EDIBLE FRUIT GUIDE QUICK LINKS
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FRUIT TREES

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Ume Apricots
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Blueberries - Southern Highbush
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VEGETABLES

Artichokes
Asparagus
Rhubarb
THIS BOOKLET HAS BEEN DEVELOPED FOR USE BY RETAIL NURSERYMEN. 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, 45º 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

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

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.

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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.

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.

1 Year Old EZ-PICK® Plum in Orchard

Please note:

it still requires you to maintain it to your preferred size.
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:


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.
ALMONDS

(Planting distance 20 x 24 ft.)

Pollination 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


NE PLUS


NONPAREIL


TEXAS (MISSION)

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)

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.

[list]
- ♦️ = 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.
DORSET 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 pollinator 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 SEMER
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

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 pollinator 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.

HONEYSKIN™♦ (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

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) ♦

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 4.

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  

APRICOTS  
(Planting distance 20 x 20 ft.)  
All apricots listed below are self-fertile.  
Approximate Ripening Sequence:  

AUTUMN ROYAL  

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)  
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

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

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

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-Doublle)
Small fruit ¾” 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

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.)

Pollination 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 Pollinator

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™

BING ♦

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 then 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 pollinator 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 pollinator. Performs well in areas of less chill such as Southern California. (400 hours) Ripens: Late Season. Cold hardy to USDA Zone 5.

KANSAS SWEET
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

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 ♦

 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
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

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)

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

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 0º 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 0º 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 tastiest 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

SOUTHERN BELLE

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 undertone. 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.

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<th>AUGUST</th>
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KEY: FLESH: Y = YELLOW
RIpening: E = EARLY, M = MID, L = LATE

- 20 -
FLAVORTOP

GOLDMINE (White)

INDEPENDENCE

PANAMINT

RUBY GRAND

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

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**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

GOLDEN GLORY

SOUTHERN FLAME

SOUTHERN ROSE

SOUTHERN SWEET
PEACHES

(Planting distance 20 x 20 ft.)

See Ripening Chart.
All are self-fertile and freestone unless noted.

BABCOCK (White)

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

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.

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**“PATIO” (NATURAL DWARF) PEACHES RIPENING CHART**

<table>
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<tr>
<th>VARIETY</th>
<th>JUNE</th>
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**KEY:** FLESH: Y = YELLOW, W = WHITE, RIPENING: E = EARLY, M = MID, L = LATE
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”)

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)

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®

GALAXY (White)

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)  

HALEHAVEN  

HARVESTER  

INDIAN BLOOD (CLING) (White/Red)  

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)  

LEMON ELBERTA (Early)  
(Also called Improved Elberta and Gleason Elberta)  

LONG BEACH™  

LORING  
NECTAR (White)  

O’HENRY  

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)  

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  

RIO GRANDE  

RIO OSO GEM  

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)

TROPI-BERTA

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

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).

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.
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### 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 russetting 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)  

MAX RED BARTLETT  
Medium. Reddish-brown skin. Sweet, white flesh. Vigorous growth. Self-fertile or pollinated 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  

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  

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), Shinseki

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

8 - Shinseki  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)

CHOJURO

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. Pollination 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) ◊

DESIRABLE (E) ◊

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) ♦

MAHAN (L) ♦

MOHAWK (L) ◊

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) ♤

WICHITA (L) ♦

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 pollinated without being astringent but, if not fully pollinated, should be eaten “Soft Ripe”.

(Persimmon descriptions continued on next page)

- 34 -
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)

GIANT FUYU (Gosho)  (PCNA)
Very large. Round to semi-oblong, dark orange skin. Smooth texture. 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.

HACHIYA  (PVA)

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)

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)

TAMOPAN  (PCA)
TANENASHI (PCA)

PLUMS
(Planting distance 20 x 20 ft.)
(J) = Japanese Plum          (E) = European Plum
Pollination ratio for Japanese varieties 4 rows x 4 rows or 4 rows x 2 rows depending on preferred production needs.
\(\dagger\) = Requires Pollinizer  \(\ddagger\) = 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)

BURGUNDY (J)

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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”

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(Planting distance 20 x 20 ft.)
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BEAUTY (J)

BURGUNDY (J)

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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 pollinator: Santa Rosa or Burgundy. (4-500 hours) Ripens: Late July. Cold hardy to USDA Zone 7 (probably 6).


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.


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)

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

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 then 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)

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)

ITALIAN

STANLEY
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 ™

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
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.
*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)

* 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)

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

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

* 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

* FLAME

FREDONIA

GOLDEN MUSCAT

* HIMROD (Seedless)

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.
* **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)**

**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”)**

**PERLETTE (Seedless)**

* **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 will 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)**

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SEEDLESS & TABLE GRAPES (Continued)

SEIBEL #9110 (Verdelet)

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

* THOMPSON SEEDLESS

* 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)

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 vary 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)

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 10th 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 (Florican). Erect growing, thorny. Good florican 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, Blu ray, 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.
CURRANTS

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)

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)

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)
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 55º 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 for 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

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)

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.
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.

**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, 45°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.
Remember: Never let bareroot 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 1 1/2 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

<table>
<thead>
<tr>
<th>Distance per Acre</th>
<th>Square Planting</th>
<th>Diamond Planting</th>
</tr>
</thead>
<tbody>
<tr>
<td>8' x 16'</td>
<td>339</td>
<td>390</td>
</tr>
<tr>
<td>10' x 20'</td>
<td>218</td>
<td>251</td>
</tr>
<tr>
<td>16' x 18'</td>
<td>151</td>
<td>174</td>
</tr>
<tr>
<td>20' x 20'</td>
<td>109</td>
<td>125</td>
</tr>
<tr>
<td>20' x 24'</td>
<td>91</td>
<td>105</td>
</tr>
<tr>
<td>24' x 24'</td>
<td>76</td>
<td>87</td>
</tr>
<tr>
<td>25' x 25'</td>
<td>70</td>
<td>80</td>
</tr>
<tr>
<td>30' x 30'</td>
<td>48</td>
<td>56</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Distance per Acre</th>
<th>TRELLIS</th>
<th>Hedge Row</th>
</tr>
</thead>
<tbody>
<tr>
<td>4' x 8'</td>
<td>1,815</td>
<td>2' x 9'</td>
</tr>
<tr>
<td>4' x 9'</td>
<td>1,210</td>
<td>3' x 9'</td>
</tr>
<tr>
<td>6' x 9'</td>
<td>806</td>
<td>3' x 12'</td>
</tr>
<tr>
<td>6' x 12'</td>
<td>605</td>
<td>1,210</td>
</tr>
<tr>
<td>7' x 12'</td>
<td>51</td>
<td>1,613</td>
</tr>
<tr>
<td>8' x 12'</td>
<td>454</td>
<td>4' x 12'</td>
</tr>
</tbody>
</table>

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