

PLUMS & PRUNES FOR 2024

We carry two main groups of plums: **Japanese** and **European**.

Japanese varieties are usually earlier blooming, fleshier, softer, and juicier. Most Japanese varieties require a pollinizer.

The European plums tend to be later blooming, later ripening and usually self-fruitful (but bear more with a pollinizer). For the most part they are sweeter than Japanese plums. Some European varieties contain more natural sugar, making for better drying; these are called “prunes” or “prune plums.”

Plums, like cherries and other stone fruits, should be pruned in dry weather – summer, in our climate – to avoid bacterial and fungal infection. An open center form allows maximum air flow, sun exposure, and easiest access for harvest.



EUROPEAN PLUMS

BROOKS	Large, purplish-black prune type. The yellow flesh is sweet and excellent for eating, canning and drying. Hybridized in Oregon.
CATALINA	Big, black-skinned fruit with creamy yellow flesh has excellent flavor. Firm, juicy, and sweet, one of the best for fresh eating. Low acid, little tartness.
EARLY ITALIAN	Large, oblong, purple fruit. Greenish-yellow, freestone flesh. Best for canning, drying or fresh eating. Ripens earlier than Italian.
FRENCH PETITE	Small-medium, oval prune with violet-purple skin. The flesh is greenish-yellow, nearly freestone with a mild, sugary flavor. Best for dessert and canning.
GREEN GAGE	Small-med, oval, yellow-green fruit. Flesh is juicy, smooth textured with rich flavor. Great all purpose variety.
IMPERIAL EPINEUSE	Mottled dark and light purplish skin. Meaty, green-yellow, clingstone flesh. Rich, sweet flavor. Ripens mid-September.
ITALIAN	Med-large oval prune with purplish-black skin. Freestone flesh is yellow-green, turning red when cooked. Rich, sweet flavor. Good for canning and drying.
STANLEY	Medium to large, dark blue fruit. Firm, tender freestone flesh.
YELLOW EGG	Large, golden yellow fruit is firm and juicy, semi-freestone. Tart flavor until fully ripe. Good for fresh use and canning.

JAPANESE PLUMS

BEAUTY	Med-size, red-purple fruit with amber flesh has richest flavor. Heavy bearer, ripens June-August.
BURBANK	Large, purple-red fruit with sweet, meaty, clingstone, amber flesh. Best harvested before fully ripe. Excellent flavor. Good fresh or canned. Ripens mid-July.
BURGUNDY	Bright red, med-size fruit with sweet, mellow, red flesh. Self-fruitful, very productive, semi-freestone.
ELEPHANT HEART	Large, heart-shaped fruit with bronze-green skin, reddish-purple when completely ripe. The freestone flesh is juicy, blood-red with a rich, distinctive flavor. Good all purpose. Pollinate with Santa Rosa.
EMERALD BEAUTY	Light green skin with crisp, yellow-orange, freestone flesh. Consistently high scores in taste tests. Unique, in that ripe fruit can remain on the tree prolonging the harvest season into October!
GOLDEN NECTAR	Extra-large, egg-shaped, golden yellow fruit with firm, tender, flavorful, amber flesh. Self-fruitful.
HOLLYWOOD	Large red fruit that is good for eating fresh and making jellies. Lovely pink flowers and purple leaves. Pollinate with Stanley
METHLEY	Self-fertile. Heat tolerant, clingstone variety looks good year-round. Heavy bearer, good disease resistance, with fragrant white flowers in spring followed by sweet, purple-red fruits.
SANTA ROSA	Self-fertile. Very large, oval fruit with purplish-red skin. Clingstone, purplish flesh with delicious flavor. Great fresh or canned.
SANTA ROSA WEEPING	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	Blood red, med-large, nearly spherical 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.
SHIRO	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.

OTHERS

BLUE DAMSON	Small, blue-black, tart plum prized for jams, jellies, and chutney. Cold hardy, bears heavily. Ripens late August through September. Self-fruitful, better with a European plum for pollen.
NADIA	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. Pollenize with a Japanese plum like Santa Rosa.
PERSIAN GREEN	From the mountains of Iran, these small plums are traditionally eaten in mid-spring while still green, sour, and crunchy. Allowed to ripen, they become small, sweet, yellow plums. Self-fruitful.
TOKA	American-Japanese hybrid. Ornamental tree with white, sweetly scented flowers followed by colorful, red-amber fruits with delicious, yellow flesh. Called “bubblegum plum” for the sweet candy flavor and scent. Excellent pollinizer for other varieties.