

## **EDIBLE FRUIT GUIDE QUICK LINKS**

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# **EDIBLE FRUIT**

**DESCRIPTIVE GUIDE**

**L.E. COOKE CO**  
WHOLESALE GROWER

9th Edition

THIS BOOKLET HAS BEEN DEVELOPED FOR USE BY RETAIL NURSEYMEN. THERE ARE MANY COMMERCIAL VARIETIES OF FRUIT TREES THAT ARE NOT LISTED IN THIS GUIDE. WE HAVE LISTED THE VARIETIES WE FEEL WOULD BEST SUIT THE HOME GARDENER.

## CHILLING

Chilling refers to the number of hours, 45° F and under, during the dormancy period. All fruit and nut trees need a specific amount of chilling hours before they will produce fruit. The amount varies with each variety and the hours need not be continuous. Example as listed: (500 hours).

How do we determine chill hours for a variety? One way is to watch where it fruits and compare it to the number of recorded chill hours for that location. We depend a lot upon passionate fruit hobbyists like the California Rare Fruit Growers (CRFG) to take new varieties and plant them in their yards across the climate zones and report back their successes and failures. Often the chill hours are set high (we know it fruits here in Visalia) and slowly lower it over the years as more experience dictates where it will fruit. For example, many Apples are labeled high chill - because they are grown in Eastern Washington and upstate New York and that was the extent of their testing. It took hobbyists to plant Fuji Apples in warm winter climates and discover they will fruit in areas with under 400 hours of chilling - a far cry from the 1,100 hours originally assigned to it.

More information here:

[www.lecooke.com/ask-the-grower/what-are-chill-hours.html](http://www.lecooke.com/ask-the-grower/what-are-chill-hours.html)

## COLD HARDINESS

We use the USDA Cold Hardiness Zones. Cold hardiness is simply the temperature point at which the tree or plant will be killed or severely damaged by cold. Where other authorities may have published colder zones, we have noted them but not verified it with personal knowledge or anecdotal experience. Winter cold injury still can occur with plants or trees in their "safe" zone when early or late freezes happen on wood that has not hardened off properly for dormancy. Cold hardiness is also not directly related to chilling hours. Because a tree may not die in a zone, does not mean it will thrive and produce there. See our on-line **Recommended Variety Lists** for various Sunset climate zones in North America:

[www.lecooke.com/recommended-variety-lists.html](http://www.lecooke.com/recommended-variety-lists.html)

## POLLINIZATION

Unless otherwise stated, the crop yield of the trees in this guide should be sufficient for the home garden without the need of cross pollinization. However, many varieties will produce better when pollinized.

## PLANTING DISTANCES

Commercial recommendations have been collected from the California Cooperative Extension Service (Farm Advisors) as a guide. Different rootstocks and pruning techniques can alter planting distances. For all commercial plantings, please refer to your local extension office for specific recommendations related to your soils, climate, varieties, root stocks, spacings and planned method of harvest.

9<sup>th</sup> Edition - Fall 2016

Printed in U.S.A.

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## EZ-PICK® HOME GARDEN TREES

Why have huge trees that overwhelm your yard? Do you really want to climb ladders to pick your fruit? All this can be avoided.

In many ways your home orchard should be similar to commercial orchards. Shorter trees to make picking fruit easier and safer and branching optimized for sunlight and fruit production.



1 Year Old EZ-PICK® Plum in Orchard

Standard fruit trees naturally grow to 20-30 feet. Even if you use semi-dwarfing rootstocks, most fruit trees still grow 15-20 feet - larger than people expect.

Through deliberate pruning, you can control the size and shape of your fruit trees regardless of rootstock. Why not keep it 6 to 12 feet tall with most of the fruit in the easy-to-reach 4 to 7 foot range?

EZ-Pick® is a pruning system started in the growing fields to create a fruit tree that is branched lower to make it EZ to pick fruit, EZ to fit in today's smaller yards and EZ to care for. It has a very low branching structure giving you a jump start at maintaining a tree to a size that is convenient for you. **Please note: it still requires you to maintain it to your preferred size.**



**Pruning 7 year old EZ-Pick®  
July Golden Apple - behind Sales Office**

To keep this tree to the size you prefer, you will need to prune the tree in the spring or summer and during winter dormancy. Otherwise this tree will grow to its natural size as allowed by its rootstock. Ask your nursery professional for guidance and further information or go on the Internet to:

[www.homeorchard.ucanr.edu](http://www.homeorchard.ucanr.edu) or [www.lecooke.com](http://www.lecooke.com).

There is another benefit to smaller trees - they give you room for multiple varieties of your favorite tasting fruits. Look at planting three or four trees in the space of one tree in the article on page 47.



**Newly Canned EZ-PICK® Apricot Tree**

## ALMONDS

(Planting distance 20 x 24 ft.)

Pollinization ratio 1:1

Commercial applications should consider use of pollinizers.

◆ = Pollinator Required

☞ = Does better with pollinizer. Pollinizer recommended

Blooming Sequence:

Nonpareil, Garden Prince, Ne Plus, All-in-One, Texas (Mission), Hall's Hardy

### ALL-IN-ONE

**#1 almond for home orchards.** Medium to large sized nut. Soft shelled with sweet, good quality kernels. Its heavy production restricts growth so that some classify the tree as semi-dwarf to 15 ft. Blooms with Texas (Mission) and Nonpareil. *Self-fertile.* (500 hours) Ripens: Late September to Early October. Cold hardy to USDA Zone 8.

### GARDEN PRINCE

Medium. Soft shelled, good quality sweet kernels. *Self-fertile*, bears young and heavy. Compact semi-dwarf tree to 10-12 ft. but can be controlled to 8 ft. Sets large clusters. Dense attractive foliage, showy pink blossoms. (400 hours) Ripens: Late September to early October. Cold hardy to USDA Zone 8.

### HALL'S HARDY ☞ (Flowering)

Medium. Hard shelled. Beautiful, **profuse pink blooms** and sometimes sold just for its beauty. Strong almond flavored, bitter-sweet kernels suitable for fresh eating but enhanced through cooking. Hardy and heavy bearer. **Best for cold areas.** Late bloomer. Semi self-fertile, but does better with pollinizer. Best pollinizer: Texas (Mission). (800 hours) Ripens: October. Cold hardy to USDA Zone 6.

### NE PLUS ◆

Large, long and narrow nut. Soft shelled with sweet kernels. Blooms about mid-February. Needs pollinizer. Best pollinizer: Nonpareil. (250 hours) Ripens: September. Cold hardy to USDA Zone 8.

### NONPAREIL ◆

Large. Thin shelled. Broad, flat kernel. **#1 commercial almond**; adapted to most localities. Heavy bearer. Blooms in mid-season. Needs pollinizer. Best pollinizers: Ne Plus, Texas Mission, All-In-One. (400 hours) Ripens: September. Cold hardy to USDA Zone 8.

### TEXAS (MISSION) ☞

Medium. Hard shelled. Kernel is white, short, plump and sweet. Semi self-fertile. Best pollinizers: Nonpareil, Hall's Hardy. (500 hours) Ripens: October. Cold hardy to USDA Zone 7.



## APPLES

### APPLE ON STANDARD ROOTSTOCK (Common Apple)

(Planting distance 25 x 25 ft.)

### APPLE ON SEMI-DWARFING ROOTSTOCK (EMLA 111 or EMLA 106)

(Planting distance 8 x 16 or 10 x 20 ft. depending on rootstock and variety. Size is typically 80% of normal tree.)

Approximate Ripening Sequence:

(Can vary slightly in different climates)

Anna, Dorsett Golden, Ein Shemer, Early Summer Red, Beverly Hills, July Golden, Gravenstein, Gala, Mollie's Delicious, Anders®, Gordon, Pettingill, Jonathan, Granny Smith, McIntosh Double Red, Liberty, Honeycrisp, Garden Delicious, Red Delicious, Golden Delicious, Yellow Delicious, Jonagold, Winesap, Mutsu, Rome Beauty, Fuji, Red Fuji, Sierra Beauty, Braeburn, Newtown Pippin, Northern Spy, Pink Pearl, Arkansas Black.

**Note on pollination:** Most apples listed below are semi self-fertile and will fruit sufficiently for the average home gardener. Exceptions are noted. Commercial applications should consider use of pollinizers.

◆ = Pollinator Required

☞ = Does better with pollinizer. Pollinizer recommended

#### ANDERS™

Medium to large. Greenish-yellow base overlaid with generous red striping. Crisp, white flesh is sweet with some tang, flavorful. Excellent for eating, drying, baking and cooking. Satisfies all tastes in a family: Eaten on green side, reminds you of Granny Smith. Eaten more ripe, reminds you of a Fuji Apple. Suitable for mild climates, estimated to need less than 500 hours chilling. Discovered as a seedling in Somis, California (Sunset zone 23). Appears to be codling moth resistant. **Ripens: Extended 3 month period** from August to November. Cold hardy to USDA Zone 7.

#### ANNA ☞

Large. Light greenish-yellow skin with slight red blush. Sweet, slightly tart, crisp, creamy white flesh. Good choice for salads, pies, applesauce and eating fresh from the tree. Stores well. **A remarkable low chilling selection from Israel especially suited for Southern California and low desert areas.** Produces at an early age. Recommend a pollinizer such as Dorsett Golden for better production. (200-300 hours) Ripens: Late June. Cold hardy to USDA Zone 5.

#### ARKANSAS BLACK ◆

Medium. Dark red skin, almost black in color. Flesh firm, white, crisp. Flavor is balanced, pleasant and sweet. Excellent for juice. Resistant to cedar apple rust and moderately resistant to codling moth. Hardy and vigorous. Pollinized by most other apples like Liberty, Gala, Granny Smith and Yellow Delicious. (800-900 hours) Ripens: October to November. Cold hardy to USDA Zone 4.

#### BEVERLY HILLS

Medium. Yellow with red stripes. Crisp and juicy. Bears well in mild climate areas such as Southern California. (300 hours) Ripens: Late June in Southern California, Early July in Central California. Cold hardy to USDA Zone 8.

#### BRAEBURN

Medium to large, oval with definite crown. Skin is green overlaid with stripe of dark crimson. Flesh is firm, crisp and very juicy. Mildly sweet tart, excellent flavor. Heavy producer. Stores well. (500 hours) Ripens: Late October into Early November. Cold hardy to USDA Zone 6.

### **DORSETT GOLDEN**

Medium to large. Yellow skin with orange-red blush. Firm, smooth, crisp flesh with sweet-tart flavor. Does well in very mild winter areas. Good pollinizer for Anna. (250 hours) Ripens: Late-June to Early July. Cold hardy to USDA Zone 8.

### **EARLY SUMMER RED**

**Outstanding fruit in early summer.** Medium. Red skin, crisp white flesh with sweet to tangy flavor. Blooms Mid-April. (500 hours) Ripens: Late June to Early July. Cold hardy to USDA Zone 6.

### **EIN SHEMER**

Large. Golden delicious type, with crisp, tart, good quality flesh. A very low chilling selection from Israel. Bears young and very productive. Self-fertile. (350 hours) Ripens: Mid-June to Early July, after Anna. Cold hardy to USDA Zone 8.

### **FUJI**

Has become a favorite eating apple across many areas of the country. Medium. Reddish-green color. Firm, crunchy, juicy, white flesh with excellent flavor. An apple with good keeping quality. Will take summer heat. (350-400 hours) Ripens: Early to Mid-September. Cold hardy to USDA Zone 5.

### **GALA (Kidd's D-8 Strain)**

Medium. Conic to round shape. Golden yellow skin with reddish-orange blush. Flesh is firm, crisp, sweet and juicy with excellent flavor. Stores well. Will take summer heat. (500 hours) Ripens: Late August to Early September, 3½ weeks before Red Delicious. Earlier in warmer valley climates. Cold hardy to USDA Zone 5.

### **GOLDEN DELICIOUS**

Large, golden skin, crisp and delicious. High quality apple for all purposes. One of the most widely planted in the world. Good pollinizer for most apples. (600-700 hours) Ripens: September to October. Cold hardy to USDA Zone 5.

### **GORDON™**

Medium to large, round. Skin green overlaid with bright red. Firm, crisp, fine texture, juicy, sweet-tart, good flavored, white flesh. Good aroma. Excellent for fresh eating, cooking and baking. Very heavy production in mild winter areas (300-500 hours). Ripens: Mid-August to Mid-October. Cold hardy to USDA Zone 7.

### **GRANNY SMITH**

Large. Skin bright green which is retained long after harvest. Flesh is firm, sweet/tart. Good for eating, cooking and sauce. Does well in hot climates and also in cold climates if adequate length of season. (400 hours) Ripens: September to October. Cold hardy to USDA Zone 6.

### **GRAVENSTEIN ♦**

Large. Green with red striped skin. Crisp and juicy. Keeps well, good for shipping. A cooking and eating apple loved for its tangy flavor. Ideal for sauce and juice. Needs pollination with any self-fertile variety such as Fuji, Gala, Jonathan, Red or Yellow Delicious. (700 hours) Ripens: July. Cold hardy to USDA Zone 5.

### **HONEYCRISP™ ♦ (Patent No. 7197)**

Medium to large. Excellent round apple variety, with 60-90% scarlet red over yellow background. Well-balanced sweet/tart flavor. Texture similar to a crisp watermelon or Asian pear. Said to be "**explosively crisp, fun apple to eat**" and very juicy. Excellent keeping quality. Consistent production. Fruit size is very large. From University of Minnesota. Planted widely in Michigan, Wisconsin, New York, and Washington. Not good for hot areas. Can sunburn in southwest. (800 hours) Ripens: Late-Sept just before Red Delicious. Cold hardy to USDA Zone 5.

## **JONAGOLD** ♦

Extra large. Light scarlet red skin. Flesh is crisp with an outstanding flavor. Favorite at roadside fruit stands but often too large for commercial packaging for markets. Frequent taste test winner. Cross between Jonathan and Golden Delicious developed in Geneva, New York. Needs pollinizer. Pollinized by Fuji, Gala, Granny Smith, Red Delicious but not Yellow or Golden Delicious. (700-800 hours) Ripens: Late September, along with Red Delicious. Cold hardy to USDA Zone 5.

## **JONATHAN**

Medium to large, almost round. Brilliant red striped with carmine. Crisp, white, juicy flesh. Good juice apple. (800 hours) Ripens: August. Cold hardy to USDA Zone 5.

## **JULY GOLDEN DELICIOUS**

Large. Golden yellow. Crisp and delicious. An excellent Yellow Delicious type apple but ripening 45-60 days earlier. Handles hot summer climates - it beats the heat!. (600-700 hours) Ripens: Early July. Cold hardy to USDA Zone 6.

## **LIBERTY** ☞

Medium to large. Red, crisp, and juicy with a sprightly flavor. Very productive. One of the most disease resistant apples developed to date. Disease resistant to mildew, cedar apple rust, fire blight, and apple scab. Good keeper. Does better with pollinizer such as Red Delicious or McIntosh. (800 hours) Ripens early September. Cold hardy to USDA Zone 5.

## **McINTOSH (DOUBLE RED)** ☞

Large, round-oblata. Thin, tender, smooth skin deeply blushed with bright red. White flesh, sometimes veined with pink, firm, fine, crisp, tender, juicy. Excellent for cooler areas and home use - especially applesauce. Trees are extremely hardy and productive. Partly self-fertile. Pollinate with Gala, Red Delicious. (900 hours) Ripens: September. Cold hardy to USDA Zone 4.

## **MOLLIE'S DELICIOUS** ☞

Very large. Light yellow skin covered with attractive red blush. Firm, sweet, juicy, light yellow flesh with pleasant flavor. Good aroma. Excellent quality. Red Delicious type. Bears at an early age. Stores well for commercial use. Well adapted to mild winter areas. Handles summer heat. Pollinizer recommended such as Fuji, Granny Smith or Beverly Hills. (400 hours) Ripens: Late July. Cold hardy to USDA Zone 6.

## **MUTSU (Crispin)** ♦

Large to very large. Round. Green skin with orange blush. Flesh is white, coarse, firm, crisp, juicy and slightly acidic. **A consistent taste test winner.** Stores well. Large tree. Pollen sterile - needs pollinizer such as Fuji, Red Delicious, Gala or Granny Smith. Does not pollinate with Yellow or Golden Delicious. (<500 hours) Ripens: Late October. Cold hardy to USDA Zone 6.

## **NEWTOWN PIPPIN**

Large, round to slightly flat. Green to yellow skin. Flesh cream colored, firm, crisp, juicy. Good for cooking or eating. (700 hours) Ripens: October. Cold hardy to USDA Zone 7.

## **NORTHERN SPY**

Said to be the best winter apple in the East. Does well in Northern California also. Large greenish-yellow apple with red striping. Cream colored flesh is firm, but tender, crisp and juicy. Stores well. Good for fresh eating or pies. Developed in New York in 1800. Very hardy and late blooming. (1000 hours) Ripens October to early November. Cold hardy to USDA Zone 4.

## **PETTINGILL**

Large, round. Deep red skin with yellow stripes. A good crisp, juicy, table, sauce and pie apple. Does well in Southern California. **Excellent red apple for low chill areas.** (300 hours) Ripens: August into September. Came from Seal Beach, CA within sight of the ocean. Cold hardy to USDA Zone 7.

## **PINK LADY®** 🍏 (PAT. #7880)

Hot climate apple from Western Australia. Blushing pink skin over green. Snappy tartness balanced with a touch of crisp, sweet flavor. Good keeper. White flesh resists browning. Harvest late October in Central California, about 3 weeks after Fuji. Self-fertile but often paired with Granny Smith as a pollinizer. 4-500 hours chilling. Cold hardy to USDA Zone 6.

## **PINK PEARL** ♦

Medium to small. Pretty pink blush over yellow-green skin. Flesh is light pink in color. Tender, smooth, juicy, tart flesh. Makes an attractive, tasty, pink applesauce. Semi-vigorous grower. Needs pollinizer such as Liberty, Granny Smith, Yellow Delicious or Honeycrisp. (<800 hours) Ripens: Early October. Cold hardy to USDA Zone 7 (probably 6).

## **RED DELICIOUS (Dietrich Strain)** 🍏

Large. Red waxy skin, pure white flesh. Distinctive flavor, firm, crisp and juicy. Claimed to have the best taste of the Red Delicious strains. Bears more heavily when pollinized with Yellow Delicious. (900 hours) Ripens: September to October. Cold hardy to USDA Zone 4.

## **RED FUJI (BC-2)**

Medium sized. Yellowish-green base with red blush over entire surface. Firm, crunchy, juicy, white flesh with an excellent flavor. Stores well. Will take summer heat. (<500 hours) Ripens: Early to Mid-September with Fuji. Cold hardy to USDA Zone 5.

## **RED GRAVENSTEIN** ♦

Large, mostly red over yellow-green skin, crisp & juicy. Possibly the best red apple for mild winter areas. Ripens: August to September. Cold hardy to USDA Zone 5.

## **ROME BEAUTY**

Medium-large, round. Red skin. Greenish-white, fine grained, juicy flesh. Used primarily for baking. Late blooms avoids many spring frosts. (700 hours) Ripens: September into October. Cold hardy to USDA Zone 5.

## **SIERRA BEAUTY**

Large. Skin is yellow overlaid with red stripes. A little russetting on top. Very firm. Delicious sweet-tart flavor. Stores very well. (800 hours) Ripens: Early October. Cold hardy to USDA Zone 5.

## **WINESAP (STAYMAN)** ♦

A medium-large apple that is a popular winter keeper with a tart, rich, wine like flavor. Soft red bloom over greenish base. Excellent cooking apple with spicy taste. Produces well in cool coastal climates. Requires pollinizer like Fuji, Gala, Red or Yellow Delicious. (800-900 hours) Ripens: September into October. Cold hardy to USDA Zone 6.

## **YELLOW DELICIOUS**

Long time favorite for its sweetness and flavor. Large. Golden yellow. Crisp firm, and delicious. High quality apple for all purposes. Excellent pollinizer for most apples. (600-700 hours) Ripens: September into October. Cold hardy to USDA Zone 5.

## SPUR APPLES

(Planting distance 10 x 20 ft.)

Spur Apple trees grow to about two-thirds the size of a standard tree. Fruit sets very heavy, located inside tree instead on outer reaches. Recommended for many hotter areas because fruit is shaded. **Excellent choice for backyard use.**

## GRANNY SMITH SPUR

Large. Skin displays slight striping with shades of green. Flesh is firm, sweet/tart. Good for eating, cooking and sauce. Does well in cold climates if adequate length of season. (400 hours) Ripens: September-October. Cold hardy to USDA Zone 6.

## "PATIO" (NATURAL DWARF) APPLE

## GARDEN DELICIOUS

A delightful apple for smaller yards. Small to medium. Greenish-yellow skin with attractive red color in cooler climates. Good quality and keeps well. Bears heavy and at a young age. Takes a lot of cold, but still sets in San Joaquin Valley. Self-fertile. Tree height 8-10 ft. (600 hours) Ripens: Late September into October. Cold hardy to USDA Zone 6 (maybe 5).

## CRABAPPLES

(Planting distance 20 to 25 ft.)

## TRANSCENDENT

Large (2"). Yellow with red cheek. Heavy bearer. Long time favorite for fresh eating and cooking. Fine for jelly. A beautiful variety of Siberian Crabapple displaying showy white spring blooms. Good pollinizer for other apples. Self-fertile. (300-400 hours) Ripens: Mid-summer. Cold hardy to USDA Zone 5.

## APRICOTS

Mature trees typically reach heights of 20 ft., spread 20-25 ft.

(Planting distance 20 x 20 ft.)

All apricots listed below are self-fertile.

Approximate Ripening Sequence:

Fruiting Japanese (Ume), Flavor Giant, Lorna, Katy, Garden Annie, Helena, Shaa-Kar Pareh, Harcot, Chinese, Moorpark, Blenheim, Royal, Tilton, Montrose, Puget Gold, Tropic Gold, Golden Amber, Autumn Royal.

## AUTUMN ROYAL

Medium to large, oval. Yellow skin with orange cheek. Pale orange, firm, juicy flesh. Quality similar to Royal/Blenheim. Valuable as fresh fruit, canning, or drying. **Only late apricot known.** Not recommended for climates with desert-like summer heat. (500 hours) Ripens: September. Cold hardy to USDA Zone 7.

## BLENHEIM

Extremely popular. Medium to large. Skin soft yellow with orange cheek. Flesh pale orange, juicy. Flavor is delicious. Equally valuable for canning and drying. (400-500 hours) Ripens: Late June to Early July. Cold hardy to USDA Zone 7.

## CHINESE (Mormon)

Medium. Golden. Firm and flavorful flesh. Sweet, edible pit. Heavy bearer. Frost resistant. Very cold hardy. (700 hours) Ripens: Late June to Early July. Cold hardy to USDA Zone 5.

**FLAVOR GIANT**

Heavy crops of extremely large, sweet-tart, flavorful fruit. Orange skin with red blush. Yellow flesh. Self-fertile. (500 hours) Early ripening. Late May to Early June in Central California. Cold hardy to USDA Zone 7.

**GOLDEN AMBER**

Large. Light orange skin. Flesh firm, fine, melting. Excellent flavor. Has a prolonged progressive blooming period of almost thirty days and a similar ripening period. Pit burn resistant. (600 hours) Ripens: Mid-June to Mid-July. Cold hardy to USDA Zone 6.

**HARCOT**

Large. Yellow-orange skin. Sweet, juicy, rich flavor. One of the best. A new variety from Canada which has frost hardy late bloom. Resists brown rot and perennial canker. (700 hours) Ripens: Mid-June. Cold hardy to USDA Zone 6.

**HELENA**

Big and juicy, with deeper orange skin than most apricots. The flesh is firm and sweet, not mealy. Ideal for eating fresh. (500 hours) Ripens in early June before Patterson and after Katy. Freestone. Cold hardy to USDA Zone 7.

**KATY**

A great apricot for mild winter areas. Fruit is large and very flavorful. Good for fresh eating, drying, or canning. Freestone. Self-fertile. (350 hours) Ripens: June, 3-4 weeks before Royal. Cold hardy to USDA Zone 7.

**LORNA**

Large, early ripening Apricot with firm, fine textured flesh. Ripens in Mid to Late May, just after Castlebrite (the first commercial apricot of the season), but Lorna is twice as big. Trees consistently produce generous harvests. Suitable for backyard gardens as well as commercial production. (400-450 hours) Cold hardy to USDA Zone 7.

**MONTROSE**

Large. Yellow skin with red blush. Yellow flesh with sweet, juicy, excellent flavor. Very hardy. Frost resistant tree. From Montrose, Colorado. Vigorous and productive. Pit is sweet and edible. (800 hours) Ripens: Mid-July, about 2 weeks after Chinese. Cold hardy to USDA Zone 5.

**MOORPARK**

Large. Brownish-red skin. Firm, highly colored flesh; rich luscious flavor. Favorite for fresh eating, preserves and pies. (600-700 hours) Ripens: Late June to Early July. Cold hardy to USDA Zone 7.

**PUGET GOLD**

Large, elongated fruit. Orange skin, orange flesh with very good flavor. Developed at Washington State University. Sets and sizes fruit in cool, frosty, spring weather where other varieties fail. (700 hours) Ripens: August. Cold hardy to USDA Zone 6.

**ROYAL**

Extremely popular. Medium to large, oval. Yellow skin with orange cheeks. Flesh pale orange, juicy; sweet, delicious flavor. Valuable for fresh fruit, canning, and drying. (400-500 hours) Ripens: Late June to Early July. Cold hardy to USDA Zone 7.

**SHAA-KAR PAREH**

A medium to large sized apricot from Iran. Light yellow-white skin with red-pink blush. Light gold flesh. Juicy, very sweet taste with a texture more like a plum. (350-450 hours) Ripens: Late May to Mid-June. Cold hardy to USDA Zone 7.

## **TILTON**

Very large, heart shape. Light orange skin. Firm, flavorful flesh. Bears heavy crop. A vigorous tree, resistant to late frosts. Excellent for freezing, canning and drying. (600-700 hours) Ripens: Late June to Early July. Ripens somewhat unevenly. Cold hardy to USDA Zone 7.

## **TROPIC GOLD**

Medium to large, yellow with orange cheek. Firm, juicy, excellent tasting, orange flesh. Also good for canning and dehydrating. Self-fertile. Appears to be a very good apricot for mild winter areas. Fruits every year in Camarillo, California when Blenheim does not. (350 hours) Ripens: Late June to Early July. Cold hardy to USDA Zone 7.

**Reminder:** Besides fresh eating, apricots make excellent jams and preserves. Apricots also make nice shade trees - shiny leaves.

## **FRUITING AND FLOWERING (UME) APRICOTS**

Tree grows upright to a height of 20 ft.

### **FRUITING JAPANESE (UME) (Double Pink Flower)**

Small fruit 3/4" to 1" in diameter. Used primarily for pickling. Pink, double flowers have a spicy fragrance and bloom from late January to early February. (700 hours) Ripens: Mid May. Cold hardy to USDA Zone 7.

### **KOUME FRUITING JAPANESE (Pink Semi-Double)**

Small fruit 3/4" to 1" in diameter. Used primarily for pickling. Semi-double pink flowers have a spicy fragrance and bloom from late January to early February. Fruit ripens in Mid May. Does well in mild winter areas. Height to 20'. (400 hours). Cold hardy to USDA Zone 7.

### **SHIRO-KAGA (UME) (White Single)**

Fruit 3/4" to 1" in diameter. Used for pickling. Single white flowers with spicy fragrance and bloom from late January to early February. Does well in mild winter area. (250 hours) Fruit ripens in mid May. Cold hardy to USDA Zone 7.

### **SINGLE PINK UME**

Ripe fruit has red blush over orange skin. 3/4" to 1" in diameter. Attractive, showy single pink blooms from late January to early February. Both blooms and fruit are prolific. Earliest to bloom indicating low chill hours for mild winter areas. (300-400 hours) Fruit ripens mid May to early June. Height 15-20'. Cold hardy to USDA Zone 7.

**Reminder:** You can harvest apricots in June, July and September in many areas of the country.

## **NATURAL DWARF APRICOT**

### **GARDEN ANNIE**

Medium to large. Bright yellow skin, firm, juicy, distinct apricot flavored, good quality flesh. Can fully tree ripen without becoming too soft. Self-fertile. Semi-freestone. Tree height 8-10 feet. Good spread with lush green foliage. (300-400 hours) Ripens: Early June. Cold hardy to USDA Zone 7.

## **CHERRIES**

**Suggestion:** For small yards, it is recommended you try the excellent tasting, self-fertile, sweet cherries where there is sufficient chilling hours available. They do not need the additional space for a pollinating tree.

## CHERRIES

(Planting distance 20 x 20 ft.)

Pollinization ratio 1:1 (4 rows x 4 rows)

Sour and several semi-sweet cherries are self-fertile. Sour and semi-sweet cherries will pollinate sweet cherries.

◆ = Needs Pollinizer

Approximate Ripening Sequence:

Brooks, Tulare, Mona, Early Ruby, Black Tartarian, Royal Ann, Bing, Stella, Compact Stella, Rainier, Utah Giant, North Star, Montmorency, Kansas Sweet, Van, BaDa Bing, Lapins, English Morello.

Ripening seasons depend greatly upon regional climates. Cherry season in Visalia, California is from late April through early June, with Bing ripening *mid season* around second to third week of May. Cherries suitable for milder winter areas may produce several weeks earlier. In contrast, ripening dates for areas like Michigan and Ontario, Canada shift into June and July.

### BADA BING™

Large. Bing like cherry. Dark red skin. Purplish red flesh is firm and sweet. Resistant to cracking. Self-fertile. Good pollinizer for other sweet cherries. Best known as "Self-Fertile Bing". (350 hours) Ripens late Season, 1-2 weeks after Bing. Cold hardy to USDA Zone 6.

### BING ◆

# 1 popular sweet cherry. Large. Dark red skin. Rich, sweet, firm, purplish flesh. Excellent for eating, canning, and preserves. Needs pollinizer such as Black Tartarian, Van, Rainier or Stella. Will not pollinate with Royal Ann. (900 hours) Ripens: Early to Mid-Season. Cold hardy to USDA Zone 6.

### BLACK TARTARIAN ◆

Large. Purplish-black. Semi-sweet, dark red, juicy, very rich and delicious flesh. Tree vigorous and erect grower. Needs pollinizer such as Bing, Royal Ann or Stella. Good pollinizer. Slightly more cold hardy than Bing. (900 hours) Ripens: Early Season. Cold hardy to USDA Zone 6.

### BROOKS ◆ (PAT. #6676)

High demand as an Early Season cherry that tolerates hot climates. Large, firm, red cherry. Brooks ripens about 10-14 days ahead of Bing. Susceptible to cracking in the rain. Requires pollinizer such as Early Burlat, Tulare or Rainier. Developed by the University of California under patent #6676. (700-800 hours). Cold hardy to USDA Zone 7.

### COMPACT STELLA

Large. Dark red, nearly black, skin. Firm, sweet, dark red flesh with good flavor and texture. Has all the outstanding characteristics of Stella but in a smaller growing tree. Mature height 10-12 ft. Resistant to cracking, appears to be less affected by many problems associated with rain near harvest time compared to other varieties. Tree bears at young age. **Self-fertile.** Good pollinizer for all sweet cherries. (600 hours) Ripens: Mid-Season, slightly later than Stella. Cold hardy to USDA Zone 6.

### ENGLISH MORELLO

Medium. Red. Tart. Excellent for pies. Self-fertile. A good pollinizer. Performs well in areas of less chill such as Southern California. (400 hours) Ripens: Late Season. Cold hardy to USDA Zone 5.

### KANSAS SWEET

Large. Red skin. Flesh semi-sweet and juicy. Vigorous growth habit. Self-fertile. Will perform in Southern California. (500-600 hours) Ripens: Late Season. Cold hardy to USDA Zone 6.

## LAPINS

Large. Dark red skin. Purplish red flesh is firm and sweet. Best known as a "**self-fertile Bing**". Resistant to cracking. Good pollinizer for other sweet cherries. Developed in Canada. (650 hours) Ripens: Late Season, 1-2 weeks after Bing. Cold hardy to USDA Zone 6.

## MONA ♦

Black Tartarian type but larger and firmer. Glossy red to dark red skin. Red to dark red, mild, sweet, superior flavored flesh. Needs pollinizer such as Stella or Kansas Sweet. (600 hours) Ripens: Early Season. Cold hardy to USDA Zone 6.

## MONTMORENCY

The most popular pie and dessert cherry in North America. Large. Bright red skin. Firm, yellow flesh. Very cold hardy and disease resistant. Heavy producer. A sour cherry excellent for canning and pies. Self-fertile. Good pollinizer. (900 hours) Ripens: Late Season. Cold hardy to USDA Zone 5.

## NORTH STAR

Medium. Bright red deepening to mahogany skin. Yellow, juicy, tender flesh. A sour cherry. Attractive small tree, naturally growing to only 8-10 feet. Productive, resistant to leaf spot and brown rot. Very cold hardy. Self-fertile. (1000 hours) Ripens: Late Season. Cold hardy to USDA Zone 4.

## RAINIER ♦

Premium quality, yellow blushed with red, sweet cherry - the highest value cherry produced in the Pacific Northwest. From cross of Van with Stella. Medium to large. Fine textured, very firm, yellowish-white flesh. Has a distinct flavor. Considered superior to most varieties. Tree is hardy. Bears early and heavy. Excellent bud hardiness. Resistant to cracking. Needs pollinizer such as Van or Black Tartarian. Good pollinizer for other sweet cherries. (900 hours) Ripens: Mid Season, three to six days after Bing. Cold hardy to USDA Zone 5.

## ROYAL ANN (Napoleon) ♦

Large. Cream skin with red cheeks. Cream flesh, sweet, tart. A favorite for eating, canning and preserves. Needs pollinizer such as Black Tartarian or Van but will not pollinate with Bing. (900 hours) Ripens: Early to Mid Season. Cold hardy to USDA Zone 6.

## STELLA

Large. Dark red, nearly black, skin. Firm, sweet, dark red flesh with good flavor and texture. Fruit very similar to Lambert. Resistant to cracking. Tree bears at young age. **Self-fertile**. Good pollinizer for all sweet cherries. (600 hours) Ripens: Mid-Season. Cold hardy to USDA Zone 6.

## TULARE ♦ (PAT. #6407)

Medium-large, Bing-like red cherry. Prized for its early harvest, about 7-10 days before Bing. Very crack resistant. Ships well. Requires pollinator such as Early Burlat, Brooks or Rainier. (700-800 hours) Developed by Bradford Genetics patent #6407. Cold hardy to USDA Zone 7 (probably 6).

## UTAH GIANT ♦

Larger and firmer than Bing or Lambert. Excellent flavor. Blooms with Bing. Continues firm, flavorful, and good color when processed. Western X Disease resistant. Needs pollinizer. (1000 hours) Ripens: Mid-Season. Cold hardy to USDA Zone 6.

## VAN ♦

Large. Deep red, shiny skin. Dark flesh, semi-sweet flavor. Resists cracking. Heavy bearing. Cold hardy, very reliable. Needs pollinizer such as Bing, Black Tartarian or Stella. Excellent pollinizer for other sweet cherries. (900 hours) Ripens: Mid to Late Season. Cold hardy to USDA Zone 6.



## FIGS

(Planting distance 24 x 24 ft.)

Fig trees bear continually throughout the summer and into the fall. Drought tolerant. All are self-fertile and require negligible chilling hours.

### **BLACK JACK**

Large, long, purplish fruit with strawberry red flesh. Sweet and juicy. Heavy producer. Tree is a natural semi-dwarf and can be kept under 6-8 ft. tall with pruning. Otherwise can reach 12-15 ft. Ripens: June to September. Cold hardy to USDA Zone 8.

### **BLACK MISSION**

The most popular fig. Medium to large, pear shaped. Purplish-black colored skin. Flesh strawberry color and good flavor. Good for fresh or dried fruit. Long lived, large tree. Ranges from coast to inland heat. Cold hardy to USDA Zone 9.

### **BROWN TURKEY (\*CALIFORNIA)**

Medium to large, bell shaped. Purplish-brown skin with light strawberry flesh. Sweet, best eaten fresh. Large tree. Ranges from coast to inland heat. (\*Note: not to be mistaken for trees from Eastern growers claiming Brown Turkey but actually Celeste or Texas Everbearing. The California Brown Turkey is the original descended from the Spanish Missionaries.) Cold hardy to USDA Zone 7.

### **CELESTIAL (Celeste)**

Small to medium. Violet to purplish-brown colored skin. Flesh white, shading to rose at center. Firm, juicy, sweetest of all. Excellent quality. Best to avoid extremes of heat or cold yet has proven to survive lows of 11° F. in Texas. Likes moderate coastal climates. A regional favorite in Mississippi and Louisiana. Cold hardy to USDA Zone 8.

### **CONADRIA (WHITE)**

Large. Light green skin. Flesh whitish-strawberry, flavor sweet and mild. Good for table use and drying. Resistant to spoilage. Good white fig for hot areas and will take desert winter chill. Vigorous long-lived tree. Cold hardy to USDA Zone 8.

### **GHOST HILL™ WHITE TEXAS EVERBEARING**

This is a white fig sport of Texas Everbearing Fig found in Von Ormy, Texas, at a growing area called "Ghost Hill". Cold hardy to USDA Zone 8.

### **HARDY CHICAGO (aka Chicago Hardy)**

Small to medium fruit with light brown to violet skin and strawberry pink pulp. Small eye. Pear shaped with long slender neck. Excellent flavor. Resembles Brown Turkey. Cold hardy to Zone 5. In cold areas it dies to the ground but will still fruit on new growth. Protect roots from freezing. Cold hardy to USDA Zone 5.

### **ITALIAN EVERBEARING**

Large. Reddish-brown skin. Flesh pink, sweet. Very prolific bearer. Fruit similar to Brown Turkey. Will handle moderately cold winters if warm summers. Large bush form. Cold hardy to USDA Zone 7.

**KING (Desert King)**

Large. Green skin with strawberry flesh. Excellent quality. Does best in cooler climates such as Northern California coast and Oregon. Sets a large early crop between late June to August. Drops second crop in warm areas. Prune lightly so as not to remove the early spring crop. Ripens: Summer through Fall. Cold hardy to USDA Zone 8.

**LSU PURPLE**

Released in 1991 by LSU and quickly became a standard in many fig growers fields. Medium to dark purple skin with a strawberry colored flesh. Appealing, mild, sweet flavor. Closed eye which deters insect and fungal problems. Relatively cold hardy - widely used across Gulf Coast. Cold hardy to USDA Zone 7.

**OSBORNE PROLIFIC**

Large. Greenish-brown skin. White to amber flesh, sweet, wonderfully rich flavor. Bears well in Pacific Northwest, Coastal and Southern California. Heavy bearer. Fast grower. Avoid extremes of heat. Cold hardy to USDA Zone 9.

**PANACHE ("TIGER")**

Aptly named, the "Tiger" Fig is instantly recognized by its delightful yellow stripes over green skin. Just as delightful is the wonderful sweet flavor of the strawberry colored pulp. Small to medium sized. Performs well at the coast as well as inland heat. Ripens late summer into fall. Cold hardy to USDA Zone 8.

**PETER'S HONEY**

Light yellow-green fruit with outstanding sweet dark amber flesh. Brought from Sicily by Peter Dana of Portland, OR. 15 to 25 feet tall and wide. Cold hardy to USDA Zone 7.

**TEXAS (EVERBEARING)**

Medium to large, bell shaped. Brownish-yellow skin. Amber flesh. Bears young and gives good crop in short season areas. Will tolerate colder areas. Large bush form. Cold hardy to USDA Zone 7.

**TEXAS BLUE GIANT**

A huge fig with attractive purple skin and a delicious melting amber flesh. A winner in the south. It thrives in Texas and other hot areas. Cold hardy to USDA Zone 8.

**WHITE GENOA**

Large. Yellow-green thin skin. Yellow to light strawberry flesh, few seeds. Table use and drying. Good for coastal planting. Avoid hot summer climates. Cold hardy to USDA Zone 9 (probably 8).

**WHITE KADOTA**

Medium. Lemon yellow skin. Amber flesh with few seeds. Very sweet. Good fresh, canning or drying. Fruit needs hot weather to ripen. Cold hardy to USDA Zone 9.

**Reminder:** There are over 1,000 varieties of figs. To simplify selection, the retail nursery should stock a Black, a Brown and a White variety best suited for the climate from the list above.

## JUJUBE ("CHINESE DATE")

(Planting distance 10 ft. in the row)

Shiny, reddish-brown, date like fruit. Sweet apple flavor. When candied and dried, resemble dates. Needs hot summer for fruit to ripen. They are especially good in desert areas. Attractive shiny leaves. Most trees are very thorny. A small tree reaching 15-20 ft. in 15 years, maybe to 30 ft. with more time. Hardy to -10° F. Ripens: Fall (September - October in Central California).

All require as little as 150 hours chilling.

### GA 866

An outstanding selection out of the Chico Research program. It has large, elongated fruit. Fruit is noteworthy for its remarkably high sugar content. Sweet apple flavor. When candied and dried, resembles dates. Good in hot desert regions. Attractive shiny leaves. Ripens: Fall, mid-season, close to Lang. Cold hardy to USDA Zone 5b.

### HONEY JAR

Small to medium fruit which is mostly round. Extremely sweet fruit – a pleasure to eat. Sweet apple flavor. Attractive shiny leaves. Drought tolerant. Ripens in the fall (mid season). Cold hardy to USDA Zone 5b.

### LANG

1½ inches long, distinctly pear shaped. Better to fully ripen on tree to full mahogany color for best flavor. A more upright grower than Li. Ripens: Fall, early to mid-season, slightly earlier than Li. Cold hardy to USDA Zone 5b.

### LI

The number one seller. 1½ inches long, round-plump. Unlike Lang, can be picked yellow-green and will finish ripening off the tree to wrinkled, mahogany color. More arched branching structure than Lang. Ripens: Fall, mid season, slightly later than Lang. Cold hardy to USDA Zone 5b.

### SHANXI LI

Extremely large fruit with great flavor. Usually over 2" long, round. Shiny, reddish-brown, date-like fruit. Sweet apple flavor. Resemble dates when candied and dried. Good in hot desert areas. Attractive shiny leaves. Ripens: Fall. Cold hardy to USDA Zone 5b.

### SHERWOOD ☞

Excellent tasting, firm large shiny reddish-brown date like fruit. Sweet apple-like flavor. When candied and dried, resembles dates. Good in hot desert areas. Attractive shiny leaves. Upright grower with far fewer thorns than other selections. Ripens: Fall, late season. (Extends fresh fruit available for market). Not recommended for areas where climate cools before fruit ripens. Cold hardy to USDA Zone 5b.

### SUGAR CANE

Small to medium fruit which can be round to elongated. Extremely sweet fruit but on a spiny plant. The fruit is worth the spines! Sweet apple flavor. Attractive shiny leaves. Drought tolerant. Good in hot desert regions. Ripens in the fall. Cold hardy to USDA Zone 5b.

## MULBERRIES

(Drought tolerant once established)  
All require less than 200 hours chilling.

### **BLACK BEAUTY FRUITING** (*Morus nigra* sp.)

The tasty, blackberry-like fruit is large, black and juicy. Very attractive to birds. Some drought tolerance when established. This Persian Mulberry is semi-dwarf to 15 ft. high. Budded at 48" for low branching. Also sold as bush form budded at the ground. Cold hardy to USDA Zone 7 or 0° F.

### **COOKE'S PAKISTAN FRUITING**

"King" of the fruiting mulberries producing 3½" to 5" long, maroon to black berries. Very sweet and flavorful with a raspberry-like flavor. Multi-month long fruiting season starting heavy in early summer and continuing to mid summer. Cold hardy to USDA Zone 9, maybe as low as 7 when mature. Frost sensitive when young. Height and width 30-45 feet.

### **PERSIAN FRUITING** (*Morus nigra* sp.)

Small spreading, long-lived tree. Bears large, black, tasty fruit similar to blackberries. Height and spread to 20-30 ft. but can be pruned to a hedge. Birds are highly attracted to berries. Dense shade, large heart-shaped leaves. Budded at 48" for low branching or grown as a bush budded at the ground. Ripens: Early summer. Cold hardy to USDA Zone 7 or 0° F.

### **TEAS WEEPING FRUITING** (*Morus alba* 'Pendula')

Tree adds interest to any landscape. Ornamental tree with slender weeping branches. Bears enjoyable blackberry-like fruit in summer months. Birds highly attracted to fruit - so often planted to attract birds away from commercial crops. Height to 12 ft., spread to 16 ft. Ripens: Early summer. Very cold hardy to USDA Zone 3.

### **WHITE FRUITING** (*Morus alba* sp.)

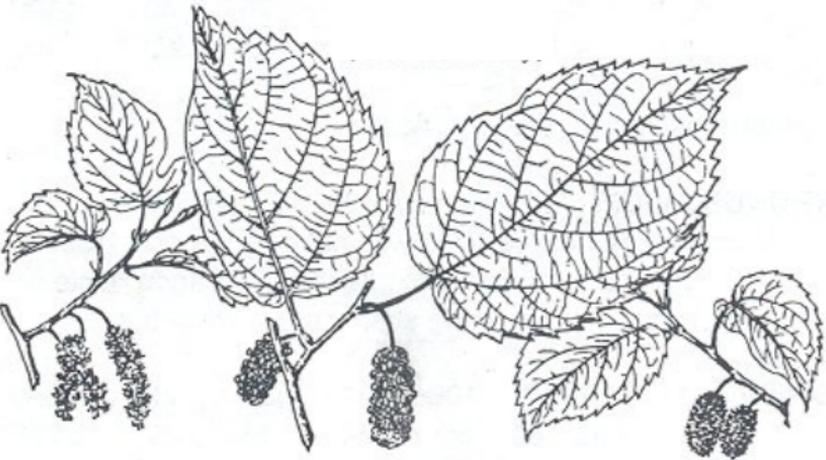
Exotic fruit treasured in the Middle East. Large, very sweet, blackberry-shaped white fruit with slight red blush. Moderately fast growing tree reaching 30-35 feet, 35-40 ft. spread. Cold hardy to USDA Zone 6. Ripens: Early summer.

### **WHITE PAKISTAN FRUITING** (*Morus alba* 'Pakistan Alba')

Similar to the Cooke's Pakistan Mulberry above except white fruit.

### **WHITE PERSIAN FRUITING**

Small spreading, long-lived bush or tree. Bears large, sweet, tasty fruit similar to blackberries except white-pink. Height 20-25 feet but can be pruned to a hedge. Birds are highly attracted to berries. Cold hardy USDA Zone 6.



## “PATIO” (NATURAL DWARF) NECTARINES

See Ripening Chart Below.

All have outstanding, showy blooms. Self-fertile.

### GOLDEN PROLIFIC

Medium to large. Yellow skin. Yellow flesh mottled with orange-red, flavor rich and sweet, ranking easily among the fastest of nectarines. Freestone. Outstanding pink blossoms. Produces heavily. Tree height 5 ft. Ideal for cold areas. (900 hours) Ripens: Early to mid August. Cold hardy to USDA Zone 7 (maybe 6).

### NECTARINA

Medium. Skin deep red and yellow. Yellow flesh, red at pit cavity. Freestone. Tree height 5-6 ft. (400 hours) Ripens: Late July. Cold hardy to USDA Zone 7.

### RED SUNSET

Large. Skin highly colored red. Yellow flesh, juicy, firm texture. Freestone. Self-fertile, excellent producer. Prettiest flower of the nectarines. Tree height 5 ft. (400 hours) Ripens: Mid-June. Cold hardy to USDA Zone 7.

### SOUTHERN BELLE

Very large. Yellow skin with red blush and yellow flesh. Very productive. Freestone. Blooms early indicating low chilling requirement. Tree height 5 ft. (300 hours) Ripens: Late July to early August. Cold hardy to USDA Zone 7.

“PATIO” (NATURAL DWARF) NECTARINES										
RIPENING CHART										
VARIETY		JUNE			JULY			AUGUST		
		E	M	L	E	M	L	E	M	L
RED SUNSET	Y									
NECTARINA	Y									
SOUTHERN BELLE	Y									
GOLDEN PROLIFIC	Y									

KEY: **FLESH:** Y = YELLOW  
**RIPENING:** E = EARLY, M = MID, L = LATE

**Reminder:** Natural dwarf nectarines and peaches are not only ideal for the small backyard garden but also do well in container gardening on the patio or balcony.

## NECTARINES

(Planting distance 20 x 20 ft. )

See Ripening Chart.

All nectarines listed below are self-fertile.

### ARCTIC FANTASY® (White)

Similar to everyone’s favorite, Goldmine, except larger, tastier and better color. White flesh is sweet but not all sugar. Has sub-acid taste like yellow fleshed varieties. Red over 70-80 percent - attractive. Freestone. (400 hours) Ripens: Early August. Cold hardy to USDA Zone 7.

### FANTASIA

Very large freestone. Bright red with bright yellow under-color. Flesh yellow, firm, smooth textured, sweet, juicy and good quality. Bears well in warmer winter areas. Also frost tolerant. (500-600 hours) Ripens: Mid to Late July. Cold hardy to USDA Zone 6.

**FLAVORTOP**

Large, oval. Mostly red over yellow. Firm, smooth texture, excellent quality, flavorful flesh. Freestone. Highly productive and vigorous. Good shipper. Large showy blossoms. (600-700 hours) Ripens: Early to Mid-July. Cold hardy to USDA Zone 6.

**GOLDMINE (White)**

Large. White skin with red blush. Juicy, sweet, white flesh, excellent flavor. Freestone. Good for home use. (400 hours) Ripens: Early August. Cold hardy to USDA Zone 7.

**INDEPENDENCE**

Large. Brilliant red skin. Golden-yellow, firm flesh, good flavor. Freestone. Trees produce very well. Winter and frost hardy. (900 hours) Ripens: Late June. Cold hardy to USDA Zone 5.

**PANAMINT**

Medium. Rich red skin. Golden flesh. Freestone. Heavy bearer in mild winter areas. (300 hours) Ripens: Early to Mid-July. Cold hardy to USDA Zone 8.

**RUBY GRAND**

Large. Rich yellow skin with bright red blush. Flesh yellow, firm, melting. Exceptional quality. Freestone. Good for eating, canning, freezing and drying. (600 hours) Ripens: Late June to Early July. Cold hardy to USDA Zone 7 (maybe 6).

**SNOW QUEEN (White)**

Sweet, juicy, early season white fleshed freestone. Long time favorite in Southern California. Self-fertile. (<300 hours) Ripens: Late June, 2-3 weeks ahead of Babcock Peach. Cold hardy to USDA Zone 7.

**SUNRED**

Medium. Bright red skin. Firm, yellow flesh, sweet, good flavor. Semi-freestone. Bears well in warm winter areas. (200-300 hours) Ripens: Mid-May to Early June. Cold hardy to USDA Zone 8.

**Reminder:** You can eat excellent tasting nectarines in June, July and August in most areas of the country. Do not forget to consider a sweet, white variety too.

NECTARINES RIPENING CHART													
VARIETY		MAY			JUNE			JULY			AUG		
		E	M	L	E	M	L	E	M	L	E	M	L
SUNRED	Y												
SNOW QUEEN	W												
INDEPENDENCE	Y												
RUBY GRAND	Y												
FLAVORTOP	Y												
PANAMINT	Y												
FANTASIA	Y												
ARCTIC FANTASY®	W												
GOLDMINE	W												

KEY: **FLESH:** Y = YELLOW, W = WHITE  
**RIPENING:** E = EARLY, M = MID, L = LATE



### **“PATIO” (NATURAL DWARF) PEACHES**

See Ripening Chart. Self-fertile.

#### **BONANZA**

Medium to large. Yellow skin with red blush. Yellow flesh. Freestone. Profuse production. Attractive pink spring bloom. Tree height 5-6 ft. Good for mild winter areas. (450 hours) Ripens: Mid to Late June. Cold hardy to USDA Zone 7

#### **BONFIRE (Patent No. 8509)**

An ornamental, natural dwarf, flowering peach which features long, showy, dark red leaves throughout the spring and summer. Spring is ushered in with showy pink flowers adorning this diminutive tree. Used for ornamental, landscape purposes. Fruit is small and not desirable for eating. Mature Height: 4-6'. Cold hardy to USDA Zone 7.

#### **EMPRESS**

Outstanding peach due to its delicious, mouth watering, sweet flavor. Large. Pink to red skin so outstanding in color that it appears to glow. Yellow flesh, juicy. Cling stone. Outstanding pink spring blooms. **Most cold hardy of genetic dwarf peaches.** Tree height 4-5 ft. (850 hours) Ripens: Late July to Early August. Cold hardy to USDA Zone 5.

#### **FLORY**

Small to medium size. White skin with slight red blush. Tender, sweet, white flesh. Freestone. Exquisite, large, double, bright red blossoms. Mature height: 5'. (400 hours) Ripens: Late July. Cold hardy to USDA Zone 7.

#### **GOLDEN GLORY**

Very large. Skin golden with light red blush. Yellow, delicious, juicy flesh. Freestone. Prolific bearer of attractively colored peaches. Delightful, pink, spring blooms. Good for cold areas. Tree height 5 ft. (700 hours) Ripens: Mid to Late August. Cold hardy to USDA Zone 6.

#### **SOUTHERN FLAME**

Large. Yellow skin overspread with red. Firm, crisp, melting, yellow flesh. Good eating quality and aroma. Compares favorably with commercial peaches. Freestone. Good for mild winter areas. Tree height 5 ft. (400 hours) Ripens: Early to Mid July. Cold hardy to USDA Zone 7.

#### **SOUTHERN ROSE**

Large. Yellow skin with red blush. Firm, yellow flesh. Good eating quality. Freestone. Compares favorably with commercial peaches. Tree height 5 ft. Blooms early indicating not much chilling required. (250 hours) Ripens: Early to Mid-August. Cold hardy to USDA Zone 7.

#### **SOUTHERN SWEET**

Medium. Attractive yellow skin with red overlay. Yellow flesh, good flavor. Freestone. Very prolific bearer. Tree height 4-5 feet. (500 hours) Ripens: Early to Mid-June. Cold hardy to USDA Zone 7.

"PATIO" (NATURAL DWARF) PEACHES RIPENING CHART										
VARIETY		JUNE			JULY			AUG		
		E	M	L	E	M	L	E	M	L
SOUTHERN SWEET	Y	█	█							
BONANZA	Y		█	█						
SOUTHERN FLAME	Y				█	█				
FLORY	W						█	█		
EMPRESS (Cling)	Y						█	█	█	
SOUTHERN ROSE	Y								█	█
GOLDEN GLORY	Y									█

KEY: FLESH: Y = YELLOW, W = WHITE,  
RIPENING: E = EARLY, M = MID, L = LATE

## PEACHES

(Planting distance 20 x 20 ft.)

See Ripening Chart.

All are self-fertile and freestone unless noted.

### BABCOCK (White)

Best known white peach. Medium. Red cheeked skin. Sweet, juicy, white flesh. Heavy bearer. Low chilling. (250 hours) Ripens: Early July. Cold hardy to USDA Zone 8.

### BELLE OF GEORGIA (White)

Large. White flesh, delicious flavor. Heavy producer. Good for cold areas. (800 hours) Ripens: August. Cold hardy to USDA Zone 6.

### BONITA

Medium to large. Red blushed skin. Yellow flesh, fine flavor. Bears very well in milder and coastal climates. Low chilling. (250 hours) Ripens: Late July. Cold hardy to USDA Zone 8.

### CHAMPAGNE (White)

Medium to large. Round fruit with a light reddish blush and light pubescence. Clear white flesh with attractive red at pit. Smooth, melting texture; fine sweet flavor, well balanced. Flavor quality is excellent when picked firm ripe and held at room temperature 3 to 4 days. Vigorous, very productive tree. (650 hours) Ripens: Mid-August. Cold hardy to USDA Zone 7.

### DESERT GOLD

Medium. Yellow skin with red blush. Firm, good quality, yellow flesh. Semi-freestone. Sets heavy. Excellent for low desert areas. (300-400 hours) Ripens: Late April to Mid-May. Cold hardy to USDA Zone 8.

### DONUT (STARK SATURN) (White)

An unusual and very hardy, somewhat flattened, peach. About 2½" in diameter. It is freestone and has a very sweet, mild white flesh. Bacterial spot resistant. Also know as Saucer or Pen-Tao peach. The hardiness level is similar to Reliance peach. Developed by New Jersey Ag Exp. Station. (450 hours) Ripens: Late June-Early July with Redhaven. Cold hardy to USDA Zone 6.

### **EARLIGRANDE**

Medium to large. Yellow skin with a red blush. Firm, excellent flavor, fine texture, yellow flesh. Semi-freestone. Heavy producer. Excellent early, mild winter peach. Good for hot summer areas as well. (225 hours) Ripens: Late April to Late May. Cold hardy to USDA Zone 8.

### **EARLY AMBER**

Medium. Skin highly colored with dark red blush. Flesh yellow, firm. Good flavor and shipping qualities. Good for mild winter climates and hot summer areas. (250 hours) Ripens: Early to Mid-May. Cold hardy to USDA Zone 7.

### **EARLY ELBERTA (Kim) (“July Elberta”)**

Large, elongated. Skin golden yellow blushed red. Rich, sweet, yellow flesh. A good all-around peach. (750 hours) Ripens: Early July. Cold hardy to USDA Zone 7.

### **ELBERTA**

Large, usually elongated. Skin golden yellow, flushed with red where exposed to sun. Yellow flesh, very rich and sweet. California's leading peach for all purposes. (800 hours) Ripens: Late July to early August. Cold hardy to Zone 7.

### **FEICHENG TAO (White)**

White fleshed peach similar to Babcock except stronger aroma and firmer flesh. Red cheeked skin. Sweet, juicy flesh. Firmer flesh allows for longer storage. Heavy bearer. From the Shantung Province of China. (450 hours) Ripens: Early July. Cold hardy to USDA Zone 8.

### **FLORDAKING (CLING)**

Sweet, quality flavor and large size for an early season peach. From Florida bred specially for lower chill winters and resistant to Bacterial Leaf Spot. Melting flesh, semi-freestone. 50% red over yellow skin, yellow flesh. Mid to late May ripening. (350 hours) Cold hardy to USDA Zone 8.

### **FLORDAPRINCE**

Medium. Red blush covers 80% of the skin forming attractive, dark red stripes over yellow. Firm, yellow, flavorful flesh with a slightly coarse texture. Semi-freestone when fully ripe. Sets heavy. Excellent flavored peach for very mild winter and desert areas. Developed in Florida. (150 hours) Ripens: Mid-May, five weeks before Redhaven. Cold hardy to USDA Zone 8.

### **FORTY NINER**

Medium-large. Red blush over most of the yellow skin. Firm, excellent, sweet flavor, yellow flesh. (700-800 hours) Ripens: Late July. Cold hardy to USDA Zone 7.

### **FROST®**

Medium to large. Red blush over yellow under-color. Yellow flesh. Excellent sweet flavor. Showy blossoms. **Resistant to peach leaf curl.** (700 hours) Ripens: July, two weeks after Redhaven. Cold hardy to USDA Zone 5.

### **GALAXY (White)**

Nicknamed “Bagel Peach” for its shape and size. Sweet tasting, white fleshed peach with an amusing, flat shape – looking something like a bagel. Delightful, delicate aroma, light-cream skin accented with red blush. Similar to Donut / Saturn Peach except larger. Semi-cling. Ripens: Late June. Chilling around 450 hours. Cold hardy to USDA Zone 7.

### **GIANT BABCOCK (White)**

Large. Skin predominantly red. White flesh streaked outwardly from stone with shades of red. Sweet and juicy. (400 hours) Ripens: July, two weeks after Babcock. Cold hardy to USDA Zone 8.

**GLEASON ELBERTA (Early)**

**(Also called Improved Elberta and Lemon Elberta)**

Large. Yellow skin with red blush. Yellow flesh of excellent quality. Beautiful strain of Early Elberta. More frost tolerant than Early Elberta. Preferred in Utah-Colorado areas. (800 hours) Ripens: Early July. Cold hardy to USDA Zone 6 (maybe even 5).

**HALEHAVEN**

Large. Yellow skin with red blush. Fairly firm, yellow flesh. Excellent for eating fresh right off tree. Not recommended for shipping but great for homeowners. Red at pit. Winter and frost hardy. Sets heavier every other year. (750-800 hours) Ripens: Late June - Early July. Cold hardy to USDA Zone 5.

**HARVESTER**

Medium to large. Bright red skin evenly blushed over yellow. Fine texture, acidic, good quality, yellow flesh. Resistant to bacterial leaf spot. Uniform ripening. (750 hours) Ripens: Late June. Cold hardy to USDA Zone 7.

**INDIAN BLOOD (CLING) (White/Red)**

Large. Red skin. Good quality, white streaked with red flesh. Heavy producer. Holds well. Does better with pollinizer. (900 hours) Ripens: August to September. Cold hardy to USDA Zone 7.

**JOHN FANICK**

Large, freestone, yellow fleshed fruit. Excellent flavor. 80% red blush over yellow skin. Heavy consistent producer. Attractive spring bloom. Ripens Mid to late July. (450-500 hours). Cold hardy to USDA Zone 7.

**JUNE GOLD (CLING)**

Large. Yellow flesh with melting texture. Heavy producer of high quality early peaches. Cling to semi-freestone. (450 hours) Ripens: Late May to Early June. Cold hardy to USDA Zone 7.

**LA FELICIANA**

Medium to large, round. Dark red blush on skin. Firm, excellent texture and sweet, tangy flavor. Yellow with red flecks in flesh. Very heavy producer. Tolerant to bacteriosis and brown rot. Good for mild winter areas (400 hours) Ripens: Late June to Early July. Cold hardy to USDA Zone 7.

**LATE ELBERTA (Fay)**

Large. Golden yellow skin, blushed with red. Yellow flesh. (850 hours) Ripens: Early August. Cold hardy to Zone 6.

**LEMON ELBERTA (Early)**

**(Also called Improved Elberta and Gleason Elberta)**

Large. Yellow skin with red blush. Yellow flesh of excellent quality. Beautiful strain of Early Elberta. More frost tolerant than Early Elberta. Preferred in Utah-Colorado areas. (800 hours) Ripens: Early July. Cold hardy to USDA Zone 6 (maybe even 5).

**LONG BEACH™**

**A new, excellent peach for low chill climates.** Medium to large, skin colorful red over yellow. Yellow flesh, red at pit. Firm, sweet and juicy. Semi-cling. Heavy production without need for a pollinizer. Ripens Late May to early June. (Approx. 200 hours). From a chance seedling in Long Beach, CA. Cold hardy to USDA Zone 7.

**LORING**

Large. Yellow skin with red blush. Flesh yellow, firm, melting, medium texture, flavor quality extremely good. Great looking bloom - showy. Tolerant to adverse spring weather and bacteriosis. Superior peach for Midwestern states and foothills. (800 hours) Ripens: Mid-July. Cold hardy to USDA Zone 5.

### **NECTAR (White)**

Large. Red blushed skin. Firm, sweet, juicy, fine textured, white flesh. Beautiful color and distinctive aroma. One of the best white peaches. Better flavor than Babcock. (800 hours) Ripens: Early July. Cold hardy to USDA Zone 7.

### **O'HENRY**

Medium. Skin bright red. Flesh yellow, streaked with red. Very firm - good for shipping. Good quality. Productive. Freestone. Pink flowers are large and showy. (700-800 hours) Ripens late August. Cold hardy to USDA Zone 7.

### **PEACHY KEEN®**

Heavy fruit set, even at early age. Medium to large (larger with thinning). Great flavor, yellow flesh with red at pit. Colorful, 90% red over yellow skin. Very freestone. Showy, spring bloom. Ripens: Early July for up to 2-3 weeks. Parent tree sits right next to the sand at Shell Beach, CA. Cold hardy to USDA Zone 7.

### **POLLY (White)**

Medium-large. White skin with rich red blush. Flesh white, juicy and aromatic. Exceptional quality. Very hardy, withstanding extreme cold. **Best white peach for cold climates.** Developed in Iowa. (1100 hours) Ripens: Late July. Cold hardy to USDA Zone 5.

### **RANGER**

Large. Bright, highly colored red skin. Sweet, yellow flesh. Late blooming. Good for cold climates. Heavy producer. (950 hours) Ripens: Early July, one week after Redhaven. Cold hardy to USDA Zone 5.

### **REDHAVEN**

Medium to large. Red blushed yellow skin. Firm, sweet, yellow flesh. Good for cold climates. Freestone when fully ripe. Hangs well on tree when ripe. Developed at the South Haven Research Station in Michigan in the 1950's. It became the **#1 commercial peach** because it was the first peach of the season used for canning. (900 hours) Ripens: Late June. Cold hardy to USDA Zone 5.

### **REDSKIN**

Large. Skin deep red over yellow. Flesh yellow, melting, non-browning, firm, fine flavor. Excellent qualities for eating, shipping, canning. Resistant to bacteriosis. (750 hours) Ripens: Early August. Cold hardy to USDA Zone 7 (and maybe 6).

### **RELIANCE**

Known for its cold hardiness. Developed in New Hampshire. Produces a heavy crop as far north as Canada. Medium to large. Red blush over golden yellow skin. Firm, yellow flesh. Sweet, mild flavor. Beautiful, late bloom of pink flowers. (750-800 hours) Ripens: Late June in Central California but late July to early August in the north. Cold hardy to USDA Zone 5.

### **RIO GRANDE**

Medium to large. Skin yellow with red blush. Flesh yellow, firm, medium fine texture, juicy with a delicate medium acid flavor. Good shipping and holding qualities. Freezes well. **Excellent tasting, early season peach.** Does well in hot desert areas. (425 hours) Ripens: Early June in hot areas with mild winters. Early July in Visalia. Cold hardy to Zone 7.

### **RIO OSO GEM**

Very large. Red blushed yellow skin. Firm, yellow flesh, red at pit. One of the best tasting August ripening peaches. Often used as a pollinizer for J.H. Hale. (900 hours) Ripens: Mid-August. Cold hardy to USDA Zone 6.

### **RUBIDOUX**

Large. Red blushed yellow skin. Yellow flesh, keeps well. Excellent flavor. A prolific bearer at a young age. Low chilling. (300-400 hours) Ripens: Late August. Cold hardy to USDA Zone 8.

### **SAM HOUSTON**

Medium. Red skin, yellow flesh. Firm, fine texture, sweet, mild flavor. Freestone. A Favorite in Texas and suitable for mild winter areas such as Texas Gulf. Ripens: Mid to late June. 500 hours chilling. Cold hardy to USDA Zone 7 (and maybe 6).

### **SANTA BARBARA**

Large. Yellow skin with red blush. Yellow fleshed freestone, red near pit. Flesh has fine, melting texture, delightfully sweet combined with excellent peach flavor. Pointed in shape, similar to Elberta. Sport from Ventura. **Arguably the best tasting peach for most homeowners.** (200 hours). Ripens: Early to Mid-July. Cold hardy to USDA Zone 8.

### **STRAWBERRY FREE (White)**

Medium. Light skin with a pink blush. White, firm, aromatic, sweet, juicy, excellent flavored flesh. An absolute favorite in home orchards. (4-500 hours) Ripens: Early July. Cold hardy to USDA Zone 7.

### **TROPI-BERTA**

Very large. Skin blushed red. Flesh yellow, juicy, firm, excellent flavor. Excellent for inland coastal valleys. Possibly the best flavored August ripening peach. (600 hours) Ripens: Early to Mid-August. Cold hardy to USDA Zone 7.

### **TROPIC SNOW (White)**

Medium. Skin is white with red blush. White, sweet flesh. Good flavor. Freestone. (200 hours) Ripens: Early May. Cold hardy to USDA Zone 8.

### **VENTURA**

Medium-large. Red blushed skin. Golden yellow flesh with sweet, mild flavor. Freestone. Bears very well in mild and coastal areas. Low chilling. (400-500 hours) Ripens: Early July. Cold hardy to USDA Zone 8.

**Reminder:** You can eat excellent tasting peaches in June, July and August in most areas of the country. Many areas can have fresh peaches from May through October. Do not forget to consider a sweet, white variety too.

## **FLOWERING AND FRUITING PEACHES**

### **RED BARON**

Large, round fruit up to 3" in diameter. Beautiful red blush over yellow skin. Yellow flesh, freestone, sweet, juicy flavor. Large, beautiful, double, red blossoms cover tree for several weeks in early spring. (250 hours) Ripens: Extended period of time from Mid-July to Mid-August. Cold hardy to USDA Zone 7.

### **SATURN**

Medium to large. Light red blush over golden yellow skin. Excellent eating quality flesh. Freestone. Massive bloomer with large, double, pink blossoms with darker pink centers. (250 hours) Ripens: Mid-July. Cold hardy to USDA Zone 8 (and probably 7).

Suggestion: Cut gorgeous spring blooms for your home and enjoy fresh fruit in the summer.

## **COLUMNAR PEACH TREE**

### **CRIMSON ROCKET (Pat. #15216)**

Unique narrow, columnar form makes this peach tree ideal for smaller yards and narrow spaces. Fruit is dessert quality, yellow with melting flesh with about 80% red blush over yellow. heavy producer. Freestone. Ripens: Early to Mid-July. Cold hardy to USDA Zone 7.

**PEACH RIPENING CHART**

VARIETY	PEACH RIPENING DATE														
	MAY			JUNE			JULY			AUG			SEPT		
GROUP 1	E	M	L	E	M	L	E	M	L	E	M	L	E	M	L
0-350 hours	E	M	L	E	M	L	E	M	L	E	M	L	E	M	L
EARLIGRANDE	Y	█	█	█											
DESERT GOLD	Y	█	█	█											
TROPIC SNOW	W	█	█												
EARLY AMBER	Y	█	█												
FLORDAPRINCE	Y		█	█	█										
FLORDAKING	Y		█	█	█										
LONG BEACH	Y			█	█										
BABCOCK	W							█	█						
PEACHY KEEN®	Y							█	█	█					
SANTA BARBARA	Y							█	█	█					
SATURN	Y							█	█	█					
RED BARON	Y							█	█	█	█				
BONITA	Y								█	█					
RUBIDOUX	Y											█	█		
GROUP 2	MAY			JUNE			JULY			AUG			SEPT		
400-700 hours	E	M	L	E	M	L	E	M	L	E	M	L	E	M	L
JUNE GOLD	Y			█	█										
RIO GRANDE	Y			█	█	█									
SAM HOUSTON	Y				█	█	█								
GALAXY	W						█	█							
LA FELICIANA	Y						█	█	█						
DONUT	W						█	█	█						
VENTURA	Y							█	█						
FEICHENG TAO	W							█	█						
STRAWBERRY FREE	W							█	█						
FROST®	Y								█	█					
GIANT BABCOCK	W								█	█					
JOHN FANICK	Y								█	█					
TROPI-BERTA™	Y										█	█			
CHAMPAGNE	W										█	█			
O'HENRY	Y												█	█	

Peach Chart Continued on Next Page

		PEACH RIPENING DATE														
GROUP 3		MAY			JUNE			JULY			AUG			SEPT		
750-850 hours		E	M	L	E	M	L	E	M	L	E	M	L	E	M	L
HARVESTER	Y															
HALEHAVEN	Y															
RELIANCE	Y															
EARLY ELBERTA	Y															
GLEASON ELBERTA	Y															
LEMON ELBERTA	Y															
NECTAR	W															
CRIMSON ROCKET	Y															
LORING	Y															
FORTY NINER	Y															
ELBERTA	Y															
REDSKIN	Y															
LATE ELBERTA	Y															
BELLE OF GEORGIA	W															
GROUP 4		MAY			JUNE			JULY			AUG			SEPT		
900-UP hours		E	M	L	E	M	L	E	M	L	E	M	L	E	M	L
REDHAVEN	Y															
RANGER	Y															
POLLY	W															
RIO OSO GEM	Y															
INDIAN BLOOD	R															

KEY: **FLESH:** Y = YELLOW, W = WHITE, R = RED  
**RIPENING:** E = EARLY, M = MID, L = LATE

### Grandma Clara's Crisp Fruit Cobbler

1 cup flour  
3/4 cup milk  
1 cube butter

1 cup sugar  
1 tsp baking powder  
3 cups peaches

Melt butter and pour in 9 x 13" pan. Mix all remaining ingredients except for peaches. Pour 2 batter over butter top with peaches pour rest of batter on top of peaches. Bake at 350 degrees for 30-45 minutes.

From the kitchen of Angela Campos (Office Manager)

## DOMESTIC PEARS

(Planting distance 20 x 20 ft.)

Pears on dwarfing rootstock  
(Planting distance 10 x 20 ft.)

### Approximate Ripening Sequence:

Hood, Moonglow, Comice, Bartlett, Max Red Bartlett, Sugar, Seckel, Pineapple, Orient, Fan-Stil®, Fan-Cris, Monterrey, Surecrop, Beurre d'Anjou, Bosc, Kieffer (Improved).

### Rating for Fire Blight Resistance

Scale: 9 most resistant 1 least resistant

8 - Hood	6 - Surecrop
8 - Kieffer (Improved)	5 - Seckel
8 - Pineapple	5 - Sugar
8 - Moonglow	3 - Comice
7 - Monterrey	2 - Bosc
7 - Orient	2 - Max Red Bartlett
6 - Fan-Cris	1 - Bartlett
6 - Fan-Stil®	1 - Beurre d'Anjou

☞ **Note on pollination:** Most pears need cross-pollination. All but Seckel/Sugar and Bartlett will pollinize each other if they bloom at the same time.

### BARTLETT ☞

#1 pear in the world. Large. Smooth, waxy, yellow skin. White, sweet flesh. A vigorous grower. Self-fertile in arid West but producing better when planted with Beurre d'Anjou, Bosc or Winter Nelis. (800 hours) Ripens: August. Cold hardy to USDA Zone 5.

### BEURRE D'ANJOU ☞

Buttery texture does justice to its French name. Large. Short neck. Green skin with yellow blush. White, fine flavored flesh. Good as fresh fruit. Pollinized by Bartlett or other pears. (700 hours) Ripens: September. Cold hardy to USDA Zone 5.

### BOSC ☞

Large, long necked, tapering fruit. Heavy russeting on green or yellow skin. White, juicy flesh with rich, slightly acid flavor. A favorite for eating and cooking. Pollinized by Bartlett or other pears. (700 hours) Ripens: September to October. Cold hardy to USDA Zone 5.

### COMICE ☞

A favorite often seen in gift packs. Large, roundish. Green-yellow skin with red blush. Rich, sweet, creamy flesh. Self-fertile in arid West but producing better when planted with Bartlett or other pears. (500-600 hours) Ripens: August. Cold hardy to USDA Zone 5.

### FAN-CRIS™

Medium to large, bell shaped. Sweet creamy texture with a nice crunch when you bite in to it. Excellent dessert pear. Good resistant to fire blight. Very productive tree. Ripens: August into September. Approximately 500 hours chilling. Cold hardy to USDA Zone 6 (probably 5).

### FAN-STIL®

Medium, bell shaped. Creamy yellow skin with slight red blush. Crisp, juicy, white flesh. Vigorous, very upright growth. Bears consistently. Good resistant to fire blight of the pears. (500 hours) Ripens: Late August into September. Cold hardy to USDA Zone 6 (probably 5).

### HOOD

Large. Smooth, yellow-green skin. Buttery textured flesh containing a few small stone cells. Has a sweet, mild, pear flavor. Tree is upright and spreading. Highly resistant to fire blight. Moderate resistance to leaf spot. (<200 hours) Ripens: Mid to Late July. Cold hardy to USDA Zone 8.

**KIEFFER (Improved)**

Large. Greenish-yellow skin blushed red. Coarse, crisp, juicy, white flesh. Improved has smaller grit cells than original Kieffer making it better for fresh eating. Stores well. Self-fertile. Good resistant to fire blight. (400 hours) Ripens: October to November. Cold hardy to USDA Zone 6.

**MAX RED BARTLETT** ☞

Medium. Reddish-brown skin. Sweet, white flesh. Vigorous growth. Self-fertile or pollinized by pears other than Bartlett. (800 hours) Ripens: August to September. Cold hardy to USDA Zone 5.

**MONTERREY** ☞

Large, apple-shaped. Yellow-green skin. Smooth texture, crisp, and good sweet flavored flesh. Vigorous upright tree from Monterrey, Mexico. Good for mild winter areas. (300 hours) Ripens: August into September. Cold hardy to USDA Zone 6.

**MOONGLOW** ☞

Large. Brownish-green skin. Fruit resembles Bartlett in shape. Soft flesh, moderately juicy and nearly free of grit cells. Flavor mild, sub-acid and rated as good. Very resistant to fireblight. Does better with pollinizer such as Bartlett. A good pollinizer for other pears. (500 hours) Ripens: Early August, about two weeks before Bartlett. Cold hardy to USDA Zone 5.

**ORIENT** ☞

Large, round. Yellow skin. Smooth textured, sweet, firm, juicy, white flesh. Heavy producer. Resistant to blight. Good for mild winter areas. Does better with pollinizer such as Bartlett, Kieffer or Moonglow. (300 hours) Ripens: August. Cold hardy to USDA Zone 6 (probably 5).

**PINEAPPLE**

Large. Russet colored skin. Pineapple flavored flesh. Early, large flowers and foliage. Usually sets fruit first year. Self-fertile but sets heavier if pollinated. (200 hours) Ripens: August. Cold hardy to USDA Zone 6.

**SECKEL**

Medium to small, round to bell shaped. Skin smooth, yellow-brown suffused with russet red. Creamy white, good textured flesh, very sweet flavor. Good for preserving. Tree's growth is semi-dwarf. Good for mild winter areas but will fruit heavier with more chilling. Self-fertile in arid West. (300 hours) Ripens: Mid to Late August. Cold hardy to USDA Zone 7.

**SUGAR**

Medium to small, round to bell shaped. Skin smooth, yellow-brown suffused with russet red. Creamy white, good textured flesh, very sweet flavor. Good for preserving. Tree's growth is semi-dwarf. Good for mild winter areas but will fruit heavier with more chilling. Self-fertile in arid West. (300 hours) Ripens: Mid to Late August. Cold hardy to USDA Zone 7.

**SURECROP** ☞

Large. Yellow skin. Firm, juicy, white flesh. Resembles Bartlett in looks and flavor. Consistent bearer. Prolonged, progressive blooming period, which makes it ideal in late frost areas. Cold hardy. Fire blight resistant in many areas. (900 hours) Ripens: September. Cold hardy to USDA Zone 5.

Reminder: Store most domestic pears in a bag in refrigeration for a few weeks to complete ripening. In comparison, most Asian Pears can be eaten fresh off the tree.

## ASIAN PEARS

(Planting distance 20 x 20 ft.)

Pears on dwarfing rootstock  
(Planting distance 10 x 20 ft.)

Approximate Ripening Sequence:  
Shinseiki, Chojuro, Apple, Twentieth Century, Hosui,  
Late Korean (Okusankichi), Shinko

Rating for Fire Blight Resistance  
Scale: 9 most resistant 1 least resistant

8 - Shinko	3 - Late Korean (Okusankichi)
3 - Chojuro	2 - Apple Pear
3 - Hosui	2 - 20th Century
3 - Shinseiki	

**Note on pollination:** Most Asian Pears listed below are semi self-fertile and will fruit sufficiently for the average home gardener. Exceptions are noted. Commercial applications should consider use of pollinizers.

### APPLE (NIJISSEIKI)

Medium, round. Thin, yellow-green skin. Firm juicy, cream-white flesh, unusual flavor. A Japanese pear of distinction. Good for fresh eating and canning. (400 hours) Ripens: Late July through Mid-August. Stores through December. Cold hardy to USDA Zone 5.

### CHOJURO

Medium, round. Greenish-brown to russet brown skin. Flesh white, mildly sweet, very firm texture, crisp, somewhat coarse, good quality, good aroma. Very productive. Good fall color. (500 hours) Ripens: Early to Mid-August. Cold hardy to USDA Zone 6.

### HOSUI

Consistent taste test winner! Medium to large. Golden russeted skin. Juicy, sweet, flavorful, fine textured flesh. Crisp and refreshing like an apple. Good keeper. One of Japan's leading sellers. (450 hours) Ripens: Early through Late August, 25 day range. Stores through November. Cold hardy to USDA Zone 5.

### LATE KOREAN (OKUSANKICHI)

Large, round. Green to tan russeted, thick, somewhat bitter skin. White, slightly tart, refreshing, firm, coarse, crisp, and juicy flesh. Keeps well after picking. Flavor improves with storage. 600 hours chilling required. Ripens: Late August to early October. Cold hardy to USDA Zone 5.

### SHINKO

Medium to large. Brownish-green skin. Excellent, rich, sweet flavor. Fine texture. Russet type. (450 hours) Ripens: Mid-August through Mid-September, 30 day range. Stores through January. Cold hardy to USDA Zone 5.

### SHINSEIKI (NEW CENTURY)

Medium, round. Yellow, thick, fairly smooth skin. White, sweet, mild, firm, slightly coarse, crisp, and juicy flesh. Good quality. Bears early in life. (400 hours) Ripens: Late July through Mid-August. Stores extremely well, until March. Cold hardy to USDA Zone 5.

### TWENTIETH CENTURY (NIJISSEIKI)

Medium, round. Thin, yellow-green skin. Firm, juicy, cream-white flesh, unusual but pleasing flavor. Good for fresh eating and canning. (400 hours) Ripens: Late July through Mid-August. Stores through December. Cold hardy to USDA Zone 5.

## PECANS

(Planting distance 30 x 30 ft.)

All varieties do better with a pollinator. Plant early pollen shedding varieties with late to insure best nut set. Pollinization ratio - no less than 10%, if two pollinizers 20%.

◆ = Pollinator Required

☞ = Does better with pollinizer. Pollinizer recommended

Pollen shedding: (E) = Early (L) = Late

Approximate Ripening Sequence:

(Based on Brownwood, Texas)

Pawnee, Kanza, Mohawk, Lakota, Sioux, Wichita, Western Schley, Stuart, Desirable, Choctaw, Mahan.

### CHOCTAW (L) ☞

Very large. Soft shell, good quality. Early bearing, good production. Large tree, excellent for home shade. Does well in all southern climates humid east and arid west. Resistant to scab, semi self-fertile. Ripens: November 10 to November 25. Cold hardy to USDA Zone 7.

### DESIRABLE (E) ☞

Large. Medium soft shell. Very productive and consistent bearer. Very good eating quality. Large tree. A leading variety in Southeastern U.S. Not recommended for dry West. Disease and scab resistant. Semi self-fertile. Ripens: October 25 to November 10. Cold hardy to USDA Zone 7 (and maybe 6).

### KANZA (L) ◆

Recognized for its superior productivity, quality, disease resistance and cold tolerance. Released for use in the northern pecan regions and for its resistance to scab. Cross pollinates well with Pawnee. Ripens near the last week of September. Cold hardy to USDA Zone 6.

### LAKOTA (L) ◆

Exceptional quality with bright kernels. Medium sized nut. Outstanding scab resistance. Very precocious and productive. Very early harvest – two weeks after Pawnee. Late pollen shed. Cross pollinates well with Pawnee. Suited for northern pecan regions up to Illinois. Ripens Early October about two weeks after Pawnee. Cold hardy to USDA Zone 6 (and maybe 5).

### MAHAN (L) ◆

Very large. Soft shell, richly flavored kernel. Bears heavy young. Good for home shade. Prefers arid climate and does well in warm winter areas. Ripens: November 10 to November 25. Cold hardy to USDA Zone 7.

### MOHAWK (L) ☞

Large. Soft shell, high quality, attractive. Heavy producer, early maturity. Excellent for yards. Adapted to Southeast and Southwest and mild winter areas. Semi self-fertile. Ripens: September 25 to October 10. Cold hardy to USDA Zone 7.

### PAWNEE (E) ◆

Large. Soft shell, high kernel percentage. Pecans from this variety are early enough to have a distinct advantage for the Thanksgiving and Christmas markets. It matures about two weeks earlier than Mohawk. The tree is strong and vigorous. Earlier nut maturity makes Pawnee a potential variety for northern pecan areas. Ripens: Mid to late September about two weeks before Mohawk. Cold hardy to USDA Zone 6.

### SIOUX (L) ◆

Small, soft shell, excellent flavor, quality and appearance. Heavy production and good storage quality. Adapted to Southeast and West. Large tree and good for landscaping. Resistant to scab and other fungus diseases. Ripens: October 5 to October 20. Cold hardy to USDA Zone 7.

**STUART (L) ♦**

An older variety and formerly the dominant pecan in the U.S. pecan industry. Large, reliable, highly productive, hardy, fast growing, good quality. Ripens: Late October. Cold hardy to USDA Zone 6.

**WACO (E) ♦**

Large nut of exceptional quality. Vigorous tree. Reliable production. Kernels are cream to golden in color. Shells out easily. Recommended for Arid climates from Central Texas to West Coast. Ripens mid to late October. Cold hardy to USDA Zone 7.

**WESTERN SCHLEY (E) ♂**

Large, elongated. Soft shell, rich flavored nut. Heavy producer at an early age. West's leading variety. Not recommended for eastern humid climates, likes arid climates. Excellent for Southern California deserts and higher altitudes. Good in colder Texas Panhandle areas. Good pollinator for others. Large tree. Semi self-fertile. Ripens: October 10 to October 25. Cold hardy to USDA Zone 7.

**WICHITA (L) ♦**

Medium to large. Soft shell. Unusually attractive well filled, high quality kernel. Bears heavy at a young age. Recommended for arid climates from Central Texas to the West Coast. Good pollinizer. Ripens: October 10 to October 25. Cold hardy to USDA Zone 7.

**Reminder:** Always plant a pecan tree so that the root is totally buried to the original soil line. We recommend planting 2" deeper to allow for settling of soil.

**PERSIMMONS**

(Planting distance 20 x 20 ft.)

All persimmons on this page require minimum chilling hours (100-200).

All are self-fertile unless otherwise noted with ♦

**What do the "Codes" mean?**

**A** = Astringent. Fruit can be eaten "Soft Ripe". Otherwise think "puckery"

**NA** = Non-Astringent. Fruit can be eaten "Firm Ripe" like an Apple which is sometimes why people call them "Apple Persimmons".

**PC** = Pollination Constant: No change in flesh color occurs after pollination.

**PV** = Pollination Variant: Flesh is light colored when seedless and turns dark reddish brown when seeded. When pollination is poor and few seeds are formed, dark areas develop around the seed but the remaining flesh is light colored.

**So what does that mean for me?**

**PCNA** can be eaten "Firm Ripe".

**PCA** and **PVA** should be eaten "Soft Ripe"

**PVNA** can be eaten "Firm Ripe" if fully pollinized without being astringent but, if not fully pollinized, should be eaten "Soft Ripe".

(Persimmon descriptions continued on next page)

**CHOCOLATE (PVNA)**

Medium to small, elongated. Skin orange. Very tasty, sweet, brown flesh. Non-astringent when ripe. Ripens: Late October into Early November. Cold hardy to USDA Zone 7.

**FUYU (Jiro) (PCNA)**

Most popular fresh eating Japanese persimmon. Large, round, flattened. Reddish-orange skin. Good eating. Non-astringent. Bears as a young tree and is a heavy producer. Does not have male flowers so it will not have seeds unless planted with other varieties. Ripens: November. Cold hardy to USDA Zone 7.

**FUYU (Imoto) (PCNA)**

Large, round, flattened. More "square" and flatter than Jiro. Reddish-brown skin. Smooth texture. Non-astringent. Ripens: November. Cold hardy to USDA Zone 7.

**GIANT FUYU (Gosho) (PCNA)**

Very large. Round to semi-oblong, dark orange skin. Smooth texture. Non-astringent. Ripens: November. Cold hardy to USDA Zone 7.

**HACHIYA (PVA)**

Very large, oblong with a rather short point. Skin bright orange-red covered with dark blotches. Largest and best cooking quality. Delicious when eaten "pudding soft". Tree vigorous, upright and shapely. Astringent. Ripens: November. Cold hardy to USDA Zone 7.

**HANA FUYU (Yotsudani) (PCNA)**

Large to very large fruit. Non-astringent, can be eaten fresh although flavor is greatly enhanced when stored in cold storage. Dark orange skin, orange flesh. Ripens late October to Early November. Reliable production. Moderate to slow growing tree. Resistant to frost. Cold hardy to USDA Zone 7 (maybe 6).

**IZU (PCNA)**

Medium fruit. Excellent taste. Sets well on dwarf sized tree. Non-astringent. Ripens: Very early, in September or even Late August in some climates, three weeks before Fuyu. Cold hardy to USDA Zone 7.

**MARU ♦ (PVNA)**

Medium size, attractive brilliant orange-red skin, round fruit. Flesh is dark cinnamon color and seeded if cross pollinated. Juicy, sweet and excellent quality. Non-astringent if seeded. Very decorative. Ripens: Late October into November. Cold hardy to USDA Zone 7.

**MATSUMOTO WASE FUYU (PCNA)**

A bud sport from the popular Fuyu which ripens about 2 weeks earlier. Tasty, non-astringent. Can be eaten hard or soft. Orange color. Heavy crops may need thinning. Cold hardy to USDA Zone 7.

**NISHIMURA WASE ♦ (PVNA)**

Medium to large, nearly round with juicy, spicy-sweet chocolate colored flesh. Non-astringent when properly pollinated and seeds develop. Needs another persimmon to pollinate - preferably Chocolate. Ripens very early - in September, nearly a month before Fuyu. Cold hardy to USDA Zone 7.

**SAIJO (PCA)**

Medium, elongated, yellow fruit. Gourmets claim it to be the sweetest and best tasting of the persimmons. Astringent. Medium tree height. Ripens: November. Cold hardy to USDA Zone 6.

**TAMOPAN (PCA)**

Extra large. Round with acorn shaped cap. Golden-red skin. Tender, juicy, sweet. Astringent. Excellent for cooking. Ripens: November. Cold hardy to USDA Zone 7.

**TANENASHI (PCA)**

Medium, cone shaped. Brilliant orange skin. Seedless. Astringent. Very productive. Bears at young age. Ripens: October. Cold hardy to USDA Zone 7.

**PERSIMMON DROP COOKIES**

makes 8 dozen

- 1 Cup Shortening
- 2 Cups Sugar (or 1 C. sugar & 1 C. brown sugar packed)
- 2 Beaten Eggs
- 4 1/2 Cups Flour
- 1 tsp Cinnamon
- 1 tsp Nutmeg
- 1 tsp Cloves
- 1 tsp Salt
- 2 tsp Baking Soda
- 2 Cups Persimmon pulp  
(3 persimmons = 1 cup pulp)

Cream 1 cup shortening and 2 cups of sugar then add 2 beaten eggs. Separately mix 2 cups of pulp with 2 tsp baking soda and let stand. Sift together 4 1/2 cups flour, 1 tsp each of cinnamon, nutmeg, cloves and salt. Add pulp and flour mixture to creamed mixture. Add 2 cups of nuts and/or raisins (optional).

Drop by teaspoon on foil covered cookie sheet. Bake at 350 degrees for 10 - 13 minutes.

From the Kitchen of Ron Ludekens (President)  
a.k.a "the Cookie Monster"

**PLUMS**

(Planting distance 20 x 20 ft.)

(J) = Japanese Plum (E) = European Plum

Pollinization ratio for Japanese varieties 4 rows x 4 rows or 4 rows x 2 rows depending on preferred production needs.

◆ = Requires Pollinizer ☞ = Pollinizer recommended

Approximate Ripening Sequence:

Persian Green, Beauty, Methley, Santa Rosa, Burgundy, Green Gage, Weeping Santa Rosa, Golden Nectar, Late Santa Rosa, Casselman, Satsuma, Inca, Kelsey, Elephant Heart, Ozark Premier, Autumn Rosa.

**AUTUMN ROSA (J)**

Medium to large, heart shaped. Purplish-red skin with amber cast. Flesh is yellow with red streaks, solid, excellent flavor. Heavy producer. Self-fertile. Fruit ripens over a long period and holds well on the tree. (500 hours) Ripens: Early to Late September. Cold hardy to USDA Zone 5.

**BEAUTY (J)**

Large. Bright red skin. Amber flesh tinged with red. Self-fertile. Good pollinizer. Strong, vigorous tree. One of the better early varieties and more productive at coast than Santa Rosa. Good shipper. (250 hours) Ripens: Early June. Cold hardy to USDA Zone 6 (maybe 5).

**BURGUNDY (J)**

Medium. Reddish-purple skin. Flesh deep red, mellow, sweet. Small pit. Self-fertile red Japanese plum. (Mariposa x El Dorado) Good for mild winter areas, yet cold hardy. (350 hours) Ripens: Early July, but keeps well on tree until Late-August. Cold hardy to USDA Zone 6.

**CASSELMAN (J)**

Large, oval. Purplish-crimson skin. Deep amber flesh. Rich, pleasing, tart flavor. Heavy producer. Self-fertile. (500 hours) Ripens: Early August. Cold hardy to USDA Zone 5.

**ELEPHANT HEART (J) ♦**

Very large. Blood red skin. Red flesh, excellent flavor - one of the best. Freestone. Fast growing. Needs pollinizer: Beauty or Santa Rosa. (650 hours) Ripens: August into September. Cold hardy to USDA Zone 5.

**GOLDEN NECTAR™ (J) ♦**

A unique and unforgettable eating delight. Extra large. Skin is golden amber and thin with a tender texture. Flesh is amber, firm, and has an excellent flavor. Ripens evenly. Pit is small. Great eating quality both fresh and dried. Good keeping quality, holds well in storage and at room temperature. Hybrid seedling from Mariposa Plum. Blue Ribbon winner for two consecutive years at the Tulare County Fair. Needs pollinizer: Santa Rosa or Burgundy. (4-500 hours) Ripens: Late July. Cold hardy to USDA Zone 7 (probably 6).

**GREEN GAGE (Jefferson Strain) (E)**

Medium, round. Greenish-yellow skin. Very sweet, juicy flesh. Wide climatic range. Sets heavy, even in coastal Southern California and replaces Santa Rosa as a pollinizer in Denver. Self-fertile. (300-400 hours) Ripens: July. Cold hardy to USDA Zone 5.

**INCA (J)**

Medium, heart shaped tapering toward the tip. Skin is a beautiful golden color and when ripe has brilliant magenta specs and magenta blush around stem end. Unique flavor with perfect balance of tart and sweetness. Flesh is rich, dense and crisp. Ripens: Early to mid August. 300 hours chilling. Luther Burbank 1919. Cold hardy to USDA Zone 7.

**KELSEY (J) ♦**

Very large, greenish yellow skin. Amber flesh, blushed red on the sunny side. Very sweet flavor. Fresh rich juicy, good flavor when ripe. Ripens: Early-mid August. Cold hardy to USDA Zone 5.

**LATE SANTA ROSA (Improved) (J)**

Large. Purplish-crimson fruit with blue bloom. Firm flesh, deep amber flesh, rich, pleasing, tart flavor. Self-fertile. (500 hours) Ripens: Early August. Cold hardy to USDA Zone 5.

**METHLEY (J)**

Medium to large. Purplish skin. Flesh amber tinged with red. Delicious flavor. Self-fertile. (250 hours) Ripens: Early June. Cold hardy to USDA Zone 7.

**OZARK PREMIER (J) ♂**

Very large. Skin bright red. Flesh yellow, firm, fine grained, juicy, tart. Flavor good. Semi-cling. Cold hardy. (800 hours) Ripens: Early August. Cold hardy to USDA Zone 5.

**PERSIAN GREEN PLUM (Goje Sabz) (E)**

Small sour plum picked when the fruits are small and green with dark yellow flesh. Eaten while sour and crunchy, often seasoned with salt. The fruit can be left to ripen as tiny, soft, sweet, and juicy plums. Harvest late April-May. Cold hardy to USDA Zone 6.

**SANTA ROSA (J)**

Most important commercial and home variety. Large, oval. Purplish-red skin with blue bloom. Firm flesh, yellow to dark red near skin; rich, pleasing, tart flavor. Self-fertile. (400 hours) Ripens: Mid-June. Cold hardy to USDA Zone 5.

**SATSUMA (J) ♦**

Large, nearly round. Dark, solid red skin. Firm, rather juicy, dark red flesh to pit. Needs pollinizer: Santa Rosa, or Beauty. (300 hours) Ripens: Late July to Early August. Cold hardy to USDA Zone 5.

**WEeping SANTA ROSA (J)**

Large oval fruit. Purplish-red skin. Firm yellow flesh. Rich, pleasing tart flavor. Self-fertile. Semi-dwarf tree to 8-10 ft. Branches form a graceful weeping shape. Can make nice espalier. (400 hours) Ripens: July, two weeks after Santa Rosa. Cold hardy to USDA Zone 5.

**PLUMCOT**

(A cross between Plum and Apricot)

**DAPPLE DANDY ♦**

Uniquely colored fruit with pale green to yellow skin with distinctive red dots. Flavorful, creamy, pinkish-red flesh with plum-apricot flavor. Pollinizer required such as Flavor Queen, Flavor Supreme Plumcots, Santa Rosa or Burgundy Plums. (400-500 hours) Cold hardy to USDA Zone 7.

**FLAVOR QUEEN ♦**

A plum/apricot hybrid favoring the plum with smooth skin and juicy flesh. Yellow-green skin over amber flesh. Very sweet. Medium to large size. Long harvest from mid-July through August. (500-600 hours) Pollinized by Burgundy Plum or other Plumcots (but not Flavor King). Cold hardy to USDA Zone 7.

**FLAVOR SUPREME ♦**

Consistently ranked near the top in taste tests. A plum/apricot hybrid favoring the plum with smooth skin and juicy flesh. Greenish-purple mottle skin over red. Ripens in June about two weeks before Santa Rosa. (500-600 hours) Pollinized by Santa Rosa, Late Santa Rosa or other Plumcots. Cold hardy to USDA Zone 7.

**PLUMCOT**

Large apricot size, round. Yellow, blushed melon red skin. Golden yellow, juicy, plum-like flesh with aromatic touch of apricot flavor. A Luther Burbank introduction. A cross between a plum and apricot. Tree form and fruit appearance favors plum parent. (300 hours) Ripens: Early June. Cold hardy to USDA Zone 7.

**SPRING SATIN**

The first Plumcot that is well adapted to the Southeast with resistance to common diseases of the areas. Large 2" high quality fruit. Reddish-black color. Yellowish-red flesh. Ripens late May. Requires 750 hours chilling. Cold hardy to USDA Zone 6.

**POMEGRANATES**

(Planting distance 16 x 18 ft.)

Useful as landscape plant as well as for fruit. Attractive orange-red flowers. Fountain shaped shrub or tree depending on the training. Needs sun for best flowers and fruit. Drought tolerant. Grows well in alkaline soil that would kill most plants. Not very cold hardy. Most will freeze to roots at 0° F. but will recover with loss of that year's crop. Only 150-200 hours chilling.

**AMBROSIA**

Famous for its extra large fruit. Pale pink skin. Dark pink arils offering a purple juice with sweet-tart flavor. Thrives in summer heat as well as coastal climates. Ripens: September into October. Cold hardy to USDA Zone 9 (maybe 8b).

## **AUSTIN**

Large fruit – usually 1 lb or better. Pink skin with a red blush. Red to dark red arils, contrasting the skin color. Sweet juice with just a bare hint of tartness, superior to most sweet varieties. High juice content, about 1.5 times as much as Wonderful. Ripens: Early October. From Syria via immigrant living in Austin Texas, Zone 7b/8a.

## **EARLY WONDERFUL**

Large, deep-red, thin-skinned, delicious fruit. Self fertile. Large orange-red flowers which bloom late. Very productive. Fruit ripens about 2 weeks before Wonderful. Less than 200 hours chilling required. Cold hardy to USDA Zone 9.

## **EVERSWEET**

Very sweet, soft seeded fruit. Outer covering is reddish-pink. Juice is clear, non-staining and very sweet. Grows to 8-10 feet. Showy orange-red flowers and long blooming season for extended crop season. Ripens: September into October. Cold hardy to USDA Zone 9.

## **GRENADA**

Large. Bud mutation of Wonderful Pomegranate. Resembles Wonderful with deeper red blossoms, regular bearing fruit, and ripens one month earlier. Fruit is a darker color and less tart. Tree is identical to Wonderful. Recommended for coastal climates over Wonderful. Ripens: August. Cold hardy to USDA Zone 9.

## **SWEET**

Large. Orange-red flower, pink skin in the fall. Flesh color is light pink, not as deep as Wonderful. Fruit is sweet and juicy when ripe. Grows to 10 ft. Ripens: Early September, before Wonderful. Cold hardy to USDA Zone 9.

## **UTAH SWEET (Dixie)**

Very sweet, good quality fruit. Pink skin and pulp. Seeds notably softer than those of Wonderful. Non-staining. Attractive pinkish-orange flowers. Cold hardy to USDA Zone 8a (maybe 7b).

## **WHITE**

Large. Orange-red flower. Orange skin with pink blush in the Fall. Flesh color is transparent white. Fruit is very sweet and juicy when ripe. Grows to 12 ft. Ripens: Early September, before Wonderful. Cold hardy to USDA Zone 9 (Maybe 8b).

## **WONDERFUL**

Extra large. Blushed red skin. Flesh rich, red color, juicy, with sharp flavor. Most well known of the pomegranates. Shrub or tree to 18 ft. Ripens: October. Cold hardy to USDA Zone 9.

## **PRUNES**

(Planting distance 20 x 20 ft.)

## **FRENCH (IMPROVED)**

Large. Dark blue skin. Tender, fine textured, rich sweet flesh. California's leading prune. Self-fertile. (800 hours) Ripens: August. Cold hardy to USDA Zone 7.

## **ITALIAN**

Large, oval. Dark purple skin. Excellent quality, greenish-yellow flesh. Popular Midwest variety. Cold hardy and vigorous. Self-fertile. (800 hours) Ripens: August into September. Cold hardy to USDA Zone 5.

## **STANLEY**

Large. Dark blue skin. Flesh greenish-yellow, juicy, fine grained, sweet. High quality. Very productive, reliable. Cold hardy. Self-fertile. (700 hours) Ripens: August. Cold hardy to USDA Zone 5.

## QUINCE

(Planting distance 16 x 18 ft.)

### COOKE'S JUMBO™

Extremely large, about twice the size of other varieties. Pear shaped. Yellowish-green skin. White flesh. Good for cooking, pie fillings, candies and jelly. (100 hours) Ripens: September to October. Cold hardy to USDA Zone 5.

### ORANGE

Medium, round. Skin golden. Flesh orange yellow, tender. Good for cooking and jelly. (100 hours) Ripens: September to October. Cold hardy to USDA Zone 5.

### PINEAPPLE

Large. Smooth, golden yellow skin. White flesh with a slight pineapple flavor. Good for eating and jellies. (100 hours) Ripens: September. Cold hardy to USDA Zone 5.

### SMYRNA

Large, elongated. Lemon yellow skin. Flesh tender, highly perfumed, with excellent flavor. Excellent for jellies and preserves. (100 hours) Ripens: September. Cold hardy to USDA Zone 5 (maybe 4).

## WALNUTS

(Planting distance 30 x 30 ft.)

Self fertile but will produce heavier crop if used with pollinizer. Pollinization ratio not less than 10%

All walnuts are grown on Northern California Black (*Juglans hindsii*) walnut seedlings. Paradox seedlings are also available for selected varieties for the commercial market. Chilling hours: Definitive studies have not been done on Walnut chilling and is a project the University of California is hoping to get funded from USDA. UC is reluctant to go below 1000 hours for most walnuts and 700 hours for those that they consider low chill. We have noted a range of hours where we have observed walnuts setting in lower chill zones.

### CARPATHIAN (MESA)

Medium. Thin shell. Good quality nut. Very hardy strain of English Walnut, withstanding cold, as well as hot, dry climatic conditions. (1000 hours) Ripens: Early October. Cold hardy to USDA Zone 6b.

### CHANDLER

Medium. Excellent quality nut. Nuts are oval and fairly smooth. Well sealed shell. Very heavy crops. Tree is moderately vigorous. From U.C. Davis, it is a commercial leader. (1000 hours) Ripens: Late September. Cold hardy to USDA Zone 8.

### COOKE'S GIANT SWEET™

Very large, elongated. Medium thick, rough texture shell. Fine, sweet flesh. Good nut for backyard use. Does well in Oregon and Washington. Prolific growth, large leaves. A very interesting conversation piece because of its size and appearance. (1000 hours) Ripens: Late September. Cold hardy to USDA Zone 6b.

### FRANQUETTE

Medium to large, elongated. Pointed, fairly smooth, light, clean, attractive, thin shell. A leading California variety. Last English Walnut to bloom and leaf making it less susceptible to frost damage. (1000-1200 hours) Ripens: Late October. Cold hardy to USDA Zone 8 (probably 7).

### HARTLEY

Large, slightly pointed. Light cream colored kernels, high quality. Bears very young. Blooms late. (500-700 hours) Ripens: Late September. Cold hardy to USDA Zone 7.

## **IDAHO**

Very large. Sweet, excellent eating nut, good quality. Early and heavy producer. Extremely hardy variety withstands extreme cold. Also produces well in mild areas such as Southern California. Vigorous growth. (300-700 hours) Ripens: Late September. Cold hardy to USDA Zone 6b.

## **NORTHERN CALIFORNIA BLACK (Seedling)**

(Juglans hindsii)

Medium size nut. Heavy bearing. Good shade tree. 40 ft. spread. Used primarily as understock. for grafted walnuts. Ripens: Late October. Cold hardy to USDA Zone 6b.

## **PARADOX (Seedling)**

Hybrid cross between the Black Walnut and the English Walnut used as a vigorous rootstock for English Walnuts. Cold hardy to USDA Zone 8.

## **PLACENTIA**

Medium. Smooth, thin, strong shell. Light tan meat fills shell. This variety does best in coastal areas and Southern California. Not satisfactory in interior valleys. (400-500 hours) Ripens: Mid to Late September. Cold hardy to USDA Zone 8.

## **ROBERT LIVERMORE (Patent No. 12264)**

Distinctive and unique dark red color to the coat of walnut meat makes this walnut ideal for use with gourmet foods in restaurants and retail sales. In all other respects this walnut is similar to Chandler, harvesting a week earlier. (1000 hours) Ripens: Late September. Cold hardy to USDA Zone 8.

## **THOMAS BLACK**

Large, round. Hard shell. Bears at young age. The tree is very large and upright. Withstands low temperatures, disease resistant. (1000 hours) Ripens: Mid-October. Cold hardy to USDA Zone 5.

## **TULARE**

Large nut. Almost round, but slightly flattened on the stem end. Light colored kernel. Precocious and heavy nut production. A mid-season cultivar harvesting near the Hartley. It has an upright growth habit which has commercially provided excellent yields in high density plantings such as in hedge rows. (1000 hours) Ripens: Late September. Cold hardy to USDA Zone 8.

# **GRAPES**

Planting for Table & Wine Grapes

6 to 8 ft. in row and 12 ft. between rows.

Pruning of grapes will vary with the fruiting habits of the vines.

**1. Cane** - Varieties which develop fruiting wood away from base of the cane, leave long canes to train on wires or trellis. Most Cane pruned varieties are excellent for arbors.

**2. Spur** - Varieties which develop fruiting wood close to the base of canes - prune back to within several buds to leave small spurs for development of new wood. This method is used for most wine grapes and a few table grapes.

## **SEEDLESS & TABLE GRAPES**

**\* = Highlights Seedless**

### **\*AUTUMN ROYAL SEEDLESS**

Large, seedless, dark purple to black grapes. Appeal rests on large berry size and late maturity. Vigorous vines perform best when spur pruned. Ripens: Late September to Mid-October. Cold hardy to USDA Zone 7.

## SEEDLESS & TABLE GRAPES (Continued)

### \*BLACK CORINTH (Zante Currants)

This unique tiny grape is often called "Champagne Grape". Although not a true currant, when dried they are referred to as Zante Currants. Zante are used extensively in baking. It is an old Greek variety. The grape is dark red to black, firm skinned, juicy and crunchy with a very sweet spicy flavor when ripe. It is seedless. They have the highest sugar content of any grape grown today for the fresh market. Best of all, you can eat the stem and all. Just take the whole cluster and pop it in your mouth. The bunches tend to be long. A tiny cluster can bring great elegance if laid over fish, poultry, veal, pork or beef. These grapes are sweet and petite. Cane pruned. Ripens: Late July to Early August. Cold hardy to USDA Zone 6b to about 0 degrees F.

### \* BLACK EMERALD (Seedless)

An early ripening black seedless grape. Jet black when ripe with excellent flavor. Medium size similar to Flame Seedless. Spur or cane pruning. Ripens: July, between Perlette and Flame. Cold hardy to USDA Zone 7.

### \* BLACK MONUKKA (Seedless)

Medium. Tender skin, with excellent, crisp, sweet flavor. Black, seedless table grape. Popular home variety. One of the hardiest European varieties. Good fresh or for raisins. Cane or spur pruning. Ripens: August into September. Cold hardy to USDA Zone 6.

### BLACK SPANISH (LeNoir)

Small. Blackish-blue skin. Juicy. Heavy and regular producer. Good for juice and jelly. **Resistant to Pierce Disease** and mildew. Cane pruning. Ripens: August to September. Cold hardy to USDA Zone 6.

### BLUEBERRY

Small to medium seedless, purple grape with sweet, strong flavor hinting at blueberry. Unique, pleasant flavor. Highly productive vines with medium sized clusters. Dries well for raisins. Attractive fall color with lots of reds, oranges and yellows. Cane or spur pruning. Ripens: Mid August to early September. Cold hardy to USDA Zone 7 (maybe 6).

### \* CANADICE SEEDLESS

Medium. Red, seedless table and raisin grape. Hardy for very cold areas. Very productive. Long tapered clusters are well filled. Sweet, fruity, excellent flavor. Cane pruning. Ripens: Mid-August, one week after Himrod. Cold hardy to USDA Zone 5.

### CATAWBA

Large. Deep coppery-red. Juicy, sweet, rich. Medium size clusters. Cane pruning. Ripens: September into October. Cold hardy to USDA Zone 5.

### CHAMPANEL

Large. Black grape with white bloom. Thin but tough skin with tender, juicy flesh. Good table grape. Large, loose cluster. Ripens evenly, not given to cracking or dropping. Very resistant to heat and drought. Does well in any soil including alkaline and black soils. Adapted to north central Texas. Cane pruning. Ripens: Late August into September. Cold hardy to USDA Zone 6.

### CONCORD, CALIFORNIA (Isabella)

California Concord is unbeatable for hardiness, vigor and flavor. Produces abundant crops for making prize-winning jam and jelly as well as sweet, full-bodied juice. Berries are large, round and colored blue-black with seeds. A cold hardy grape which has also proven to handle tropical and semi-tropical conditions and is planted in Brazil, Portugal, Hawaii and other mild climate regions. Ripens: Late August to Mid September. Cold hardy to USDA Zone 5.

## SEEDLESS & TABLE GRAPES (Continued)

### **CONCORD, EASTERN**

Medium, round. Blue-black, thick, tough skin. Excellent, strong flavor, seeded fruit. Good for juice, jelly, and table use. Cane pruning. Ripens: August into September. Cold hardy to USDA Zone 5 (maybe 4).

### **\* CONCORD, EASTERN SEEDLESS**

Seedless sport of Concord grape. Slightly smaller clusters and berries than regular Concord. Same color and flavor, slightly sweeter. Highly regarded as a pie grape. An occasional vestige of a seed may be found. Cane pruning. Ripens Late August into September, one week ahead of the Concord grape. Cold hardy to USDA Zone 5.

### **\* CRIMSON SEEDLESS**

Large. Red, seedless table grape. Medium sized clusters. Flesh is firm and crisp with sweet, neutral, very good flavor. Holds well on vine after ripening. Vigorous growing, may actually produce better in problem soils. Cane pruning. Ripens: Late September into October. Cold hardy to USDA Zone 7.

### **\* DELIGHT**

Large. Dark greenish-yellow, resembling Thompson Seedless in color. Crisp, delicate Muscat flavor. Seedless. Fine keeping quality. It produces heavily on big loose clusters. Table and raisin use. Good in coastal and mild climate areas. Cane pruning. Ripens: Late July. Cold hardy to USDA Zone 7.

### **\* FLAME**

Medium. Red skin with firm flesh and good eating quality. Very productive. Color may be affected in extremely hot areas. Cane pruning. Ripens: Late July. Cold hardy to USDA Zone 7.

### **FREDONIA**

Large. Blue-black, thick, tough skin, similar to Concord but larger. Vigorous vine. Clean foliage. Excellent for arbors. Spur pruning. Ripens: Late August. Cold hardy to USDA Zone 5.

### **GOLDEN MUSCAT**

Large. Golden-green, sweet, seeded, table and wine grape. Highly productive. Good in coastal and interior valleys, also winter hardy in Utah. Spur pruning. Ripens: August. Cold hardy to USDA Zone 6.

### **\* HIMROD (Seedless)**

Medium. Seedless, pale green to yellow fruit. Hardy. Good for table use. Holds well on vine. Cane pruning. Ripens: August to September. Cold hardy to USDA Zone 5.

### **KYOHO**

One of the largest and sweetest grapes, some claim reaching the size of a small plum if grown in uniform clusters on painstakingly pruned vines. The berries have dark purple, almost jet black skin that is thick and bitter, and usually removed for consumption. Resembling the Concord, Kyoho grapes have an incredibly juicy flesh that is almost gelatinous in texture with a moderately low acid content. They are extremely sweet with a high sugar content. They usually contain large fully developed seeds. Ripens: July to August. Spur pruning. Cold hardy to USDA Zone 6.

### **LADYFINGER (Calmeria Selection)**

Large, elongated, light green table grape. Thick skin, rich tangy-sweet flavor. Cane or spur pruning. Ripens: October. Cold hardy to USDA Zone 7.

### **LADYFINGER (Olivet Blanche)**

Large, elongated, light green table grape. Thick skin, rich tangy-sweet flavor. Cane or spur pruning. Ripens: October. Cold hardy to USDA Zone 7.

## SEEDLESS & TABLE GRAPES (Continued)

### \* LAKEMONT (Seedless)

This light green to gold grape is juicy, crisp and has great flavor. It has a high acid content. It is great for fresh eating and raisins. Lakemont was developed from California Thompson Seedless and is a sister seedling to Himrod, Interlaken and Romulus. It is the most productive of the three. It has the largest, tightest cluster of all the seedless grapes. Cane pruning. Ripens Late August into September, with Eastern Concord and three weeks after Himrod. Cold hardy to USDA Zone 5.

### LOMANTO

Medium to large, round. Black, thin skin. Flesh is melting and of excellent quality. Juice is claret red. Seeds are small and few. Cluster is conical, compact, and above medium in size. No rot or mildew. Leaf is medium, with little pubescence. Vine is vigorous and prolific. Good in alkaline soils and hot climates. Used for juice, jelly, eating out of hand, and in the making of a unique red wine. Cane pruning. Ripens: Mid-June. Cold hardy to USDA Zone 6.

### \* MIDGELY'S PURPLE (Seedless)

Medium. An excellent eating, seedless grape with reddish-purple skin. Has firm, crisp, sweet, flavorful flesh that is tinged with red. The variety is a heavy producer of extremely large bunches; good for table use and raisins. Cane or spur pruning. Ripens: September. Cold hardy to USDA Zone 6.

### MUSCAT (Alexandria)

Large. Green, seeded grape. Good for table use, wine, and raisins. Spur pruning. Ripens: September. Cold hardy to USDA Zone 7.

### NIABELL

Large, round. Blue-black, seeded fruit, similar to Concord. Table and juice. Excellent for arbors. **Best Concord type for mild winter areas.** Cane pruning. Ripens: August. Cold hardy to USDA Zone 5.

### NIAGARA ("WHITE CONCORD")

Large. Light green to white. Sweet, tangy flavor, seeded table and wine fruit. Hardy and very productive in Northern areas. "White Concord". Excellent for arbors. Cane pruning. Ripens: August to September. Cold hardy to USDA Zone 5.

### \* PERLETTE (Seedless)

Large, one-third larger than Thompson Seedless. White, thin skin. Flesh firm, crisp, juicy, seedless. Wider climate range than Thompson Seedless. Table use and raisins. Cane pruning. Ripens: Mid-July. Cold hardy to USDA Zone 6.

### \* PRINCESS SEEDLESS

Large mid-season white seedless grape. Flavor is sweet with a slight muscat flavor when the fruit is very ripe and exposed to light. Fruit holds well on the vine and in storage. Best for fresh eating and raisins. Cane prune. Ripens: Mid to Late August, at end of Thompson Seedless harvest. Cold hardy to USDA Zone 7.

### REDGLOBE

Claimed by some as "the biggest table grape on earth". A red, seeded grape usually twice the size of seedless table grapes. A favorite with connoisseurs in Europe, Asia and Australia. These flavorful ornamental globes frequently adorn the holiday tables for Thanksgiving and Christmas. Cane pruning. Cold hardy to USDA Zone 7.

### \* RUBY SEEDLESS (King's Ruby)

Medium. Crisp, dark red skin. Firm flesh, sweet, mild flavor. Vigorous grower, heavy producer. Good for table use, raisins. Cane or spur pruning. Ripens: August. Cold hardy to USDA Zone 7.

## SEEDLESS & TABLE GRAPES (Continued)

### **SEIBEL #9110 (Verdelet)**

Medium. Whitish-yellow fruit. Large clusters. Medium vine vigor, very cold hardy. Good wine and table variety. Good selection for the Southwest. Cordon pruning. Ripens: August into September, with Concord. Cold hardy to USDA Zone 6.

### **SUMMER MUSCAT SEEDLESS**

Early season, white seedless Muscat raisin grape suitable for cutting canes and drying on the vine. Flavor is sweet with a strong Muscat flavor that remains when the fruit is dried. Vigorous grower and very productive vine. Spur pruning. Ripens: Third week of August in Central Valley of California. Cold hardy to USDA Zone 7.

### **\* SUMMER ROYAL SEEDLESS**

Medium sized, mid-season black seedless grape. Flavor is sweet, neutral and good. Ideal for fresh eating. Cane prune. Ripens: Third to Fourth week of August in Central Valley, after Fantasy Seedless. Cold hardy to USDA Zone 7.

### **\* THOMCORD SEEDLESS**

A new favorite in farmers markets. Concord flavored, blue-black seedless grape. From cross of Thompson Seedless with Concord Grape. Thinner skin than the Concord. Seedless although you can occasionally notice an aborted seed. Cane pruning. Ripens: Late July to Mid August. Cold hardy to USDA Zone 6.

### **\* THOMPSON SEEDLESS**

Everyone's favorite and worlds leading raisin variety. Medium size. Greenish-white to golden, seedless table and wine grape. Cane pruning. Ripens: Early August. Cold hardy to USDA Zone 7.

### **\* VENUS**

Large, blue-black. Seedless. Flavor is a wonderful sweet fruitiness with a suggestion of muscat. Excellent for table, wine, and juice. Very vigorous and good productivity. Cane pruning. Ripens: August, three weeks before Concord. Cold hardy to USDA Zone 7.

### **WHITE CONCORD**

See Niagara.



## WINE GRAPES

**Wine Grapes:** The varieties below are “classic” wine grapes, but wine can be made from or blended with many other varieties of grapes (and other fruits for that matter). The following grapes in the Table Grape section above are also often used in wine making: Black Spanish, Golden Muscat, Lomanto, Muscat (Alexandria), Seibel #9110 (Verdelet), Summer Muscat and Venus.

### **CABERNET SAUVIGNON**

Small, spherical. Black, very seeded. One of the most renowned red wine grapes. Cane pruning. Ripens: Late September to October. Cold hardy to USDA Zone 6.

### **CHARDONNAY (aka: Pinot Chardonnay)**

Small, round. Green skin, usually with one seed. Small cylindrical clusters. Large leaves. Average production. Used for white table wine. Cane pruning. Ripens: Late August to September. Cold hardy to USDA Zone 6.

### **MERLOT**

Medium sized, round, bluish-black fruits. Yields wines of fine bouquet that are softer, more supple in texture and ages more rapidly than those of Cabernet Sauvignon. Medium to large clusters, long conical, loose to compact. Spur pruning. Better in cooler areas. Ripens: Late September to Early October. Cold hardy to USDA Zone 7.

### **PINOT NOIR**

A black (dark red) wine grape made famous by the Burgundy region of France. Now grown worldwide, primarily in the cooler summer regions. Produces some of the finest wines in the world but considered more challenging to cultivate and transform into wine because of thin skin and intolerance to climate extremes. Cane pruning. Ripens: Aug-Sept. Cold hardy to USDA Zone 6.

### **SAUVIGNON BLANC**

Small, well formed, compact clusters of small, oval to round greenish grapes adorn this vigorous growing vine. The strong distinct flavor is used to make quality white table wines or for blending. Warmer climates may produce a naturally sweet wine. Cane prune. Ripens: Mid August to Early September. Cold hardy to USDA Zone 6.

### **SHIRAZ (Syrah)**

The number one wine grape in Australia has become the rage in North America. The reddish-black grape produces full rich wines of intense color and flavor. Spur pruning. Ripens mid-season which is September in San Joaquin Valley to October in coastal climates. Clone #6. Cold hardy to USDA Zone 6.

### **ZINFANDEL**

Perhaps the world's most versatile wine grape, making everything from blush wine (White Zinfandel), to rich, heavy reds. Medium, round. Purple to black, juicy wine grape. Spur pruning. Orange-red fall color. Ripens: August. Cold hardy to USDA Zone 6.

Fruits are classified into two major groups depending on their physiology during ripening and post harvest. The first type are climacteric fruits which continue to ripen after harvest. The second type are non-climacteric fruits where the fruit will stop ripening upon harvest. Grapes are non-climacteric fruits and do not ripen any more after harvest. Because grape quality will not improve after harvest, grapes should meet desired quality standards before harvest.

# BERRIES

## BLACKBERRY CLASS

Prefers deep soil which is not water saturated or saline. Deep rooted plant. Generally prefers a cool, humid region where it can be planted in full sunlight. Blackberries will produce in warmer climates than most raspberries. Plant 2-4 ft. apart in rows 6-9 ft. apart.

### **APACHE (Thornless) (Patent No. 11865)**

An excellent introduction from the University of Arkansas. Thornless. It produces very large fruit on vigorous erect canes with good yields and fruit quality. Grows well in hot summer climates. Ripens: Mid-season, around June 20th in Arkansas. Cold hardy to USDA Zone 6.

### **BLACK BUTTE**

"World's Largest" Blackberry is huge, reaching 1" in diameter by 2" long, nearly twice the size of other fresh blackberries. Firmer fruit suitable for fresh eating. Grows on trailing canes. Grows well in areas that stay above 10 degrees F but needs winter chilling. Ripens: Late June, 4-6 weeks earlier than other fresh market blackberries. Cold hardy to USDA Zone 8.

### **BLACK SATIN (Thornless)**

Medium to large. Black. Honey sweet flavor. Vigorous grower, excellent for home gardens. Heavy yielding semi-erect thornless type with improved quality and hardiness, rarely suckers, very disease resistant. Ripens: July. Hardy to about -15 degrees F Cold hardy to USDA Zone 5 (some claim 4).

### **BRAZOS**

Large. Attractive, fairly firm with tart acid flavor. Bush very vigorous, upright grower. Productive, disease resistant and loved for growing where it is difficult to grow other blackberries. Ripens: Mid season. Cold hardy to USDA Zone 7.

### **CHESTER (Thornless)**

Large fruit with very good flavor. Sweet, high quality and firm. Thornless. Will not soften, leak or lose color in hot weather. One of the most winter hardy of the thornless varieties (to -12° F or Zone 5b). Most resistant to cane blight. Semi-upright. Late season producer with a very long production season.

### **CHICKASAW (Patent No. 11861)**

This high yielding variety produces large, high quality fruit on vigorous erect canes. The fruit are long, cylindrical, and slightly flattened in shape and very attractive with a glossy, black finish. Resistant to anthracnose. Developed by the University of Arkansas. Ripens: around June 10<sup>th</sup> in Arkansas and extending for 5-6 weeks. Cold hardy to USDA Zone 6.

### **DIRKSEN (Thornless)**

Large. Black. Excellent quality and flavor, a high sugar content. Resistant to anthracnose. Very hardy. Similar to Black Satin but ripens a week or more earlier. Ripens: Early July. Cold hardy to USDA Zone 5.

### **KIOWA (Patent No. 9861)**

Large, attractive glossy-black fruit. Fruit is firm, "blockish" and oblong in shape. Fruit is produced throughout the harvest season on thorned canes. Orange rust resistant. Moderately resistant to anthracnose. Released from the Univ. of Arkansas Agricultural Experiment Station. Ripens: around June 12 in Arkansas and extending for 6 weeks making it the longest fruiting of the Arkansas varieties. Cold hardy to USDA Zone 6.

### **LOCH NESS (PAT. #6782)**

Gourmet quality blackberry growing on a truly thorn free, vigorous plant. Semi-erect. Highly productive - now the #1 commercial grower in U.K. Long ripening season. L. June to Late July and further north August to first frost. Cold hardy to USDA Zone 5.

## **MARION**

Medium to large. Fruit is bright black, firm, very flavorful. Produced on vigorous, trailing canes. Suitable for home freezing and canning. Leading variety in Pacific Northwest. Ripens: Mid-July to Mid August. Cold hardy to Zone 8 but will survive in Zone 7 with occasional loss of production.

## **NATCHEZ (PAT. #20891)**

Large, high quality blackberry produced on thornless, erect to semi-erect canes. It produces larger fruit than Arapaho and Ouachita and excellent yields similar to Ouachita and higher than Arapaho. Ripens early, 7 days before Ouachita, approximately June 3 in Clarksville, Arkansas. From University of Arkansas. Cold hardy to USDA Zone 6.

## **NAVAHO (Thornless)**

Medium. The first fully erect, self supporting thornless blackberry. Superior fruit quality with a flavor that is less tart than that of other thornless cultivars. Sweetest of the Arkansas varieties. Moderately resistant to anthracnose. Ripens: June to July, 15 days after Cheyenne, but 5 days earlier than Dirksen Thornless. Cold hardy to USDA Zone 7.

## **OLALLIE**

Large (1½" long, ¾" thick), shiny black, firm berry. Sweeter and less tart than others. Vigorous growers, very productive. Low chill requirement. Widely commercially planted in California for market. Ripens: Late May to Early July. Cold hardy to USDA Zone 8 (to 10° F).

## **OSAGE**

Osage was developed with the intention of advancing the flavor to a higher level in thornless blackberries. It succeeds! Erect growing, productive floricanes. Medium large berries with higher sugar content. Ripens mid-early to mid season, 5 days after Natchez and 3 days before Ouachita. Approx. 400 hours chilling. Cold hardy to USDA Zone 5.

## **OUACHITA (PAT. #17162)**

An excellent release from University of Arkansas. Large berries with very good flavor and quality. Thornless. Consistent, high yielding production on very erect canes. Comparable to or exceeding yields to Apache and Navaho. Cold hardy to USDA zone 7 (some say 6). Ripens mid-season, around June 12 in Arkansas, continuing 5 weeks.

## **PRIME-JIM™ (PAT. # 16989)**

New Primocane fruiting – sets fruit on first year wood. Also sets fruit on second year wood (Floricanes). Erect growing, thorny. Good floricanes yields and good to fair primocane yields. Floricanes fruits in summer, primocane late fall. Cold hardy to USDA Zone 6 but will fruit in Zone 4 on Primocanes even when Floricanes are damaged by freeze.

## **SISKIYOU**

Very large. Excellent flavor. Fruit is firm. Berries are for the fresh market, pick-your-own operations and for processing. Plants have outstanding vigor, disease resistance and winter tolerance. Similar in vigor to 'Marion' but more tolerant to environmental stress. Hardy to Zone 8 maybe 7 or lower. Ripens early: Late June.

## **TRIPLE CROWN**

Named for its three crowning attributes: flavor, productivity and vigor. High yields begins with first harvest from mid-July to mid-August. Semi-erect thornless vines can grow 12-15 feet long and bears large, firm, tasty berries. Cold hardy to USDA Zone 5.

## **DEWBERRIES, AUSTIN**

Very similar to Blackberries. They ripen earlier and give a little larger fruit. Large, black berry. Excellent less acid flavor. Produces large, sweet, flavorful fruit and is great for eating fresh, freezing or baked into cobblers and pies. This dewberry is derived from Native American trailing blackberry bushes. Dewberry 'Austin' plants will require a trellis or staking and adapt well to heat, making it a very popular dewberry in the south. Ripens: Mid-Season. Cold hardy to USDA Zone 6.



## **BLUEBERRIES**

Planting distance 3 ft. for hedging, 4 to 6 ft. when spacing. Blueberries thrive in acidic soils. Your garden center representative can recommend a soil acidifier if necessary for your area. Incorporating peat moss and bark in the planting is recommended for most soils.

### **NORTHERN Highbush Blueberries**

Northern Highbush varieties are semi self-fertile. Will produce better with another 2 varieties. Ripening order: Reka, Patriot, Blueray, Draper, Bluecrop, Chandler, Darrow.

### **BLUECROP**

The leading commercial variety, considered the best all around for consistent yields. Large (65/cup), bright blue berries, good dessert quality. Slight aroma. Bush upright 4-6 ft. Excellent ornamental value, good green color in summer and fiery red in fall. (850-1000 hours) Ripens: Mid season. Cold hardy to USDA Zone 4.

### **BLUERAY**

An old favorite, outstanding dessert flavor. Leading variety for U-Pick markets. Large (60/cup), bright blue. Bush upright 4-6 ft. Excellent ornamental value, stunning pink spring flowers, dark green color in summer and burgundy red in fall. Performs well in areas with hot summers or very cold winters. (850-1000 hours) Ripens: Early to mid season. Cold hardy to USDA Zone 4.

### **CHANDLER**

Bigger is better when it comes to this recent release. With fruit the size of cherries and surprisingly delicious flavor, Chandler is clearly the world's largest blueberry. Another great feature that will provide your customers a bounty of fresh picked fruit for over six weeks is Chandler's long ripening season! The bush is vigorous with large, dark green foliage and a slightly spreading habit to 5-6'. (850-1000 hours). Ripens: Mid continuing into late season. Cold hardy to USDA Zone 4.

### **DARROW**

One of the largest blueberries (57/cup) with some reaching half-dollar size! Light blue color, aromatic and highly flavored with a mildly tart taste, depending on maturity. Vigorous growth to 5-6 feet. Orange fall color. More productive in less cold areas. (850-1000 hours) Ripens: Mid to late season. Cold hardy to USDA Zone 5.

## **DRAPER**

Draper has become a standout variety in mid and high chill climates throughout the West. It has a compact habit and is highly productive as a young plant with outstanding quality fruit. Firm berries, long shelf life and excellent post-harvest color. Ripens early to mid-season. Yellow fall color. Cold hardy to USDA Zone 5.

## **PATRIOT**

Early season, large berry. Hangs in clusters like grapes. A super cold hardy variety that bears consistent crops in shorter growing seasons. Adaptable to many soil types including wetter soils. Showy white spring blooms, dark green summer foliage, fiery orange-red fall color. Lower 3-5 foot grower. Cold hardy to USDA Zone 3.

## **REKA**

You will marvel at the bountiful yields of early ripening, medium sized, tasty berries. Burgundy red fall color is an added bonus. One of the fastest growers and adapts well to wide range of northern climates & soil types. More tolerant of wet, heavier ground than many others. 4-6 feet. Cold hardy to USDA Zone 4.

## **SOUTHERN Highbush Blueberries**

Varieties suited for low chill winter climates, yet most will handle cold areas as well. Semi self-fertile. Will produce better with two varieties. Commercial plantings often alternate rows between two varieties for pollination. They can also be used as a pollinizer for Rabbiteyes.

Ripening order: Star, O'Neal, Misty, Jewel, Misty, Sharpblue, Jubilee, Sunshine Blue, Southmoon. Sequence may vary slightly in different climates.

## **JEWEL (PAT. #11807)**

Jewel Blueberry has become on the leading varieties in California due to its site adaptability, exceptional growth, record yields and large quality fruit. Ripens early to mid season, a few days after Star and lasts for about four weeks. (200 hours) 5-6' high x 4-5' wide. Cold hardy to Zone 6.

## **JUBILEE**

Outstanding flavor for this early season blueberry. Fruit is medium to large, light blue. Consistently productive bush, even in less than optimum blueberry sites. From USDA breeding program in Mississippi. Upright bush 5-6'. (400 hours). Ripens: Early season. Cold hardy to USDA Zone 5.

## **MISTY**

Misty is one of the most attractive southern highbush varieties. The bright blue-green foliage provides a perfect contrast to the hot pink spring flowers and sky blue summer fruit. The berries are medium to large size and of excellent quality. Growers especially like Misty's evergreen tendency in areas with mild winters. Yields best when planted with other blueberries. Chilling needs are very low but don't hesitate to offer it in the north, all the way to Seattle. (150-300 hours) Ripens: Mid-season. Cold hardy to USDA Zone 5.

## **O'NEAL**

One of the very best flavored berries with exceptional quality throughout harvest. Large, attractive, firm, very sweet fruit. Outstanding self-fertile new variety from North Carolina State University and USDA breeding program. Good heat tolerance. Yields comparable with the best Northern Highbush varieties. Upright bush to 5-6'. (300-400 hours) Ripens: Early season. Cold hardy to USDA Zone 5.

## **SHARPBLUE**

Number one Southern Highbush planted in Florida. Fruit is medium-large, medium blue in color, average firmness, good flavor. Bush 4-6 ft. Red fall foliage. (150 hours) Ripens: Early to mid season. Cold hardy to USDA Zone 7.

**SOUTHMOON** (Patent No. 9834)

Fruit is very large, sky blue, firm with outstanding flavor. These berries are some of the prettiest blueberries we have ever seen, and the eating quality supports their appearance. From Florida. (400-500 hours) Ripens: Mid season, 10-14 days after Oneal, with peak around Memorial Day in California. Cold hardy to USDA Zone 6.

**STAR (PAT. #11807)**

Currently the leading southern cultivar. Strong growing with dependable berry quality and ease of hand harvest. Medium blue, sweet berry with outstanding quality. Early season harvest. Height 5-6 ft., width 4-5 ft. Estimated 400 hours chilling required. Cold hardy to USDA Zone 6.

**SUNSHINE BLUE**

For gardens from San Diego to Seattle, Sunshine Blue has it all. Semi-dwarf evergreen has highly branched compact habit to 3 feet. Showy hot pink flowers fade to white in spring. Dime sized fruit with tangy flavor for up to 9 weeks in summer. 150 hours chilling but also does well in cold. Self-fertile. Cold hardy to USDA Zone 5.

**BOYSENBERRY CLASS**

Most adaptable to climates and soils, most productive per square foot of garden space, and most variable in use within the Blackberry family. Plant 2-4 ft. apart in rows 6-9 ft. apart.

**BOYSENBERRY (Regular)**

Large (1½" long, 1" thick), non-shiny reddish-black colored berry. Soft, very juicy, sweet-tart tasting berry. Delightful aroma. Dark green foliage, dusty bloom with medium to large thorns. Good for canning, freezing, and eating fresh. Good for mild winter areas. Hardy to Zone 6. Needs winter protection below 0 degrees F. Ripens: May to June.

**BOYSENBERRY (Thornless)**

Medium, reddish-black berry. A less vigorous grower with lower fruit yields compared to Regular Boysenberry. Good for mild winter areas. Popular with home owners because it is thornless. Hardy to Zone 7. Needs winter protection below 10 degrees F. Ripens: May to June.

**LOGANBERRY (Thornless)**

Medium-large (1¼" long, ¾" thick). Lavender-red berry. Does not darken while ripening. Fine hairs dull its color. Soft, tart or sour fruit because of high acidity. Excellent for pies, juice, canning, and wine making. A cross of blackberry and raspberry. Ripens: June into August. Cold hardy to USDA Zone 6.

**NECTARBERRY**

Scientifically the same berry and plant as Regular Boysenberry. Large (1½" long, 1" thick), non-shiny reddish-black colored berry. Soft, very juicy, sweet-tart tasting berry. Delightful aroma. Dark green foliage, dusty bloom with medium to large thorns. Good for canning, freezing, and eating fresh. Good for mild winter areas. Cold hardy to USDA Zone 6. Needs winter protection below 0 degrees F. Ripens: May to June.

**YOUNGBERRY (Thornless)**

Large (1½" long, 1" thick), dark red berry. Similar to Boysenberry, but is thornless and does not bear fruit as heavily. Good for mild winter areas. Like the Boysenberry, excellent for the home garden. Good for canning and freezing. Cold hardy to USDA Zone 7. Ripens: May to June.

## CURRENTS

### CONSORT BLACK

Medium clusters of somewhat soft black berries. Very prominent, sweet and unique flavor. Good for jams, juice and wine. Excellent when dried. Very high source of Vitamin C. Excellent bird forage or windbreak plants. Resistant to the White Pine blister rust fungus. 3-4 ft high and wide. Cold hardy to USDA Zone 4 (some say 3). Developed in Ottawa, Ontario and introduced in 1950.

### RED LAKE

Large, dark red berries on medium to long fruit clusters. Excellent for jellies, preserves and muffins. Vigorous, upright growing plant to 3-5 ft high and wide. Often used as a fruiting hedge. Prefers cooler summer climates. Ripens in July in upper Midwest states. Cold hardy to USDA Zone 3. Developed in 1933 by the University of Minnesota.

### WILDER

Very large red berries on long well filled stems. Improved strain. Very attractive long lived plant with dense foliage and yellowish flowers in drooping clusters. Plants 3-5 ft. high and 2-4 ft. wide. Very hardy and productive, mildew resistant. Prefers rather cool, humid, shady areas. Excellent for jellies and jams but somewhat tart for fresh eating. Ripens: Early to Late July - long bearing time ideal for the home gardener. Cold hardy to USDA Zone 3.

## GOOSEBERRIES

### PIXWELL

"The Pie Makers Favorite". The light green berries turn dark pink when ripe. Originated in North Dakota in 1932. The fruit is juicy, somewhat tart if not fully ripe and is best used for preserves and pies. The bush has an ornamental value with its glossy green leaves that turn purple in the fall. Mildew resistant. Plant in partial shade in hot summer areas. Bush grows 4 to 6 ft. tall and 5-7 ft. wide and can be used as a hedge. Ripens: Late May to Early July for 4 to 5 weeks in early summer. Cold hardy to USDA Zone 3.

## RASPBERRIES

Grows best in areas having a slowly warming, lingering spring. Plant 2-4 ft. apart in 6-8 ft. rows in well drained soils.

**Ripening: Spring/Summer-bearing** cultivars produce canes that are biennial in habit, growing one year and producing the next. **Everbearing** (fall-bearing) cultivars produce canes that bear fruit on the top portion of the current season's growth in late summer and fall (usually late August to early October). If you leave these canes for next year, they will bear fruit on the portions that did not fruit the previous fall. Therefore this type can produce fruit in both June-July on the base of last year's cane and late summer-early fall on top of current season's cane. The earlier crop is usually small. If you live in an area with extremely cold winter temperatures, it may be best to grow fall-bearing raspberries, as you can cut the canes low to the ground each winter after the fall harvest. This will not allow a spring/summer crop the next year.

### AMITY (Red) (Everbearing)

Large, firm, dark red berries with classic raspberry flavor and superior quality. Excellent for fresh market. Amity is good for shipping, freezing, and canning. Amity is recommended for the home gardener due to its excellent flavor and stem does not come free until full ripe. Medium plant growth. "Everbearing" Ripens: June and Early September. Cold hardy to USDA Zone 4.

**AUTUMN BLISS (Red) (Everbearing)**

Early ripening Raspberry with large, highly flavored, dark red fruit. High yielding. One of the best and most reliable autumn fruiting varieties. Fairly erect primocanes can be used with or without support. Self Fertile. Ripens: 10-14 days before Heritage with most of the crop early before frosts. Cold hardy to USDA Zone 3 and shows a tolerance to Southern heat as well.

**CANBY (Red)**

Medium to large. Light red berry. Firm, sweet and excellent for fresh use or freezing. Vigorous canes. Moderate winter hardiness. Likes cooler summers. Nearly thornless at harvest heights. High level of virus and aphid immunity. Ripens: June. Cold hardy to USDA Zone 4.

**CUMBERLAND BLACK CAP (Black)**

Large, glossy, blue-black, firm berry. Good for fresh eating or for freezing, jams, jellies, syrup, preserves and pies. Native to eastern North America and is the leading commercial variety in the Northern and Central regions (like Illinois). Ripens: Mid-season. Mature height is 6-9 feet, spread of 4-8 feet. Good in cold climates. Cold hardy to USDA Zone 5.

**FALL GOLD (Yellow) (Everbearing)**

The very sweet berries of this yellow everbearing variety are large, juicy and firm. The plant's winter hardiness makes it a good choice for northern gardens. It is a vigorous grower. Ripens: July and September in warmer areas and late spring and July-August right up to hard frost in cold areas. Cold hardy to USDA Zone 4 (some say 3).

**HERITAGE (Red) (Everbearing)**

The #1 fall variety nationwide. Large. Very firm, excellent quality. Moderate early July crop and heavy production of quality early September fruit. An everbearing variety with good vigor, hardy canes which do not need staking. Cold hardy to USDA Zone 4.

**INDIAN SUMMER (Red) (Everbearing)**

Medium-large, dark red berry. Rather soft, very tasty, everbearing. Produces small crop in late spring and larger crop in fall. Well adapted for heavy soils. Good for canning, freezing, preserves, and jams. Ripens: May and September. Cold hardy to USDA Zone 4.

**LATHAM (Red)**

Large. Medium red color. Delicious flavor, heavy producer. Good for cold climates, avoid humid summers. Ripens: June to July. Cold hardy to USDA Zone 4.

**MUNGER BLACK CAP (Black)**

Large, plump yet firm, shiny black berries that are not seedy. Delicious, sweet flavor that is excellent for jam, jellies and preserves. Only fair for freezing. Developed in Ohio. Stout canes appear to be more resistant to fungal diseases. Leading variety in Pacific Northwest, commercially & home garden. Very hardy. Cold hardy to USDA Zone 4.

**NEWBURGH (Red)**

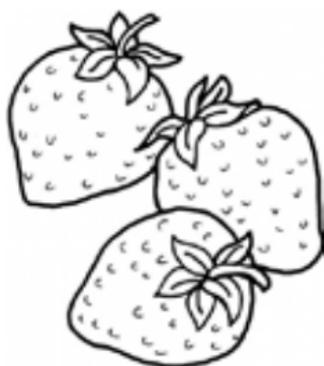
Very large, firm, very sweet, bright, light red berries. Mild flavor with good quality. A very good variety for jelly and freezing. More suited for home use and u-pick orchards. Heavy annual producer that is resistant to Root Rot and Mosaic Virus. Newburgh is widely adaptable and takes heavy wet soil. Ripens: July. Mature height is 3-8 feet with a spread of 4-8 feet. Cold hardy to U.S.D.A. Zone 3 (some say 2).

**SEPTEMBER (Red) (Everbearing)**

Medium. Rose red color, good tart flavor, good quality. Vigorous, hardy, productive plants. Mosaic resistant. Good choice for cold climates. Bears light crop in June and a heavy crop in September. Cold hardy to USDA Zone 4.

## **WILLAMETTE (Red)**

Large. Dark red, medium acid. Moderate heavy producer. Excellent for shipping. Old standard and once most widely planted in the world. Newer varieties give higher yields. Ripens: June. Cold hardy to USDA Zone 5 (some say 4).



## **STRAWBERRIES**

Will grow on a wide range of soil types if well drained. Must be in an area where winter soil temperature averages under 55° F. Should be grown where there is adequate sunshine. Should be set 6-10" apart in single rows or 10-14" apart in double rows.

Strawberries contain a great amount of Vitamin C.

**What Does "Short Day", "Long Day" and "Day Neutral Mean"?** This question often comes up when reading descriptions of strawberries. One of the best explanations can be found here from Oregon State:

<http://extension.oregonstate.edu/gardening/what-are-short-day-and-long-day-plants>

**Sequoia** - Our first choice for home plantings.

**Chandler** - Our first choice for commercial plantings.

**Florida Radiance** - Our first choice humid climates.

**Quinault** - Our first choice for cold winter area plantings.

## **ALBION**

Known for its large to very large fruit. Fruit is mostly conical, very firm and red in color. Its flavor is very good for a day-neutral and is sweet and pleasant. It is a high yielding cultivar with robust runners and stalks. Resistant to verticillium wilt and phytophthora crown rot. Cold hardy to USDA Zone 5.

## **CAMAROSA**

An early season, short day variety. Fruit is larger and firmer than Chandler. Very flat conic, productive with good appearance. Very firm, has good flavor and is widely adapted to producing fruit over an extended period at low latitudes. Good for fresh markets and processing. Cold hardy to USDA Zone 5 (some say 4).

## **CHANDLER**

Very large. Medium red, glossy, attractive finish. Long conical to long wedge shaped. High yielding. Excellent quality fruit, much firmer than Douglas. Excellent coastal variety. Adapted to winter and summer plantings. Ripens about two weeks later than Douglas. Cold hardy to USDA Zone 5.

## **FLORIDA RADIANCE (PAT. #20363)**

Named "Florida Radiance" because of the attractive luster of its glossy bright to dark red fruit. Firm and juicy. Short day cultivar. Consistently produced high early-season yields, and has maintained good fruit size throughout the main production season. Good disease resistance. Ideal for mild winters and humid regions. From University of Florida. Cold hardy to USDA Zone 6.

### **QUINAULT (Everbearing)**

Large. Medium red color, soft, good flavor berry. Vigorous semi-upright plant with large medium green leaves. Resists leaf spot and mildew. Makes good jam and an excellent dessert berry. Not recommended for freezing. An everbearing variety popular for home use everywhere, especially cold areas. Not recommended for commercial use because a poor shipper. Moderate June crop, heavy production July, August, September. Cold hardy to USDA Zone 4.

### **SEASCAPE**

Home owners are raving about this excellent backyard strawberry. Fantastic flavor, large size, disease resistance and very high yields are the high points for this new day-neutral strawberry. It is early ripening and doesn't need much chill to set fruit. Its long season from June to October makes it outstanding. Proven in California and the Pacific Northwest. It is worth trying in other parts of the nation. Each cluster produces a delicious "king size" berry that is ideal for dipping in chocolate. Developed at U.C. Davis, Seascape is an excellent variety for low chill areas and is especially promising for mild winter areas of the West. It is a cross between 'Selva' and 'Douglas'. Seascape is highly tolerant of the virus diseases common in California. It is self-fertile. Cold hardy to USDA Zone 5.

### **SEQUOIA (Everbearing)**

First choice for home gardeners. Very large. Medium red color. Not good for shipping but great for home owner. The sweetest, best tasting strawberry and the most popular. #1 recommended variety for back yard use. Blooms within 10 weeks after planting. Cold hardy to USDA Zone 5.

### **TRISTAR (Everbearing)**

First choice for home gardeners. Very large. Medium red Tristar is a favorite of home gardeners who desire good dessert quality berries all season long. This popular everbearing variety yields a consistent crop of firm, sweetly aromatic, medium to large glossy red berries with excellent flavor. Tristar is day neutral and will bear fruit from summer to fall. Runners bloom & bear fruit before rooting in ground, making it good for hanging baskets. Cold hardy to U.S.D.A. Zone 5.

## **TAYBERRY**

### **TAYBERRY**

Large, long conical shape. Bright, deep purple color, slightly aromatic, excellent flavor. Fruit is well displayed and easy to pick on long canes. Produces higher yields than Loganberry. A cross between Aurora Blackberry and an improved tetraploid raspberry. Developed by the Scottish Crop Research Institute. Ripens: Late June through Early August. Cold hardy to USDA Zone 7 but will need some protection below 15 degrees F.

## **VEGETABLE PLANTS**

### **ARTICHOKES**



### **IMPROVED GREEN GLOBE**

Popular vegetable also good for landscaping with fountain like look and silver-green foliage, 3-4 ft. high, with a 6 ft. diameter. Perennial crop with yield over a long period of time in fall or spring depending upon location. Flowers popular for dried flower arrangements. Plant 4-6 ft. apart, 8 ft. between rows, with top at soil level. Cold hardy to USDA Zone 5.

### **JERUSALEM**

Perennial. Produces edible tubers which are good fresh, in salads, boiled or in soups. Plants resembles a small sunflower. Plants good for landscaping, making a high hedge in one growing season. Ripens: Late fall. Cold hardy to USDA Zone 3.

## ASPARAGUS

Very popular vegetable with great landscaping possibilities. Highly ornamental plant with tall, feathery, graceful stems. Plant roots in trench, 6" deep and 18" apart in well drained soil during fall or winter against walls or fences in direct sunlight. Plant should grow undisturbed for the first season. A perennial crop. Will produce for 10-15 years.

### APOLLO

A very productive hybrid with slightly larger spears than older varieties. Spears are dark green with a little purple coloration on the bud scales. Production starts early in the spring and continues strong through the cutting season. High tolerance to diseases. Cold hardy to USDA Zone 4.

### JERSEY KNIGHT MALE

This all-male variety yields the highest quality spears of the Jersey hybrids. Predominantly male plants put all their energy into producing beautiful 7"-9" spears, rather than berries and seeds. Cold and heat-tolerant. Highly resistant to rust, Fusarium, root rot, crown rot and Cercospora fungi. Cold hardy to USDA Zone 3.

### U.C. 72

Similar to Mary Washington, but produces a little later in the season, is higher in production, larger, more uniform, and more disease tolerant. Good for central valleys and coastal areas of California. Rust resistant and more drought tolerant. Vigorous grower. Harvest: March to June. Cold hardy to USDA Zone 4.

### U.C. 157

Perennial vegetable. Plants take 2-3 years to come into full production, then furnish delicious spears every spring for 10-15 years. Tall, feathery, graceful, highly ornamental plants. U.C. 157 produces earlier, is more uniform in color and size, more productive than other varieties. Cold hardy to USDA Zone 4.

## HORSERADISH

Large, coarse, weedy looking herb, cultivated for its roots for use as a pungent food relish. Grows best in rich moist soils and cool regions, but can survive in a wide range of soils and climates. Plant in late winter to early spring. Roots may be dug in winter, or spring, and will replenish themselves if a few roots are left in the soil. Mature height is 3-5 feet. Cold hardy to USDA Zone 2.

**WARNING: Edible in small amounts only. Toxic if eaten in large quantities.**

## RHUBARB

### VICTORIA RHUBARB

Very popular for pies, sauces and canning. Tart flavored, succulent, perennial plant providing vigorous, red, heavy, thick stalks. Grows well in all climates but prefers cool seasons. Plant root divisions in 5 foot rows, 3 feet apart in well drained soil with shade. As a seedling grown plant, some variation of color will be evident between plants. Mature height is 2-3 feet with a spread of 2-3 feet. Cold hardy to USDA Zone 3.

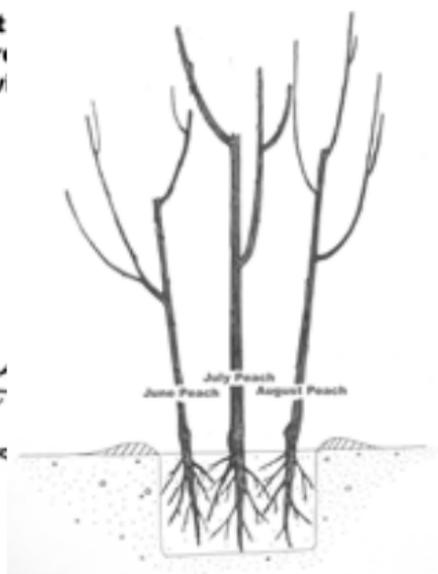
**Caution: eat stalks only, leaves are toxic.**

## PLANT 3 OR 4 TREES IN THE SPACE OF ONE

We plant fruit trees at our homes for the purpose of harvesting the reward of incredibly delicious tree ripened fruit. Why not extend this pleasure from 2-3 weeks to 10-12?

**HOW?:** The homeowner can produce three or four different fruit tree crops in slightly more than the space of one tree. The trees should be planted in a triangle (or box for 4) 24" apart and at a slight outward angle. The center limbs are pruned so that crossing limbs are removed. Otherwise, normal care is all that is necessary.

**After planting, prune out branches growing toward the center or crossing with other branches.**



## SELECTION CONSIDERATIONS

Pick a combination of varieties that are similar in growth habit and foliage texture. Varieties can be selected for mild winter areas, traditional fruit growing areas, mountains and deserts. Why not fruit all summer long? Some ideas for a pleasing selection are listed below.

Where pollination is required, include varieties that pollinate each other. For example, if you plant Early Ruby, Black Tartarian and Bing Cherries, you have varieties that pollinate each other and provide an abundance of cherries from Late May through Mid-June.

### CONSIDERATIONS FOR A WINNING COMBINATION:

Almonds: Ne Plus, Nonpareil and Texas Mission.

Apples: Red, Green and Yellow or Early, Mid and Late Season.

Apricots: June, July and August ripening.

Cherries: Early June ripening, Mid June ripening and a Sweet Pollinizer.

Nectarines: June, July and August ripening or a White fleshed variety.

Peaches: June, July and August ripening or a White fleshed variety.

Asian Pears: July, August, September ripening.

Domestic Pears: Early Season, Late Season, Red Skin.

Plums: Red meat, Purple meat and Yellow meat.

## REASONS TREES DO NOT FRUIT

**AGE:** Many varieties need to be 3 to 4 years old or even older like Pecans at 5 years. Older trees may need feeding and pruning to rejuvenate.

**FROST:** Late frosts during blooming time.

**POLLINATION:** Some varieties require another tree to pollinize. Rains can affect pollen during bloom time.

**PRUNING:** With improper pruning, all fruit wood could be cut off. There are a number of good booklets out with good pruning advice. See your local nursery professional.

**CHILLING:** Planting wrong varieties for the climate. All fruit and nut trees need a specific amount of chilling hours before they will produce fruit. Chilling refers to the number of hours, 45E F and under, during the dormancy period. The amount varies with each variety and the hours need not be continuous.

**LOCATION:** Planting in overly windy areas can cause fruit loss. The amount of chilling hours received by a tree can be affected by how close the tree is planted to a warm object such as a building.

**WATER:** Over-watering can cause premature fruit drop, especially on persimmons. Planting fruit trees in sprinkled lawns is not recommended. Lack of deep watering can also cause fruit drop. Fall shock or stress can effect next year's fruit.

**FERTILIZER:** Lack of food at critical times.

## GUMMING

Each spring horticulturists receive inquiries from tree fruit growers about gumming or sap exudate along trunks, limbs or branches of fruit trees. Sometimes gum indicates the presence of a disease organism but often it results from physiological or environmental conditions. If gumming is due to a disease such as bacterial canker or "gummosis", the exudate will be discolored or dark in color. In this situation the sap is subject to fermentation, foul odors and sometimes frothiness.

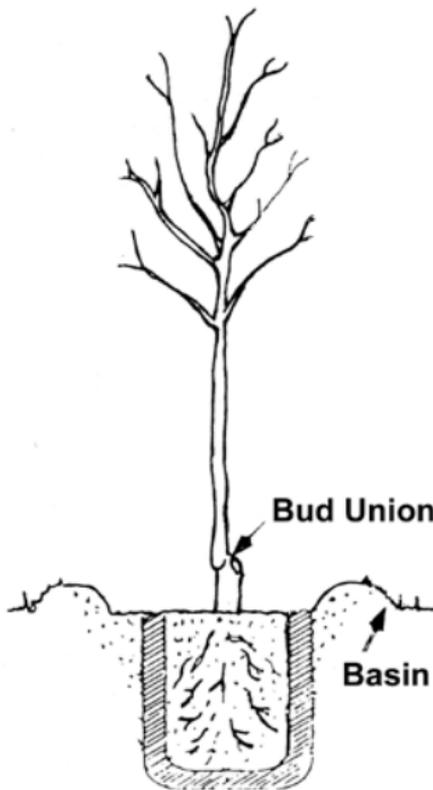
Where gumming is due to physiological or environmental conditions, the sap is clear in color (straw to yellow or light gold). Gum often appears naturally at pruning cuts, bud scars and points of branching from main trunks. It can also result from changes in moisture status and temperature. Trees subjected to moisture stress in the fall may gum but recover and perform well the following spring when moisture conditions are improved. Abrupt temperature changes in the spring often cause young trees to gum because of disruptions in growth activity.

When checking gumming of young trees, first inspect the internal color of the gum or exudate. If it is clear in color, then it is probable that no disease is involved. As a second check, cut a sliver of bark from the tree below the gum site. When a disease such as Phytophthora is present, the internal bark tissue will be brown while normal tissue will be light green, light yellow or white when first cut. Trees with gumming but no evidence of disease can be expected to leaf out and grow normally.

## FRUIT TREE PLANTING GUIDE

Remember: Never let bare-root trees or plants dry out before planting. Keep roots from freezing.

1. Dig a big planting hole so the roots are not crowded -at least 1½ to 2 times the width of the root system but only slightly deeper than the roots.
2. Trim extra long or broken roots. If planting out of a container, slip out tree being careful not to jar or crack the root ball. Loosen a few roots at the bottom or sides of the ball. Avoid encircling roots.
3. Mix one part humus or planting mix with 3 parts soil to put in around the roots. Add slow release fertilizer.
4. Make sure bud union is above the ground.
5. Tamp soil firmly around the tree eliminating air pockets. Make a wide, shallow basin around the tree to retain water.



6. Water thoroughly for penetration. If the trees are dormant, you should not need to water again until the trees begin to leaf. Too much water during the dormant stage will reduce root development and possibly harm the tree. As long as there is damp (not wet) soil 2" and more below the surface, the dormant tree should be fine.

7. Prune top by 1/3 to 1/2. Remove all but 3 or 4 well spaced branches. Suggestion: The lower the branches, the easier it is to reach the fruit at harvest time. Do not be afraid to cut the tree short.

## PLANTING DISTANCES & PLANTS PER ACRE



### Square Planting

Spacing	Plants per Acre
8' x 16'	339
10' x 20'	218
16' x 18'	151
20' x 20'	109
20' x 24'	91
24' x 24'	76
25' x 25'	70
30' x 30'	48

### Diamond Planting

Spacing	Plants per Acre
8' x 16'	390
10' x 20'	251
16' x 18'	174
20' x 20'	125
20' x 24'	105
24' x 24'	87
25' x 25'	80
30' x 30'	56

For square planting: to find the number of plants per acre, multiply the distance in the row by the distance between the rows and divide into 43,560.

For diamond planting: add 15% more to the figure for square planting.

## GRAPES & BERRIES

### TRELLIS

Spacing	Plants per Acre
4' x 8'	1,815
4' x 9'	1,210
6' x 9'	806
6' x 12'	605
7' x 12'	51
8' x 12'	454

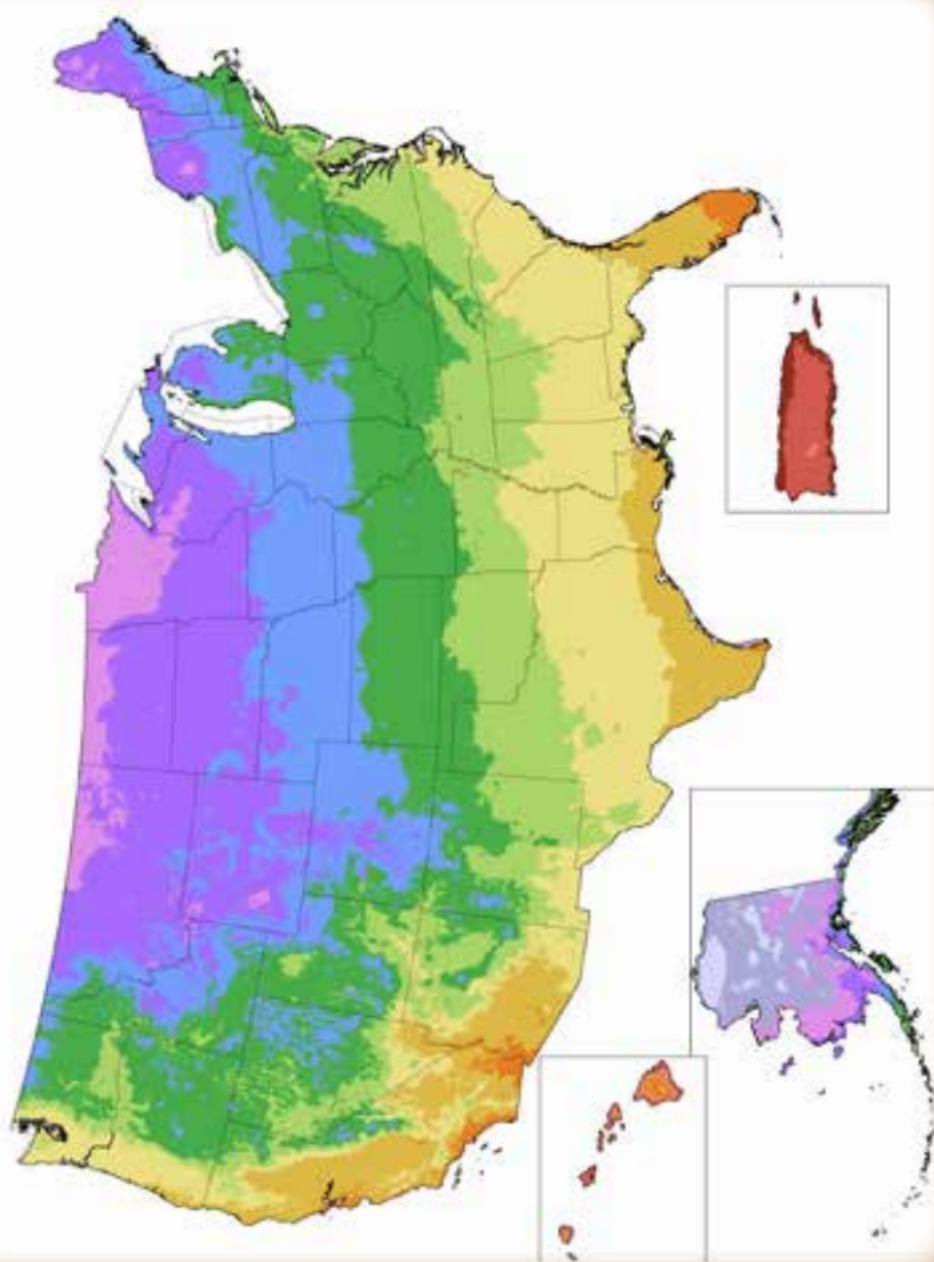
### HEDGE ROW

Spacing	Plants per Acre
2' x 9'	2,420
3' x 9'	1,613
3' x 12'	1,210
4' x 12'	907

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**Average Annual Extreme  
Minimum Temperature  
1976-2005**

Temp (F)	Zone	Temp (C)
-60 to -50	1	-51.1 to -45.6
-50 to -40	2	-45.6 to -40
-40 to -30	3	-40 to -34.4
-30 to -20	4	-34.4 to -28.9
-20 to -10	5	-28.9 to -23.3
-10 to 0	6	-23.3 to -17.8
0 to 10	7	-17.8 to -12.2
10 to 20	8	-12.2 to -6.7
20 to 30	9	-6.7 to -1.1
30 to 40	10	-1.1 to 4.4
40 to 50	11	4.4 to 10
50 to 60	12	10 to 15.6
60 to 70	13	15.6 to 21.1