



# Fruit Trees

## Nut Trees

### Green Thumb Int'l - VENTURA

1899 Victoria Ave.  
Ventura, CA 93003  
(805) 642-8517

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

**ANNA APPLE** Remarkable fruit for mild winter climates in S. CA., S. AZ. Heavy crops of sweet, crisp, flavorful apples even in low desert. Fresh/cooked. Keeps 2 months in refrigerator. 200 hours. Self-fruitful or pollinized by Dorsett Golden or Einshemer. USDA Zones 5 - 10.

**BEVERLY HILLS APPLE** Long-time favorite summer apple for coastal S. CA. Pale yellow, red blush or stripes. Medium size, slightly tart. Fresh/cooked. 300 hours. Self-fruitful. USDA Zones 5 - 10

**DORSETT GOLDEN APPLE** Outstanding sweet apple for warm winter areas. Firm, very flavorful, sweet like Golden Delicious. Productive throughout So. CA and Phoenix, AZ. Good early season sweet apple for Central CA. 100 hours. Self-fruitful. USDA Zones 5 - 10

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

**GALA APPLE (Original Gala)** Wonderful dessert apple from New Zealand. Crisp, nice blend of sweetness and tartness, rich flavor. Skin reddish orange over yellow. Early harvest, 2 - 3 weeks before Red Delicious. Good pollinizer for other varieties. Adapted to cold and warm-winter climates. Chilling requirement less than 500 hours. Self-fruitful. USDA Zones 4 - 10

**GORDON APPLE** Popular variety for Southern Calif. Low chilling requirement, about 400 hours. Red over green skin, good quality. For fresh use and cooking. Self-fruitful. (Expired Pat. No. 4144). 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 pollinizer for other apples. Self-fruitful. USDA Zones 6 - 9

**PINK LADY® APPLE (Cripps Pink)** Hot climate apple from Western Australia. Very crisp, sweet tart, distinct flavor, good keeper. Skin reddish pink over green when ripe. White flesh resists browning. Harvest begins late October in Central CA., about three weeks after Fuji. Self-fruitful. 300-400 hours. (Pat. No. 7880). USDA Zones 6 - 9

**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

**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)

**GOLD KIST APRICOT** Excellent backyard apricot for warm winter climates. Freestone, very good quality. Heavy bearing. Early harvest, 3-4 weeks before Blenheim (Royal). 300 hours. Self-fruitful. USDA Zones 7 - 9 (Zaiger)

**KATY APRICOT** Large, all purpose flavorful freestone. Tree ripe fruit is subacid (not tart). A favorite apricot for warm-winter climates. Early harvest, 3-4 weeks before Blenheim (Royal). 200 to 300 hours. Self-fruitful. (Expired Pat. No. 4339). USDA Zones 7 - 9 (Zaiger)

**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

**MINNIE ROYAL CHERRY** Medium sized red cherry; firm with good flavor. Ripens 11-14 days ahead of Bing; tree is very productive with a low chill requirement. Pollinized by Royal Lee. 200 - 300 hours or less. (Pat. No. 12942) (Zaiger)

**ROYAL LEE CHERRY** Medium sized red cherry; very firm with excellent flavor. Ripens 11- 14 days ahead of Bing; tree is very productive with a low chill requirement; pollinized by Minnie Royal. 200 to 300 hours. (Pat. No. 12472) (Zaiger)

**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

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

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

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

**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)

**PANACHE 'TIGER' FIG** Especially fine flavor! Small to medium sized fruit with green color and yellow “Tiger” stripes. Strawberry pulp is blood-red in color. 100 hours. Self-fruitful

**VIOLETTE DE BORDEAUX FIG** Small to medium size purple-black fruit with a very deep red strawberry pulp, a distinctive sweet rich flavor. Brebas are pear shaped with a thick, tapering neck; main crop figs are variable often without neck. Medium eye. Excellent fresh or dried. Breba crop, hardy. Good for container culture or small spaces. Self-fruitful. USDA Zones 5 - 10

**WHITE GENOA FIG** Old variety, a favorite in cool coastal areas - also excellent inland. Greenish yellow skin, amber flesh, distinctive flavor. Prune to any shape. 100 hours. Self-fruitful. USDA Zones 7 - 9

**NECTAR BABE MINIATURE NECTARINE** Excellent quality fruit: mid-season yellow freestone with sweet, rich, delicious flavor. Heavy bearing 5-6 ft. tree. 400 hours or less. Pollenized by Honey Babe or other peach or nectarine. (Zaiger)

**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 GLO WHITE NECTARINE** Exciting, sprightly-sweet, early season white fleshed nectarine. High scoring in taste tests: nice balance of sugar and acid, very appealing flavor. Highly recommended for home orchards. Late June/ early July in Central CA. 400-500 hours. Self-fruitful. (Pat. No. 7884) (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)

**DESERT DAWN NECTARINE** Proven heavy producer of delicious nectarines for warm winter western climates. Solid red skin, juicy yellow semi freestone, rich flavor. Mid to late May. 250 hours. Self-fruitful. (Zaiger)

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

**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.

**PANAMINT NECTARINE** Attractive red-skinned yellow freestone. Aromatic, intensely flavored, nice acid sugar balance. Dependable, long time favorite in warm winter Southern CA. climates. Late July/early August. 250 hours. Self-fruitful

**SPICE ZEE NECTAPLUM® INTERSPECIFIC** The first NectaPlum® from Zaiger Hybrids. White fleshed, nectarine x plum. Skin is dark maroon at fruit set, and turns pale pink when ripe. Fully ripe fruit is unparalleled in flavor, and both nectarine and plum traits are easily detectable. Tree is quite ornamental. Tremendous purplish pink bloom in the spring, followed by a flourish of red leaves which mature into lush green in late summer. Self-fruitful. Very productive. 200-300 hours. High chill adaptable. (Pat. No. 15535) (Zaiger)

**ARBEQUINA ASI® OLIVE** Commercially planted in super high density orchards, the low-vigor Arbequina olive tree bears fruit earlier than Traditional varieties. When planted in a wider spacing, this variety will exhibit a spreading, somewhat weeping canopy and grow to a medium size. Prized for its mild oil, the Arbequina olive is small and yields a very aromatic and fruity flavor that is low in bitterness. The tree is fairly disease-resistant and pest-tolerant. Arbequina is self-fertile, but produces higher yields when planted with a pollenizer such as Koroneiki or Arbosana.

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

**LECCINO OLIVE** Originating on the island of Crete some 3000 years ago, the Koroneiki olive remains most popular in Greece where it is grown almost exclusively for oil. Koroneiki boasts an intense flavor profile, which starts as a robust fruity aroma and finishes with a peppery zing. Koroneiki holds to the tree well making it a little more work to harvest compared to other varieties and is frost sensitive. Koroneiki is fully self-fertile.

**MANZANILLO OLIVE** The most popular table olive in CA., Manzanillo is a large, round freestone with a high flesh to pit ratio. As the Spanish Manzanillo olive ripens, the flavor becomes fruitier and less bitter, but the water content increases making it better suited to curing than extracting. The Manzanillo tree is moderately vigorous with a spreading growth habit and medium density. Though partially self-fertile, yields will increase when Manzanillo is pollenized by Sevillano or Ascolano. This variety is moderately cold hardy.

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

**PICUAL OLIVE** The Picual olive comes from Spain. Newer plantings in Chile, Australia and New Zealand are proving the value of this highly productive, early variety. Picual is easy to harvest and contains a high content of easily separated oil with pungent flavor that stores well. In Spain, Picual is a popular table olive known to be high in beneficial chemicals such as oleic acid and Vitamin E. The Picual olive is cold hardy and self-fertile, but produces higher yields when paired with a pollenizer such as Manzanillo.

**HONEY BABE MINIATURE PEACH** Sweet, yellow freestone, richpeach 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)

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

**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.

**BONITA PEACH** Medium to large yellow freestone with red blush. Sweet, subacid, very flavorful. Proven variety for S. CA, coast or inland. Late July. Chilling requirement less than 400 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.

**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)

**EVA'S PRIDE PEACH** Delicious, fine flavored peach with very low chilling requirement ripens 2-3 weeks before Mid-Pride. Medium to large-sized yellow freestone - also recommended as early season peach for moderate climates - harvest 3 weeks before July Elberta. 100-200 hours. Self-fruitful. (Expired Pat. No. 7751) (Zaiger)

**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.

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

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

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

**RED BARON PEACH** Flowering/fruiting. Large, juicy, firm, richly flavored yellow freestone fruit. Showy double red blossoms. Mid-July. Long-time favorite in Southern CA. and Texas. Low chilling requirement, 250-300 hours. Self-fruitful. (Expired Pat. No. 4195)

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

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

**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™.

**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.

**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.

**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.

**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.

**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. Pollenized by Flavor Grenade Pluot® or Santa Rosa plum. (Pat. No. 14599) (Zaiger)

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

**FLAVOR 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)

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

**SPLASH PLUOT® INTERSPECIFIC** Small to medium sized red-orange colored fruit, with very sweet orange flesh. Consistently among the highest scoring varieties at Dave Wilson formal fruit tastings. Round to heart shaped fruit is excellent eaten fresh, dried or in desserts. Upright tree sets large crops once established. 400 hours or less. Pollenized by Santa Rosa plum or Flavor Grenade Pluot®. (Pat. No. 14583) (Zaiger).

AMBROSIA POMEGRANATE Medium to large, pale pink skin, purple sweet-tart juice, similar to Wonderful. Long-lived, inland or coastal climate. 150 hours. Self-fruitful.

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

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

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

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.

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.

GARDEN PRINCE GENETIC DWARF ALMOND Compact, lushly foliated 10-12 ft. tree. Soft shell, kernels especially sweet and tasty. Bears young and heavy. Large, light pink blossoms. 250 hours. Self-fruitful. (Zaiger)