



Fruit Trees

Shade Trees Flowering Trees Nut Trees

Bokay Nursery

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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).

ANNA APPLE Remarkable fruit for mild winter climates in S. CA., S. AZ. Heavy crops of sweet, crisp, flavorful apples even in low desert. Fresh/cooked. Keeps 2 months in refrigerator. 200 hours. Self-fruitful or pollinized by Dorsett Golden or Einshemer. USDA Zones 5 - 10.

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

BRAEBURN APPLE New, from New Zealand. Superb late season fruit: very crisp and tangy, more flavorful than Granny Smith. Excellent keeper. Green with dark red blush. October-November harvest. 700 hours. Self-fruitful. USDA Zones 5 - 10

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

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 pollinizer 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. Pollinizer for Red Delicious. Mid season harvest (September in Central CA.). 700 hours. Self-fruitful. USDA Zones 5 - 10

GORDON APPLE Popular variety for Southern Calif. Low chilling requirement, about 400 hours. Red over green skin, good quality. For fresh use and cooking. Self-fruitful. (Expired Expired Pat. No. 4144). 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 pollinizer for other apples. Self-fruitful. USDA Zones 6 - 9

GRAVENSTEIN APPLE (Green Gravenstein) Famous for sauce and baking, also used fresh. Crisp, juicy, flavorful & tart. Early bloom, early harvest. 700 hours. Pollinizer required: Empire, Fuji, Gala, Red Delicious. USDA Zones 2 - 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. Pollinizer 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. Pollinized by Gala, Granny Smith, Empire, McIntosh and Red Delicious. USDA Zones 3 - 8

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

MUTSU (CRISPIN) APPLE A favorite of connoisseurs: very large, crisp and flavorful. Late September/October harvest. Pick when green or wait until partly yellow. Large, vigorous tree resists powdery mildew. 500 hours. Pollinizer required: Red Delicious, Granny Smith, Fuji, Gala. USDA Zones 4 - 8

PETTINGILL APPLE Very low winter chilling requirement, about 100 hours. Chance seedling discovered near Long Beach, CA., introduced in 1949. Large fruit with red over green skin, ripening late September to mid-October in coastal Southern CA. climates. Crisp and juicy, with a balance of sugar and acid. Good keeper. Large, vigorous, productive tree. Self-fruitful. 300 hours USDA Zones 6 - 11

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

PINK PEARL APPLE Unusual pink fleshed, highly aromatic fruit. Medium sized, cream and pale green skin, sometimes blushed red. Tart to sweet-tart, depending on time of picking. Early fall harvest. Good keeper. Makes colorful, tasty applesauce. Early, profuse, pink blossoms in spring. 600 hours. Pollinizer required. USDA Zones 4 - 8

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

SUNDOWNER™ APPLE A sister plant to the popular Pink Lady selection, Sundowner has a sweet, crispy, white flesh and excellent flavor. Considered a late harvest variety ripening from October well into winter in most areas. Does well under extreme fruit growing conditions such as southern fruit growing districts and deserts with little or no damage to the fruit. Chill requirement of 200 to 300 hours with high chill adaptability. Self-fruitful. (Plant Pat. No 9477).

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

PIXIE-COT™ MINIATURE APRICOT Compact tree with medium sized, fine quality fruit. First genetic dwarf apricot to meet the flavor standards set by Dave Wilson Nursery for release to the home gardener. Ripens first week of June in CA.'s Central Valley. 500 hours. Patent pending. (Zaiger)

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)

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)

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)

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

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)

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

MINNIE ROYAL CHERRY Medium sized red cherry; firm with good flavor. Ripens 11-14 days ahead of Bing; tree is very productive with a low chill requirement. Pollenized by Royal Lee. 200 - 300 hours or less. (Pat. No. 12942) (Zaiger)

MONTMORENCY SOUR CHERRY Large, light red skin, yellow flesh. Perfect for cobbles, pies, etc. Extremely winter hardy. Very heavy bearing. 500 hours. Self-fruitful. USDA Zones 4 - 9

ROYAL LEE CHERRY Medium sized red cherry; very firm with excellent flavor. Ripens 11- 14 days ahead of Bing; tree is very productive with a low chill requirement; pollenized by Minnie Royal. 200 to 300 hours. (Pat. No. 12472) (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

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

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

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

WHITE GENOA FIG Old variety, a favorite in cool coastal areas - also excellent inland. Greenish yellow skin, amber flesh, distinctive flavor. Prune to any shape. 100 hours. Self-fruitful. USDA Zones 7 - 9

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)

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.

PANAMINT NECTARINE Attractive red-skinned yellow freestone. Aromatic, intensely flavored, nice acid sugar balance. Dependable, long time favorite in warm winter Southern CA. climates. Late July/early August. 250 hours. Self-fruitful

ARBEQUINA ASI® OLIVE Commercially planted in super high density orchards, the low-vigor Arbequina olive tree bears fruit earlier than Traditional varieties. When planted in a wider spacing, this variety will exhibit a spreading, somewhat weeping canopy and grow to a medium size. Prized for its mild oil, the Arbequina olive is small and yields a very aromatic and fruity flavor that is low in bitterness. The tree is fairly disease-resistant and pest-tolerant. Arbequina is self-fertile, but produces higher yields when planted with a pollenizer such as Koroneiki or Arbosana.

ARBOSANA L43® OLIVE The dwarf Arbosana tree produces large crops of small olives with high concentrations of premium olive oil. The Arbosana flavor is a Complex mixture of fruitiness with a good balance of pungency and bitterness. The late-bearing Arbosana variety is fairly cold hardy though not as hardy as Arbequina. Like Arbequina, Arbosana is self-fertile, but produces higher yields when paired with a pollenizer such as Arbequina or Koroneiki.

CORATINA OLIVE This late-ripening cultivar loves long hot growing seasons where it slowly produces excellent, large fruit. In Italy, Coratina is harvested quite ripe (with black tips) resulting in a fruity flavor with floral notes. This variety can be strongly bitter and pungent if harvested green. Although it is used commercially for oil production, the Coratina olive can be picked as a green table olive. The dense, spreading Coratina tree features medium vigor and requires a pollenizer such as Frantoio or Leccino. This variety is not Recommended for cooler coastal locations where early frosts may occur.

MANZANILLO OLIVE The most popular table olive in CA., Manzanillo is a large, round freestone with a high flesh to pit ratio. As the Spanish Manzanillo olive ripens, the flavor becomes fruitier and less bitter, but the water content increases making it better suited to curing than extracting. The Manzanillo tree is moderately vigorous with a spreading growth habit and medium density. Though partially self-fertile, yields will increase when Manzanillo is pollinated by Sevillano or Ascolano. This variety is moderately cold hardy.

MISSION OLIVE The Mission olive is a large, erect tree used for table olives and olive oil production. This variety is tolerant of cold, salinity and drought. The Mission tree is moderately resistant to olive knot. The freestone Mission fruit produces a bitter flavor when harvested green, but matures to a complex blend of buttery and tropical flavors. Though partially self fertile, Mission will set fuller crops when pollinated by another olive such as Sevillano or Ascolano.

PICUAL OLIVE The Picual olive comes from Spain. Newer plantings in Chile, Australia and New Zealand are proving the value of this highly productive, early variety. Picual is easy to harvest and contains a high content of easily separated oil with pungent flavor that stores well. In Spain, Picual is a popular table olive known to be high in beneficial chemicals such as oleic acid and Vitamin E. The Picual olive is cold hardy and self-fertile, but produces higher yields when paired with a pollinizer such as Manzanillo.

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.

EVA'S PRIDE PEACH Delicious, fine flavored peach with very low chilling requirement ripens 2-3 weeks before Mid-Pride. Medium to large-sized yellow freestone - also recommended as early season peach for moderate climates - harvest 3 weeks before July Elberta. 100-200 hours. Self-fruitful. (Expired Pat. No. 7751) (Zaiger)

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.

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.

STRAWBERRY FREE WHITE PEACH Long-time favorite white freestone peach for CA. Very sweet, aromatic, juicy, with superb, delicate flavor. Early to mid July in Central CA. Highly recommended for home orchards. 400-500 hours. Self-fruitful

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 pollinated by Flavor Grenade Pluot®. 500 hours. (Pat. No. 17826) (Zaiger)

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.

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.

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.

SHINSEIKI ASIAN PEAR Juicy, sweet, refreshing, crisp like an apple. Easy to grow. Keeps well. Harvest late July/early August in Central CA. Bright yellow skin. Vigorous, heavy bearing (usually by 2nd year). 250-300 hours. Self-fruitful.

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.

GIANT FUYU PERSIMMON Larger, not as flat as Fuyu. Crunchy when ripe like Fuyu. Sweet, flavorful, non astringent. Easy to grow, cool or hot climates. Fall harvest. 200 hours. Self-fruitful.

IZU PERSIMMON Very sweet, tasty, non-astringent fruit ripens about three weeks before Fuyu. Medium to large size, round shape. Relatively small tree, good choice for backyard persimmon. Sometimes difficult to start from bareroot. 100 hours. Self-fruitful.

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.

LATE SANTA ROSA PLUM Medium to large reddish-purple skin, red-streaked amber flesh. Tart sweet with rich flavor when fully ripe. Harvest about one month after Santa Rosa. 400 hours or less. Self-fruitful.

MARIPOSA PLUM ("Improved Satsuma") Large, red fleshed, sweet, juicy, firm, & delicious. Small pit, nearly freestone. Mottled maroon over green skin. Use fresh or cooked. Harvest August. 250 hours. Pollenized by Catalina, Nubiana, or 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.

BLUE DAMSON PLUM Very old variety, rugged and dependable. Small, blue-black tart plums for jams & jellies. Late blooming, cold hardy, heavy bearing. 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.

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.

ITALIAN PRUNE Large, purple skin, freestone. Rich flavor, very sweet when fully ripe. Fresh/dried/canned. Vigorous, cold hardy tree. Late bloom. Late summer harvest. 800 hours. Self-fruitful.

SUGAR PRUNE Reddish purple skin, greenish yellow flesh, very sweet. Used fresh and for canning. Lower chilling requirement than other European prune/plums. 550 hours. Self-fruitful.

COT-N-CANDY APRIUM® INTERSPECIFIC Wonderful new fruit from Zaiger Hybrids. White flesh apricot plum hybrid. Medium sized with incredible flavor, very sweet and juicy. Ripens early to mid July. Self-fruitful. 400 hours or less. Patent pending USDA Zones 7 - 10 (Zaiger)

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 pollenized 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 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)

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

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.

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.)

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.

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.

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.

PINK LEMONADE BLUEBERRY Pink Lemonade offers something unique in edible fruits. White translucent berries mature to a luscious bright pink and taste wonderfully sweet with a firm, clear texture. 'Pink Lemonade' will produce farther south than many traditional blueberry cultivars. Berry color and flavor will attract both gourmet cooks and those seeking a culinary novelty, however, it is the beauty of the plant that will earn respect of gardeners everywhere. Estimated Chill 400 - 500 hours.

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.

SUNSHINE BLUE BLUEBERRY Southern Highbush cultivar. Great flavored firm berries. Ripens May 10 through June 15 at Gainesville, Florida. A semi dwarf evergreen bush with great fall color. Showy hot pink flowers fade to white in spring. Self-fruitful. Estimated chilling hours needed 150 hours, but very cold hardy as well.

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.

BONGO FLOWERING APRICOT (*Prunus ume* 'Bongo'). Flowering apricot, large fruit to 2", pinkish white flowers.

KRAUTER VESUVIUS FLOWERING PLUM Dark purple leaves, light pink blossoms, little or no fruit. Relatively small tree, 18 by 12 ft. wide. Favorite purple leaf plum for CA. Foliage of newly planted trees sometimes greenish until vigorous growth begins.

THUNDERCLOUD FLOWERING PLUM Abundant, light pink to white flowers, dark purple leaves. Sometimes has small fruits suitable for jam/jelly. Rounded shape to 20 by 20 ft. wide.

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.

WASHINGTON HAWTHORN - *Crataegus phaenopyrum* Glossy green foliage, large clusters of small white flowers late spring/early summer. Red and orange fall color. Showy, bright red fruit in fall and winter. Less susceptible to fire blight than other Hawthorns. Open growth habit to 25 by 20 ft. wide. Sunset Zones 1-11, 14-17.

DWARF RED LEAF PLUM - *Prunus cistena* Deciduous flowering shrub or small tree to 6-10 ft. Purple leaves, nice accent plant for small spaces. Very showy in spring: light pink to white blossoms against maroon flower jackets and purple foliage. Sunset zones 2-12, 14-22.