur's delight. Dull red and cream colored skin. Mid-July in Central CA. 650 hours. Self-fruitful. (Zaiger)

**JOLLY RED GIANT NECTARINE** Very large fruit to 3 1/2" or more if properly thinned. Freestone, delicious flavor. Skin bright orange-red over yellow. Mid-July in Central CA. 400-500 hours. Self-fruitful. (Pat. No. 7947) (Zaiger)

**SNOW QUEEN NECTARINE** Taste test winner. Sweet, juicy, early season white freestone. Late June harvest in Central CA., 2-3 weeks ahead of Babcock peach. Long-time favorite in S. CA. Low chilling requirement, 250-300 hours. Self-fruitful.

**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)

**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.

**SUNCREST PEACH** Large, very firm, fine-flavored, yellow freestone. Bright red skin over yellow. Suncrest is the peach immortalized by the book Epitaph for a Peach: Four Seasons on My Family Farm, by David Mas Masumoto (1995). Harvest late July in Central CA. Frost hardy blossoms, consistent producer. Originated in Fresno, CA. Introduced in 1959. 500 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 pollinized 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, pollinized by Bosc, D'Anjou, Winter Nelis.

**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 pollinized. 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. Pollinized 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.

**CATALINA PLUM** Large, black, favorite fresh market plum. Sweet and juicy but still firm when fully ripe, with very little tartness at skin and pit. Very high taste test scores; one of the best plums for fresh eating. Ripe late July in Central CA. Vigorous, productive tree. 300-400 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. Pollinize with Beauty or Santa Rosa.

**GREEN GAGE (BAVAY'S) PLUM** Superior selection of gage-type European plum. Small to medium sized, richly flavored & very sweet. Excellent fresh and for cooking. More productive in moderate winter climates than common Green Gage. Originated in Belgium in 19th century. Estimated winter chilling requirement 700 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 pollinized 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. Pollinized by Flavor Supreme Pluot®, Flavor King Pluot®, Santa Rosa, Catalina or Burgundy Plum. (Pat. No. 9254) (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. Pollinized 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. Pollinized 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. Pollinized by Dapple Dandy or Flavor Supreme Pluots® or Japanese plum such as Burgundy. Not pollinized by Flavor King Pluot®. (Expired Pat. No. 7420) (Zaiger)

**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

**ALL-IN-ONE GENETIC SEMI-DWARF ALMOND** No. 1 almond for home orchards. Heavy crops of soft shell nuts with sweet, flavorful kernels. Hot summer required to ripen. 15 ft. tree, very winter & frost hardy. 300-400 hrs. Self-fruitful. (Expired Pat. No. 4304) (Zaiger)