



Fruit Trees

Shade Trees Flowering Trees Nut Trees Grapes

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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.

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

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 - 9

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

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

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).

AUTUMN GLO APRICOT Late season apricot with tremendous flavor. Ripens in the first two weeks of August. Fruit is medium sized with good color. One of the highest scoring apricot varieties to date at Dave Wilson Nursery fruit tastings. 500 hours or less. Self-fruitful. USDA Zones 7 - 9 (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

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)

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)

ENGLISH MORELLO SOUR CHERRY Late-ripening tart cherry for cooking, sometimes eaten fresh when fully ripe. Dark red to nearly black fruit with dark juice. Small, round-headed tree with drooping branches (easy to harvest). European origins obscure, introduced to America prior to 1862. 500 hours or less. Self-fruitful. USDA Zones 4 - 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

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. Pollinized by Royal Lee. 200 - 300 hours or less. (Pat. No.12942) (Zaiger)

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; pollinized 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. Pollinized by Bing, Black Tartarian and Lapins. 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

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

PETER'S HONEY FIG Beautiful, shiny, greenish yellow fruit when ripe. Very sweet, dark, amber flesh. High quality. Superb for fresh eating. Warm location with a southern exposure is required for ripening fruit in maritime Northwest. Originated in Sicily. Good cold tolerance. Self-fruitful. USDA Zones 6 - 10

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 STAR WHITE NECTARINE Earliest to ripen of the low acid, super-sweet white nectarines. Rave reviews in trial tastings. Beautiful dark red skin, snow white semi freestone flesh. Ripens mid June in Central CA, 4-5 weeks ahead of Arctic Rose. Low winter chilling requirement, about 300 hours. Self-fruitful. (Pat. No. 9332) (Zaiger)

DESERT DELIGHT NECTARINE Proven producer in warm winter climates, and highly recommended as an early season nectarine elsewhere. Large fruit with bright red skin, yellow flesh and delicious, rich, nectarine flavor. Harvest mid-June in Central CA. 100-200 hours. Self-fruitful. (Pat. No. 7891) (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)

SAUZEE KING NECTARINE First "donut" style nectarine from Zaiger Hybrids. Outstanding early season variety has white flesh that is sweet and juicy. Red skin, blushed with yellow. Tree sets fruit at a young age and produces heavily. Thinning is required for large fruit size. Estimated 500 hours or less. (Pat. No. 16258) (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.

WHITE TIGER NECTARINE Medium sized white fleshed nectarine with red skin. Low chill requirement, sweet and aromatic.

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)

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 pollinizer 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 pollinizer 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 pollinizer such as Frantoio or Leccino. This variety is not Recommended for cooler coastal locations where early frosts may occur.

FRANTOIO OLIVE One of the world's premier oil varieties. The medium-sized fruit also makes a good table olive after curing. The variety features a delightful balance of fruitiness, bitterness and pungency. Frantoio is highly frost-sensitive. Frantoio is self-fertile, but increases yields when pollinized by one of the other tuscan varieties such as Pendolino or Leccino.

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 pollinized 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 pollinized by another olive such as Sevillano or Ascolano.

PENDOLINO OLIVE The Pendolino olive is used mainly as a pollinizer in Tuscany, but for landscaping Pendolino offers many desirable characteristics such as good cold hardiness and a dense, weeping canopy. It flowers early and profusely with a long bloom, but it is self-sterile and must be paired with another variety such as Leccino. Though small, the Pendolino olive produces a moderate amount of good quality oil with a very mild flavor, low bitterness and delicate pungency.

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.

AUGUST PRIDE PEACH Large, all-purpose yellow freestone for mild- winter climates. Sweet, aromatic, rich flavor, one of the very best. Ripens 3-4 weeks after Mid-Pride. Chilling requirement less than 300 hours. Self-fruitful. (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.

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)

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.

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).

MAY PRIDE PEACH Very early ripening peach for warm winter climates. Ripens in May, about with Desert Gold. Delicious, sweet and tangy, semi-freestone when fully ripe. Very large for such an early peach. Large, showy pink blossoms. 150-200 hours. Self-fruitful. (Expired Pat. No. 7775) (Zaiger)

MID-PRIDE PEACH Best yellow freestone for warm winter climates of S. CA., Phoenix, Houston, S.F. Bay Area. Also recommended for Central CA. for its exceptional flavor and dessert quality. Mid-season. 250 hours. Self-fruitful. (Zaiger)

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)

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.

FLORDAHOME PEAR Low-chill pear from Florida. Very nice quality: sweet, smooth-textured, juicy, flavorful. Harvest July/August in S. CA. Early bloom. Chilling requirement less than 400 hours. Partly Self-fruitful.

HOOD PEAR Very low chilling requirement, inter-fruitful with Flordahome. Large, early season fruit has yellow-green skin and sweet, mild-flavored flesh. Reported to be highly resistant to fire blight. 100-200 hours.

CHOCOLATE PERSIMMON Small to medium size, oblong, bright red skin. Sweet, spicy, firm, brown flesh, superb flavor the choice of connoisseurs. Astringent until ripe. 200 hours. Self-fruitful.

COFFEECAKE PERSIMMON (Nishimura Wase) Unique spicy sweet flavor that instantly evokes images of cinnamon pastry, hot coffee and morning sunshine. Coffeecake™ ripens about the same time as Chocolate and about three weeks to one month earlier than Fuyu. Coffeecake™ Persimmon is non-astringent and can be eaten while still firm. Hardy, attractive tree, practically free of pests and disease. Estimated chilling requirement: 200 hours or less. Another persimmon variety required as a pollinizer. Goshu or Chocolate are the best pollinizers for Coffeecake™.

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.

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.

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.

GOLDEN NECTAR PLUM Popular yellow dessert plum. Large, oblong fruit with waxy, thin, amber skin. Amber flesh is firm, sweet and flavorful. Very small pit. August harvest in Central CA. 400 hours or less. Self-fruitful.

HOLLYWOOD PLUM Fruiting ornamental. Introduced commercially in 1936. Very delicious fruit is medium sized, round and has blood red flesh and skin. Ripens late June. Hangs well on the tree. Good for jelly and canning. Red leafed tree has upright growth habit. 300-400 hours. Self-fruitful. USDA Zones 5-9.

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.

WEeping SANTA ROSA SEMI-DWARF PLUM One of the most flavorful, aromatic Japanese plums when fully ripe. Beautiful 8-10 ft. tree, weeping growth habit; long slender limbs bow gracefully to the ground. Easily espaliered. 200-400 hours. Self-fruitful.

FLAVORELLA PLUMCOT Medium sized fruit with translucent golden color, light red blush and slight pubescence; ripens in late May to early June. Excellent flavor with firm, juicy flesh. 250 hours. Pollenizer required. (Pat. No. 8470) (Zaiger)

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 pollinized by any apricot. (Expired Pat. No. 7090) (Zaiger)

EMERALD DROP PLUOT® INTERSPECIFIC Medium to large in size with green skin and yellow-orange flesh. Prolonged harvest; early picked fruit is firm, yet juicy sweet. Left to hang, fruit turns greenish yellow with honey like orange flesh. Upright tree sets heavy crops once established. Harvest mid-July to late August. Tested as 7HC165. 400 hours or less. Pollenized by Flavor Grenade Pluot® or Santa Rosa plum. (Pat. No. 14599) (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)

FLAVOROSA PLUOT® INTERSPECIFIC Deep purple skinned fruit with red flesh. Mild sweet flavor. Ripens at the end of May. Pollenized by Emerald Drop Pluot® or Mariposa plum. 250 hours chill required. (Pat. No. 10285) (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.

DESERTNYI POMEGRANATE Special selection from the Turkmenistan collection of world famous hybridist Gregory Levin. Desertnyi translates to English as dessert, and it is a real dessert treat. Light orange rind contrasted by dark red arils makes for a unique look. Excellent sweet-tart balance with citrus overtones. Mature fruit has an orange juice like flavor, with a great, firm eating texture. Very soft edible seed. 200 hours. Self-fruitful.

EVERSWEET POMEGRANATE Very sweet, virtually seedless fruit. (Even immature fruits are sweet.) Red skin, clear (non staining) juice. Harvest late summer through fall. Coast or inland. 8-10 ft. arching shrub, or train as tree or espalier. Large, showy, orange red flowers. 150 hours. Self fruitful. (Expired Pat. No. 5418)

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.

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 keep any height by summer pruning. Eat fresh, juice or use in salads. Excellent source of antioxidants. Chill requirements 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.

SIRENEVYI POMEGRANATE Sweet spicy and aromatic. Exterior color tan-dark red, interior color dark red. Soft seeded. Harvest Late October thru November. Requires 150 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.

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.

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)

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.)

PLACENTIA WALNUT Best of the Santa Barbara-types, selected in the early 1900s. Adapted to mild-winter coastal climates of Southern CA. Medium-sized nuts with fairly well-sealed thin shells. Light-colored plump kernel, mild flavor. Estimated chilling requirement: less than 300 hours. Self-fruitful.

JUBILEE BLUEBERRY Southern Highbush. Midseason, Sweet, firm berry. Upright and quite compact, with fruit borne on the outer periphery of the bush. Chilling requirement is estimated at 400-500 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 lows 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.

SHARPBBLUE 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)

NAVAJO BLACKBERRY Upright. Thornless. 1988 University of Arkansas introduction. Superb flavor in a small berry. Fruit is firm with significantly smaller seeds than other thornless varieties. Upright canes require no support. Moderate resistance to anthracnose. Popular with home gardeners and commercial producers alike. USDA Zone 6-10.

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.

HERITAGE RASPBERRY Everbearing. Large, dark red with mild flavor yet excellent quality. 5-6' upright, vigorous canes spread rapidly by suckers. Can adapt to heavier soils but roots will rot in areas with poor drainage. First ripe berries in early July; biggest harvests in the fall. USDA Zone 3-9.

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.

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.

CANADICE SEEDLESS GRAPE Early ripening red seedless grape derived from Himrod. Extremely winter hardy. First choice seedless grape for cold winter climates. 100 hours. Self-fruitful. Spur prune.

CONCORD SEEDLESS GRAPE American grape, a sport of Concord. Berries very similar to Concord, but seedless (or seeds very rare). Bluish-black skin, green flesh, distinctive Concord flavor. 100 hours. Self-fruitful. Cane 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.

WISTERIA, PURPLE No. 1 (Cooke's Purple) Early bloomer usually flowers the first season. Long clusters of dark purple flowers.

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.

PERSIAN FRUITING MULBERRY (Morus nigra) Densely foliated tree to 25-30 ft. Large heart-shaped leaves. Large fruit is juicy, dark red to black & good for jam.

TEA'S WEeping MULBERRY (Morus alba 'pendula) Fast growing, heat loving tree with blackberry-like fruit. Mature tree size 20 by 20 ft. Low chilling requirement. USDA Zones 4 - 9