



# Fruit Trees

Shade Trees   Nut Trees   Grapes

## Greenery, The

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**MULTIPLE-BUDDED FRUIT TREES** Please inquire about our 2-n-1, 3-n-1 and 4-n-1's (two, three or four varieties on a single tree).

**FUJI APPLE** Introduction from Japan that quickly became CA's favorite apple. Sweet, very crisp and flavorful, excellent keeper. Dull reddish orange skin, sometimes russeted. Ripe mid September. Excellent pollinizer for other apple varieties. Low chilling requirement - less than 500 hours. Self-fruitful. USDA Zones 6 - 9

**GALA APPLE (Original Gala)** Wonderful dessert apple from New Zealand. Crisp, nice blend of sweetness and tartness, rich flavor. Skin reddish orange over yellow. Early harvest, 2 - 3 weeks before Red Delicious. Good pollinizer for other varieties. Adapted to cold and warm-winter climates. Chilling requirement less than 500 hours. Self-fruitful. USDA Zones 4 - 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 pollinizer for other apples. Self-fruitful. USDA Zones 6 - 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

**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 FUJI APPLE (BC#2)** Redder skinned bud sport of Fuji. Sweet, very crisp and flavorful, excellent keeper. Ripe September October in Central CA. Excellent pollinizer for other apple varieties. Self-fruitful. USDA Zones 5 - 9

**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)

**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

**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

**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)

**TOMCOT APRICOT** A consistently productive apricot variety. Large, orange fruit with firm, sweet flesh. Slightly tart, old apricot flavor. Early harvest, 2 - 3 weeks before Wenatchee Moorpark. Originated at Prosser, WA, introduced in 1989. 500 hours or less. Partly Self-fruitful; largest crops if cross-pollenized by another apricot. (Expired Pat. No.7034). USDA Zones 4 - 8

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

**BLACK TARTARIAN CHERRY** Medium-sized, nearly black, sprightly flavor, early season. Vigorous, productive tree. 700 hours. 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)

**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 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. Pollenizer required Bing, Lambert, Rainier, Van. USDA Zones 5 - 9

**BLACK JACK FIG** Large, purplish-brown figs with sweet, juicy, strawberry-red flesh. Harvest August to October in Central CA. Naturally small (semi-dwarf) tree. 100 hours. Self-fruitful. USDA Zones 7 - 10

**BLACK MISSION FIG** The industry standard. Purplish-black skin, strawberry-colored flesh, rich flavor. Heavy bearing, long-lived, large tree. Coast or inland. Fresh/dry/can. 100 hours. Self-fruitful. USDA Zones 7 - 9

**IMPROVED BROWN TURKEY FIG** Large, brown skin, pink flesh. Sweet, rich flavor, used fresh. Widely adapted -coast or inland climate. Small tree, prune to any shape. 100 hours. Self-fruitful. USDA Zones 7 - 9

**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

**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 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.

**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)

**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)

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

**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)

**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)

**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.

**EARLITREAT PEACH** Delicious new low chill, very early peach with flavor and sweetness comparable to mid-season varieties. Highly recommended for home orchard planting. Medium sized, attractive red over yellow skin, yellow flesh. Very nice acid/sugar balance. Early May in Central CA.. 500 hours or less. Self-fruitful. (Pat. No. 9842) (Zaiger)

**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.

**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.

**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.

**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.

**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.

**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.

**HALFORD CLING PEACH** Large yellow canning cling, the leading commercial variety. Very good quality. Productive. Early September in Central CA.. 800 hours. Self-fruitful.

**ZEE DIAMOND PEACH** Large, very firm, yellow clingstone, very productive. Mid June harvest in Central CA. Excellent flavor with a good balance of acid and sugar. 800 hours. Self-fruitful. (Pat. No. 9673) (Zaiger)

**BELLA GOLD PEACOTUM®** A new fruit type from Zaiger Hybrids. Peach x apricot x plum. Slightly fuzzy skin, like that of an apricot, is bright yellow with an attractive red blush. Tart skin gives way to mildly sweet amber flesh for a delightful eating experience. Naturally semi-dwarf tree. Known to be pollinated by Flavor Grenade Pluot®. 500 hours. (Pat. No. 17826) (Zaiger)

**BLAKE'S PRIDE PEAR** This yellow and light-golden pear, was developed in Kearneysville, WV. Resistant to fire blight. Ripens 10-14 days after Bartlett. Pollinated by Bartlett, Harrow Delight or Warren. 800 hours. USDA Zones 5 - 9

**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.

**KIEFFER PEAR** Medium to large late season fruit. Canning/cooking. Sprightly flavor, coarse texture. Resists fire blight, tolerates hot climates. Dependable crops. 200-300 hours. Self-fruitful.

**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.

**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

**FUYU PERSIMMON - JIRO** ("Apple Persimmon") Medium size, flat shape, still crunchy when ripe, non-astringent. Cool or hot climate. Hardy, attractive tree, practically pest free. Fall harvest. 200 hours. Self-fruitful.

**HACHIYA PERSIMMON** Large, deep orange-red, acorn-shaped. Hot summer required to mature the fruit. Sweet, flavorful, astringent until soft ripe. Mature fruit can be frozen and thawed to ripen. Productive, ornamental. 200 hours. Self-fruitful.

**BURGUNDY PLUM** Maroon colored skin and semi freestone flesh. Sweet, with little or no tartness and a very pleasing, mild flavor. High taste test scores. Prolonged harvest, mid-July to mid-August in Central CA. Very productive. Narrow, upright habit. 300 hours. Self-fruitful.

**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)

**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.

**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)

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

**DAPPLE DANDY PLUOT® INTERSPECIFIC** Taste test winner. Ranks with Flavor King and Flavor Supreme Pluots® as best flavored fruit at Dave Wilson Nursery tastings. Creamy white and red fleshed freestone with wonderful plum apricot flavor. Skin greenish yellow with red spots, turning to a maroon and yellow dapple. August harvest in Central CA. 400-500 hours. Pollinated 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. Pollinated 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. Pollinated by Flavor Supreme or Dapple Dandy Pluot® and Santa Rosa or Late Santa Rosa plum. (Pat. No. 8026) (Zaiger)

**FLAVOR SUPREME PLUOT® INTERSPECIFIC** Taste test winner. Plum/apricot hybrid with sweet, richly flavored, firm red flesh. Greenish maroon mottled skin. June harvest in Central CA, about two weeks before Santa Rosa. 700-800 hours. Pollinated 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. Pollinated by Santa Rosa plum or Flavor Grenade Pluot®. (Pat. No. 14583) (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. Pollinated by Peters.

**PETERS MALE PISTACHIO** Pollenizer for Kerman. Does not bear fruit. One Peters pollinates up to eleven females. Plant from containers only. Drought-resistant once established. 800 hours.

**BLACK MONUKKA SEEDLESS GRAPE** Large, purplish-black, sweet, crisp. Does not require as much summer heat as Thompson. Fresh or raisins. Early mid-season. 100 hours. Self-fruitful. Cane or spur prune.

FLAME SEEDLESS GRAPE Medium-sized, light red. Crisp, sweet, excellent flavor. For fresh use or raisins. Needs hot summer. Ripens before Thompson. Vigorous. 100 hours. Self-fruitful. Cane or spur prune.

RUBY SEEDLESS GRAPE Dark red, sweet, crisp, excellent fresh or for raisins. Ripens after Thompson Seedless. Requires less summer heat than Thompson or Flame. 100 hours. Self-fruitful. Cane or spur prune.

THOMPSON SEEDLESS GRAPE Most popular grape in CA, AZ. Fresh & raisins. Pale green, very sweet. Thin the clusters for larger berries. Needs plenty of heat. 100 hours. Self-fruitful. Cane prune.

FRUITLESS MULBERRY - *Morus alba* 'Fruitless' Fast-growing, to 40 by 50 ft., dense shade. Tolerates summer heat, alkaline soil. Drought tolerant, but best with ample water and feeding. Not necessary to prune back to trunk each winter. All Zones.

OKLAHOMA REDBUD - *Cercis canadensis* 'Oklahoma' Spectacular purplish-red flower clusters in early spring (after flowering plums, before flowering crabapples). Attractive tree with round-shaped canopy and glossy, heart-shaped leaves. Tolerates hot summers. Largest of the redbuds, to 30-35 ft. Sunset Zones 1-3, 7-20.

WEeping WILLOW - *Salix babylonica* Fast-growing, cold hardy, shortdormant period. Long narrow leaves, pronounced weeping growth habit. Needs plenty of water. Stake high to develop usable area underneath. 30 by 30 ft. or larger.

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.