PLUM & PRUNE VARIETIES

We carry two main groups of plums: Japanese and European.

Japanese varieties are usually earlier blooming, fleshier, softer and juicier. Most Japanese varieties require a pollinizer.

The European plums tend to be later blooming, later ripening and usually selffruitful (but bear more with a pollinizer). For the most part they are sweeter than Japanese plums. Some European varieties contain more natural sugar, making for better drying; these are called "prunes" or "prune plums."

Plums, like cherries and other stone fruits, should be pruned in dry weather – summer, in our climate - to avoid bacterial and fungal infection. An open center form allows maximum air flow, sun exposure, and easiest access for harvest.



BROOKS	Large, purplish-black prune type. The yellow flesh is sweet and excellent for eating, canning and drying. Originated in Oregon.
EARLY	Large, oblong, purple fruit. Greenish-yellow, freestone flesh. Best for canning, drying or fresh. Ripens earlier than Italian.
ITALIAN	
FRENCH	Small to medium, long, oval prune with violet-purple skin. The flesh is greenish-yellow, nearly freestone with a mild, sugary
PETITE	flavor. Best for dessert and canning.
GREEN	Small-med, oval, yellow-green fruit. Flesh is juicy, smooth textured with rich flavor. Great all purpose variety.
GAGE	
IMPERIAL	Mottled dark and light purplish skin. Meaty, green-yellow, clingstone flesh. Rich, sweet flavor. Ripens mid-September.
EPINEUSE	
ITALIAN	Medium to large oval prune with purplish-black skin. Freestone flesh is greenish-yellow, turning red when cooked. Has a rich, sweet flavor. Good for canning and drying.
STANLEY	Medium to large, dark blue fruit. Firm, tender freestone flesh.
YELLOW	Large, golden yellow fruit is firm and juicy, semi-freestone. Tart flavor until fully ripe. Good for fresh use and canning.
EGG	

Self-fruitful, better with a European plum for pollen.

Allowed to ripen, they become small, sweet, yellow plums. **Self-fruitful.**

NESE E

BLUE

NADIA

PERSIAN

GREEN

DAMSON

	BEAUTY	Med-size, red-purple fruit with amber flesh has richest flavor. Heavy bearer, ripens June-August.
	BURGUNDY	Bright red, med-size fruit with sweet, mellow, red flesh. Self-fruitful, very productive, semi-freestone.
	ELEPHANT HEART	Large, heart-shaped fruit with bronze-green skin, reddish-purple when completely ripe. The freestone flesh is juicy, blood-red with a rich, distinctive flavor. Good all purpose. Pollinate with Santa Rosa.
	HOLLY- WOOD	Large red fruit that is good for eating fresh and making jellies. Lovely pink flowers and purple leaves. Pollinate with Stanley
3	METHLEY	Self-fertile. Heat tolerant, clingstone variety looks good year-round. Heavy bearer, good disease resistance, with fragrant white flowers in spring followed by sweet, purple-red fruits.
h	SANTA ROSA	Self-fertile. Very large, oval fruit with purplish-red skin. Clingstone, purplish flesh with delicious flavor. Great fresh or canned.
}	SANTA ROSA WEEPING	Self-fertile. Similar to regular Santa Rosa but with lovely, weeping habit and slightly later to bloom and ripen. Clingstone, purplish flesh with delicious flavor. Great fresh or canned.
	SATSUMA	Blood red, med-large, nearly spherical fruit. Meaty, juicy, delicious fruit is red to the center with small pit. Great for fresh eating, cooking, canning, and preserves. Semi-self-fruitful but better with a pollinator.
	SHIRO	Medium to large, round, yellow fruit. Juicy, yellow, clingstone flesh. Has a mild, sweet flavor. Excellent for cooking, canning and desserts. Tree is low growing, very hardy and prolific.

Flavor is intense and sweet, reminiscent of both cherry and plum. Pollenize with a Japanese plum like Santa Rosa.

Small, blue-black, tart plum prized for jams, jellies & chutney. Cold hardy, bears heavily. Ripens late August through September.

A cherry-plum hybrid bred in Australia. The fruit has the size and keeping qualities of a plum with the internal color and juiciness of a dark cherry.

From the mountains of Iran, these small plums are traditionally eaten in mid-spring while still green, sour, and crunchy.

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