

2009 Fruit Tree List

Apples

Ashmead's Kernel Apple

An old English Winter Russet with small lop-sided fruit. Sweet, aromatic, and highly regarded for its crisp, dense flesh and intense flavor. Fine choice for East Bay gardens. Partly self-fruitful. Ripens September - October.

Anna Apple

Large, pale fruit, blushed red. Very low chill with surprisingly good flavor and crispness. Reliably heavy crops. Excellent choice for warm winter climates. Use fresh or cooked. Self-fruitful. Ripens July - August.

Braeburn Apple

Medium to large fruit of high culinary value—excellent when eaten out of hand, fabulous for pie, and great in our climate. Orange-red blush over green-yellow background. Crisp, tangy, aromatic. Best selling apple of New Zealand. November - December harvest. Self-fruitful.

Cox Orange Pippin Apple

Long prized dessert apple, and an old English favorite: firm, juicy, sweet, rich flavor, not tart, distinctive aroma. Skin is orange-red to bright red over yellow, usually striped. Excellent cool summer apple. Mid-season harvest. Self-fruitful.

Empire Apple

A sprightly Macintosh, Red Delicious cross for cooking and eating fresh. Brought in at Shana's request based on her experience with a North Berkeley tree—crisp, juicy, aromatic, fine for our region. Good pollenizer. Fall harvest. Self-fruitful.

Fuji Apple

Sweet, always crisp and flavorful, excellent keeper. Best flavor with warm autumns; ripens early winter. Excellent pollenizer for other apples. Self-fruitful.

Gala Apple

Beautiful dessert apple from New Zealand. Crisp texture, aromatic, rich flavor with a perfect balance of sweet and tart. Reddish-orange stripes over yellow. Good pollenizer. Late July harvest. Self-fruitful.

Gordon Apple

Large, greenish-yellow fruit, blushed red. Sweet-tart flavor, crisp, juicy, firm texture, excellent for baking or eating fresh. Ripens September. Low-chill and self-fruitful.



Golden Delicious Apple

Long time favorite for sweetness and flavor—truly delicious when home grown. Excellent coastal apple. Reliable, long season producer. September harvest. Self-fruitful.

Granny Smith Apple

Large, green, all-purpose heirloom. Firm, crisp, juicy, tart, excellent keeper—sweetens in storage. November harvest. Self fruitful.

Gravenstein Apple

Famous for sauce and baking. Can also be used fresh. Crisp, juicy, flavorful, aromatic. Late July harvest. Requires pollinator: Fuji, Gala.

Pink Pearl Apple

Unusual pink-fleshed, highly aromatic fruit. Cream and pale green skin, sometimes blushed red. Tart to sweet, depending on picking time. Excellent coastal variety. Profuse pink blossoms in spring. Fall harvest. Requires pollinator.

White Winter Pearmain Apple

High quality, all-purpose heirloom. Excellent coastal apple. Pale yellow skin with a red blush. Crisp, very juicy and aromatic with a rich flavor. Healthy, vigorous, spreading, heavy-bearing tree. Excellent pollinator. Believed to be the oldest known English apple. Late fall harvest. Self-fruitful.

Yellow Bellflower Apple

Excellent low-chill heirloom, long time favorite for pie, sauce, and fresh eating. Yellow skin, creamy flesh. Rich, snappy flavor when fresh, mellows in storage—great keeper. Lop-sided fruits of varying sizes. Needs pollinator.

Yellow Newton Pippin Apple

An old New York variety still in great demand because of its versatility. Green skin, firm, crisp, slightly tart with superb flavor. For peak acid to sugar balance let fruit hang on tree until fruit is blushed yellow. Famous for cooking, cider, excellent fresh or dried, good keeper. Vigorous. Late harvest. Self-fruitful.

Apricots

Blenheim Apricot

Number one California apricot and for good reason. All purpose freestone, sweet, aromatic, sprightly flavor. Excellent for all uses. Productive. Low chill. Late June harvest. Self-fruitful.

Nugget Apricot

Highly flavored yellow heirloom on a vigorous and productive tree. Freestone. Low chill and less susceptible to brown rot than most. June harvest. Self-fruitful.

Royal Rosa Apricot

Vigorous, disease resistant apricot with especially nice fruit: sweet, low acid, fine flavor. Excellent backyard apricot. Early harvest. Self-fruitful.



Figs

Black Jack Fig

Large purplish-brown figs with sweet, juicy, strawberry-pink flesh. Great flavor similar to Black Mission. Naturally small tree, ideal for containers, small Bay Area gardens.

Black Mission Fig

Purple-black figs with strawberry-colored flesh. Favored for dependability and excellent flavor, fresh and dry use. Heavy bearing, long lived tree.

Brown Turkey Fig

Large, coppery-brown skin, pink flesh with few seeds. Sweet, rich flavor, best used fresh. Naturally small tree, prune to any shape.

Conadria Fig

Choice thin-skinned light fig blushed violet with firm, pink flesh. Sweet rich flavor, used fresh or dried. Vigorous and long lived. Excellent coastal fig.

King Fig

Large fruit with dark green skin, violet-pink flesh for fresh eating. Late summer crop. Rich flavor, excellent quality in cool coastal climates.

White Genoa Fig

A favorite for cool coastal valleys, California coast. Good quality. Greenish yellow skin, amber flesh with few seeds, distinctive flavor.

Nectarine

Arctic Star Nectarine

Earliest to ripen of the new low acid, white nectarines. Beautiful dark red skin, white flesh, semi-freestone. For best results plant in an open, sunny place in the warmest parts of the region. Low chill. Self fruitful. Mid-June harvest.

Peaches

Kim Elberta Peach

Juicy, sweet, flavorful yellow freestone for canning, freezing, and fresh use developed by Luther Burbank. Peaches like heat. For best results plant in an open, sunny place in the warmest parts of the region. Mid-season harvest. Low chill and self-fruitful.

Donut White Peach

Flattened, white saucer peach ripens more easily in coastal climates than traditional peaches will. Sweet, delicate flavor with a hint of almond. Low chill. Self fruitful.



Pears

Bartlett Pear

World's most popular pear. Medium to large fruit, green to pale yellow skin. Fine-grained, juicy with a strong musky flavor. Late August harvest. Self-fruitful in most Western climates.

Comice Pear

Sweet, aromatic, superb flavor and quality—one of the best. Stout fruit with a short neck, greenish yellow skin with a red blush. Provide period of cold storage. Late harvest. Self-fruitful.

Seckel Pear

Connoisseurs' favorite. Small, oval round fruit. Sweet rich, aromatic, spicy flavor; melting, buttery flesh, perhaps the best. Russeted brown skin. Excellent coastal, home orchard pear. Resists fireblight. Late September harvest. Self-fruitful.

20th Century Asian Pear

A flat greenish-yellow pear is mild-flavored, firm, tender, juicy, and sweet; crisp like an apple. Easy to grow, heavy bearing tree. Mid-September harvest. Self-fruitful.

Persimmons

Fuyu Persimmon

Medium sized, shiny orange red, flattened fruit, crunchy when ripe. Hardy, attractive landscape tree, practically pest free.

Hachiya Persimmon

Large, deep orange-red, acorn-shaped. Sweet, rich, and flavorful, astringent until soft-ripe. Excellent when dried. Attractive landscape tree.

Plums

Burgundy Plum

Small round fruit with maroon-colored skin and flesh. Sweet with little or no tartness, mild flavor. Four stars for flavor; scores high in taste tests. Productive, prolonged harvest. Great for home gardens. Late August harvest. Self-fruitful.

Emerald Beaut Plum

No beauty, but one of the highest rated plums in blind taste tests. Light green skin, greenish-yellow to orange flesh. Ripe fruit continues to sweeten, becoming exceptionally sweet as it remains crisp and crunchy. Fruit holds on tree longer than any other stone fruit—two months or more. Pollinator required: Beauty, Burgundy, Flavor King Pluot.



Italian Prune Plum

Large purple skinned freestone, yellow flesh which turns red when cooked. Delicious—very sweet and rich. High quality fruit for dessert, cooking, drying. Great for pie. Late summer harvest. Self-fruitful.

Green Gage Plum

Long time favorite for dessert, cooking, canning. Richly flavored, aromatic, very sweet. Excellent fresh and for cooking. Originated in Belgium in 19th Century. Self-fruitful.

Santa Rosa Plum

Most popular plum in California and one of the best. Juicy, tangy, flavorful. Reddish-purple skin, amber flesh tinged red. Tree is vigorous and productive. Mid-July harvest. Self-fruitful.

Weeping Santa Rosa Plum

One of the most flavorful, aromatic plums when fully ripe. Beautiful eight to ten foot tree with weeping habit—slender limbs bow gracefully to the ground. Easy for espalier. Self-fruitful.

Aprium

Flavor Delight Aprium

Plum apricot cross that 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. Very low chill. June harvest.

Pluot

Dapple Dandy Pluot

Taste test winner. As pretty as it is flavorful. Skin greenish-yellow with red spots, turning to a maroon and yellow dapple. Creamy white flesh streaked crimson. Late August harvest. Pollinate with another pluot or a Santa Rosa or Burgundy plum.

Flavor Queen Pluot

Very sweet with a wonderfully pleasing flavor. Greenish yellow skin, amber orange flesh. Excellent in home gardens for harvest over a long season. Pollinated by early blooming pluot or Japanese plum.



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