



# Fruit Trees

Shade Trees   Flowering Trees   Nut Trees   Grapes

## Harmony Farm Supply

3244 Gravenstein Hwy  
Sebastopol, CA 95472  
(707) 823-9125

**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).

**AKANE APPLE** Especially fine red dessert apple derived from Jonathan. Sweet, rich, spicy flavor, well regarded by apple connoisseurs. Resists scab and powdery mildew. Harvest in early season (August in Central California). 800 hours. Pollenizer required: Fuji, Gala, Granny Smith, Golden Delicious. USDA Zones 5 - 9.

**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.

**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

**BRAMLEY'S SEEDLING APPLE** England's favorite cooking apple. Large in size, with very tart, creamy yellow flesh that makes highly flavored pies and sauce. Also good for cider. England's favorite cooking apple. Large in size, with very tart, creamy yellow flesh that makes highly flavored pies and sauce. Also good for cider. First-picked fruits are mostly green, riper fruit appears yellow to orange with uneven reddish stripes. Fully ripened fruit is firm, juicy, less tart and suited to fresh use. Mid-season harvest, about with Golden Delicious. Keeps two months. Spreading tree is heavy-bearing and disease-resistant. Originated in England in the early 1800s. Estimated chilling requirement 800-1000 hours. Sterile pollen, pollenizer required. USDA Zones 5 - 7

**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

**CHEHALIS APPLE** Highly Scab-resistant variety discovered near Chehalis, Washington in 1937. Large fruit, resembling Golden Delicious. Greenish-yellow to yellow skin, sometimes blushed pink. Cream colored flesh is crisper than Golden Delicious, the shape more elongated. Sweet, subacid, mild flavor. Used fresh and for baking. Early harvest, just before McIntosh. Estimated chilling requirement 800-1000 hours. Self-fruitful.

**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

**DOLGO CRABAPPLE** Long-time favorite all-purpose crabapple, imported from Russia in late 19th century. Large, fragrant, white flowers. 1 1/2" oval shaped red fruit makes tasty, bright red jelly. Vigorous, upright, open tree to 30 by 25 ft. Resistant to scab, rust, mildew, fire blight. 500 hours. Self-fruitful.

**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

**GOLDEN RUSSET APPLE** One of the great family orchard apples of 19th century America. Crisp, aromatic, sub acid, creamy yellow flesh with great flavor and legendary sugary juice. Used fresh and for cider, drying and cooking. Ripens about with Spitzenburg: late September/early October in Central CA. Ripe fruit hangs on the tree until frost; fruit stored properly keeps until April. Skin partly to almost completely russeted, varying from grayish-green or greenish-yellow to an attractive golden brown with orange highlights. Winter hardy, vigorous tree, bears mostly on the tips of branches. Medium size. Good disease resistance. Apparently originated in New York as a seedling of English Russet sometime in the 1700s. Estimated chilling requirement 800 - 1000 hours. Partly self-fruitful, biggest crops with cross-pollination. USDA Zones 4 - 6

**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

**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

**JONAGOLD APPLE** Superb flavor; a connoisseurs' choice. A cross of Jonathan and Golden Delicious. Yellow with red-orange blush. Crisp, juicy, subacid, all-purpose. 700 - 800 hours. Pollenized by Fuji, Gala, Granny Smith or Red Delicious, but not Golden Delicious.

**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

**MCINTOSH APPLE (Rogers McIntosh)** Round, bright to dark red over green, superb quality in cool climates. Crisp, aromatic, subacid & sweet. Dessert/cooking. Early harvest. 900 hours. Partly Self-fruitful, or pollenized by Red Delicious, Gala, or other. USDA Zones 4 - 7

**MUTSU (CRISPIN) APPLE** A favorite of connoisseurs: very large, crisp and flavorful. Late September/October harvest. Pick when green or wait until partly yellow. Large, vigorous tree resists powdery mildew. 500 hours. 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

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

**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

**ROME BEAUTY APPLE** Late blooming, a good choice where hard freezes in late spring are common. Large, round, red, used primarily for cooking. Heavy bearing. Late harvest. 1000 hours. Self-fruitful. USDA Zones 6 -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

**SNOW APPLE (Fameuse)** Famous for its pure white flesh and spicy, aromatic, subacid flavor. Small to medium-sized fruit with beautiful light red stripes over a cream background. In cool climates, the skin is a solid, very dark red. Used primarily for dessert, also for cooking and cider. October harvest, keeps until the holidays. Very hardy, long-lived, heavy-bearing tree. Originated from French seed planted in Canada in the late 1600s. Parent of McIntosh. Reported to have a moderately low winter chilling requirement: perhaps 600 hours. Partly self-fruitful, biggest crops with cross-pollination. USDA Zones 4 - 8

**SPARTAN APPLE** McIntosh type dessert apple, but firmer a better keeper and shipper. Pure white flesh is crisp, juicy, highly aromatic, fine flavored. Medium sized, with beautiful dark red skin. Early harvest, about with Red Delicious. Keeps several months. Somewhat lesser tendency to premature drop than McIntosh. Resistant to scab, mildew and fire blight. Winter hardy, precocious, heavy bearing tree. Blooms early. Cross of McIntosh and Newtown Pippin made at Summerland, British Columbia, introduced in 1936. Estimated chilling requirement 800-1000 hours. Self-fruitful; larger crops if pollenized by Lodi, Wealthy or Liberty. USDA Zones 4 - 8

**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 pollenized by Gravenstein. USDA Zones 4 - 8

**TYDEMAN'S LATE ORANGE APPLE** Richly flavored connoisseurs' favorite. More productive and easier to grow than Cox Orange Pippin: much lower incidence of cracking; consistently better flavor and quality in hot summer climates. Reddish orange stripes over greenish yellow ground color, some russetting. Yellowish flesh is firm and juicy. Harvest late September/October in Central CA., about with Fuji. Good keeper. Small but vigorous tree with long, weeping branches. Early, heavy thinning required to prevent alternate bearing. Resistant to mildew and scab. Lax-ton Superb x Cox Orange Pippin, from England, introduced in 1945. Estimated chilling requirement 800-1000 hours. Pollenizer required, a mid to late-blooming variety such as Gala, Fuji, Golden Delicious or Granny Smith. USDA Zones 6 - 9

**WHITE WINTER PEARMAIN 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.

**WINESAP APPLE (Stayman Double Red Winesap)** Long time favorite latered apple. Juicy, smooth texture. Lively flavor, used fresh or cooked. 800 hours. Pollenized by Red or Golden Delicious, Fuji, Gala, Liberty. USDA Zones 5 8

**WINTER BANANA APPLE** Large, round, especially beautiful apple - pale yellow waxy skin blushed with rosy pink. Crisp, tangy, juicy flesh is highly aromatic with a mild, banana like flavor. Long time favorite dessert apple in CA.'s mild winter coastal climates. Good cider apple. Harvest mid to late-September in Central CA.. Good keeper. Vigorous, spreading tree bears at young age. Excellent pollenizer for other apples. Originated in Indiana, introduced in 1890. Low winter chilling requirement, less than 400 hours. Partly self-fruitful, biggest crops if cross-pollenized. USDA Zones 4-9

**YELLOW BELLFLOWER APPLE** Long-time favorite pie and sauce apple, also excellent fresh and for making hard cider. Attractive, lemon yellow skin. Pale, creamy yellow flesh is firm, crisp, aromatic and juicy, with a rich flavor. For winter dessert use, the fruit may be picked while still tart; it mellows in storage, reaching peak flavor and acid-sugar balance after a few months. Elongated, cone-shaped, often lop-sided fruits vary in size from small to very large. Mid-September harvest in Central CA., about with Golden Delicious and Jonagold. Vigorous, spreading tree. Low winter chilling requirement, about 400 hours. Mid-season bloom. Pollenizer required. USDA Zones 5 - 9

**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

**YELLOW TRANSPARENT APPLE** Long-time favorite cooking apple for the very early summer (June to early July in most climates). Crisp, juicy and flavorful: excellent for sauce and pies, also used fresh and for drying. Skin of fully ripe fruit is pale yellow, waxy, thin, transparent. In hot summer climates especially, begin picking while fruit is still green and tart. Season lasts 3-4 weeks. Very winter hardy, vigorous, dependable tree begins bearing very young. Most fruit is borne on short, heavily-spurred branches. Estimated chilling requirement 800-1000 hours. Self-fruitful. USDA Zones 2 - 7

**TRANSCENDENT CRABAPPLE** Yellow skin with pink or red blush to almost entirely red. Up to 2 inches wide. Creamy yellow flesh is crisp, juicy and flavorful. Late summer harvest. Medium-sized tree, consistent crops. 700-800 hours. Self-fruitful.

**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)

**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)

**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

**FLORA GOLD APRICOT** All-purpose freestone. Early harvest, 2-3 weeks before Blenheim (Royal). Very good quality, reliable producer (produces when other varieties don't). Good choice for backyard apricot. 400 hours or less. 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.

**HARGLOW APRICOT** Late-blooming, productive tree, proven in coastal Northwestern climates. Medium size, bright orange fruit sometimes blushed red. Orange freestone flesh is firm, sweet, flavorful. Resistant to perennial canker and brown rot, resists cracking. Originated in Ontario, Canada. Introduced in 1982. 800 hours. Self-fruitful. USDA Zones 5 - 9

**HUNZA APRICOT** Native to northwest Pakistan, the fruit is sweet and flavorful. Very cold hardy.

**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

**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)

**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

**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

**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

**NORTH STAR DWARF SOUR CHERRY** Attractive, densely foliated, naturally small tree grows to about 8-10 ft. Hardy to -40°F, very productive, resists cracking and brown rot. Often bears in second year. Large, meaty, tart, red-skinned fruit with red juice. Excellent for pies and cobblers, also used fresh when fully ripe. From Minnesota, introduced in 1950. 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 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.

**CONTORTED JUJUBE** "Chinese date." Interesting ornamental form: twisted, contorted branching. Round shaped edible fruits similar to Li. Fruits reddish-brown when ripe, eaten firm and crunchy or room-dried to date-like chewy sweetness. Early fall harvest. Attractive, easy-to-grow tree: hardy, drought resistant, virtually pest and disease free. Requires long, hot summer. Very low chilling requirement. Partly self-fruitful or pollenized by Lang.

**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

**SUGAR CANE JUJUBE** "Chinese date." Round fruit is smaller than Li. Sweet, crunchy flesh. Tree is precocious, hardy, drought resistant, virtually pest and disease free. Requires long, hot summer. Very low chill requirement. Partly Self-fruitful.

**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

**CELESTIAL FIG** Purplish brown skin, pink flesh. Widely adapted. Two crops per year - early summer and late summer to early fall. Prune to any shape. 100 hours. Self-fruitful.

**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.

**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)

**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

**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

**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

**NECTA ZEE MINIATURE NECTARINE** Sweet, very flavorful yellow freestone, beautiful red skin. Mid-June to early July in central CA. Strong, vigorous tree to 6 ft. Best self-fruitful miniature nectarine. 400 hours or less. Self-fruitful. (Zaiger)

**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)

**ARCTIC ROSE WHITE NECTARINE** Delicious, super-sweet, white nectarine. Very high scoring in taste tests. Rich flavor and nice crunchy texture when firm ripe; extremely sweet when ripe. Harvest mid to late July in Central CA. Highly recommended for home orchards. 600-700 hours. Self-fruitful. (Pat. No. 7889) (Zaiger)

**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)

**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.

**FLAVOR TOP NECTARINE** Large, firm, yellow freestone of excellent quality. One of the highest scoring nectarines in DWN fruit tastings. One of the very best! Ripe mid July in Central CA, between Independence and Fantasia. Large showy blossoms. 650 hours. 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)

**HONEY KIST NECTARINE** Early-ripening yellow nectarine with high sugar and low acid (no tartness). Harvest begins late June in Central CA, about with Independence nectarine. (Begin picking before the fruit begins to soften; the subacid varieties have the advantage of being good to eat before they each peak ripeness.) 500 hours. Self-fruitful. (Pat. No. 9333) (Zaiger)

**JOLLY RED GIANT NECTARINE** Very large fruit to 3 1/2" or more if properly thinned. Freestone, delicious flavor. Skin bright orange-red over yellow. Mid-July in Central CA. 400-500 hours. Self-fruitful. (Pat. No. 7947) (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)

**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.

**ZEE GLO NECTARINE** Taste test winner. Delicious late summer fruit with classic, zesty, nectarine flavor. Superb balance of acid and sugar. Attractive, dark red skin. Harvest about two weeks after Fantasia, mid to late August in Central CA. Showy pink blossoms in spring. 600-700 hours. Self-fruitful. (Zaiger)

**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)

**ELDORADO MINIATURE PEACH** Well-known Jackson & Perkins variety. Exceptionally high quality, richly flavored fruit. Yellow freestone, attractive red blushed skin. Harvest early to mid-June. 4-5 ft. tree. 400 hours or less. Self-fruitful. (Expired Pat. No. 4780)

**HONEY BABE MINIATURE PEACH** Sweet, yellow freestone, rich peach flavor. Heavy bearing 5 ft. tree. Early to mid July in Central CA. Excellent choice for home orchard. 400 hours or less. Self-fruitful. (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.

**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.

**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.

**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.

**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.

**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).

**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.

**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.

**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.

**SNOW BEAUTY WHITE PEACH** Taste test winner: one of the all-time highest-scoring varieties in blind fruit tastings at Dave Wilson Nursery. Low acid, high sugar, tantalizing flavor. Large, very firm, attractive red skin. Harvest early to mid July in Central CA. Estimated chilling requirement 750-850 hours. Self-fruitful. (Pat. No.10175) (Zaiger)

**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.

**TRA-ZEE PEACH** Delicious late season peach. Harvest mid August to early September in Central CA. Firm, yellow freestone with very attractive dark red skin and excellent flavor. Highly recommended. 500 hours or less. Self-fruitful. (Zaiger)

**WHITE LADY WHITE PEACH** Among the best of the low acid/high sugar white peaches a farmer’s market favorite. Red skinned fruits are medium to large, very firm, freestone. Introduced in 1986. 800 hours. Self-fruitful. (Expired Pat. No. 5821) (Zaiger)

**INDIAN BLOOD CLING PEACH** Large, late season canning peach. Red skinned, red flesh, rich flavor. Blooms late, sets heavy crops. 800 hours. Self-fruitful.

**WHITE HEATH CLING PEACH** Medium sized white fleshed canning clingstone. An old favorite. Creamy white skin. Juicy, melting, rich flavor. Late season. 600 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 pollenized 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, pollenized 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. Pollenized 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. Pollenized 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.

**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.

**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.

**MOONGLOW PEAR** Resistant to fire blight. Large fruit, for fresh use or canning. Productive, spur-type tree. Mid-season harvest. 400-500 hours. Pollenizer required, good pollenizer for other pears.

**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.

**SENSATION RED BARTLETT PEAR** High quality Bartlett-type fruit with attractive red skin. Relatively small tree. 700 hours. Self-fruitful in most climates of Western U.S. Elsewhere, pollenized by Bosc, D’Anjou, or other pear.

**WARREN PEAR** Excellent quality dessert pear and highly resistant to fire blight. Medium to large, long-necked fruit with pale green skin, sometimes blushed red. Smooth flesh (no grit cells) is juicy and buttery with superb flavor. Good keeper. Cold hardy to -20°F. From Mississippi. 600 hours. Self-fruitful

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

**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. Pollenized 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 pollenized by Ishiiwase or 20th Century.

**SEIGYOKU ASIAN PEAR** Large fruit, smooth yellow skin. Very best quality - crisp, juicy, sweet, flavorful. Blooms later than Shinseiki and 20th Century. Ripe a few days before 20th Century. 500 hours. Partly self-fruitful or plant with Kikusui, 20th Century, or Bartlett.

**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. Pollenized 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.

**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. Gosho 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.

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

**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.

**BURBANK PLUM** Red and golden yellow skin. Yellow orange (apricot colored) flesh is firm, sweet, aromatic, juicy and uniquely flavored. Relatively small tree, cold hardy. Imported from Japan by Luther Burbank. 400 hours. Pollenized by Santa Rosa.

**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.

**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.

**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.

**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)

**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.

**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.

**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.

**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.

**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.

**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.

**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)

**PLUM PARFAIT PLUMCOT** Cross of plum & apricot. Unique blend of flavors. Pinkish orange skin, crimson and amber marbled flesh, freestone. Very early bloom. Compact, small tree. 400 hours. Self-fruitful. (Expired Pat. No. 4338) (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 pollinated by any apricot. (Expired Pat. No. 7090) (Zaiger)

**DAPPLE DANDY PLUOT® INTERSPECIFIC** Taste test winner. Ranks with Flavor King and Flavor Supreme Pluots® as best flavored fruit at Dave Wilson Nursery tastings. Creamy white and red fleshed freestone with wonderful plum apricot flavor. Skin greenish yellow with red spots, turning to a maroon and yellow dapple. August harvest in Central CA. 400-500 hours. Pollenized by Flavor Supreme Pluot®, Flavor King Pluot®, Santa Rosa, Catalina or Burgundy Plum. (Pat. No. 9254) (Zaiger)

**FLAVOR GRENADE PLUOT® INTERSPECIFIC** Elongated green fruit with red blush. Crisp texture and explosive flavor. Taste test winner. Hangs on the tree for 4-6 weeks. Pollenized by Flavor King, Dapple Dandy or Emerald Drop Pluots® or Santa Rosa plum. 200-300 hours. (Pat. No. 12097) (Zaiger)

**FLAVOR KING PLUOT® INTERSPECIFIC** Taste test winner. Unique plum apricot hybrid with sensational bouquet and sweet, spicy flavor. Reddish-purple skin, crimson flesh. Harvest mid August in Central CA. Naturally small tree. 400 hours or less. Pollenized by Flavor Supreme or Dapple Dandy Pluot® and Santa Rosa or Late Santa Rosa plum. (Pat. No. 8026) (Zaiger)

**FLAVOR QUEEN PLUOT® INTERSPECIFIC** Exquisite plum/apricot hybrid with candy like sweet, wonderfully pleasing flavor. Greenish yellow skin, amber orange flesh. Prolonged harvest: mid July thru August. 400-500 hours. Pollenized by Dapple Dandy or Flavor Supreme Pluots® or Japanese plum such as Burgundy. Not pollenized by Flavor King Pluot®. (Expired Pat. No. 7420) (Zaiger)

**FLAVOR SUPREME PLUOT® INTERSPECIFIC** Taste test winner. Plum/apricot hybrid with sweet, richly flavored, firm red flesh. Greenish maroon mottled skin. June harvest in Central CA, about two weeks before Santa Rosa. 700-800 hours. Pollenized by Santa Rosa and Late Santa Rosa plums, or Flavorosa, Flavor Queen and Geo Pride Pluot®. (Zaiger)

**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.

**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.

**GRENADA POMEGRANATE** A darker, less tart bud-sport of Wonderful. Can be grown as a bush or in tree form. Harvest 30 days before Wonderful. (Expired Pat. No. 2618) Long-lived, any soil. 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

**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.

**RED SILK POMEGRANATE** Medium to large-sized fruit with a brilliant red silky exterior. Large, firm yet edible seeds have a sweet berry flavor and a great acid/sugar balance. Naturally semi-dwarf tree has a slightly-spreading growth habit and sets large crops. Grow as a tree or shrub and keep any height by summer pruning. Excellent source of antioxidants. Eat fresh or use in cooking. 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.

**SWEET POMEGRANATE** Sweeter fruit than Wonderful, more widely adapted (better quality in cool-summer climates). Small, glossy-leafed, 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.

**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

**PINEAPPLE QUINCE** Heavy crops of large, tart fruit used in baking, jams, and jellies. Profuse, ornamental bloom. Cold hardy, yet low chilling requirement 300 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)

**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

**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.)

**CABERNET SAUVIGNON** Late season red wine grape, small, black, strongly flavored berry. Vigorous, upright vine. 100 hours. Self-fruitful. Cane prune.

**CHARDONNAY GRAPE** For white burgundy wines. Small round berry. Best quality where summers are cool. Vigorous vine, Very cold hardy. 100 hours. Self-fruitful. Cane prune.

**MERLOT GRAPE** Black berry, used for distinctive red wines. Best quality in cooler regions. 100 hours. Self-fruitful. Cane or spur prune.

**PINOT NOIR GRAPE** Small black berries that yield the famous French Burgundy wines. Requires cool summers, cane pruning. Early harvest. 100 hours. Self-fruitful.

**ZINFANDEL GRAPE** For fruity red wines. Medium size, round, juicy, reddish-black berry, early mid-season. Prefers mild winters, cool summer. Heavy bearing. 100 hours. Self-fruitful. Cane or spur prune.

**SNOW FOUNTAINS® FLOWERING CHERRY** Semi-double pure white flowers, graceful weeping growth habit. Small tree, to 12-15 ft. high and as wide. Finely branched tree is easily pruned for size and shape. Golden yellow to orange fall color. Hardy to cold and heat. Requires good drainage.

**WEeping FLOWERING CHERRY** (*Prunus subhirtella* 'pendula') Showy double pink flowers. High grafted at about six feet, tree grows to 12-18 ft. Graceful weeping limbs nearly reach the ground. Requires good drainage. Cold hardy. Not tolerant of desert heat.

**FRENCH PUSSY WILLOW** - *Salix caprea* Deciduous shrub or small tree to 20-25 ft. Dark green leaves are gray and hairy underneath. Pinkish-gray catkins late winter/early spring. Nice accent plant. OK to cut to ground every few years. All zones.

**CONTORTED FILBERT** - *Corylus avellana* 'Contorta' (Harry Lauder's Walking Stick) Very unusual and distinctive small tree to 8-10 ft. Picturesquely twisted and gnarled branches, small leaves. Interesting container plant. Sunset Zones 1-9, 14-20.

**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.

**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.