



# Fruit Trees

Shade Trees   Nut Trees   Grapes

## Mid City Nursery, Inc.

3635 Broadway  
American Canyon, CA 94590  
(707) 642-4167

**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).

**NORTHPOLE™ COLUMNAR APPLE** Large, red-skinned McIntosh-type fruit is crisp, juicy and aromatic. Attractive, distinctive, narrow-growing (columnar) tree, grows to about ten feet. Trees topped for height control develop upright side limbs. Easily adapted to container growing. Estimated chilling requirement 800 hours. Pollenized by Scarlet Sentinel™ or other apple varieties.

**SCARLET SENTINEL™ COLUMNAR APPLE** Dense clusters of white blossoms followed by large, delicious, red-blushed, greenish-yellow fruit. Attractive, distinctive, narrow-growing (columnar) tree, grows to about ten feet. Trees topped for height control develop upright side limbs. Easily adapted to container growing. Estimated chilling requirement 800 hours. Pollenized by Northpole™ or other apple varieties.

**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 pollenized 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

**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

**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 pollenizer 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 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 (Green Gravenstein)** Famous for sauce and baking, also used fresh. Crisp, juicy, flavorful & tart. 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

**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. Pollenizer required: Red Delicious, Granny Smith, Fuji, Gala. 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 pollenizer 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 pollenizer for other apple varieties. Self-fruitful. USDA Zones 5 - 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).

**WHITE WINTER PEARMAN APPLE** High quality, all-purpose apple - an old favorite, especially for fresh use. Widely adapted, including CA.'s mild-winter coastal climates. Medium to large size, round to oval shape, pale yellow skin with dull red blush. Cream colored flesh is fine grained, crisp, juicy and aromatic with a rich, subacid to sprightly flavor. September/October harvest, good keeper. Healthy, vigorous, spreading, heavy-bearing tree. Excellent pollenizer for other apples. Believed to be the oldest known English apple, dating back to 1200 A.D. Low winter chilling requirement, about 400 hours. Self-fruitful.

**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

**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

**CANADIAN WHITE BLENHEIM APRICOT** Taste test winner! One of all time top scoring apricots in Dave Wilson Nursery blind taste tests. Syrupy sweet white flesh with firm texture. 700 hours. Pollenized by other late blooming apricot. USDA Zones 4 - 7 .

**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

**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

**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)

**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

**LAMBERT CHERRY** Large, black, late harvest. Highest quality, rivaling Bing. Less susceptible to cracking due to later season. 800 hours. Pollenized by Van, Rainier, or Black Tartarian. 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

**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

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

**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

**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

**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)

**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.

**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)

**LATE LEGRAND NECTARINE** Old favorite yellow fleshed nectarine. Richly flavored, still one of the best. Very high taste test scores. Attractive red and yellow skin. Harvest mid to late-August in Central CA. 600 hours. Self-fruitful.

**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)

**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.

**CARNIVAL PEACH** Very late season yellow freestone. Large red-skinned fruit ripens late September/early October in Central CA. Vigorous, productive tree. Estimated chilling requirement 500 hours or less. Self-fruitful.

**ELBERTA PEACH** Famous yellow freestone. Classic, rich, peach flavor: high scoring in taste tests. Use fresh, canned or cooked. Ripe late July/early August in Central CA, up to 3-4 weeks later in colder climates. 600 hours. Self-fruitful.

**ELEGANT LADY PEACH** Well-known fresh market peach. Large, firm, yellow freestone (bright red at pit). Red over yellow skin. High fruit tasting scores: excellent flavor, balanced sugar and acid. Harvest late July in Central CA. Introduced about 1979. Chilling requirement 700-800 hours. Self-fruitful.

**FAIRTIME PEACH** Fine fruit for the very late season. Very large, yellow freestone, excellent flavor. Mid September in Central CA. Early bloom. 4-500 hours. Self-fruitful.

**FAY (LATE) ELBERTA PEACH** Popular yellow freestone: juicy, moderately sweet, flavorful. Fresh/can/freeze/dry. Ripens 1-2 days later than Elberta in Central CA. (August 1st), but blooms earlier. 700 hours. Self-fruitful.

**FORTYNINER PEACH** Large yellow freestone, similar to its parent J.H. Hale Excellent dessert quality. Ripens late July in Central CA., 1 week before Fay Elberta. 700 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.

**J.H. HALE PEACH** Old variety, still one of the best. Very large, firm, superb flavor. Fresh/canned. Ripe August 1st in Central CA. Excellent frost hardiness. 800 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.

**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).

**NECTAR WHITE PEACH (Original Nectar)** One of the finest white peaches. Medium to large fruit with dark pink blush over a beautiful cream to pale green background. White freestone flesh, tinged with red, is sweet with exceptional flavor and aroma. Harvest three weeks before Elberta. Originated in Bakersfield, CA., introduced in 1935. 800 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.

**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.

**SUMMERSET PEACH** Fine late season yellow freestone, ripens approximately September 1st in Central CA. Large, sweet and flavorful. Excellent for canning, freezing or fresh use. 700 hours. Self-fruitful.

**ORANGE CLING (CAROLYN G) PEACH** Large, yellow canning clingstone. Firm, juicy, distinct vinous flavor. Harvest late August in Central CA. 800 hours. Self-fruitful.

**TRI-LITE PEACH x PLUM** A popular variety at DWN fruit tastings, this white flesh peach x plum can be eaten firm. It has a mild classic white flavor with a wonderful plum aftertaste that makes this fruit a unique treat. Early ripening in June. Superior quality canning clingstone. 400-500 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 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.

**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. Pollinized 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. Pollinized 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, pollinized by Bosc, D'Anjou, or other pear.

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

**20TH CENTURY ASIAN PEAR** (Nijisseiki, "Apple Pear") Juicy, sweet, mild flavored fruit is crisp like apple. Early to mid-August in Central CA. Keeps well. Easy to grow, heavy bearing small tree. 300-400 hours. Self-fruitful or pollinized. by Shinseiki, Bartlett, or other.

**CHOJURO ASIAN PEAR** Russeted golden brown skin. Crisp like an apple when ripe. Harvest mid-August in Central CA. 450 hours. Pollinized by Hosui, Shinko, or other pear.

**HOSUI ASIAN PEAR** Consistently rated the best-tasting Asian pear at Dave Wilson Nursery fruit tastings. Large, juicy, sweet, flavorful, refreshing, crisp like an apple. Brownish-orange russeted skin. Harvest early to mid-August in Central CA. 300-400 hours. Pollinized by Shinko, Chojuro, Bartlett, or 20th Century.

**KIKUSUI ASIAN PEAR** Juicy, sweet, yellow-skinned fruit - crisp like an apple when ripe. Superb fresh eating, one of the best. Easy to grow. Keeps well. Mid-August in Central CA. 450 hours. Partly self-fruitful or pollinized by Ishiwase or 20th Century.

**SHINKO ASIAN PEAR** Late ripening -September in Central CA- and excellent quality. Juicy, sweet, flavorful, refreshing, crisp like an apple. Golden brown russeted skin. 450 hours. Pollinized by Hosui, Chojuro, Kikusui, Bartlett

**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.

**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. Gosho or Chocolate are the best pollinizers for Coffeecake™.

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

**FRIAR PLUM** Large, round, black skin, freestone amber flesh. Harvest is prolonged fruit is hard ripe 4 - 5 weeks after Santa Rosa, but sweetest and most delicious several weeks later (mid to late August in Central CA.). 400 hours. Self-fruitful or plant with Santa Rosa.

**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.

**NUBIANA PLUM** Purplish-black skin, amber flesh. Large, firm, flattened shape. Sweet, flavorful, very little tartness at skin or pit. Favorite fresh market fruit, excellent for home orchard. Late July. 400-500 hours. Self-fruitful

**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.

**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.

**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.

**IMPERIAL PRUNE** Mottled purplish red skin with yellow green clingstone flesh. High quality, sweet, rich flavor. Ripens mid September. Discovered in France as a chance seedling in 1870. Brought to the U.S. in 1883. Once widely grown in CA.

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

**DAPPLE DANDY PLUOT® INTERSPECIFIC** Taste test winner. Ranks with Flavor King and Flavor Supreme Pluots® as best flavored fruit at Dave Wilson Nursery tastings. Creamy white and red fleshed freestone with wonderful plum apricot flavor. Skin greenish yellow with red spots, turning to a maroon and yellow dapple. August harvest in Central CA. 400-500 hours. 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)

**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

**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)

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)

CRIMSON SEEDLESS GRAPE New late season seedless grape, ripens early October in Fresno, CA. Medium size, firm, very sweet, excellent quality. Cane prune. 100 hours. Self-fruitful.

CONCORD GRAPE (Eastern Concord) Versatile, long-time favorite American grape. Blue-black berry with rich, distinctive flavor, used for table, juice, jelly and wine. 100 hours. Self-fruitful. Cane prune.

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.