



PLUMS AND PRUNES

Plums are probably the most varied among the stone fruits. There are two main families, Japanese and European. Japanese varieties are usually earlier blooming, fleshier, softer and juicier than the European ones. Most of the Japanese varieties with the exception of Santa Rosa require a pollinator.

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. The following list of cultivars contains both Japanese and European varieties.

BLUE DAMSON	European plum. Small, blue-black tart plum prized for jams, jellies & chutney for many years. 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.
BURBANK	Japanese plum. Large with red/purple skin and amber sweet flesh that is good fresh or dried. Clingstone. Bears early and heavily.
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. One of the best for dessert and canning. Ripens in September.
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. Also good for canning and drying.
SANTA ROSA *(WEEPING)	Japanese plum. Very large, oval fruit with purplish-red skin. Clingstone purplish flesh with excellent flavor. Excellent for fresh or canned. Self-fertile. * weeping variety also available.
SATSUMA	Japanese plum. Medium to large, nearly round, dark red fruit. Firm, meaty, juicy, red flesh. Sweet and lively flavor. Excellent all purpose. Partially self-fertile – improved pollination with Shiro or Santa Rosa. 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.
YELLOW EGG	European plum. Large, oval, golden yellow fruit. The yellow flesh is firm and juicy, semi-freestone. Has a tart flavor until fully ripe, and it becomes rich and sweet. Good for fresh use and canning.

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Plums are probably the most varied among the stone fruits. There are two main families, Japanese and European. Japanese varieties are usually earlier blooming, fleshier, softer and juicier than the European ones. Japanese varieties are usually eaten fresh or used in jelly and jam. Most of the Japanese varieties with the exception of Santa Rosa require a pollinator.

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. The following list of cultivars contains both Japanese and European varieties.

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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 for fresh eating, canning and freezing. 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. One of the best for dessert and canning. Ripens in September.
GREEN GAGE	European plum. Small to medium, oval yellowish-green fruit. Amber flesh is juicy, smooth textured with a rich flavor. Great for dessert, cooked, canned or preserved.
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. Also good for canning and drying.

PEACH PLUM	European plum. Large, round fruit with brownish or purplish-red skin. Flesh is yellow and juicy with good flavor. Excellent fresh and for canning.
SANTA ROSA	Japanese plum. Very large, oval fruit with purplish-red skin. Clingstone purplish flesh with excellent flavor. Excellent for fresh or canned. Partially self-fertile.
SATSUMA	Japanese plum. Medium to large, nearly round, dark red fruit. Firm, meaty, juicy, red flesh. Sweet and lively flavor. Excellent for fresh eating, cooking, canning or preserves. Partially self-fertile – improved pollination with Shiro or Santa Rosa. 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.
YELLOW EGG	European plum. Large, oval, golden yellow fruit. The yellow flesh is firm and juicy, semi-freestone. Has a tart flavor until fully ripe, and it becomes rich and sweet. Good for fresh use and canning.
TOKA	Medium to large reddish-bronze fruit. Firm, yellow, aromatic, freestone flesh. Rich, spicy, sweet flavor. Excellent for fresh eating.