



# Fruit Trees

Shade Trees    Nut Trees

## Terra Gardens & Bark

270 Cordon Rd NE  
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**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

**GOLDEN DELICIOUS APPLE (Yellow Delicious)** Long-time favorite for its sweetness and flavor. Reliable producer, adapted to many climates. Pollenizer for Red Delicious. Mid season harvest (September in Central CA.). 700 hours. Self-fruitful. USDA Zones 5 - 10

**GRANNY SMITH APPLE** From New Zealand. Large, late, green, all-purpose. Crisp, tart, excellent keeper. Requires long summer. Thrives in hot climates. 400 hours. Prolonged bloom: good pollinizer for other apples. Self-fruitful. USDA Zones 6 - 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

**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

**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

**ARBEQUINA AS1® 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.

**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.

**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.

**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)

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

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

**A.C. SWEET POMEGRANATE** Red to light pink rind. Pink to light red arils. Seeds are very sweet, soft and refreshing. Will hang on tree for 6 weeks and unsplit ripe fruit will last for two months in a cool dry location. Will grow anywhere in Southwestern USA down to zero degrees. One of Utah's favorites. 200 chill 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)

**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)