

CURRANTS

Currant varieties come in shades of red, white and black. Red currants are high in pectin, therefore they are ideal for jams and jellies. White currants are typically sweeter and less acidic than red, and are best eaten fresh. Black currants have five times the vitamin C as oranges. They make wonderful liqueurs.

BLANKA <i>White</i>	Medium sized white, translucent fruit. Excellent bearer. Ripens in the 2 nd week of July.
CASCADE <i>Red</i>	Red fruit is a bit sweeter than most Currants. Excellent pest and disease resistance.
CHERRY <i>Red</i>	Large, dark red and very juicy, but firm fruit w/ pleasant, mildly acidic flavor. Excellent for jam, jelly, sauce and eaten fresh. Heavy yields ripen in early September.
CONSORT <i>Black</i>	Medium to large fruit with bluish-black skin. A sweet, strong flavor. Good for jams, jellies, wine and preserves. Vigorous and productive.
CRANDALL <i>Black</i>	Large black currants with a unique, sweet-tart flavor. Excellent for jam, syrup and juice. Very productive. Yellow fragrant flowers. Ripens in August.
RED LAKE <i>Red</i>	Large dark red fruit perfect for jellies, preserves, tarts and muffins. Ripens in July & will produce fruit in shade.
VIOLA <i>Black</i>	Black fruits with strong musky flavor. Excellent for jams and jellies. Heavy bearing on 5-6' tall bush. Ripens 2 nd week of July in the Willamette Valley.
WHITE IMPERIAL <i>White</i>	Loose clusters of beautiful, white, translucent fruit with a pink blush. Medium to large fruit size. Richest and sweetest of all currants. Similar to red currants in size and hardness.

PORTLAND
NURSERY

www.portlandnursery.com