

CURRANTS

Currant varieties come in shades of red, black and white.

Red currants are high in pectin, making them ideal for jams and jellies.

Black currants have five times the Vitamin C of oranges and make wonderful liqueurs.

White currants are typically sweeter and less acidic than red currants and are best eaten fresh.

BLACKDOWN Black	Upright, disease resistant shrub produces large, black, musky fruit ideal for jelly and juice. Ripens in July.
CHERRY Red	Large, dark red, and very juicy but firm fruit with pleasant, mildly acidic flavor. Excellent for jam, jelly, sauce and fresh eating. Heavy yields ripen in early September.
CONSORT Black	Large berries high in vitamin C with unique, musky flavor great for jams, preserves, juice, and drying. Easy care, disease resistant variety.
CRANDALL Black	Highly ornamental shrub with delightfully fragrant yellow flowers in spring, followed by sweet-tart berries in summer. Very high vitamin C content!
GLOIRE des SABLONS Pink	Unique, pink colored fruit on a handsome, disease resistant shrub. Flavor characteristics should be similar to those of white currants. Ripens in late July.
MAGNUS Black	Black, juicy berries have a tart, sharp taste, sweetening when fully ripe. Good eating fresh, but most commonly made into jelly, jam, juice, ice cream, cordial and liqueur. Self-fertile.
PRIMUS Red	One of the sweetest! Good for cooking, wine and juice. Very high Vitamin C content. Ripens late. Grows to 5'.
RED LAKE Red	Large, dark red berries are perfect for jelly, preserves, and baking. Vigorous, upright plants make an ideal windbreak and bird forage.
STRATA Black	Extra-large, sweet, black fruit on a vigorous shrub. Best for fresh eating.
WILDER RED Red	Upright, extremely hardy shrub produces extra large, very flavorful, bright red fruits over an extended period through July. One of the best for jelly.

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