



# Fruit Trees

Nut Trees Grapes

## Tri City Nursery

395 S. Deseret Drive  
Kaysville, UT 84037  
(801) 546-1372

**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).

**BELLE DE BOSKOOP APPLE** Highly esteemed cooking and pie apple. Heavy crops of large to very large fruits. Green and red skin in patches and stripes with a brown russet extending from the base. Coarse, crisp, juicy, creamy white flesh is richly flavored, sweet tart and highly aromatic. Keeps well, improves in storage. Very late harvest, with Yellow Newton Pippin and Granny Smith. Large tree, open shape with drooping branches. Originated in Holland in 1856. Estimated chilling requirement 800-1000 hours. Pollenizer required. USDA Zones 4 - 7

**BRAEBURN APPLE** New, from New Zealand. Superb late season fruit: very crisp and tangy, more flavorful than Granny Smith. Excellent keeper. Green with dark red blush. October-November harvest. 700 hours. Self-fruitful. USDA Zones 5 - 10

**COX ORANGE PIPPIN APPLE** Old favorite dessert apple: firm, juicy, sweet, rich flavor, not tart, distinctive aroma. Skin is orange red to bright red over yellow. Prefers moderate climate. Midseason. 800 hours. Self-fruitful. USDA Zones 4 - 8

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

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

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

**GRANNY SMITH APPLE** From New Zealand. Large, late, green, all-purpose. Crisp, tart, excellent keeper. Requires long summer. Thrives in hot climates. 400 hours. Prolonged bloom: good pollenizer for other apples. Self-fruitful. USDA Zones 6 - 9

**GRAVENSTEIN APPLE (Green Gravenstein)** Famous for sauce and baking, also used fresh. Crisp, juicy, flavorful & tart. Early bloom, early harvest. 700 hours. Pollenizer required: Empire, Fuji, Gala, Red Delicious. USDA Zones 2 - 9

**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.

**JONATHAN APPLE (Double Red Jonathan)** Heavy annual bearer, high quality when well grown. Cooks well. Medium to dark red. Crisp, juicy, moderately tart, flavorful. August harvest in Central CA. 700 - 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 pollinized by Red Delicious, Gala, or other. USDA Zones 4 - 7

**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

**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.

**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

**YORK APPLE (York Imperial)** One of the very best apples for keeping, in a cool location it holds its flavor until April or May. Fine quality for dessert use, excellent for baking and cider. Greenish-yellow skin with light red blush and stripes to nearly fully red, occasionally russeted at either end. Very firm, coarse, yellow flesh is crisp, juicy and slightly aromatic, with a semi sweet flavor. Medium to large size, many fruits having a characteristic lopsided, rectangular shape. Late harvest, with or just ahead of Yellow Newton Pippin and Granny Smith. Fairly large tree is moderately winter hardy, late-blooming & disease-resistant. At its best on heavier clay soils. Estimated chilling requirement 800-1000 hours. Self-fruitful. USDA Zones 4 - 9

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

**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

**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.

**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

**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

**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

**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 cobbles, 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

**STELLA CHERRY** Self-fruitful - no pollenizer needed. Large, nearly black, richly flavored sweet cherry similar to its parent, Lambert. Late harvest. 400 hours. Pollinates Bing, except in mild winter climates. USDA Zones 5 - 9

**UTAH GIANT CHERRY** The industry favorite sweet cherry in Utah. Larger, firmer, more flavorful than Bing or Lambert. Good canner. Does not double. 800 hours. Pollenizer required Bing, Lambert, Rainier, Van. USDA Zones 5 - 9

**VAN CHERRY** Very cold hardy, reliable, heavy bearing. Fine fruit similar to Bing, though usually smaller. 700 hours. Pollenizer required - interfruitful with all popular sweet cherries. USDA Zones 4 - 9

**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

**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 JAY WHITE NECTARINE** Taste test winner. Very attractive, firm, freestone fruit is richly flavored, with a balance of acid and sugar. Ripens between Arctic Glo and Heavenly White white nectarines. 500 hours or less. Self-fruitful. (Pat. No. 9908) (Zaiger)

**FANTASIA NECTARINE** Popular, large, yellow freestone. Early harvest fruit is firm ripe and tangy, later harvest is sweet, with rich flavor: high scoring in taste tests. Late July/early August in Central CA. 500 hours or less. Self-fruitful.

**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.

**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)

**MERICREST NECTARINE** Very cold hardy, frost hardy, late bloom. Crops after sub zero winters. Large, red skinned yellow freestone, rich tangy flavor very high scoring in taste tests. Highly recommended. Mid-July in Central CA. 800 hours. Self-fruitful.

**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.

**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)

**PIX ZEE MINIATURE PEACH** Large fruit ripens mid to late June in Central CA, two weeks before Honey Babe. Delicious, firm, yellow freestone, beautiful red over orange skin. Vigorous to 6 ft. 400 hours or less. Self-fruitful. (Zaiger)

**ANGELUS PEACH** Large freestone with bright red skin over yellow background color. Mild, low acid yellow flesh. Good shipping qualities. Ripens just after Elberta. Performs well in USDA Zone 6 and is worth a try in slightly colder climates. 800 hours. Self-fruitful.

**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)

**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.

**GLEASON EARLY ELBERTA PEACH** Also called Improved Elberta or Lemon Elberta. Reliable frost hardy yellow freestone for Utah and Pacific NW. Juicy, rich flavor. Harvest 10 days before Elberta. Can/freeze/fresh. 800 hours. Self fruitful.

**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.

**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.

**REDHAVEN PEACH** World's most widely planted peach. High quality yellow freestone. Ripens early July in Central CA. Frost hardy. Fresh/freeze. 800 hours. Self-fruitful.

**RELIANCE PEACH** Late blooming. Very cold hardy/frost hardy. Sweet, flavorful yellow freestone -best choice for climates having severe cold in winter and spring. Harvest 2-3 weeks before Elberta. Showy bloom. 1000 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)

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

**BARTLETT PEAR** World's most popular pear. Early mid-season, high quality, tolerates hot summers. 500-600 hours. Self-fruitful in most climates of Western U.S. Elsewhere, pollinized by Bosc, D'Anjou, Winter Nelis.

**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. Pollinized 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

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

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

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

**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.

**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. Pollinize with Beauty 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. Pollinized by Santa Rosa or Beauty.

**EARLY ITALIAN PRUNE (Richards)** Similar to Italian, but sweeter, slightly larger and more productive. Shorter growing season requirement than Italian (ripens 1-2 weeks earlier). Originated near Yakima, Washington. Introduced in 1935. 800 hours. Self-fruitful.

**STANLEY PRUNE** Large, dark blue skin. Juicy, sweet, delicious, greenish-yellow meaty flesh, freestone. Late summer harvest. Late blooming, extremely cold hardy and reliable. 800 hours. Self-fruitful.

**COT-N-CANDY APRIUM® INTERSPECIFIC** Wonderful new fruit from Zaiger Hybrids. White flesh apricot plum hybrid. Medium sized with incredible flavor, very sweet and juicy. Ripens early to mid July. Self-fruitful. 400 hours or less. Patent pending USDA Zones 7 - 10 (Zaiger)

**FLAVOR DELIGHT APRIUM® INTERSPECIFIC** Apricot-plum hybrid. Resembles an apricot but with a distinctive flavor and texture all its own. High taste-test scores, one of the most flavorful early season fruits. Early June. Very low chilling requirement. Less than 300 hours. Self-fruitful, but largest crops if pollinized by any apricot. (Expired Pat. No. 7090) (Zaiger)

**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)

**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)

**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)

**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).

**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.

**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)

**NONPAREIL ALMOND** No. 1 commercial almond, the standard of quality. Interfruitful with Price, Mission, All-In-One, Carmel. (Neplus in Northern CA only.) 400 hours. Pollenizer required.

**JUBILEE BLUEBERRY** Southern Highbush. Midseason, Sweet, firm berry. Upright and quite compact, with fruit borne on the outer periphery of the bush. Chilling requirement is estimated at 400-500 hours.

**BLUECROP BLUEBERRY** Northern Highbush. No. 1 variety, the standard of excellence. Upright, vigorous bush. Very productive. Large, firm, great flavor. Fruit does not drop or crack. Tolerates hot summers if soil is moist, acidic, and high in humus. 800 hours. Self-fruitful.

**REVEILLE BLUEBERRY** Southern Highbush. Midseason. DWN house favorite. This berry has pleasing crunchy texture and excellent flavor. Chilling hours are listed at 400-500 hours.

**CAMPBELL'S EARLY GRAPE** Large, purplish-black, American grape. Ripens two weeks earlier than Concord, keeps well. Adapted to cool summer climates. Productive, winter hardy vine. Hybridized in Ohio, tested in New York, introduced in the 1890s. 100 hours. Self-fruitful. Spur prune.

**CANADICE SEEDLESS GRAPE** Early ripening red seedless grape derived from Himrod. Extremely winter hardy. First choice seedless grape for cold winter climates. 100 hours. Self-fruitful. Spur prune.

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

**CONCORD SEEDLESS GRAPE** American grape, a sport of Concord. Berries very similar to Concord, but seedless (or seeds very rare). Bluish-black skin, green flesh, distinctive Concord flavor. 100 hours. Self-fruitful. Cane prune.

**HIMROD SEEDLESS GRAPE** Hybrid of Thompson Seedless and American grape. Highest quality pale green berries. Vine more winter hardy than Interlaken. Early harvest. Self-fruitful. Cane prune.

**SUFFOLK RED SEEDLESS GRAPE** Russian seedless x American. Hardier than European grapes, less heat to ripen. Largest berries of the hybrids. Early, excellent quality. 100 hours. Self-fruitful. Cane prune

**TEA'S WEEPING MULBERRY** (*Morus alba* 'pendula) Fast growing, heat loving tree with blackberry-like fruit. Mature tree size 20 by 20 ft. Low chilling requirement. USDA Zones 4 - 9