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).

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

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 pollinator for other apple varieties. Low chilling requirement - less than 500 hours. 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

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

SUNDOWNER™ APPLE    A sister plant to the popular Pink Lady selection, Sundowner has a sweet, crispy, white flesh and excellent flavor. Considered a late harvest variety ripening from October well into winter in most areas. Does will under extreme fruit growing conditions such as southern fruit growing districts and deserts with little or no damage to the fruit. Chill requirement of 200 to 300 hours with high chill adaptability. Self-fruitful. (Plant Pat. No 9477).

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)

AUTUMN GLO APRICOT    Late season apricot with tremendous flavor. Ripens in the first two weeks of August. Fruit is medium sized with good color. One of the highest scoring apricot varieties to date at Dave Wilson Nursery fruit tastings. 500 hours or less. Self-fruitful. USDA Zones 7 - 9 (Zaiger)

BRITTANY GOLD APRICOT    Large, firm fruit with sweet flavor, uniform yellow color and juicy freestone flesh. Tree is large and vigorous with a semi-upright habit. Very productive, reliable variety that usually requires thinning. Fruit holds well on the tree. May be resistant to pit burn. Ripens end of July into August. 500 hours. Self-fruitful. Pat. no. 13504 (Zaiger)

EARLI-AUTUMN APRICOT    Wonderful flavor as tested by Dave Wilson Nursery both fresh and dried. Will please even the most critical of apricot lovers. Late harvest, first two weeks of August. 500 hours or less. Self-fruitful. (Pat. No. 9937). USDA Zones 7 - 9 (Zaiger)

FLAVOR GIANT APRICOT    One of the earliest fruits of the year (ripen late May/early June in Central CA). Heavy crops of extremely large, sweet-tart, flavorful fruit. 500 hours or less. Self-fruitful. USDA Zones 7 - 9 (Zaiger)

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.

HARGLOW APRICOT    Late-blooming, productive tree, proven in coastal Northwestern climates. Medium size, bright orange fruit sometimes blushed red. Orange freestone flesh is firm, sweet, flavorful. Resistant to perennial canker and brown rot, resists cracking. Originated in Ontario, Canada. Introduced in 1982. 800 hours. Self-fruitful. USDA Zones 5 - 9

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

PEGUET 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

ROYAL ROSA APRICOT    Extremely vigorous - more disease tolerant than other apricots. Bears young and heavy. Especially nice flavor: 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)

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

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. (Expire Pat. No.7320). USDA Zones 5 - 9 (Zaiger)

ENGLISH MORELLO SOUR CHERRY    Late-ripening tart cherry for cooking, sometimes eaten fresh when fully ripe. Dark red to nearly black fruit with dark juice. Small, round-headed tree with drooping branches (easy to harvest). European origins obscure, introduced to America prior to 1862. 500 hours or less. Self-fruitful. USDA Zones 4 - 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

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

NORTH STAR DWARF SOUR CHERRY  Attractive, densely foliated, naturally small tree grows to about 8-10 ft. Hardy to -40°F, very productive, resists cracking and brown rot. Often bears in second year. Large, meaty, tart, red-skinned fruit with red juice. Excellent for pies and cobblers, also used fresh when fully ripe. From Minnesota, introduced in 1950. 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 ANN CHERRY  Long-time favorite yellow sweet cherry for eating fresh or canning. 700 hours. Pollenizer required - interfruitful with Van and Black Tartarian, not Bing. USDA Zones 5 - 7

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 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

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)

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 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 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 ROSE WHITE NECTARINE  Delicious, super-sweet, white nectarine. Very high scoring in taste tests. Rich flavor and nice crunchy texture when firm ripe; extremely sweet when ripe. Harvest mid to late July in Central CA. Highly recommended for home orchards. 600-700 hours. Self-fruitful. (Pat. No. 7889) (Zaiger)

ARCTIC STAR WHITE NECTARINE  Earliest to ripen of the low acid, super-sweet white nectarines. Rave reviews in trial plantings. 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)

HEAVENLY WHITE NECTARINE  One of the highest-scoring fruits in Dave Wilson Nursery taste tests. Very large, firm, white fleshed freestone. Superb acid sugar balance and rich, complex flavor; a connoisseur’s delight. Doll red and cream colored skin. Mid-July in Central CA. 650 hours. Self-fruitful. (Zaiger)

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)

JOLLY RED GIANT NECTARINE  Very large fruit to 3 1/2" or more if properly thinned. Freestone, delicious flavor. Skin bright orange-red over yellow. Mid-July in Central CA. 400-500 hours. Self-fruitful. (Pat. No. 7947) (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)

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.

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 unparalled 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. 200-500 hours. High chill adaptable. (Pat. No. 15535) (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)

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)

CARNIVAL PEACH  Very late season yellow freestone. Large red-skinned fruit ripens late September/early October in Central CA. Vigorous, productive tree. Estimated chilling requirement 500 hours or less. 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 RA. 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.

GOLD DUST PEACH Best early season yellow peach: very high scores for flavor and overall appeal in Dave Wilson Nursery blind taste tests. Semi freestone ripens mid to late June in Central CA., 2-3 weeks ahead of Redhaven. All purpose, superb for eating fresh. Not an early bloomer. 550 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 pollinate.

JULY (KIM) ELBERTA PEACH Also called Early Elberta. Reliable heavy crops. Juicy, sweet, very flavorful yellow freestone fruit for canning, freezing, or fresh use. 400-500 hours. Self-fruitful.

JUNE PRIDE PEACH Intensely flavored, highly colored yellow freestone. Perhaps the best flavored peach for its season July 1st in Central CA. Excellent early peach for home orchards. 500 hours. Self-fruitful. (Zaiger)

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)


SNOW BEAUTY WHITE PEACH Taste test winner: one of the all-time highest-scoring varieties in blind fruit tastings at Dave Wilson Nursery. Low acid, high sugar, tantalizing flavor. Large, very firm, attractive red skin. Harvest early to mid July in Central CA. Estimated chilling requirement 750-850 hours. Self-fruitful. (Pat. No.10175) (Zaiger)

STRAWBERRY FREE WHITE PEACH Long-time favorite white freestone peach for CA. Very sweet, aromatic, juicy, with superb, delicate flavor. Early to mid July in Central CA. Highly recommended for home orchards. 400-500 hours. Self-fruitful

SUGAR MAY WHITE PEACH Sweetest peach of its season – mid-June, about one month before Babcoock. Very juicy and sweet with fine flavor. High fruit tasting scores. Excellent choice for early season peach. Medium to large size, attractive red skin. Estimated chilling requirement 600-700 hours. Self-fruitful. (Pat. No. 8034) (Zaiger)

SUMMERSET PEACH Fine late season yellow freestone, ripens approximately September 1st in Central CA. Large, sweet and flavorful. Excellent for canning, freezing or fresh use. 700 hours. Self-fruitful.

TRA-ZEE PEACH Delicious late season peach. Harvest mid August to early September in Central CA. Firm, yellow freestone with very attractive dark red skin and excellent flavor. Highly recommended. 500 hours or less. Self-fruitful. (Zaiger)

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)

DIXON CLING PEACH One of the earliest yellow canning clingstones, and one of the best flavored it makes an excellent dessert peach as well. August 1st in Central CA. 800 hours. Self-fruitful.

TRI-LITE PEACH x PLUM A popular variety at DWN fruit tastings, this white flesh peach x plum can be eaten firm. It has a mild classic white flavor with a wonderful plum aftertaste that makes this fruit a unique treat. Early ripening in June. Superior quality canning clingstone. 400-500 hours.

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 pollenized by Flavor Grenade Pluot®. 500 hours. (Pat. No. 17826) (Zaiger)

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

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.

FUUYO 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.

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.

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)

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.

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.

ITALIAN PRUNE Large, purple skin, freestone. Rich flavor, very sweet when fully ripe. Fresh/dried/canned. Vigorous, cold hardy tree. Late bloom. Late summer harvest. 800 hours. Self-fruitful.
ITALIAN PRUNE     Large, purple skin, freestone. Rich flavor, very sweet when fully ripe. Fresh/dried/canned. Vigorous, cold hardy tree. Late bloom. Late summer harvest. 800 hours. Self-fruitful.

FLAVORELLA PLUMCOT     Medium sized fruit with translucent golden color, light red blush and slight pubescence; ripens in late May to early June. Excellent flavor with firm, juicy flesh. 250 hours. Pollenizer required. (Pat. No. 8470) (Zaiger)

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 pollenized by any apricot. (Expired Pat. No. 7090) (Zaiger)

SWEET TREAT PLUERRY®     A hybrid cross between a plum and a sweet cherry. Ripens from mid-July through August. The Fruit is large for a cherry but small compared to most plums. It is juicy and richly sweet, generating high scores in blind taste tests, and hangs on the tree for a long time. Pollinated by Burgundy plum. New from Zaiger Genetics. (Patent pending)

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 FINALE PLUOT® INTERSPECIFIC     Medium to large sized Pluot® with purplish-red skin and jelly-like amber-red flesh. Wonderful complex flavor. Harvest begins the second week of September and fruit is edible well into October. Upright tree sets large crops. Tested as 5Z366. 500 hours. Pollenized by Santa Rosa plum, Burgundy plum or Flavor Grenade Pluot®. (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)

FLAVORICH PLUOT®     Large, dark purple-skinned fruits with firm, very sweet, yellow-orange flesh. Harvest begins late August/early September in Central California, 2-3 weeks after Flavor King Pluot®. Vigorous, upright tree. Originated from a cross of Friar plum and an unnamed Pluot®. 800 hours. Pollenizer required: another Pluot® such as Dapple Dandy or Flavor King, or a Japanese plum such as Santa Rosa or Late Santa Rosa. Pat. No. 8546. (Zaiger)

GEO PRIDE PLUOT® INTERSPECIFIC     Red skinned, yellow flesh plum/apricot hybrid. Balanced acid-sugar to predominantly sweet with unique plum-apricot flavor. Medium sized, very heavy production. Harvest mid July to early August, just ahead of Flavor Queen Pluot®. Estimated chilling requirement 400 hours or less. Pollenized by Flavor Supreme Pluot®, Dapple Dandy Pluot®, Santa Rosa plum. Good pollenizer for other plums and Pluots®. (Pat. No. 10386) (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.

GRENADA POMEGRANATE     A darker, less tart bud-sport of Wonderful. Can be grown as a bush or in tree form. Harvest 30 days before Wonderful. (Expired Pat. No. 2618) Long-lived, any soil. 150 hours. Self-fruitful.

PARFIANKA POMEGRANATE     Wolfiskil- Dr. Levin selection. Large size Red fruit is sweet with a hint of acidity. Arils are red with very small edible seeds. Vigorous upright plant sets a heavy crop dependably. Maintain at any height with summer pruning. Always receives the highest praise for overall flavor. Great for juice or fresh eating. 150-200 chill 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.

PIÑAÑE QUICE     Heavy crops of large, tart fruit used in baking, jams, and jellies. Profuse, ornamental bloom. Cold hardy, yet low chilling requirement 300 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)

CASINA FILBERT     Recommended for backyard plantings. Thin shelled small nut of excellent flavor. Heavy producer - more productive than Barcelona. Originated as chance seedling in Spain. 800 hours. Pollenizer required - interfruitful with all other common filbert varieties.
CASINA FILBERT Recommended for backyard plantings. Thin shelled small nut of excellent flavor. Heavy producer - more productive than Barcelona. Originated as chance seedling in Spain. 800 hours. Pollenizer required - interfertil with all other common filbert varieties.

HALL'S GIANT FILBERT Good pollenizer for other filbert varieties, especially in CA. Very vigorous grower. Yields light crops of medium to large-sized, round nuts. 20 by 20 ft. bush. Needs constant soil moisture, and, in hot climates, afternoon shade. 800 hours. Interfertil with all other common filbert varieties.

MOHAWK PECAN Very large, thin-shelled nut, excellent quality. Earliest maturing, so more widely adapted than others. Attractive tree is vigorous, bears young and heavy. Good choice for home planting. 250 hours. Self-fruitful

WESTERN SCHLEY PECAN Easy to grow, hardy tree. Less fussy about soil and nutrition. Long, tapered, medium-sized, thin-shelled nuts. Fine quality, mid-season. 250 hours. Self-fruitful

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. Pollenized 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.

O'NEAL BLUEBERRY Southern Highbush (low chill, tolerates heat). Large fruit is especially sweet and flavorful. Early season. Soil must be acidic, high in humus. 5-6 ft. bush. 200 hours. Self-fruitful, but plant two varieties for largest crops.

BABABERRY RASPBERRY Everbearing. Large red berries up to 1". Good flavor. Warm climate/mild winter raspberry. Plentiful June harvest followed by smaller crop in fall. USDA Zone 7-9.

AUTUMN ROYAL GRAPE Developed at the Agricultural Research Service in Fresno California, it ripens around the second week of October. Purple to black in color, crisp and sweet. Excellent for fresh eating.

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.

CRIMSON SEEDLESS GRAPE New late season seedless grape, ripens early October in Fresno, CA. Medium size, firm, very sweet, excellent quality. Cane prune. 100 hours. Self-fruitful.

FANTASY SEEDLESS GRAPE Large, bluish black, pale green flesh. Sweet, superb quality. Extremely vigorous vine. Midseason (early August in Fresno, CA). Derived from Emperor, Black Rose, Red Malaga, Muscat. 100 hours. Self-fruitful. Cane 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.

MUSCAT OF ALEXANDRIA GRAPE Large, dull green, egg-shaped. Juicy, distinctive flavor and aroma. Table, wine, raisins. Not suited to hot desert climates. 100 hours. Self-fruitful. 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.

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.