

## **ALMONDS:**

**All-In-One:** #1 almond for home orchards. Heavy crops of soft shell nuts with sweet flavorful kernels. Naturally semi-dwarf to 15.' 500 hrs. Self fruitful..

## **Garden Prince Genetic Dwarf:**

Compact, lushly foliated 10'12' tree. Soft shell kernels especially sweet & tasty. Bears young & heavy. Large, light pink blossoms. 250 hours. Self fruitful.

## **APPLES:**

**Akane:** Especially fine red dessert apple derived from Jonathan. Sweet, rich, spicy flavor—well-regarded by apple connoisseurs. Resists scab & powdery mildew. Harvest in early season (August CA).

800 hrs. Pollenizer required: Fuji, Gala, Granny Smith, Golden Delicious.

**Ashmead's Kernal:** An award winning antique apple from England. Late medium sized russet w/golden brown skin & crisp, aromatic flesh. Wonderfully complex, tart but sugary flavor. Excellent fresh or for cooking. Excellent keeper, mellowing in storage. August/September harvest. 700 hours. Self fruitful.

**Belle De Boskoop:** Heirloom from 1856. Highly esteemed cooking & pie apple, outstanding dessert quality as well. Heavy crops of large to very large fruit with green & red skin in patches & stripes with russetting extending from the base. Crisp, juicy, creamy white flesh, richly flavored, sweet tart. Keeps well, improves in storage. Very late harvest. 800 hours. Pollenizer required.

**Braeburn:** Superb late season apple; very crisp & tangy; more flavorful than Granny Smith. Excellent keeper. Green w/dark red blush. October-November harvest. 700 hrs. Self fruitful.

**Calville Blanc:** Heirloom. Classic French dessert apple, also excellent for cooking & cider. Flattened, round shape with prominent uneven ribs near the base. Usually harvested green, turning yellow & reaching peak flavor a month or so after picking. Planted in France in the

early 1600's. Late midseason (September). 800 hours. Pollenizer required.

## **Cox Orange Pippin:** Heirloom.

Old favorite dessert apple; firm, juicy, sweet rich flavor, not tart; distinctive aroma. Skin is orange red to bright red over yellow. August/September harvest. . 800 hours. Self fruitful.

**Einsheimer:** Heavy bearing, very low chilling requirement. Sweet yellow apples in early summer (late June in Central California).

Excellent pollenizer. 100 hours. Self fruitful.

**Fuji:** Sweet, very crisp & flavorful; excellent keeper. Dull reddish orange skin, sometimes russeted. Ripens mid September. Excellent pollenizer for other apple varieties. 600 hours. Self fruitful.

**Gala:** Wonderful desert apple from New Zealand. Crisp, nice blend of sweetness & tartness, rich flavor. Skin reddish or September harvest. 700 hours. Self fruitful.

**Golden Delicious:** Long time favorite all purpose. Reliable producer, adapted to many climates. Good all around pollenizer. Midseason (September) 700 hours. Self fruitful.

**Golden Russet:** Heirloom from 19th C. Crisp, subacid, aromatic creamy yellow flesh with great flavor & legendary sugary juice. Used fresh & for cider, drying & cooking. Fruit stores til April. Rough green to yellow to an attractive golden brown with orange highlights. Early October. 800 hours. Partially self fruitful.

**Granny Smith:** From New Zealand. Large, late, green, all purpose apple. Crisp, tart. Excellent keeper. Long blooming season. October/November harvest. 600 hours. Self fruitful.

**Gravenstein:** Famous for sauce for baking, also used fresh. Crisp, juicy, flavorful, tart. Early bloom, early harvest (July in Central Ca). 600 hours. Needs a pollenizer: Empire, Gala, Fuji, or Red Delicious best.

**Honeycrisp:** Newer variety. Crisp & juicy with an aromatic flavor. Striped red over yellow. Stores well. Ripens in late September to late

October. Very cold hardy. Introduced by University of Minnesota. Self fruitful.

## **Hudson's Golden Gem:**

Heirloom from early 20th C. One of the largest & best flavored of the russets. Crisp, sugary flesh described as nutty by some, pear like by others. Unique conical shape. Mid to late October harvest, but fruit hangs on the tree into winter. Resistant to scab, fireblight, mildew. 800 hours. Partially self fruitful.

**Jonagold:** Superb flavor—connoisseurs choice. Cross between Jonathan & Golden Delicious. Yellow with red-orange blush. Crisp, juicy, subacid, all-purpose. Late August/September harvest. 700-800 hours. Pollenized by Fuji, Gala, Granny Smith or Red Delicious.

**Jonathan:** Heavy annual bearer. Excellent cooking apple. Medium to dark red. Crisp, juicy, moderately tart, flavorful. August harvest in Central California. 700 hours. Self fruitful.

**King (Thompkins):** Antique apple with yellow skin heavily striped red. Classic apple flavor. Crisp flesh is subacid, sweet & distinctly perfumed. Rectangular shape with ribs near the base. Used for dessert, cooking, & cider. August/September harvest. 800 hours. Pollenizer required.

**Liberty:** Very disease resistant, cold hardy apple. Resists scab, rust, mildew, fireblight. Solid red even in warm climates. Crisp, rich, sprightly flavor. Fresh or cooked. September harvest. 800 hours. Self fruitful.

**McIntosh:** Round, bright red over green. Crisp, aromatic, subacid, sweet. Excellent dessert quality; great for cooking. August harvest. 900 hours. Partially self fruitful but better yields with a pollenizer

**Mollies Delicious:** A favorite Red Delicious type apple for mild winter climates in Southern CA. and the San Francisco Bay Area. Sweet, flavorful, aromatic. Red blush over yellow. 400 - 500 hours. Pollenizer required: Fuji, Granny Smith, Beverly Hills.

**Mutsu (Crispin):** A favorite of connoisseurs: very large, crisp & flavorful. Wonderful fresh; makes a

great applesauce, too. Vigorous tree resists powdery mildew. Pick when green or wait until partly yellow. Late September/October harvest. 1000 hours. Pollenizer required.

**Pink Lady (Cripp's Pink):** New apple from Australia. Very crisp, sweet-tart, distinct flavor, good keeper. Reddish pink skin over green when ripe. Late October/November. 500 hours. Self fruitful.

**Pink Pearl:** Antique apple. Unique medium sized, pearly skinned, pink fleshed, tart to sweet tart, depending on time of picking. Good keeper. Makes colorful tasty applesauce. Early profuse pink spring blossoms. Early harvest. 600 hours. Pollenizer required.

**Red Delicious (Bisbee Spur):** Sweet, crisp. flavorful. Much better than store bought Red Delicious. Small compact tree. October. 700 hours. Self fruitful. Good pollenizer for other apples.

**Sierra Beauty:** Antique apple. Favorite late apple in Northern Ca. Yellow with red blush, rich sprightly flavor, moderately sweet. Excellent fresh or cooked. Good keeper. 700 hours. Self fruitful.

**Snow (Fameuse):** Antique apple, famous for its pure white flesh & spicy, aromatic, subacid flavor. Small to medium sized fruit with beautiful light red stripes over a cream background. October harvest. Very hardy, long lived, heavy bearing tree. 600 hours. Partially self-fruitful.

**Spitzenburg (Esopus):** Antique apple, regarded by some connoisseurs as the very best dessert apple. Red over yellow skin, yellowish flesh. Firm, juicy, moderately sweet, renowned flavor. Late September/October harvest. Good keeper. 800 hours. Pollenizer required.

**Tydeman's Late Orange:** *Heirloom.* Richly flavored connoisseur's favorite. More productive & easier to grow than Cox Orange Pippin: less cracking, consistently better flavor & quality in hot summer climates. Reddish orange stripes over greenish yellow background; some russetting. Yellowish flesh is firm & juicy. Good keeper. Resistant to mildew &

scab. Harvest late Sept-Oct. 800 hours. Pollenizer required: Gala, Fuji, Golden Delicious, Granny Smith.

**White Winter Permain:** Antique apple. Medium to large, pale yellow skin with dull red blush. Cream colored fine grained flesh, crisp, juicy & aromatic with a rich, subacid to sprightly flavor. September/October harvest. Good keeper. 400 hours. Self-fruitful.

**Dolgo Crabapple:** Long time favorite, all purpose crabapple, imported from Russia in the late 19th C. 1.5" oval red fruit makes tasty bright red jelly. Vigorous, open upright tree to 225'-30' tall. Resistant to scab, rust, mildew, fireblight. 500 hours. Self-fruitful.

## **APRICOTS:**

**Autumn Glo:** Late season apricot with tremendous flavor. Ripens in the first two weeks of August. Fruit is medium sized with good color. One of the highest scoring apricot varieties to date at Dave Wilson Nursery fruit tastings. 500 hours or less. Self-fruitful

**Blenheim Royal:** All purpose freestone, sweet, aromatic, flavorful. Long time #1 commercial apricot in California. Early bloom. Late June harvest in Central Ca. 500 hours. Self fruitful.

**Chinese (Mormon):** Also known as Chinese Golden or Early Montgamet, it is called "sweet pit" because you can eat the kernel like you would an almond, as well as enjoying the medium sized, sweet, firm & juicy fruit. Ripens over a long period of time. Late blooming. Self fruitful but larger yields when pollinized by another late blooming apricot.

**Early Autumn:** New late ripening apricot. Rich apricot flavor, good for fresh eating or drying. Mid August harvest 500 hours. Self fertile.

**Gold Kist:** Excellent backyard apricot for warm winter climates. Freestone, very good quality. Heaving bearing. Early harvest, early June. 300 hours. Self fruitful.

**Harcot:** From Canada. Frost hardy late bloom. Resists brown rot & perennial canker. Medium to large fruit ripens early to mid June in Central California. Sweet, juicy, rich flavor—one of the best. 700 hours. Self fruitful.

**Katie:** Excellent backyard apricot for warm winter climates. Freestone, subacid (not tart). Heaving bearing. Early harvest, late May/early June, 3-4 weeks before Blenheim. 200-300 hours. Self fruitful.

**Moorpark:** Long time favorite of apricot fanciers for its exceptionally rich flavor & aroma. Reliable producer of large, highly colored fruit. Used fresh & for canning. Late June to early July harvest. 600 hours. Self fruitful.

**Puget Gold:** Proven producer of large, flavorful fruit, even when spring rains & frost limit apricot culture. Early August harvest. 600 hours. Self fruitful.

**Royal Rosa:** Extremely vigorous, more disease resistant than other apricots. Bears young & heavily. Especially nice fruit: sweet, low acid, fine flavor. Very early harvest—late May in Central Ca. Excellent backyard apricot. 500 hrs. Self fruitful.

**Tilton:** #1 apricot for canning, excellent fresh or dried. harvest. Medium to large, firm, rich flavor. Widely adapted. Early July. 500 hours. Self fruitful.

**Tomcot:** The most consistently productive apricot at Dave Wilson Nursery 92-97. Large with firm sweet flesh. June harvest. 600 hours. Self fruitful but better yields with a pollenizer.

**Pixie-Cot Miniature Apricot:** Dwarf apricot with the rich flavor of a full size apricot. July harvest. 500 hours. Self fertile.

## **APRIUMS:**

**Cot-N-Candy** Interspecific Aprium: Wonderful new fruit. White flesh is extra sweet & juicy, with a plummy aftertaste. 2"-2 1/2" fruit. Early harvest, early June. 400 hours. Self fruitful.

**Flavor Delight:** Apricot plum hybrid. Resembles an apricot but with a distinctive flavor and texture all its own. High taste test scores, one of the most flavorful early season fruits. Early June. Very low chilling requirement, less than 300 hours. Self fruitful, but larger crops when pollinized by another apricot

**Leah:** Interspecific Aprum: New Aprum. Large size with deep orange color inside & out. Reliable bearer, excellent flavor, firm texture. Mid to late June harvest. Self fruitful. 500 hours.

**Summer Delight:** New introduction for 2016. This late-season Aprum® is a reliable bearer with very juicy flesh and great apricot flavor. Ripens late July-early August at Hickman, California. Self-fruitful, chilling requirement 500 hours or less.

### **CHERRIES (SWEET):**

**Bing:** Large, firm, juicy, sweet, nearly black when fully ripe—#1 cherry. Midseason. 700 hrs. Pollenized by Rainier, Stella, Black Tartarian.

**Black Tartarian:** Medium-sized, nearly black, sprightly flavor, early season. Vigorous, productive tree. 700 hours. Pollenizer required - interfruitful with all popular sweet cherries

**Craig's Crimson:** Self fruitful natural semidwarf; perhaps the finest sweet cherry; dark red to nearly black, medium to large size, wonderful spicy flavor; very firm texture. Mature tree 2/3 of standard. Midseason. 800 hrs.

**Lapins:** Newer variety from Canada. Dark red with firm flesh. Similar to Bing in color, Bing in shape. Sometimes sold as Self Fruitful Bing. Midseason. 800 hrs. Self fruitful.

**Rainier:** Large yellow with a red blush. Sweet & flavorful, superior to Royal Ann. Midseason. 700 hrs. Pollenized by Van, Bing, Black Tartarian.

**Royal Rainier:** Large yellow with more red blush than Rainier. Excellent flavor—taste test winner, superior to Royal Ann. Early season.

600 hrs. Pollenized by Bing, Black Tartarian, Lapin.

**Stella:** Large nearly black richly flavored sweet cherry, rivaling Bing. Late harvest. 700 hours. Self fruitful.

**Utah Giant:** Best sweet cherry, according to some. Larger, firmer more flavorful than Bing. Late harvest. 800 hours.

### **CHERRIES (SOUR):**

**Early Richmond:** Heirloom. 16th C. from England. Heavy producing, widely adapted; vigorous growth to 15'-18' tall. Early ripening, flavorful, juicy bright red for cooking & fresh when fully ripe. 700 hrs. Self fruitful.

**English Morello Sour:** Late ripening tart cherry for cooking, sometimes eaten fresh when fully ripe. Dark red to nearly black with dark juice. Small round headed tree with drooping side branches. 700 hrs. Self fruitful. No pollinizer required.

**Meteor SemiDwarf Sour:** The "pie" cherry. Large light red skin, yellow flesh. Perfect for cobblers, pies, etc. Attractive, naturally small tree (10'-12') with lush dark green foliage. 800 hrs. Self fruitful. No pollinizer required.

**Montmorency Sour:** The "pie" cherry. Large light red skin, yellow flesh. Perfect for cobblers, pies, etc. 700 hrs. Self fruitful. No pollinizer required.

**North Star Dwarf:** Attractive, densely foliated, natural dwarf grows 8'-10' tall. Very productive, resists brown rot & cracking. Large, meaty, tart, red skinned fruit with red juice. Excellent for cooking, also used fresh when fully ripe. 700 hrs. Self fruitful. No pollinizer required.

### **FIGS: (tubes)**

**Black Jack:** Large purplish brown figs with sweet, juicy, strawberry red flesh. August to October harvest in central CA. Naturally small (semidwarf) tree. 100 hours. Self fruitful.

**Black Mission:** The favorite. Purplish black skin; strawberry colored flesh, rich flavor. Heavy bearing, long lived, large

tree. 2 crops/year. Coast or inland. Fresh, dry or can. 100 hours. Self fruitful.

**Panachee (Tiger) :** Especially fine flavor. Small to medium sized fruit, green with yellow stripes. Blood red flesh. Late harvest (August thru November). Needs some heat. 100 hrs. Self fruitful.

**Violette de Bordeaux:** Small to medium sized purple black fruit with very deep red strawberry colored flesh; distinctive flavor. 2 crops a year. Excellent fresh or dried. Naturally small tree good for containers or small spaces. Prune to any shape. 100 hours. Self fruitful.

**White Genoa:** Old variety, a favorite in cool coastal areas—also excellent inland. Greenish yellow skin, amber flesh, distinctive flavor. Prune to any shape. 100 hours. Self fruitful.

### **Other varieties figs available in containers.**

### **JUJUBE:**

**Honey Jar:** "Chinese Date" : Extremely sweet, small to medium sized fruit. Early ripening. Juicier than other jujubes. Compact tree form. Reddish brown & chewy (like dates) when dried in fall. Attractive easy to grow tree; hardy, drought resistant, pest & disease free. Likes the heat. 100 hours. Partially self fruitful

**Lang:** "Chinese Date" : Pear shaped fruit, reddish brown, dry, wrinkled, sweet & chewy (like dates) when fully ripe in fall. Attractive easy to grow tree; hardy, drought resistant, pest & disease free. Likes the heat. 150 hours. Self fruitful

**Li:** "Chinese Date" : Round fruit, larger than Lang; reddish brown, dry, wrinkled, sweet & chewy (like dates) when fully ripe in fall. Attractive easy to grow tree; hardy, drought resistant, pest & disease free. Likes the heat. 150 hours. Partially self fruitful

**Shanxi Li:** "Chinese Date" : Extremely large fruit, over 2" long. Shiny, reddish brown, dry, wrinkled, sweet & chewy (like dates) when fully ripe in fall. Attractive easy to

grow tree; hardy, drought resistant, pest & disease free. Likes the heat. Self fruitful

### **Other jujubes varieties available in containers.**

### **MULBERRIES:**

**Black Beauty:** Delicious, super sweet. large dark red to black fruit on a smaller (15' tall) tree. Low chill. Self fruitful.

**Dwarf Everbearing Black:** (Morus nigra) Bush form of mulberry continuously produces sweet blackberry-like fruit throughout the season. A great choice for container gardening, minor pruning will keep the plant compact. Mature height 6'-8' if grown in the ground. Low chill.

**Pakistan:** Large fruit up to 5" long. Very sweet when fully ripe (black), but with complex raspberry like flavor & nonstaining juice. Large, spreading tree to 25'-30' tall. Low chill. Self fruitful.

**Persian:** 3" long red to purplish black fruit. Very sweet when fully ripe (black), but with complex raspberry like flavor & nonstaining juice. Large, spreading tree to 25'-30' tall. Low chill. Self fruitful.

**White Pakistan:** Large fruit up to 5" long. Super sweet when fully ripe, white w/a pink blush, w/ nonstaining juice. Large, spreading tree to 30'-35' tall. Low chill. Self fruitful. Also called 'Shahtoot' or "King White."

### **NECTAPLUM:**

**Spice Zee:** The first NectaPlum® from Zaiger Hybrids. White-fleshed, nectarine x plum. Skin is dark maroon at fruit-set, and turns pale pink when ripe. Fully ripe fruit is unparalleled in flavor, and both nectarine and plum traits are easily detectable. Tree is quite ornamental. Tremendous purplish-pink bloom in the spring, followed by a flourish of red leaves which mature into lush green in late summer. Self-fruitful. Very productive. 200-300 hours.

### **NECTARINES:**

**Arctic Rose White:** Delicious, super sweet. Rich flavor & nice

crunchy texture when firm ripe, extremely sweet when soft ripe. Mid to late July harvest. 600 hours. Self fruitful

**Arctic Star White:** Earliest to ripen of the new low acid, super sweet nectarines. Rave reviews in trail tastings. Beautiful dark red skin, snow white semi-freestone flesh. ripens mid June. 300 hours. Self fruitful.

**Atomic Red:** Ornamental edible. One of the most intensely colored flowering fruit trees. Deep double red flowers followed by delicious, medium to large nectarines with sweet white flesh. 500 hours. Self fruitful

**Double Delight:** Sensational fruit—consistently the best flavored yellow nectarine—plus magnificent, double pink flowers. Dark red skinned, freestone fruit is sweet with unusually rich flavor. Late July/early August in Central California. 500 hours. Self fruitful

**Goldmine:** Long time favorite in California. Small to medium white fleshed freestone. Aromatic, juicy, sweet August harvest. Low chill. 400 hours. Self fruitful

**Independence:** Bright red skin, firm yellow freestone. Rich flavor, tangy & sweet, one of the best. Early July harvest. 700 hours. Self fruitful

**Heavenly White:** Two time taste test winner. Very large, firm, white fleshed freestone. Superb acid-sugar balance, rich complex flavor—a connoisseur's delight. Dull red & cream colored skin. Harvest mid to late July in Central California. 650 hours. Self fruitful.

**Liz's Late:** Received highest overall score of any yellow nectarine or peach in fruit tastings 1993-1996, & highest score for flavor of any fruit to date. Sprightly sweet, intense, spicy flavor. Late August early September in Central California. 600 hours. Self fruitful.

**Sauzee king nectarine:** First "donut" style nectarine from Zaiger Hybrids.

Outstanding early season variety has white flesh that is sweet and juicy. Red skin, blushed with yellow. Tree sets fruit at a young age and produces heavily. Thinning is required for

large fruit size. Estimated 500 hours or less.

### **Arctic Babe (Miniature**

**Interspecific243BC331):** First genetic dwarf white nectarine. 4'-6' tree. Superb acid/sugar balance. Showy pink blossoms. July harvest. 500 hours. Self fruitful.

### **PEACHES:**

**Arctic Supreme White:** Two time taste winner. Large white fleshed near freestone. Sweet & tangy, fine delicate flavor, firm texture. Red over cream colored skin. Ripens in late July/early August in Central Ca. 700 hrs. Self fruitful.

**Babcock:** Long time favorite white fleshed freestone. Sweet and juicy, aromatic, low in acid. Very high scoring in taste tests. Ripens in mid July in Central Ca. Widely adapted. 250 hrs. Self fruitful.

**Baby Crawford:** The best flavored peach, according to California Rare Fruit Growers. Small, intensely flavored yellow freestone. Golden orange skin with slight blush. Harvest late July in Central California. 800 hrs. Self fruitful.

**Doughnut (Stark Saturn):** From China, also called Saucer or Peento Peach. Unique white fleshed fruit with a sunken center (shaped like a doughnut). Sweet with a mild flavor described by some as almond like. Ripens late June early July in Central California. 500 hours. Self fruitful.

**Elberta:** Famous yellow freestone. Classic, rich, peach flavor: high scoring in taste tests. Use fresh, canned or cooked. Ripe late July/early August in Central CA., up to 3.4 weeks later in colder climates. 600 hours. Self fruitful.

**Frost:** Peach leaf curl resistant! Needs no spraying. Delicious yellow freestone. Slight red blush over greenish yellow skin. Heavy bearing, excellent for canning or eating fresh. July harvest. Showy pink bloom in spring. 700 hours. Self fruitful.

**Giant Babcock:** Long time favorite white fleshed freestone. Sweet and juicy, aromatic, low in acid. Very high scoring

in taste tests. Ripens in mid July in Central Ca. Widely adapted. 500 hrs. Self fruitful.

**Indian Free:** Peach leaf curl resistant! Needs no spraying. One of the all time highest rated fruits at fruit tastings. Large freestone, firm crimson & cream colored flesh. Tart until fully ripe, then highly aromatic with a rich, distinctive flavor. Late season. 700 hours. Needs a pollinizer.

**J.H. Hale:** Favorite late yellow freestone. Large, sweet, rich flavor. Excellent fresh or frozen or canned. Early August harvest. 800 hours. Best with a pollinizer.

**Muir:** Peach leaf curl resistant! Needs no spraying. Large yellow freestone with dense flesh & rich sweet distinctive flavor. Excellent for fresh, canning, drying. Late July harvest. 600 hours. Self-fruitful.

**Nectar:** One of the finest white peaches. Medium to large fruit with dark pink blush over a beautiful cream to pale green background. White freestone flesh, tinge with red, is sweet with exceptional flavor & aroma. Harvest 3 weeks before Elberta, July in Central CA. 800 hours. Self fruitful.

**O'Henry** Popular fresh market yellow freestone. Large, firm, full red skin;; superb flavor. Early to mid August harvest. Strong, vigorous, heavy bearing. 750 hours. Self fruitful.

**Q-1-8 White:** Peach leaf curl resistant! Needs no spraying. Delicious white semi- freestone, sweet & juicy like babcock with a more sprightly flavor. July harvest. Showy pink bloom in spring. 700 hours. Self fruitful.

**Rio Oso Gem:** Favorite late yellow freestone. Large, sweet, rich flavor like JH Hale. Small tree. Showy bloom. Mid August harvest. 7500 hours. Self fruitful.

**Suncrest:** Large, very firm, fine flavored yellow freestone. Bright red skin over yellow. Immortalized by Mas Masumoto in *Epitaph for a Peach: Four Seasons On My Family farm*. Late July. 700 hours. Self fruitful.

**Indian Blood Cling:** Large, late season. Red skinned, red flesh, wonderfully full and rich flavor. Excellent for canning, but great fresh, too. Blooms late, sets heavy crops. 800 hours. Self fruitful

## **ASIAN PEARS:**

**Hosui:** Consistently the best tasting Asian Pear . Large, juicy, sweet, flavorful, refreshing, crisp like an apple when ripe. Brownish orange russeted skin. Easy to grow, Keeps well. Harvest early to mid August. 450 hours. Pollenized by Shinko, Chojuro, Bartlett or 20th C.

**20th Century(Nijisseiki):** Juicy, sweet mild flavored fruit is crisp like an apple. Most popular Asian Pear. Harvest August. 450 hours. Self fruitful

**Shinseiki:** Juicy, sweet, refreshing, crisp like an apple. Easy to grow, Keeps well. Harvest late July/early August in Central Ca. Bright yellow skin. Vigorous, heavy bearing. 350 hours. Self fruitful.

**Shinko:** Juicy, sweet, refreshing, crisp like an apple. Golden brown russeted skin. Easy to grow, Keeps well. Harvest September. 450 hours. Self fruitful.

**Tenosui Hybrid:** Assumed to be a chance cross of TENN (also known as Tennessee pear) and Hosui pear. Crisp, bell-shaped fruit matures late July to Early August and is very productive. Cut fruit remains crisp and tasty and is slow to oxidize. Shows resistance to fire blight. 150-450 hrs. Self-fruitful

**Tsu Li (Chinese):** Juicy, crisp greenish yellow pear shaped fruit. Vigorous tree. Harvest September.300 hours. Partially self fruitful, or pollinated by Ya Li.

**Ya Li (Chinese):** High quality greenish yellow pear shaped fruit is juicy, crisp & refreshing. Vigorous tree. Harvest September.300 hours. Partially self fruitful, or pollinated by Tsu Li.

## **EUROPEAN PEARS:**

**Bartlett:** World's most popular pear. High quality. Early midseason. 800 hours. Self fruitful.

**Bosc:** Long & narrow neck, brown skin. Superb quality—one of the best. Fresh/cooked. Late October. 800 hours. Needs a pollinizer.

**California** Max Red Bartlett x Comice. New home orchard variety. Excellent quality, very productive. Veryheat tolerant. August harvest. 500-600 hours. Self.fruitful.

**Comice (Royal Riviera):** The gift pack pear. Sweet aromatic fine texture, auperb flavor & quality—one of the best. Short neck, greenish-yellow skin with red blush. Late harvest. 600 hours. Self fruitful.

**D'Anjou:** Large, short necked, firm, fine flavor, keeps well. Ripens after cold storage. September. 800 hours. Pollinated by Bartlett.

**Flordahome:** Low.chill pear . Very nice quality: sweet, smooth.textured, juicy, flavorful. Harvest July/August in S. CA. Early bloom. Chilling requirement less than 400 hours. Partly self.fruitful.

**Moonglow:** Fireblight resistant. Large fruit, for fresh use or canning. Productive, spur type tree. Midseason harvest. 700 hrs. Pollenizer required.

**Seckel:** Connoisseurs' favorite. Sweet, flavorful, aromatic, spicy, perhaps the best. Russeted brown skin. Fireblight resistant. 800 hours. Self fruitful.

**Warren:** Excellent quality dessert pear—highly resistant to fireblight. Medium large, long-necked fruit w/ pale green skin, sometimes blushed red. Smooth flesh (no grit) is juicy & buttery with superb flavor. Good keeper. 600 hours. Self fruitful.

## **PERSIMMONS:**

**Chocolate:** Small to medium sized, oblong with bright red skin. Sweet, spicy firm brown flesh if pollinated. Ssuperb flavor—the choice of connoisseurs. Astringent until ripe if pollinated; nonatringent if not pollinated.

**Fuyu (Jiro):** (Apple Persimmon) Medium sized, flat shape, still hard when ripe. Sweet, flavorful, non-astringent. Hardy attractive tree, practically pest free. Fall harvest, 200 hrs. Self fruitful.

**Giant Fuyu:** Larger, not so flat as Fuyu. Crunchy when ripe like Fuyu. Sweet, flavorful, non-astringent. Easy. Fall harvest, 200 hrs. Self fruitful.

**Hachiya:** Large, deep orange red, acorn shaped. Sweet, flavorful, astringent until

soft ripe. Mature fruit can be frozen and thawed to ripen. Productive, ornamental. 200 hours. Self fruitful

**Maru:** Medium size, orange red round fruit. Beautiful glossy skin, If cross pollinated by another persimmon, flesh is dark cinnamon color and seeded. Very sweet, rich flavor, excellent quality. 200 hours. Self fruitful.

**Nishimura Wase:** “Coffee Cake” persimmon. Large, Fuyu type, almost round fruit with sweet, juicy, non astringent, chocolate colored flesh. Ripens very early, about one month before Fuyu. 100 hours. Another persimmon variety needed to pollinate.

**Tamopan:** Large, deep orange red, acorn shaped with a distinctive “cap.” Sweet, flavorful, astringent until soft ripe, similar to Hachiya. Mature fruit can be frozen and thawed to ripen. Productive, ornamental. 200 hours. Self fruitful

## **JAPANESE PLUMS:**

**Beauty:** Sweet, flavorful plum, more widely adapted than Santa Rosa. Red over yellow skin, amber flesh streaked red. Ripens in June. 250 hours. Self fruitful.

**Burgundy** Maroon colored skin & flesh. Sweet, with little or no tartness & very pleasing mild flavor. High taste test scores. Prolonged harvest, Mid July to mid August. Very productive. Narrow upright habit. 400 hours. Self-fruitful.

**Catalina:** Large, black favorite fresh market plum. Sweet & juicy when fully ripe with very little tartness at skin & pit. Very high taste test scores. Late July harvest. Vigorous & productive. 400 hours. Self fruitful.

**Elephant Heart:** Home orchard favorite. Large heart-shaped dark reddish purple mottled skin with sweet, juicy, deeply flavored firm red

flesh. Long harvest season—Sept/Oct/ 500 hours. Pollenized by Santa Rosa or Beauty.

**Emerald Beauty:** One of the highest rated plums in blind fruit teatings. Light green skin, greenish yellow to orange freestone flesh. Ripe fruit continues to sweeten on the tree, becoming exceptionally sweet but remaining crisp & crunchy. Ripe fruit holds on the tree longer than any other stone fruit—two months or more! Late August. 600 hours. Pollenize with Burgundy, Flavor King, Late Santa Rosa, Beauty or Nubiana.

**Golden Nectar:** Popular yellow dessert plum. Large, oblong fruit with waxy, thin, amber skin. Amber flesh is firm, sweet & flavorful. Very small pit. August harvest. 500 hours. Self fruitful.

**Hollywood:** Fruiting ornamental. Introduced commercially in 1936. Very delicious fruit is medium sized, round and has blood-red flesh and skin. Ripens late June. Hangs well on the tree. Good for jelly and canning. Red-leafed treasured. Self-fruitful has upright growth habit. 300-400 hours

**Kelsey:** Large, firm, aromatic, rich flavor, keeps well. Low acid. Heart shaped, greenish yellow, thin skin, red blush. Small pit, freestone when ripe. Vigorous, heavy bearing tree. 400 hrs. Pollinated by Santa Rosa, Beauty or Wickson.

**Late Santa Rosa:** Medium to large reddish purple skin, red streaked amber flesh. Tart sweet with rich flavor when fully ripe. Harvest one month after Santa Rosa—Late July. 500 hours. Self fruitful.

**Mariposa:** Large. red fleshed, sweet, juicy, firm, delicious. Small pit, nearly freestone. Mottled maroon over green skin. Use fresh or cooked. Harvest August. 250 hours. Pollinated by Beauty, Nubiana, Santa Rosa.

**Nubiana:** Purplish-black skin, amber flesh. Large, firm, flattened shape. Sweet, flavorful, very little tartness at skin or pit. Favorite fresh market fruit, excellent for home orchard. Late July. 400.500 hours. Self-fruitful.

**Santa Rosa:** Medium to large reddish purple skin, red streaked

amber flesh. Tart sweet with rich flavor when fully ripe. Late June. 500 hours. Self fruitful.

**Satsuma:** Long time favorite plum in California. Mottled maroon over green skin, dark red meaty flesh. Sweet, mild, not tart. Excellent for jam. Harvest late July. 300 hours. Pollinated by Santa Rosa or Beauty.

**Shiro:** Medium sized greenish yellow fruit is juicy, moderately sweet with a pleasing mild flavor. Bears reliably. Late June. early July harvest. 600 hours. Self fruitful.

**Weeping Santa Rosa:** Semidwarf ‘-10’ with beautiful weeping growth habit. Easily espaliered. Medium to large reddish purple skin, red streaked amber flesh. Tart sweet with rich flavor when fully ripe. Late June. 500 hours. Self fruitful.

**Toka:** Cross between wild plum and apricot plum. Small to medium sized, dark cherry-colored, semi-freestone plum. Yellow flesh is firm and tangy. Introduced from S.D. in 1911. Excellent pollinizer for Japanese, American and hybrid plums. Cold hardy

## **EUROPEAN PLUMS:**

**Blue Damson:** Very old variety, rugged & dependable. Small, blue black tart plums for jams & jellies. Late blooming, cold hardy, heavy bearing. 800 hrs. Self fruitful.

**Early Italian:** Ripens 1-2 weeks before Italian. Sweeter, slightly larger, & more productive. Purple skin, freestone. Excellent fresh, dried or canned. 800 hours. Self fruitful.

**French Improved:** California’s commercial prune. Reddish purple skin, dark amber flesh. Very sweet, high quality fruit. Fresh, can or dry. 800 hrs. Self fruitful.

**Green Gage:** European plum, later blooming than Santa Rosa & other Japanese types. Long time favorite for dessert, cooking, canning. Tender, juicy, rich flavor. Ripens late summer, Relatively small tree. 500 hours. Self fruitful.

**Italian Prune:** Large, purple skinned freestone. Rich flavor, very sweet when fully ripe. Fresh/dried/canned. Vigorous. Late

bloom. Late summer harvest. 800 hrs. Self fruitful.

**Sugar Prune:** Reddish purple skin, greenish yellow flesh, very sweet. Fresh or canned. Vigorous. Late bloom. Late summer harvest. Low chill. 550 hrs. Self fruitful.

### **OTHER PLUMS:**

**Persian Green:** (Goje Sabz/Jarareng) Small sour plum picked when fruit is small & green w/dark yellow flesh. eaten while sour & crunchy, often seasoned w/salt. Fruit can be left to ripen as tiny, soft, mild & juicy plums. Widely grown and recognized among Middle Eastern cultures. Early ripening. 350 hours. Self fruitful.

**Toka:** Cross between wild plum and apricot plum. Small to medium sized, dark cherry-colored, semi-freestone plum. Yellow flesh is firm and tangy. Introduced from S.D. in 1911. Excellent pollinizer for Japanese, American and hybrid plums. Cold hardy

### **PLUERRY:**

**Candy Heart:** New for 2016 - Japanese plum crossed w/sweet cherry. Dark speckled red skin, the amber/red flesh slightly subacid & very sweet, w/wonderfully unique flavor. Extended hang time, reaching peak ripeness around mid August in Central California. Pollenized by Sweet Treat Pluerry™ and Burgundy plum

**Sugar Twist:** New for 2017. A hybrid cross between a plum and a sweet cherry. Harvests a month earlier than Sweet Treat. Red skinned, yellow fleshed with the sugar sweet taste of a ripe cherry with a plum twist. Ripens from mid-June through July. Pollinated by Flavor King Pluot, Emerald Beauty plum, most mid to late blooming varieties of Pluot, Pluerry of Japanes plums. Estimated chill hours, 800.

**Sweet Treat:** A hybrid cross between a plum and a sweet cherry. Ripens from mid-July through August. Fruit is larger than a cherry but smaller than a plums Juicy & richly sweet, generating high scores in blind taste tests, & hangs on the tree for a long time. Pollinated by

Burgundy plum, possibly other plums.

### **PLUOTS:**

**Dapple Dandy:** Taste test winner. Creamy white & red fleshed freestone with wonderful plum apricot flavor. skin greenish yellow with red spots, turning to maroon & yellow dapple. Harvest mid August in Central Ca. Naturally small tree. 500 hrs. Pollinated by Flavor Supreme, Santa Rosa or Burgundy.

**Emerald Drop:** NEW for 2006. Small to medium yellowish green skin w/orange flesh. Harvest crisp & tart or wait until ripe-soft when orange flesh is supersweet with just a hint of tartness. July & August harvest. 400 hours. Pollenize with another pluot or Japanese plum.

**Flavor Finale:** NEW for 2006. Latest ripening of pluots. Medium to large size, purplish skin with amber red flesh. Long harvest—Aug thru Oct. 500 hours. Pollenize w/another pluot or Japanese plum.or Japanese plum.

**Flavor Grenade:** “Football” pluot. Elongated green fruit with red blush. Crisp texture with explosive flavor. Taste test winner. Hangs on tree for 4-6 wks. 500 hours. Pollenize with Santa Rosa plum or another pluot

**Flavorosa:** Deep pruple fruit with red flesh. Mild sweet flavor. Ripens early: late May or June harvest. 400 hours. Pollenize with a Japanese plum.

**Flavor King:** Taste test winner. Unique plum apricot hybrid. Remarkable, spicy bouquet and flavor. Reddish purple skin, sweet red flesh. Harvest mid August in Central Ca. Naturally small tree. 500 hrs. Pollinated by Flavor Supreme, Santa Rosa or Late Santa Rosa.

**Flavor Queen:** Exquisite new fruit; candy like sweetness, wonderfully pleasing flavor. Greenish yellow skin, amber orange flesh. Prolonged harvest; mid July thru August. 500 hours. Pollinated by plum or other Pluot except Flavor King.

**Flavor Supreme:** Taste test winner with sweet, richly flavored, firm red

flesh. Greenish maroon mottled skin. June harvest in Central Ca. about 2 wks before Santa Rosa. 500 hrs. Pollinated by Santa Rosa, Late Santa Rosa, or other Pluot.

**Geo Pride:** Red skinned, yellow fleshed plum/apricot hybrid, ranked in top 5 at both July & August fruit testings. Balanced acid sugar to predominantly sweet with unique plum-apricot flavor. Medium size, very heavy production. Harvest mid July to early August. 500 hours.

Pollinizer required: Flavor Supreme, Santa Rosa, Dapple Dandy. Good pollenizer for other plums & pluots.

**Splash:** NEW for 2006.

Small to medium red orange with very sweet flesh. Round to heart shaped fruit is excellent fresh, dried or cooked. Consistently one of the highest scoring varieties in Dave Wilson taste tests. 400 hours. Pollenize with another pluot or Japanese plum.

### **POMEGRANATE:**

**Ariana:** Sweet-tart with great flavor. Medium to large fruit has red skin, dark red arils and very soft edible seeds. Rated as one of the best tasting pomegranates in UC Davis/Chico taste tests Ripens late September to mid October. 100-200 hours. Self-fruitful.

**Eve:** Large fruit with a bright red exterior and deep pink arils. Flavor described as a “cherry slurpy.” Harvest late summer through fall. 150 hrs. Self fruitful. 8’-10’ arching shrub, or train as tree or espalier.

**Eversweet:** Very sweet, virtually seedless fruit. Red skin, clear, non-staining juice. Large, showy, orange red flowers. Harvest late summer through fall. 150 hrs. Self fruitful. 8’-10’ arching shrub, or train as tree or espalier.

**Sharp Velvet:** Large size fruit with dark red exterior & dark seeds. Unique mildly acidic, refreshing flavor. Upright growing, setting huge crops of highly ornamental fruit. 150-200 hours. Self fruitful.



## Other varieties of pomegranates available in containers.

### UME:

**Bongo:** Large 1 1/2" round fruit used in making Japanese pickled plums (umeboshi) & plum wine. Highly ornamental small tree with early (January!) pink single fragrant flowers. Cut branches can be forced & used in flower arrangements. 500 hrs. Self fruitful.

**Mokel:** 1" - 1 1/2" round fruit used in making Japanese pickled plums (umeboshi) & plum wine. Highly ornamental small tree with early (January!) pink single fragrant flowers. Cut branches can be forced & used in flower arrangements. 500 hrs. Self fruitful.

**Shiro Kaga:** Fruiting, flowering Japanese Apricot. White fragrant single petal flowers bloom early in February. Fruits at 1" in diameter are harvested for pickling, dehydrating & medicinal purposes. Harvest in mid May. Self fruitful, but bigger crops when pollinated by another ume such as Bongo or Mokel. 400 hours chill or less

### WALNUT:

#### **Robert Livermore (red):**

Developed by UC Davis. Heavy bearing (bears on lateral buds as well as terminal buds). High quality light colored nuts. Smaller tree than Hartley, good choice for backyard walnut. Fall harvest. 700 hrs. Self fruitful.

### **BLUEBERRIES:**

Blueberries grow best in semishade. They will tolerate hot summers if soil is moist, acidic, high in humus, especially Southern Highbush. Blueberries are partially self fruitful (heavier yields if you plant two different varieties for cross pollination).

**Elliott:** Northern Highbush. Medium to large fruit with excellent

flavor. Late harvest extends blueberry season. Tall, upright growth. 800 hours. Self fruitful.

**Emerald:** Southern Highbush. Medium to large fruit with excellent flavor. Late harvest extends blueberry season. Tall, upright growth. 800 hours. Self fruitful.

**Jewel:** Southern Highbush. One of the leading varieties in California. Large, firm, flavorful fruit. Vigorous growth, record yields, adaptable. Early to midseason. 200 hours.

**Jubilee:** Southern Highbush. Medium to large, light blue, flavorful fruit. Upright, vigorous bush, consistently productive. Early. 400 hours.

**Legacy:** Derived from Vaccinium darrowi making it more heat & drought tolerant than other blueberries. Medium sized fruit with superior flavor & sweetness.

Evergreen in mild climates. Late season. 150 hours.

**Misty Blue:** NEW!!! An EVERGREEN blueberry. Compact habit, great for containers. Showy pink flowers & dime-sized, tangy-sweet fruit mid to late season. Fruit is very perishable. Low chill" 150 hours.

**O'Neal:** Southern Highbush (low chill, tolerates heat). Large fruit is especially sweet and flavorful. Early season. 5-6 ft. bush. 200 hours.

Self-fruitful

**Pink Lemonade:** Northern Highbush. Pink flowers w/white translucent fruit ripening pink. Mild sweet tart flavor. Golden orange fall color. 5' tall & as wide. Midseason to late. 250 hours.

**Sharpblue:** Southern Highbush. Early ripening but with an extended harvest season (up to 12 - 14 weeks!). Medium to large, medium blue berries with excellent flavor. 150 hours.

**South Moon:** New! Southern Highbush Blueberry. Most heat tolerant & scorch resistant of the blueberries. Low chill requirement. Still needs acid soil high in humus. High quality medium sized fruit. Early season. 200 hrs.

**Sunshine Blue:** An EVERGREEN blueberry. Southern Highbush Blueberry. Low chill requirement, more heat tolerant. Compact but vigorous habit, great for containers. Showy pink flowers & dime-sized, flavorful fruit mid to late season. Fruit is very perishable. 150 hours.

### **RASPBERRIES:**

**Anne:** New, patented "everbearing" yellow raspberry. Large, quarter sized, productive supersweet. Largest and tastiest of the yellow raspberries. Disease resistant.

**Bababerry:** Most heat tolerant of the raspberries. Very large, sweet red berries. Spring crops in May; fall crops September through November. Give sturdy support to keep upright.

## Other raspberries available in containers.

### **BLACKBERRIES:**

**Olallie:** Large, shiny, firm black berries. Sweet with some wild blackberry flavor. Vigorous & productive, trailing thorny canes. .

**Prime Ark Freedom:** First thornless Primo cane blackberry. Primocanes can produce 2 crops a year like "everbearing" raspberries. Large black fruit with excellent flavor.

**Triple Crown:** Thornless, semi-erect variety with large flavorful berries. Vigorous canes. Late harvest.

## Other blackberries available in containers.

### **BLACKBERRY HYBRIDS:**

**Boysenberry:** Possibly a cross between blackberry, raspberry. Dewberry and loganberry. Up to 2" long reddish black berries. Soft, with sweet tart flavor & a delightful aroma. Trailing variety.

**Tayberry:** Cross between blackberry and raspberry. Large, sweet tart fruit, dark maroon when fully ripe. Sweeter, much large,



more aromatic than loganberry.  
Received the Royal Horticultural Society's Award of Garden Merit.

### **ASPARAGUS:**

**Mary Washington:** Heilloom, open pollinated variety. Long thick spears in May & June, suitable for fresh eating and freezing. Uniform size and resistant to rust.

**Sweet Purple:** NEW!! Deep burgundy coloration with 20% higher sugar content. Larger & more tender than green asparagus. Less lignin, making spears less stringy. Can be used raw, or when cooked has a mild, slightly nutty flavor.

### **ASPARAGUS:**

**Jersey Knight:** Super male variety developed by Rutgers University—out producing older varieties by as much as 250%-500%! Resistant to rust, crown rot & fusarium.

**Mary Washington:** Heilloom, open pollinated variety. Long thick spears in May & June, suitable for fresh eating and freezing. Uniform size and resistant to rust.

### **RHUBARB:**

**Crimson Cherry:** Excellent, if not the best rhubarb flavor. Perfect balance of sweet & tart. Large, fleshy stalks are tender and never stringy. Each plant produces heavy yields of 24 inch plump, red stalks. Very winter hardy and productive for many years.

### **BLACK CURRANT:**

**Crandall:** The most ornamental & sweetest in flavor of all the black currants. Clove scented yellow flowers in early spring on a spreading 3-4' rust resistant shrubs. Makes a beautiful edible hedge. The gooseberry shaped leaves turn brilliant red and yellow in the late summer and fall. Fruit is large for a currant without the bitter aftertaste like some black currants. High in Vitamin C and good for fresh eating and excellent for jams and jellies, syrup & raisins.

### **GOOSEBERRIES:**

**Black Velvet:** Dark black red fruit with sweet, high quality fruit with superb, almost blueberry like flavor, excellent fresh. Productive & disease resistant. Thorny plants. Midsummer harvest. Can tolerate semishade. Self fruitful

**Hinnomaki Red:** Deep carmine-maroon berries faintly striped in green. Skin is thin & very tart, while the flesh is succulent and sweet. 3'-5' tall thorny shrub. Mildew resistant. Midsummer harvest. Can tolerate semishade. Self fruitful.

### **WHITE CURRENT:**

**White Imperial:** Many stemmed thornless shrub to 3'-5' tall.

Drooping clusters or creamy flowers in early spring followed by translucent white fruit with a spritely sweet tart flavor. Thin oldest branches out occasionally. Self fruitful.

### **GOJI BERRY:**

Sprawling shrub w/long, flexible canes & clusters of small, grey-green leaves. Royal purple flowers in late spring/early summer followed by juicy, bright red fruits which grow sweeter as they mature on the plant, continuing to flower & produce fruit through the first heavy frost. Bright red fruit used either fresh or dried. Contains the highest antioxidant level of any fruit type. Drought tolerant once established and very cold hardy. Insect & disease resistant. Self-fertile

### **GRAPES:**

**Canadice:** American Hybrid. Seedless red. Excellent for fresh eating or juice. Cold hardy, vigorous. Ripens in relatively cool summers—needs less heat than Flame. Spur pruning. Early. 100 hours. Self fruitful.

**Concord:** Versatile, long time favorite American grape. Blue black berry with rich, distinctive flavor, used for table, juice, jelly & wine. Cane or spur pruning. Midseason harvest. 100 hrs. Self fruitful.

**Concord Seedless:** Seedless version of the favorite American grape. Blue black berry with rich, distinctive flavor, used for table, juice, jelly & wine. Slightly smaller clusters than seeded version. Cane or spur pruning. Midseason harvest. 100 hrs. Self fruitful.

**Flame Seedless:** Medium sized, light red. Crisp, sweet, excellent flavor. For fresh use or raisins. Needs heat to ripen well. Ripe early, before Thompson. Vigorous. 100 hours. Self fruitful.

**Interlaken :** Hybrid of Thompson seedless & an American grape. More cold hardy. Needs less heat to ripen than Thompson seedless. Crisp sweet pale green berries. Early harvest. Can prune. Self fruitful.

### **Other grapes available in containers.**

### **KIWIS:**

**Tomuri Male:** Actinidia chinensis (A. deliciosa). Pollenizer for Hayward female. Does not bear fruit. Very vigorous vine. One male can pollinate up to eight females. 800 hours.

**Vincent:** Actinidia chinensis (A. deliciosa). Popular exotic fruit—fuzzy brown skin, bright green flesh, strawberry like flavor. 600 hours. Pollinated by male.

### **HOPS (tubes):**

**Cascade:** Fast, twining growth on a herbaceous vine. Needs support. Female flowers are soft, flaky light green bracts with a fresh piney fragrance used as a traditional flavoring for beer. Most popular variety for craft brewing with floral, spicy and citrus notes. 5.5-9% AA; 6-7.5% BA. Cut to the ground in the winter.

### **ROOTSTOCKS:**

**M-111:** Excellent all around rootstock for apples. Induces early & heavy bearing. Tolerates wet, dry or poor soil. Resists woolly apple aphid & collar rot. Trees dwarfed to 85% standard.

**M-7:** Dwarfs to 65% of standard, or 10'-12' tall. Induces early and heavy bearing. Resistant to fireblight, powdery mildew, moderately resistant to collar rot. Good anchorage. Very winter hardy, widely adapted.

**M-27:** Apples dwarfed to 6-8,' ideal for high density plantings, tubs. Induces early & heavy bearing. Small root system; young trees may need some staking.

**Bud-9:** Apples dwarfed 1/3 of standard, approx. 10' w/6' width. Resistant to phytophthora (root rot). Bears early & heavily. Supports heavy crops & recovers from overproduction better than Mark. Good choice for heavy soils.

**Geneva® 935**

A Cornell University introduction, unpruned height is 40%-50% of standard (8'-10'). Very cold hardy and very fire blight resistant. A precocious bearer of large fruit, this rootstock resists crown rot and root rot while suckering very little.

**Colt:** For sweet cherries. Trees dwarfed to 70% standard. Resistant to bacterial canker. Relatively tolerant of wet soils (but good drainage still required). Trees begin bearing at a young age.

**GM 61/1:** Dwarfing rootstock for cherries. Standard varieties dwarfed to half size, or about 15.' Relatively tolerant of wet soil. Trees bear at an early age.

**Mazzard:** Standard sized rootstock for cherries. More vigorous & more tolerant of wet soils than Mahaleb, but good drainage is still essential. Resistant to root knot nematodes & oak root fungus. Trees may be held to desired height by summer pruning.

**3CR178:** New dwarfing rootstock for cherries from Zaiger genetics. Trees a very dwarf—to 8' tall unpruned. Adaptable to many soil types.

**OHxF333:** European & Asian pears dwarfed to about 2/3 standard, or about 12'-drained soils. In poorly drained soils plant on a mound.

**Lovell:** For plums peaches, apricots, nectarines, prunes, almonds. More tolerant of wet soils than Nemaguard.

**Marianna 26-24:** For apricots, plums, almonds. More tolerant of wet soils than Lovll or Nemgrd. Resistant to oak root fungus, nematodes. Shallower root system

**Myrobalan 29C:** For apricots, plums, almonds. Tolerates wet soils. Immune to root knot nematode, some resistance to oak root fungus.

**Citation:** For peaches, nectarines, apricots, plums. Apricots & plums dwarfed to 75% standard; peaches & Nectarines to 8-14.' Very tolerant of wet soils; induces early dormancy in dry soil. Resists root knot nematodes. Trees begin bearing at a young age. 15.' Widely adapted; disease resistant.

**Betulaefolia:** Tolerant of wet soil, dry soil, alkaline soil. Resists pear decline. More vigorous than calleryana. Unpruned height 15'-15'; may be held to desired height by summer pruning.

**Nemaguard:** For nectarines, almonds, plums, prunes, apricots. Vigorous; resists root knot nematode. Excellent for well drained soils. In poorly drained soils plant on a mound.

**Lovell:** For plums peaches, apricots, nectarines, prunes, almonds. More tolerant of wet soils than Nemaguard.

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**Newroot 1 (3CR178):** New dwarfing rootstock for cherries from Zaiger genetics. Trees a very dwarf—to 8' tall unpruned. Adaptable to many soil types.