



# Fruit Trees

## Machias Nursery

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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).

**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.

**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.

**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

**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

**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

**EMPIRE APPLE** Sweet and juicy, sprightly flavor, a cross of McIntosh and Red Delicious. McIntosh-type apple for hot summer climates. Heavy bearing tree. Early fall harvest. Good pollenizer for Mutsu, Gravenstein, Winesap, Jonagold. 800 hours. Self-fruitful. USDA Zones 4 - 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

**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

**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

**MELROSE APPLE** One of the favorite home orchard varieties in Oregon's Willamette Valley since the 1940s. Dependable crops of firm, very juicy, slightly tart, high quality fruit for dessert and cooking. Tree-ripened fruit keeps well; fruit picked slightly green ripens and develops fruity aroma in storage, reaching peak quality after 2-3 months. Medium to very large size, shape varying from flattened to conical. Yellow green skin blushed and streaked with dull red; some russetting. Best quality in mild fall areas and when tree is not over cropped. Ripens after Jonagold, mid to late October in Western Oregon. Large, vigorous tree with spreading, somewhat willowy growth habit. From a cross of Red Delicious and Jonathan made in Ohio, introduced in 1944. Mid to late season bloomer, good pollenizer for other apples. Estimated chilling requirement 800-1000 hours. Partly self-fruitful, biggest crops with cross-pollination. USDA Zones 5 - 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

**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

**WOLF RIVER APPLE** Famous for its frequently huge size ("one apple makes a pie"), used primarily for cooking, also used fresh and for drying. Fairly round shape, skin mostly blushed and striped red over pale yellow; some russetting. Firm, juicy flesh is slightly aromatic, with a distinctive, mild, subacid flavor. Early harvest, about with McIntosh. (Fruit picked too late will be mealy.) Very winter hardy, disease-resistant, long-lived, sturdy tree. Spreading growth habit. Slower to begin bearing than other apple varieties. Chance seedling discovered about 1875 near the Wolf River in Wisconsin. 1,000 hours. Partly self-fruitful, or cross-pollinate with another late-blooming variety such as Northern Spy, Melrose or Golden Delicious. USDA Zones 3 - 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

**LAMBERT CHERRY** Large, black, late harvest. Highest quality, rivaling Bing. Less susceptible to cracking due to later season. 800 hours. Pollenized by Van, Rainier, or Black Tartarian. USDA Zones 5 - 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

**METEOR SEMI-DWARF SOUR CHERRY** Large, bright red fruit similar to Montmorency, used mostly for cooking. Tart, juicy, meaty flesh; colorless juice. Attractive, naturally small tree (10-12 ft.) with lush, dark green foliage. Blooms and harvests one week later than Montmorency. Hardy to -50°F when fully dormant. From Minnesota, introduced in 1952. 800 hours. Self-fruitful. USDA Zones 4 - 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.

**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

**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

**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)

**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)

**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.

**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.

**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.

**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.

**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.

**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.

**METHLEY PLUM** Juicy, sweet, red flesh, mild flavor. Reddish purple skin. Harvest in June in Central CA. Attractive tree, heavy bearing and vigorous. Extremely cold hardy. 250 hours or less. Self-fruitful.

**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.

**DELIGHT CHERRY-PLUM** Japanese plum x cherry-plum. Flavorful, tangy, clingstone. Heavy crops. Very productive, even under adverse conditions. 400 hours. Pollinizer required. Pollenized by Sprite. (Zaiger)

**SPRITE CHERRY-PLUM** Japanese plum x cherry-plum. Sweet, freestone, not tart. Flavorful, refreshing wonderful fresh eating. Ripe fruit holds on tree 3-4 weeks. Adapted to most climates. 400 hours. Pollenized by Delight. (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)

**HAYWARD FEMALE KIWIFRUIT** Actinidia chinensis (aka A. deliciosa). Popular exotic fruit fuzzy brown skin, bright green flesh, strawberry like flavor. Tender to frost. Hot or cool climates. 600 hours. Pollenized by All-purpose Male.

**ALL-PURPOSE MALE KIWIFRUIT** Actinidia chinensis (aka A. deliciosa). Pollenizer for Hayward female. Does not bear fruit. Very vigorous vine. One male can pollinize up to eight Hayward females. 800 hours.