

PLUMS & PRUNES

There are two main families: Japanese and European. **Japanese varieties**, with the exception of Santa Rosa **require a pollinator**. Japanese varieties are usually earlier blooming, fleshier, softer, and juicier. The **European plums** are usually hardier, later blooming, later ripening and **usually self-fruitful**. For the most part they are sweeter than Japanese plums. Prunes are actually types of European varieties which contain more natural sugar, making for better drying.



BEAUTY	Japanese plum. Med-size, red-purple fruit with amber flesh has rich flavor. Heavy bearer, ripens June-August.
BLUE DAMSON	European plum. Small, blue-black, tart plum prized for jams, jellies & chutney. Cold hardy, bears heavily. Ripens late August through Sept. Self-fruitful, but better with a pollinator.
BROOKS	European prune. Large, purplish-black fruit. The yellow flesh is sweet and excellent for eating, canning and drying. Originated in Oregon.
BURBANK	Japanese plum. Large, purple-red fruit with sweet, meaty, clingstone, amber flesh. Best when harvested before fully ripe. Excellent flavor. Good fresh and for canning. Ripens mid-July.
EARLY ITALIAN	European plum. Large, oblong, purple fruit. Greenish-yellow freestone flesh. Best for canning, drying or fresh eating. Ripens earlier than Italian.
GREEN GAGE	European plum. Small-med, oval, yellow-green fruit. Flesh is juicy, smooth textured with rich flavor. Great all-purpose variety.
HOLLY-WOOD	Japanese plum. Large, red fruit that is good for eating fresh and making jellies. Lovely pink flowers and purple leaves. Pollinate with Stanley.
ITALIAN	European prune. Medium to large oval fruit with purplish-black skin. Freestone flesh is greenish-yellow, turning red when cooked. Has a rich, sweet flavor. Good for canning and drying.
NADIA	New! 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. Flavor is intense and sweet, reminiscent of both cherry and plum.
SANTA ROSA	Japanese plum. Self-fertile. Very large, oval fruit with purplish-red skin. Clingstone, purplish flesh with delicious flavor. Great fresh or canned.
SATSUMA	Japanese plum. Blood red, med-large 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.
STANLEY	European plum. Medium to large, dark blue fruit. Firm, tender freestone flesh. Great fresh, dried, and canned too. Ripens early September.

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