



PLUMS AND 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; for better drying.

BLUE DAMSON	European plum. Small, blue-black, tart plum prized for jams, jellies & chutney. Cold hardy, bears heavily. Ripens late August through September. Self-fruitful, best 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.
EARLY ITALIAN	European plum. Large, oblong purple fruit. Greenish-yellow freestone flesh. Best for canning, drying or fresh. Ripens earlier than Italian.
ELEPHANT HEART	Japanese plum. Large, heart-shaped fruit with bronze-green skin that turns reddish-purple when completely ripe. The freestone flesh is juicy, blood-red with a rich, distinctive flavor. Good all purpose. Pollinate with Santa Rosa.
FRENCH PETITE	European prune. Small to medium, long, oval fruit with violet-purple skin. The flesh is greenish-yellow, nearly freestone with a mild, sugary flavor. Best for dessert and canning.
GREEN GAGE	European plum. Small to medium, oval yellowish-green fruit. Flesh is juicy, smooth textured with a rich flavor. Great all purpose.
IMPERIAL EPINEUSE	European plum. Mottled dark and light purplish skin. Meaty, greenish yellow clingstone flesh. Rich, sweet flavor. Ripens mid September.
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.
SANTA ROSA	Japanese plum. Self-fertile. Very large, oval fruit with purplish-red skin. Clingstone, purplish flesh with delicious flavor. Great fresh or canned.
SANTA ROSA WEEPING	Japanese plum. 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	Japanese plum. Medium to large, nearly round, dark red fruit. Firm, meaty, juicy, red flesh. Sweet and lively flavor. Partially self-fertile. Ripens mid to late summer.
SHIRO	Japanese plum. 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.
TOKA	Wild plum. Medium to large reddish-bronze fruit. Firm, yellow, aromatic, freestone flesh. Rich, spicy, sweet flavor. Excellent for fresh eating.
YELLOW EGG	European plum. Large, golden yellow fruit. Flesh is firm and juicy, semi-freestone. Has a tart flavor until fully ripe. Good for fresh use and canning.