

# Adams Gardens & Nursery

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## Plant varieties ordered from Dave Wilson Nursery for 2018:

[Braeburn Apple](#) New, from New Zealand. Superb late season fruit: very crisp and tangy, more flavorful than Granny Smith. Excellent keeper. Green with dark red blush. October-November harvest. 700 hours. Self-fruitful. USDA Zones 5-10.

[Gala Apple](#) Wonderful dessert apple from New Zealand. Crisp, nice blend of sweetness and tartness, rich flavor. Skin reddish orange over yellow. Early harvest, 2 - 3 weeks before Red Delicious. Good pollinizer for other varieties. Adapted to cold- and warm-winter climates. Chilling requirement less than 500 hours. Self-fruitful. USDA Zones 4-10.

[Golden Delicious Apple](#) Long-time favorite for its sweetness and flavor. Reliable producer, adapted to many climates. Pollinizer for Red Delicious. Midseason harvest (September in Central CA). 700 hours. Self-fruitful. USDA Zones 5-10.

[Granny Smith Apple](#) From New Zealand. Large, late, green, all-purpose. Crisp, tart, excellent keeper. Requires long summer. Thrives in hot climates. 400 hours. Prolonged bloom: good pollinizer for other apples. Self-fruitful. USDA Zones 6-9.

[Honeycrisp Apple](#) Winter hardy tree from the University of Minnesota. Fruit is crisp and juicy with an aromatic flavor. Striped red over yellow color. Stores well. Ripens mid-August. Pollenized by Gala, Granny Smith, Empire, McIntosh and Red Delicious. USDA Zones 3-8.

[McIntosh Apple](#) Round, bright to dark red over green, superb quality in cool climates. Crisp, aromatic, subacid & sweet. Dessert/cooking. Early harvest. 900 hours. Partly self-fruitful, or pollenized by Red Delicious, Gala, or other. USDA Zones 4-7.

[Multi-Bud Apple, Fuji-Gala-Golden Delicious-Granny Smith](#) Fuji, Gala, Golden Delicious and Granny Smith budded onto M-111 rootstock. Finished trees include 4n1's plus assorted 3n1's and 2n1's.

[Pink Lady® Apple](#) Hot climate apple from Western Australia. Very crisp, sweet tart, distinct flavor, good keeper. Skin reddish pink over green when ripe. White flesh resists browning. Harvest begins late October in Central CA, about three weeks after Fuji. Self-fruitful. 300-400 hours. USDA Zones 6-9.

[Red Fuji Apple](#) Redder skinned bud sport of Fuji. Sweet, very crisp and flavorful, excellent keeper. Ripe September-October in Central CA. Excellent pollinizer for other apple varieties. Self-fruitful. USDA Zones 5-9.

[Red Gravenstein Apple](#) Famous for sauce and baking, also used fresh. Crisp, juicy, flavorful & tart. Green with red stripes. Early bloom, early harvest. 700 hours. Pollinizer required: Empire, Fuji, Gala, Red Delicious. Not a pollinizer for other varieties. USDA Zones 2-9.

[Snow \(Fameuse\) Apple](#) Famous for its pure white flesh and spicy, aromatic, subacid flavor. Small to medium-sized fruit with beautiful light red stripes over a cream background. In cool climates, the skin is a solid, very dark red. Used primarily for dessert, also for cooking and cider. October harvest, keeps until the holidays. Very hardy, long-lived, heavy-bearing tree. Originated from French seed planted in Canada in the late 1600s. Parent of McIntosh. Reported to have a

moderately low winter chilling requirement: perhaps 600 hours. Partly self-fruitful, biggest crops with cross-pollination. USDA Zones 4-8.

[Spitzenburg Apple](#) Old variety, regarded by some connoisseurs as the very best dessert apple. Red over yellow skin, yellowish flesh. Firm, juicy, moderately sweet, renowned flavor. Good keeper. 800 hours. Pollenized by midseason blooming apples. USDA Zones 4-8.

[Blenheim \(Royal\) Apricot](#) All-purpose freestone. Sweet, aromatic, flavorful - the long-time No. 1 apricot in California. Early bloom. Late June harvest in Central CA. 400 hours or less. Self-fruitful. USDA Zones 7-8.

[Canadian White Blenheim Apricot](#) One of the all-time top-scoring apricots in Dave Wilson Nursery blind taste tests. Syrupy sweet white flesh with firm texture. 700 hours. Pollenized by other late blooming apricot. USDA Zones 4-7..

[Chinese Apricot](#) Cold hardy, frost hardy, sets heavy crops of small to medium size sweet fruit. Recommended for difficult climates prone to spring frosts. 700 hours. Self-fruitful. USDA Zones 4-7.

[Harcot Apricot](#) From Canada. Frost hardy late bloom. Resists brown rot and perennial canker. Medium to large fruit ripens early to mid-June in Central CA. Sweet, juicy, rich flavor one of the best. 700 hours. Self-fruitful.

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

[Moorpark Apricot](#) Long-time favorite of apricot fanciers for its exceptionally rich flavor and aroma. Reliable producer. Used fresh and for canning. 600 hours. Self-fruitful. USDA Zones 6-9.

[Tilton Apricot](#) No.1 apricot for canning, excellent fresh or dried as well. Medium to large, firm, rich flavor - one of the best. Widely adapted. Early July in Central CA. 600 hours. Self-fruitful. USDA Zones 5-9.

[Tomcot Apricot](#) A consistently productive apricot variety. Large, orange fruit with firm, sweet flesh. Slightly tart, old-time apricot flavor. Early harvest, 2 - 3 weeks before Wenatchee Moorpark. Originated at Prosser, WA, introduced in 1989. 500 hours or less. Partly self-fruitful, largest crops if cross-pollenized by another apricot. USDA Zones 4-8.

[Flavor Delight Aprium® Interspecific Apricot](#) Apricot-plum hybrid. Resembles an apricot but with a distinctive flavor and texture all its own. High taste-test scores, one of the most flavorful early season fruits. Early June. Very low chilling requirement, less than 300 hours. Self-fruitful, but largest crops when pollenized by another apricot. (Zaiger)

**Dave's Asian Pear Assortment** Retailers ordering this assortment will receive Chojuro, Hosui, Ishiiwase, Kikusui, Shinko.

[Seigyoku Asian Pear](#) Large fruit, smooth yellow skin. Very best quality - juicy, sweet, flavorful, crisp like an apple. Blooms later than Shinseiki and 20th Century. Ripe a few days before 20th Century. 500 hours. Partly self-fruitful or plant with Kikusui, 20th Century, or Bartlett.

[Bing Cherry](#) Large, firm, juicy, sweet, nearly black when ripe. Superb flavor, the No. 1 cherry. Midseason. Large vigorous tree. Pollenized by Black Tart, Van, Rainier and Lapins. Also Stella in colder climates. 700 hours. USDA Zones 5-9.

[Black Tartarian Cherry](#) Medium-sized, nearly black, sprightly flavor, early season. Vigorous, productive tree. 700 hours. Pollenizer required - interfruitful with all popular sweet cherries. USDA Zones 5-7.

[Craig's Crimson Cherry](#) Taste test winner. Self-fruitful, natural semi-dwarf sweet cherry. Dark red to nearly black, medium to large size, wonderful spicy flavor, very firm texture. Mature tree size about 2/3 of standard (smaller when budded onto Colt or Mahaleb rootstock). Harvest begins early. 500-600 hours. USDA Zones 5-9. (Zaiger)

[English Morello Sour Cherry](#) Late-ripening tart cherry for cooking, sometimes eaten fresh when fully ripe. Dark red to nearly black fruit with dark juice. Small, round-headed tree with drooping branches (easy to harvest). European origins obscure, introduced to America prior to 1862. 500 hours or less. Self-fruitful. USDA Zones 4-9.

[Lambert Cherry](#) Large, black, late harvest. Highest quality, rivaling Bing. Less susceptible to cracking due to later season. 800 hours. Pollenized by Van, Rainier, or Black Tartarian. USDA Zones 5-9.

[Lapins Cherry](#) Self-fruitful, dark red sweet cherry from Canada. Large, firm, good flavor. Similar to Van in color, Bing in shape. Sometimes sold as 'Self-fertile Bing.' Ripens 4 days after Bing. 400 hours or less. USDA Zones 5-9.

[Montmorency Sour Cherry](#) Large, light red skin, yellow flesh. Perfect for cobbler, pies, etc. Extremely winter hardy. Very heavy bearing. 500 hours. Self-fruitful. USDA Zones 4-9.

[Multi-Bud Cherry, Rainier-Bing-Utah Giant-Van](#) Rainier, Bing, Utah Giant and Van budded onto Mazzard rootstock. Finished trees include 4n1's plus assorted 3n1's and 2n1's.

[Rainier Cherry](#) Large, yellow with red blush. Sweet and flavorful. Very cold hardy. Midseason harvest. 700 hours. Pollenized by Van, Lambert, Lapins, Black Tartarian & Bing. USDA Zones 5-9.

[Royal Rainier Cherry](#) Large yellow cherry with slightly more red blush than Rainier. Excellent flavor, taste test winner. Ripens early, about 3-5 days ahead of Rainier. Chill requirement 500 hours. Pollenized by Bing, Black Tartarian and Lapins. USDA Zones 5-9. (Zaiger)

[Stella Cherry](#) Self-fruitful - no pollinizer needed. Large, nearly black, richly flavored sweet cherry similar to its parent, Lambert. Late harvest. 400 hours. Pollinates Bing, except in mild winter climates. USDA Zones 5-9.

[Utah Giant Cherry](#) The industry favorite sweet cherry in Utah. Larger, firmer, more flavorful than Bing or Lambert. Good canner. Does not double. 800 hours. Pollinizer required: Bing, Lambert, Rainier, Van. USDA Zones 5-9.

[Van Cherry](#) Very cold hardy, reliable, heavy bearing. Fine fruit similar to Bing, though usually smaller. 700 hours. Pollinizer required - interfruitful with all popular sweet cherries. USDA Zones 4-9.

[Green Gage \(Bavay's\) European Plum](#) Superior selection of gage-type European plum. Small to medium-sized, richly flavored & very sweet. Excellent fresh and for cooking. More productive in moderate winter climates than common Green Gage. Originated in Belgium in 19th century. Estimated winter chilling requirement 700 hours. Self-fruitful.

[Seneca European Plum](#) Large reddish-purple fruit with very sweet, crisp, yellow freestone flesh. Resists brown rot and cracking. Used fresh and for canning and drying. Vigorous, productive, upright tree. Successful in many climates, including Western Washington. Originated in New York, introduced in 1972. 800 hours. Pollinizer required: another European plum such as Brooks or Early Italian.

[Violette de Bordeaux Fig](#) Small to medium size purple-black fruit with a very deep red strawberry pulp and distinctive, sweet, rich flavor. Brebas are pear-shaped with a thick, tapering neck, main crop figs are variable, often without neck. Medium eye. Excellent fresh or dried. Good for container culture or small spaces. Hardy. Self-fruitful. USDA Zones 5-10.

[Multi-Bud Fruit Salad, GDust-Indep-JulElb-LSRosa-Blenheim](#) Gold Dust Peach, Independence Nectarine, July Elberta Peach, Late Santa Rosa Plum and Blenheim Apricot budded onto Lovell rootstock. Finished trees include 5n1's plus assorted 4n1's and 3n1's.

[Multi-Bud Peach-Nect White Flesh, HW-AS-WL-B-AR](#) Heavenly White Nectarine, Arctic Supreme White Peach, White Lady White Peach, Babcock White Peach and Arctic Rose White Nectarine budded onto Lovell rootstock. Finished trees include 5n1's plus assorted 4n1's and 3n1's.

**Pakistan Fruiting Mulberry** *Morus alba* 'Pakistan' Long (3 inches), firm, red to black, sweet fruit. Non-staining juice. Month-long early summer harvest. Fruit used fresh and for pies, jams and jellies. Large, vigorous, disease-resistant tree.

**White Fruiting Mulberry** *Morus alba* (selection) Medium-sized, sweet, white fruit shaped like blackberries. Grows at a moderate rate to 20-60 ft. depending on soil quality and depth. Drought tolerant once established. Grows larger and more rapidly with irrigation.

[Spice Zee NectaPlum® Interspecific Nectarine](#) The first NectaPlum® from Zaiger Genetics: a white-fleshed, nectarine-peach-plum hybrid. 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. High chill adaptable. (Pat. No. 13503) (Zaiger)

[Arctic Jay White Nectarine](#) Taste test winner. Very attractive, firm, freestone fruit is richly flavored, with a balance of acid and sugar. Ripens between Arctic Glo and Heavenly White white nectarines. 500 hours or less. Self-fruitful. (Pat. No. 9908) (Zaiger)

[Arctic Star White Nectarine](#) Earliest to ripen of the low acid, super-sweet white nectarines. Rave reviews in trial tastings. Beautiful dark red skin, snow white semi-freestone flesh. Ripens mid-June in Central CA, 4-5 weeks ahead of Arctic Rose. Low winter chilling requirement, about 300 hours. Self-fruitful. (Pat. No. 9332) (Zaiger)

[Double Delight Nectarine](#) Sensational fruit: consistently the best flavored yellow nectarine plus magnificent, double pink flowers. Dark red-skinned, freestone fruit is sweet, with unusually rich flavor. Very high scoring in taste tests. Heavy bearing tree. Harvest early to mid-July in Central CA. 300 hours. Self-fruitful. (Zaiger)

[Fantasia Nectarine](#) Popular, large yellow freestone. Early harvest fruit is firm ripe and tangy, later harvest is sweet with rich flavor: high scoring in taste tests. Late July/early August in Central CA. 500 hours or less. Self-fruitful.

[Flavortop Nectarine](#) Large, firm, yellow freestone of excellent quality. One of the highest scoring nectarines in DWN fruit tastings. One of the very best! Ripe mid-July in Central CA, between Independence and Fantasia. Large showy blossoms. 650 hours. Self-fruitful.

[Harko Nectarine](#) One of the highest scoring nectarines in DWN fruit tastings. Cold hardy Canadian variety has showy, large, single pink blossoms. Ripens with Redhaven Peach in early July in Central CA. Tolerant of bacterial spot and brown rot. 800 hours. Self-fruitful.

[Heavenly White - White Nectarine](#) One of the highest-scoring fruits in Dave Wilson Nursery taste tests. Very large, firm, white-fleshed freestone. Superb acid/sugar balance and rich, complex flavor, a connoisseur's delight. Dull red and cream colored skin. Mid-July in Central CA. 650 hours. Self-fruitful. (Zaiger)

[Honey Kist Nectarine](#) Early-ripening yellow nectarine with high sugar and low acid (no tartness). Harvest begins late June in Central CA, about with Independence nectarine. (Begin picking

before the fruit begins to soften, the subacid varieties have the advantage of being good to eat before they reach peak ripeness.) 500 hours. Self-fruitful. (Pat. No. 9333) (Zaiger)

[Liz's Late Nectarine](#) Sprightly sweet, intense, spicy flavor - the state of the art in fruit breeding. Late August/early September in Central CA. 600-700 hours. Self-fruitful. (Pat. No. 9437) (Zaiger)

[Mericrest Nectarine](#) Very cold hardy, frost hardy, late bloom. Crops after sub zero winters. Large, red-skinned yellow freestone with rich tangy flavor. Very high scoring in taste tests, highly recommended. Mid-July in Central CA. 800 hours. Self-fruitful.

[Arctic Supreme White Peach](#) Two-time taste test winner. Large, white flesh, nearly freestone when fully ripe. Red over cream colored skin. Sweet and tangy, fine delicate flavor, firm texture. Peak quality reached a short while after picking. Harvest late July/early August in Central CA. 700 hours. Self-fruitful. (Zaiger)

[Bonanza Miniature Peach](#) Popular yellow freestone. Large fruit is sweet, low in acid, with a mild, refreshing flavor. Mid to late June in Central CA, earlier in low desert climates. 5-6 ft. tree. Chilling requirement very low, 250 hours or less. Self-fruitful.

[Donut \(Stark Saturn\) White 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 CA. Estimated chilling requirement 200-300 hours. Self-fruitful.

[Elberta Peach](#) Famous yellow freestone. Classic, rich peach flavor: high scoring in taste tests. Use fresh, canned or cooked. Ripe late July/early August in Central CA, up to 3-4 weeks later in colder climates. 600 hours. Self-fruitful.

[Fantastic Elberta Peach](#) Beautiful pink double blossoms. Large yellow freestone fruit is flavorful, firm, sweet, highest quality. All purpose: fresh/can/freeze/dry. Ripens August 1st in Central CA. 700 hours. Self-fruitful.

[Fay Elberta Peach](#) Popular yellow freestone: juicy, moderately sweet, flavorful. Fresh/can/freeze/dry. Ripens 1-2 days later than Elberta in Central CA. (August 1st), but blooms earlier. 700 hours. Self-fruitful.

[Fortyniner Peach](#) Large yellow freestone, similar to its parent J.H. Hale. Excellent dessert quality. Ripens late July in Central CA, one week before Fay Elberta. 700 hours. Self-fruitful.

[Frost Peach](#) Resistant to peach leaf curl (10-year trials at Washington State Univ.). Delicious yellow freestone. Slight red blush over greenish-yellow to yellow skin. Heavy bearing, excellent for canning or eating fresh. July ripening. Showy pink bloom in spring. 700 hours. Self-fruitful.

[Gleason Early \(Lemon\) Elberta Peach](#) Also called Improved Elberta or Lemon Elberta. Reliable, frost hardy yellow freestone for Utah and Pacific NW. Juicy, rich flavor. Harvest 10 days before Elberta. Can/freeze/fresh. 800 hours. Self fruitful.

[Halehaven Peach](#) From a cross of J.H. Hale and South Haven. Medium to large size, skin red over orange yellow. Yellow freestone flesh is juicy, sweet, low in acid, with excellent flavor. Midseason harvest, about two weeks before Elberta. Dessert/can/freeze. Winter and frost hardy. 900 hours. Self-fruitful.

[Harken Peach](#) From Canada, a sibling of Canadian Harmony peach. Red-skinned medium size yellow freestone is sweet and flavorful, with non-browning flesh. One of highest rated peaches for Western Washington. Dessert/cooking/freezing. 800 hours. Self-fruitful.

[Indian Free White Peach](#) The all-time highest rated peach at Dave Wilson Nursery fruit tastings. Large freestone, firm crimson and cream colored flesh. Tart until fully ripe, then highly aromatic with a rich, distinctive flavor. Highly resistant to peach leaf curl. Late season. 700 hours. Another nectarine or peach needed to pollinize.

[J.H. Hale Peach](#) Old variety, still one of the best. Very large, firm, superb flavor. Fresh/canned. Ripe August 1st in Central CA. Excellent frost hardiness. 800 hours. Another nectarine or peach needed to pollinize.

[July \(Kim\) Elberta Peach](#) Reliable heavy crops. Juicy, sweet, very flavorful yellow freestone fruit for canning, freezing, or fresh use. 400-500 hours. Self-fruitful.

[Multi-Bud Peach Cold Hardy, GIEaElb-Frost-Redh-Vet-Cresth](#) Gleason Early Elberta, Frost™, Redhaven, Veteran and Cresthaven budded onto Citation rootstock. Finished trees include 5n1's plus assorted 4n1's and 3n1's.

[O'Henry Peach](#) Popular fresh market yellow freestone and an excellent choice for home planting. Large, firm, full red skin, superb flavor. Ripens early to mid-August in Central CA. Good for freezing. Strong, vigorous, heavy bearing tree. 750 hours. Self-fruitful.

[Redhaven Peach](#) Long one of the world's most widely planted peaches. High quality yellow freestone. Ripens early July in Central CA. Frost hardy, excellent producer. Fresh/freeze. 800 hours. Self-fruitful.

[Reliance Peach](#) Late blooming. Very cold hardy/frost hardy. Sweet, flavorful yellow freestone - best choice for climates having severe cold in winter and spring. Harvest 2-3 weeks before Elberta. Showy bloom. 1000 hours. Self-fruitful.

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

[Snow Giant White Peach](#) Very large, sweet, low acid, white-fleshed fruit. Creamy white skin with attractive red blush. Fine flavor, keeps several weeks in refrigerator. Late August harvest in Central CA. 600-700 hours. Self-fruitful. (Zaiger)

[White Lady White Peach](#) Among the best of the low acid/high sugar white peaches - a farmer's market favorite. Red-skinned fruits are medium to large, very firm, freestone. Introduced in 1986. 800 hours. Self-fruitful. (Zaiger)

[Tri-Lite Peach-Plum Interspecific Peach](#) A popular variety at DWN fruit tastings, this white flesh peach x plum can be eaten firm. A mild, classic white peach flavor and wonderful plum aftertaste make this fruit a unique treat. Early ripening in June. Superior quality canning clingstone. 400-500 hours. (Zaiger)

[Bella Gold Peacotum® Interspecific Apricot](#) A new fruit type from Zaiger Hybrids. Peach x apricot x plum. Slightly fuzzy skin, like that of an apricot, is bright yellow with an attractive red blush. Tart skin gives way to mildly sweet amber flesh for a delightful eating experience. Naturally semi-dwarf tree. Pollenized by Blenheim apricot or Flavor Grenade Pluot®. 500 hours. (Pat. No. 17826) (Zaiger)

[Bartlett Pear](#) World's most popular pear. Early midseason, high quality, tolerates hot summers. 500-600 hours. Self-fruitful in most climates of Western U.S. Elsewhere, pollenized by Bosc, D'Anjou, Winter Nelis.

[Blake's Pride Pear](#) This yellow and light-golden pear was developed in Kearneysville, WV. Resistant to fire blight. Ripens 10-14 days after Bartlett. Pollenized by Bartlett, Harrow Delight or Warren. 800 hours. USDA Zones 5-9.

[Comice Pear](#) The famous gift pack pear. Sweet, aromatic, fine texture, superb flavor and quality - one of the best. Short neck, greenish-yellow skin with red blush. Late harvest. 600 hours. Self-fruitful in most climates of Western U.S. or plant with Bartlett.

[Harrow Delight Pear](#) Fire blight resistant, fruit similar to Bartlett. Yellow skin with attractive red blush. Smooth, fine flesh is especially flavorful. Ripe two weeks before Bartlett. Heavy bearing tree. Introduced in 1982 (Ontario, Canada). 800 hours. Interfruitful with Bartlett, Bosc, D'Anjou and Moonglow.

[Kieffer Pear](#) Medium to large late season fruit for canning and cooking. Sprightly flavor, coarse texture. Resists fire blight, tolerates hot climates. Dependable crops. 200-300 hours. Self-fruitful.

[Multi-Bud Pear, Comice-D'Anjou-Bartlett-Bosc](#) Comice, D'Anjou, Bartlett and Bosc budded onto OHxF333 rootstock. Finished trees include 4n1's plus assorted 3n1's and 2n1's.

**Red D'Anjou Pear** Large, short necked, firm. Stores well, excellent quality and smooth texture. Ripens with D'Anjou around September 1st. Strong full red color is very even, unlike Red Bartlett which has a blushed color. 800 hours pollenized by Bartlett.

[Seckel Pear](#) Connoisseurs' favorite. Sweet, flavorful, aromatic, spicy, perhaps the best dessert pear. Russeted brown skin. Resists fire blight. Does not cross-pollinate with Bartlett. 500 hours. Self-fruitful.

[Warren Pear](#) Excellent quality dessert pear, tree is highly resistant to fire blight. Medium to large, long-necked fruit with pale green skin, sometimes blushed red. Smooth flesh (no grit cells) is juicy and buttery with superb flavor. Good keeper. Cold hardy to -20 deg F. From Mississippi. 600 hours. Self-fruitful

[Fuyu \(Jiro\) Persimmon](#) Medium size, flat shape, still crunchy when ripe, non-astringent. Cool or hot climate. Hardy, attractive tree, practically pest free. Fall harvest. 200 hours. Self-fruitful.

[Candy Heart Pluerry™ Interspecific Plum](#) - New for 2016 - Candy Heart, having Japanese plum and sweet cherry in its parentage, is a taste-test proven treat for fruit lovers. Its skin is dark speckled red, the amber/red flesh slightly subacid and very sweet, with a wonderfully unique flavor. This variety has an extended hang time, reaching peak ripeness around mid August in Central California. Pollenized by Sweet Treat Pluerry™ and Burgundy plum. (U.S. Plant Patent Pending) (Zaiger)

[Sweet Treat Pluerry™ Interspecific Plum](#) Sweet Treat is the first of its kind, the Pluerry™: a new fruit type from the genius of Floyd Zaiger. This taste-test favorite is a complex interspecific hybrid, predominantly of plum and cherry, combining the sweetness of a cherry with that summer fresh plum zing. Much larger than a cherry, this precocious and prolific variety will hang on the tree for over a month, and the colorful fruit make Sweet Treat a true ornamental. Tested as 46MB583. Harvest late June through July. Estimated chilling requirement 450 hours. Pollenizer required: Burgundy or Santa Rosa plum, or Flavor King Pluot® recommended. Patent Pending (Zaiger)

[Burgundy Plum](#) Maroon colored skin and semi-freestone flesh. Sweet, with little or no tartness and a very pleasing, mild flavor. High taste test scores. Prolonged harvest, mid-July to mid-August in Central CA. Very productive tree with narrow, upright habit. 300 hours. Self-fruitful.

[Elephant Heart Plum](#) Home orchard favorite: large, heart-shaped fruit with sweet, juicy, richly flavored, firm red flesh. Dark reddish-purple mottled skin. Long harvest season - September in Central CA. Hardy, heavy bearing tree. 500 hours or less. Pollenize with Beauty or Santa Rosa.

[Emerald Beaut Plum](#) One of the highest-rated plums in blind fruit tastings at DWN. Light green skin, greenish-yellow to orange freestone flesh. Harvest begins late August in Central CA. Ripe fruit continues to sweeten, becoming exceptionally sweet, but remaining crisp and crunchy. Ripe fruit holds on tree longer than any other stone fruit: two months or more! 600-700 hours.

Pollenizer required: Beauty, Burgundy, Late Santa Rosa, Nubiana, Flavor King Pluot. (Pat. No. 9162) (Zaiger)

[Santa Rosa Plum](#) Most popular plum in California & Arizona. Juicy, tangy and flavorful. Reddish purple skin, amber flesh tinged red. Late June in Central CA. 300 hours. Self-fruitful.

[Weeping Santa Rosa Semi-Dwarf Plum](#) One of the most flavorful, aromatic Japanese plums when fully ripe. Beautiful 8-10 ft. tree, weeping growth habit: long slender limbs bow gracefully to the ground. Easily espaliered. 200-400 hours. Self-fruitful.

[Dapple Dandy Pluot® Interspecific Plum](#) Taste test winner. Ranks with Flavor King Pluot® among the all-time top five best flavored fruits at Dave Wilson Nursery tastings. Creamy white and red fleshed freestone with wonderful plum-apricot flavor. Skin greenish-yellow with red spots, turning to a maroon and yellow dapple. August harvest in Central CA. 400-500 hours. Pollenized by Flavor Supreme Pluot®, Flavor King Pluot®, Santa Rosa, Catalina or Burgundy Plum. (Pat. No. 9254) (Zaiger)

[Emerald Drop Pluot® Interspecific Plum](#) Medium to large fruit with green skin and yellow-orange flesh. Prolonged harvest: early picked fruit is firm, yet juicy and sweet. Left to hang, fruit turns greenish-yellow with honey-like orange flesh. Upright tree sets heavy crops once established. Harvest mid-July to late August. Originally tasted tested as 7HC165. 400 hours or less. Pollenized by Flavor Grenade Pluot® or Santa Rosa plum. (Pat. No. 14599) (Zaiger)

[Flavor Grenade Pluot® Interspecific Plum](#) Elongated green fruit with red blush. Crisp texture, explosive flavor. Taste test winner. Hangs on the tree for 4-6 weeks. Pollenized by Flavor King Pluot®, Dapple Dandy Pluot®, Emerald Drop Pluot® or Santa Rosa plum. 300-400 hours. (Pat. No. 12097) (Zaiger)

[Flavor King Pluot® Interspecific Plum](#) Taste test winner. Unique plum-apricot hybrid with sensational bouquet and sweet, spicy flavor. Reddish-purple skin, crimson flesh. Harvest mid-August in Central CA. Naturally small tree. 400 hours or less. Pollenized by Flavor Supreme Pluot® or Dapple Dandy Pluot® and Santa Rosa or Late Santa Rosa plum. (Zaiger)

[Flavor Queen Pluot® Interspecific Plum](#) Exquisite plum/apricot hybrid with candy-like sweet, wonderfully pleasing flavor. Greenish-yellow skin, amber-orange flesh. Prolonged harvest: mid-July thru August at Hickman, CA. 400-500 hours. Pollenized by Dapple Dandy Pluot® or Flavor Supreme Pluot® or by a Japanese plum such as Burgundy. Not pollenized by Flavor King Pluot®. (Zaiger)

[Flavor Supreme Pluot® Interspecific Plum](#) Taste test winner. Plum/apricot hybrid with sweet, richly flavored, firm red flesh. Greenish-maroon mottled skin. June harvest in Central CA, about two weeks before Santa Rosa. 700-800 hours. Pollenized by Santa Rosa and Late Santa Rosa plums, or Flavorosa, Flavor Queen and Geo Pride Pluot®. (Zaiger)

[Multi-Bud Pluot® I.S. Plum, Fl King-Fl Queen-Fl Supr-DapDan](#) Flavor King, Flavor Queen, Flavor Supreme and Dapple Dandy budded onto Citation rootstock. Finished trees include 4n1's plus assorted 3n1's and 2n1's.

[Italian Prune](#) Large, purple skin, freestone. Rich flavor, very sweet when fully ripe. Fresh/dried/canned. Vigorous, cold hardy tree. Late bloom. Late summer harvest. 800 hours. Self-fruitful.

[Stanley Prune](#) Large, dark blue skin. Juicy, sweet, delicious, greenish-yellow meaty flesh, freestone. Late summer harvest. Late blooming, extremely cold hardy and reliable. 800 hours. Self-fruitful.

[All-in-One Genetic Semi-Dwarf Almond](#) No. 1 almond for home orchards. Heavy crops of soft shell nuts with sweet, flavorful kernels. Hot summer required to ripen. 15 ft. tree, very winter and frost hardy. 300-400 hrs. Self-fruitful. (Zaiger)



**Colossal Chestnut** Thought to be a hybrid of Asian and European chestnuts. High quality medium to large size nuts fall easily from hull, are easy to peel. Large, long-lived, spreading tree. 400-500 hours. Pollenized by Nevada or Colossal seedling.

**Nevada Chestnut** Pollenizer for Colossal - also a good producer. One Nevada can pollinize 8 to 10 Colossal trees. Not tolerant of alkaline soil. 400-500 hours. Pollenized by Colossal.

**Idaho Carpathian Walnut** Cold hardy carpathian-type. Large, sweet, high quality kernel. Bears young and heavy. Vigorous tree. 700 hours. Self-fruitful. (Rootstock: NCB walnut.)