



Fruit Trees

Shade Trees Nut Trees Grapes

Peaceful Valley Farm Supply

125 Clydesdale Court
Grass Valley, CA 95945
(530) 272-4769

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

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

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

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

DORSETT GOLDEN APPLE Outstanding sweet apple for warm winter areas. Firm, very flavorful, sweet like Golden Delicious. Productive throughout So. CA and Phoenix, AZ. Good early season sweet apple for Central CA. 100 hours. Self-fruitful. USDA Zones 5 - 10

EMPIRE APPLE Sweet and juicy, sprightly flavor, a cross of McIntosh and Red Delicious. McIntosh-type apple for hot summer climates. Heavy bearing tree. Early fall harvest. Good pollenizer for Mutsu, Gravenstein, Winesap, Jonagold. 800 hours. Self-fruitful. USDA Zones 4 - 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 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

JONATHAN APPLE (Double Red Jonathan) Heavy annual bearer, high quality when well grown. Cooks well. Medium to dark red. Crisp, juicy, moderately tart, flavorful. August harvest in Central CA. 700 - 800 hours. Self-fruitful. USDA Zones 4 - 8

LIBERTY APPLE Disease resistant, cold hardy apple. Resists scab, rust, mildew, fire blight. Solid red even in hot climate. Crisp, rich sprightly flavor. Fresh or cooked. Early fall harvest. Interfruitful with Red Delicious, Empire, McIntosh. 800 hours. Self-fruitful. USDA Zones 4 - 8

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 pollinizer 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 pollinizer for other apple varieties. Self-fruitful. USDA Zones 5 - 9

SIERRA BEAUTY APPLE Favorite late apple in N. CA. Yellow with red blush, rich sprightly flavor, moderately sweet. Excellent fresh or cooked. Good keeper. 700 - 800 hours. Self-fruitful. USDA Zones 6 - 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

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)

BLLENHEIM (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

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)

GOLDCOT APRICOT Productive even in cold, humid climates. Medium-sized fruit with golden yellow skin and yellow orange, freestone flesh. Juicy, with tangy flavor, used fresh and for freezing and canning. Originated in Michigan, introduced in 1967. 800 hours. Self-fruitful. USDA Zones 4 - 8

GOLD KIST APRICOT Excellent backyard apricot for warm winter climates. Freestone, very good quality. Heavy bearing. Early harvest, 3-4 weeks before Blenheim (Royal). 300 hours. Self-fruitful. USDA Zones 7 - 9 (Zaiger)

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.

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

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. Pollinizer 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 cobblers, pies, etc. Extremely winter hardy. Very heavy bearing. 500 hours. Self-fruitful. USDA Zones 4 - 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 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)

STELLA CHERRY Self-fruitful - no pollinizer 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

SWEETHEART™ CHERRY Van x Newstar. Large, bright red fruit with good flavor. Precocious tree requires pruning to prevent size problems. Self-fertile Matures 5 - 7 days after Lapins. Developed in Summerland, British Columbia. Plant patent pending.

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. Pollinizer 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. Pollinizer required - interfruitful with all popular sweet cherries. USDA Zones 4 - 9

LANG JUJUBE "Chinese date." Pear-shaped fruits are reddish-brown, dry, wrinkled, sweet and chewy (like dates) when fully ripe in early Fall. Attractive, easy to grow tree: hardy, drought resistant, virtually pest and disease free. Requires long, hot summer. Very low chilling requirement. Pollenized by Li or other jujubes. USDA Zones 5 - 10

LI JUJUBE “Chinese date.” Round shaped fruits are larger than Lang. Reddish brown, dry and wrinkled, sweet and chewy (like dates) when fully ripe in early Fall. Attractive, easy to grow tree: hardy, drought resistant, virtually pest and disease free. Requires long, hot summer. Very low chilling requirement. Self-fruitful. USDA Zones 5 - 10

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

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

KING FIG (Desert King) Light green ‘white’ skin, strawberry colored pulp. Rich flavor, excellent fresh eating quality. Large breba (spring) crop. Later crop is light in hot climates, heavier in coastal climates. Prune only lightly, occasionally. (Heavy winter pruning removes breba crop.) 100 hours. Self-fruitful. USDA Zones 5 - 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 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 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)

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.

HARKO NECTARINE One of the highest scoring nectarines in DWN fruit tastings. Cold hardy Canadian variety has showy, large, single pink blossoms. Ripens with Redhaven Peach in early July in Central CA. Tolerant of bacterial spot and brown rot. 800 hrs. Self-fruitful.

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)

MERICREST NECTARINE Very cold hardy, frost hardy, late bloom. Crops after sub zero winters. Large, red skinned yellow freestone, rich tangy flavor very high scoring in taste tests. Highly recommended. Mid-July in Central CA. 800 hours. Self-fruitful.

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.

SPICE ZEE NECTAPLUM® INTERSPECIFIC The first NectaPlum® from Zaiger Hybrids. White fleshed, nectarine x plum. Skin is dark maroon at fruit set, and turns pale pink when ripe. Fully ripe fruit is unparalleled in flavor, and both nectarine and plum traits are easily detectable. Tree is quite ornamental. Tremendous purplish pink bloom in the spring, followed by a flourish of red leaves which mature into lush green in late summer. Self-fruitful. Very productive. 200-300 hours. High chill adaptable. (Pat. No. 15535) (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.

DOUBLE JEWEL PEACH Flowering/fruiting peach for home orchard and landscape. Profuse, showy, double pink flowers. Late blooming, but early harvest late June in Central CA. Large, richly flavored, yellow freestone. Self-fruitful. 300 - 400 hours. (Expired Pat. No. 6410) (Zaiger)

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.

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.

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.

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.

LORING PEACH Taste test winner. Superb large yellow freestone. Excellent flavor and texture, low acid. Harvests over 2-3 week period, mid to late July in Central CA. Requires little or no thinning. Excellent for home orchard. 750 hours. Self-fruitful.

MUIR PEACH Resistant to peach leaf curl. Large yellow freestone with dense flesh and rich, sweet, distinctive flavor. Unattractive, greenish yellow skin. Excellent for drying, canning and fresh use. Harvest late July in Central CA. Discovered on John Muir's property near Vacaville, CA, around 1880. 600-700 hours. Self-fruitful.

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.

POLLY WHITE PEACH One of the most winter hardy peach varieties. Developed in Iowa, hardy to -20°F. Reliable crops of tasty, sweet, medium sized, white-fleshed fruit. Crimson-blushed white skin. 1,000 hours. Self-fruitful.

Q-1-8 WHITE PEACH Peach leaf curl-resistant variety, tested at the WSU research station at Mt. Vernon, Washington. In the Dave Wilson Nursery orchards, the white-fleshed, semi freestone fruit is sweet and juicy like Babcock, with a more sprightly flavor. Harvest mid to late July in Central CA. Showy blossoms. 700-800 hours. Self-fruitful.

RED BARON PEACH Flowering/fruiting. Large, juicy, firm, richly flavored yellow freestone fruit. Showy double red blossoms. Mid-July. Long-time favorite in Southern CA. and Texas. Low chilling requirement, 250-300 hours. Self-fruitful. (Expired Pat. No. 4195)

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.

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

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.

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.

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)

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, pollinated 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. Pollinated by Bartlett, Harrow Delight or Warren. 800 hours. USDA Zones 5 - 9

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. Pollinated 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. Pollinated by Bartlett.

HARROW DELIGHT PEAR Fire blight-resistant, with fruit similar to Bartlett. Yellow skin with attractive red blush. Smooth, fine flesh is especially flavorful. Ripe two weeks before Bartlett. Heavy bearing tree. Introduced in 1982 (Ontario, Canada). 800 hours. Interfruitful with Bartlett, Bosc, D'Anjou and Moonglow.

POTOMAC PEAR Moonglow x Buerre D'Anjou. Ripens to a light green. Flesh texture is moderately fine and buttery. Pleasingly subacid flavor with mild aroma. Tree shows more resistance to blight than Seckel. Developed by the USDA and Ohio State University.

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

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 pollinated. 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. Pollinated by Shinko, Chojuro, Bartlett, or 20th Century.

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.

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.

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. Pollinate with Beauty or Santa Rosa.

EMERALD BEAUT PLUM One of the highest-rated plums in blind fruit tastings at DWN. Light green skin, greenish yellow to orange freestone flesh. Harvest begins late August in Central CA. Ripe fruit continues to sweeten, becoming exceptionally sweet, but remaining crisp and crunchy. Ripe fruit holds on tree longer than any other stone fruit two months or more! 600 - 700 hours. Pollenizer required: Beauty, Burgundy, Late Santa Rosa, Nubiana, Flavor King Pluot®. (Pat. No. 9162) (Zaiger)

LARODA PLUM Very high scores for flavor and overall appeal in Dave Wilson Nursery taste tests. Dark purple skinned fruit with juicy, richly flavored red and amber flesh. Prolonged harvest: late July to late August in Central CA, 5-6 weeks after Santa Rosa. 400 hrs. Pollenizer required: Santa Rosa, Late Santa Rosa, Burgundy, Nubiana.

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.

METHLEY PLUM Juicy, sweet, red flesh, mild flavor. Reddish purple skin. Harvest in June in Central CA. Attractive tree, heavy bearing and vigorous. Extremely cold hardy. 250 hours or less. 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.

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 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)

SPLASH PLUOT® INTERSPECIFIC Small to medium sized red-orange colored fruit, with very sweet orange flesh. Consistently among the highest scoring varieties at Dave Wilson formal fruit tastings. Round to heart shaped fruit is excellent eaten fresh, dried or in desserts. Upright tree sets large crops once established. 400 hours or less. Pollenized by Santa Rosa plum or Flavor Grenade Pluot®. (Pat. No. 14583) (Zaiger).

AMBROSIA POMEGRANATE Medium to large, pale pink skin, purple sweet-tart juice, similar to Wonderful. Long-lived, inland or coastal climate. 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

SWEET POMEGRANATE Sweeter fruit than Wonderful, more widely adapted (better quality in cool-summer climates). Small, glossy-leaved, ornamental tree with showy orange-red blossoms in late spring. Very suitable to espalier and container growing. Harvest late summer. Unsplit ripe fruit stores in cool, dry place for two months or more. Very low chilling requirement, about 100 hours. Self-fruitful.

SMYRNA QUINCE Extremely large fruit; light yellow flesh, bright yellow skin. Attractive tree (or multi-stemmed shrub) has dark green foliage & very showy bloom. Tolerates wet soil. 300 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)

MAHAN PECAN Largest pecan, thin shell, fine quality. Old variety, a parent of most of the newer varieties. Very late maturing, does best in low desert climates. 250 hours. Self-fruitful.

WESTERN SCHLEY PECAN Easy to grow, hardy tree. Less fussy about soil and nutrition. Long, tapered, medium-sized, thin-shelled nuts. Fine quality, mid-season. 250 hours. Self-fruitful

AMBASSADOR WALNUT Cold hardy Carpathian hybrid for severe climates, from Idaho. 1 1/4 inch nuts, thin shell, well sealed. Plump, light-colored kernels, excellent flavor. Young trees set heavy crops. 600 hours. Self-fruitful. (Expired Pat. No. 4132) (Rootstock: NCB walnut.)

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)

FRANQUETTE WALNUT Last English walnut to leaf out, less susceptible to spring frost damage. Very large tree, excellent shade. Fair production of well sealed, thin-shelled, high quality nuts. Pollenizer for Hartley. 700 hours. Self-fruitful. (Rootstock: NCB walnut.)

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.

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.