

Pineapple Quince

Cydonia oblonga sp.

Large. Smooth, golden yellow skin. White flesh with slight pineapple flavor.

Good for cooking, pie fillings, candies and jelly. Some like this one for fresh eating.

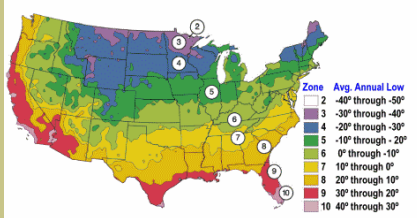
The #1 commercial Quince in California. Heavy producer. Originated with Luther Burbank in 1899. Self fertile.

Ripens: September.

Mature height is 12-15 feet.

Requires around 100 hours of chilling below 45° F.

Cold hardy to U.S.D.A. Zone 5.



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