



# Fruit Trees

Shade Trees   Nut Trees   Grapes

## Trees of Antiquity

20 Wellsona Rd.  
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**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

**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

**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.

**MOORPARK APRICOT** Long-time favorite of apricot fanciers for its exceptionally rich flavor and aroma. Reliable producer. Used fresh and for canning. 600 hours. Self-fruitful. USDA Zones 6 - 9

**PUGET GOLD™ APRICOT** Proven producer of large, flavorful fruit in Western Washington. Recommended for other western climates where spring rains and frosts limit apricot culture. Harvest early August. 600 hours. Self-fruitful. USDA Zones 6 - 9

**WENATCHEE MOORPARK APRICOT** Long time favorite in Western OR & WA. Recommended for other Western climates where spring rains and frosts limit apricot culture. Flavorful fruit used fresh, dried, canned. 700 hours. Self-fruitful. USDA Zones 5 - 9

**BING CHERRY** Large, firm, juicy, sweet, nearly black when ripe superb flavor, the No. 1 cherry. Mid-season. Large vigorous tree. Pollenized by Black Tart, Van, Rainier and Lapins. Also Stella in colder climates. 700 hours. USDA Zones 5 - 9

**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

**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

**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

**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

**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

**CONADRIA FIG** Light greenish yellow skin, pink flesh. Not as sweet as Kadota, but resists spoilage. Fresh/dried. Very vigorous, long-lived tree. Heavy crops coast or inland. 100 hours. Self-fruitful.

**FLANDERS FIG** Medium sized long necked fruit with violet stripes and scattered white specks; amber to white meat with light strawberry pulp. Rich flavor, split resistant, highly productive. 100 hours. Self-fruitful.

**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

**OSBORNE PROLIFIC FIG** Large fruit with very attractive purplish-brown skin, amber pulp. Especially pleasing flavor. Long time favorite in cool coastal areas, excellent inland as well. Prune to any shape. 100 hours. Self-fruitful.

**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 QUEEN WHITE NECTARINE** Delicious, super-sweet white nectarine, very similar to ArcticRose, but ripening 3-4 weeks later (early August in Central CA). Rich flavor and nice crunchy texture when firm ripe; extremely sweet when fully ripe. High-scoring in taste tests. 600-700 hours. Self-fruitful. (Pat. No. 8094) (Zaiger)

**LIZ'S LATE NECTARINE** Sprightly sweet, intense, spicy flavor the state of the art in fruit breeding. Late August/early September in Central CA. 600-700 hours. Self-fruitful. (Pat. No. 9437) (Zaiger)

**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

**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.

**BABY CRAWFORD PEACH** The best-flavored peach, according to CA. Rare Fruit Growers in the Santa Clara Valley area. Small, intensely flavored yellow freestone. Golden orange skin with slight blush. Harvest late July in Central CA, about one week before Elberta. 800 hours. Self-fruitful.

**BELLE OF GEORGIA PEACH** Reliable, old time white peach with red blush. Firm freestone flesh tinged red. Highly flavored for fresh eating or canning. Vigorous. Resists bacterial spot. Very bud hardy. 800 850 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.

**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.

**GEORGE IV PEACH** Attractive with gold and brownish red markings. Pale white background with pink blush. Rich flavor. One of Americas oldest peaches 1st obtained in New York City. Thin for size. Estimated chill 500 hours.

**LA FELICIANA PEACH** Heavy-bearing, high quality peach from Louisiana. Firm, flavorful, yellow freestone, matures in mid July. Resists brown rot and bacteriosis. 400-500 hours. Self-fruitful.

**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)

**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.

**PEREGRINE PEACH** Popular heirloom variety especially in the UK. White, melting flesh with fine flavor under a crimson skin. Hardy, self-fertile, peach leaf curl resistant.

**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.

**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.

**RIO OSO GEM PEACH** Favorite late yellow freestone. Large, sweet, rich flavor, like J.H. Hale. Fresh/freeze. Small tree. Showy bloom. Mid-August in Central CA. 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.

**VETERAN PEACH** One of the most reliable peaches for cold climates: winter hardy and late blooming. Yellow to yellow orange skin. Yellow flesh is freestone when fully ripe, and richly flavored. Harvest one week before Elberta. 900 hours. Self-fruitful.

**DIXON CLING PEACH** One of the earliest yellow canning clingstones, and one of the best flavored it makes an excellent dessert peach as well. August 1st in Central CA. 800 hours. Self-fruitful.

**MAGNESS PEAR** Seckel x Comice. Medium size, short-neck, greenish-yellow, light russeted, the thick skin reduces insect damage and contributes to long storage life. Soft, sweet, juicy flesh with minimal grit. Moderately vigorous, spreading tree. Shows resistance to fire blight. Pollinated by Harrow Delight, 20th Century or other Asian pear. Matures early September. Hardy in Zones 6-9. 400 hours.

**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

**WINTER NELIS PEAR** Small, round, russeted fruit. Juicy, aromatic, sweet. Harvest late fall, keeps well. Small tree. Good pollenizer for Bartlett. 700 hours. Pollenizer required such as Bartlett, Kieffer, 20th Century or European pear.

**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.

**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.

**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.

**HOWARD MIRACLE PLUM** Large, firm, juicy, freestone, with distinctive flavor. Amber flesh, yellow skin blushed with red. Originated in Montebello, east of Los Angeles. Low chilling requirement, about 400 hours. Pollenizer required, another Japanese plum such as Beauty or Santa Rosa.

**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.

**SHIRO PLUM** Medium size greenish-yellow fruit is juicy, moderately sweet with a pleasing mild flavor. Bears reliably in many climates, including Western OR and CA's Northern coast. Late June/early July in Central CA. 400-500 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.

**WICKSON PLUM** Large, heart-shaped greenish-yellow fruit. Very sweet, translucent flesh. Little or no tartness at skin or pit. Mid season, three weeks after Santa Rosa. Partly self-fruitful, or pollenized by Kelsey or Santa Rosa. 500 hours. Self-fruitful.

**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.

**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.

**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 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)

**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.

**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)

**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

**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)

**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)

**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.)

**CAMPBELL'S EARLY GRAPE** Large, purplish-black, American grape. Ripens two weeks earlier than Concord, keeps well. Adapted to cool summer climates. Productive, winter hardy vine. Hybridized in Ohio, tested in New York, introduced in the 1890s. 100 hours. Self-fruitful. 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.

WHITE FRUITING MULBERRY (*Morus alba* 'White') Medium sized, sweet, white fruit shaped like blackberries. Grows at a moderate rate to 20-60 ft. depending on soil quality and depth. Drought tolerant once established. Grows larger and more rapidly with irrigation.