

About the Orchard at Quarry Lakes Rare Fruit Grove

1-1 Chinotto Flowering Orange [*Citrus myrtifolia Rafinesque*]
Origin: Brought to Europe from China.

Description: Small, dark green leaves. Small, slightly tart fruit with few seeds.

Harvest: Winter to early spring.
Uses: Use juice, rind, and zest in food and drink such as marmalade or juice.

1-2 Variegated Pink Fleshed Eureka lemon (Pink Lemonade) [*Citrus x limon L. Burm.f.*]
Origin: Arose from Eureka Lemon in home garden in Burbank, California.

Description: Leaves are green and white. Striped green and cream rind. Solid yellow rind when fully ripe. Light pink, acidic flesh and juice.
Harvest: Spring, when rind is yellow.
Uses: Cook with juice, rind, and zest.

1-3 Oro Blanco Grapefruit [*Citrus paradisi Macfadyen*]
Origin: University of Riverside,1958. Released under patent in 1981.

Description: Cross between a seedy grapefruit and an acid-free pomelo variety. Golden yellow, thick peel. Pale yellow, relatively sweet flesh.
Harvest: Winter or early spring when rind has turned golden yellow.
Uses: Fruit and juice used in desserts, salads, or Asian savory dishes, paired with sweet and spicy flavors.

1-4 Nagami Kumquat [*Fortunella margarita*]
Origin: Asia-Pacific region.
Description: Olive-sized, ornamental fruit. Sweet, edible peel. Sour flesh. Fragrant flowers.
Harvest: Late winter, when the peel is completely orange.
Uses: Fruit and peel can be eaten, tree is used for bonsai.

1-5 Calamansi Calamondin [*Citrofortunella microcarpa*]
Origin: Southern China.
Description: Also know as Philippine lime. Small, decorative, sour fruit. Dense shrub, small leaves, thorns, fragrant blossoms.
Harvest: Late winter, when peel is

deep orange in color.
Uses: Used in Filipino delicacies like pancit palabok, Leyte kinilaw, and arroz caldo. Also used to treat itchy scalp, cough, heal insect bites, remove freckles, deodorize armpits, remove fabric stains, and clear skin of acne.

1-6 Indio Mandarinquat [*X Citrofortunella sp.*]
Origin: U.S. Date & Citrus Station, Indio, CA, 1972.
Description: Olive-sized, ornamental, slightly pear-shaped fruit. Orange rind.
Harvest: Primarily year round.
Uses: Can be used in food and drink or for decorative purposes.

1-7 Eustis Limequat [*X Citrofortunella sp.*]
Origin: Hybrid of West Indian Lime and the round kumquat.
Description: Yellow peel, lime-like in appearance, size, and taste.
Harvest: Typically year-round.
Uses: Ornamental, also used as a substitute for limes in food.

2-1 Buddha’s Hand Citron [*Citrus medica var. sarcodactylis*]
Origin: Northeastern India or China.
Description: The fruit’s shape looks like fingers closed in prayer. Thorny branches, fragrant white flowers, thick light orange peel, very acidic.
Harvest: November-January.
Uses: Used in China and Japan to perfume rooms and clothing. Also used as religious offering in Buddhist temples. Zest can be cooked with.

2-2 Owari Satsuma Mandarin [*Citrus unshiu Marcovitch*]
Origin: China and Japan.
Description: Medium size, seedless, slightly sweet. Loose, leathery skin.
Harvest: October-December.
Uses: Best enjoyed fresh.

2-3 Honey Mandarin [*Citrus aurantium*]
Origin: USDA, 1916.
Description: Small and richly sweet. Some fruit can be slightly necked.
Harvest: November-January.
Uses: Best enjoyed fresh.

2-4 Fremont Mandarin [*Citrus reticulata Blanco*]
Origin: Bred by PC Reece at the U.S. Horticultural Field Station in Orlando, FL.
Description: Small, red-orange fruit.
Harvest: December-January.
Uses: Best enjoyed fresh.

2-5 Minneola Tangelo
Origin: US Dept. of Agriculture, 1931.
Description: Fruit is necked, very

sweet and slightly sour.
Harvest: January-March.
Uses: Best enjoyed fresh.

2-6 Oro Blanco Grapefruit-DOUBLE, see 1-3

2-7 Improved Meyer Lemon [*Citrus x meyeri*]
Origin: Meyer Lemons were brought from China to the US by Frank Meyer of the USDA in 1908. The Improved variety was released in 1975 by the University of California.
Description: Medium-sized, round fruit with thin yellow skin. Small fragrant white flowers.
Harvest: Year-round.
Uses: Used to make lemonade. Juice and zest is used for cooking.

2-8 Yuzu-Citrus Junos [*Citrus junos*]
Origin: Hubei Province, China.
Description: Tangerine-sized, thick yellow-orange rind, subtly sweet flesh.
Harvest: September-October.
Uses: Juice and zest is used in cooking when the fruit is still slightly green.

2-9 Kaffir Lime [*Citrus hystrix*]
Origin: India or Southeast Asia area.
Description: Small and round, with thick, bumpy, green skin and pale, very sour flesh.
Harvest: Year-round.
Uses: The zest is used in Tahí curries. Leaves are used to flavor chicken and other Southeast Asian dishes. Fruit can also be candied whole.

2-10 Etrog Citron [*Citrus medica*]
Origin: Possibly Persia.
Description: About six inches long and oddly shaped when ripe. Pale, green-yellow, bumpy skin. Dry, bland flesh.
Harvest: January.
Uses: Used in the Jewish holiday, Sukkot. It is wrapped in silk and stored in a silver box. The flesh is later made into a jam and eaten to promote healthy childbirth for pregnant women.

2-11 Coffee Cake Persimmon [*Namura wase*]
Origin: Japan.
Description: Orange, flat, and firm when ripe. Flesh is brown-orange and tastes of sweet cinnamon.
Harvest: September-October.
Uses: Best enjoyed fresh.

2-12 Fuyu Persimmon [*Diospyros kaki*]
Origin: Brought to CA from China in the early 1900s.
Description: Sweet, firm orange fruit. Skin is often peeled off and not eaten.

Harvest: When peel is a orange-red color, from October to December.
Uses: Used in cookies and pudding recipes or enjoyed fresh.

2-13 Contorted Jujube [*Zizyphus jujuba*]
Origin: China.
Description: Walnut-sized fruit, brown and green peel.
Harvest: Pick when peel is mostly brown with only a few green patches.
Uses: Eaten fresh, dried, or candied. Can be substituted for raisins or dates.

2-14 Fruiting Mulberry [*Morus spp. Moraceae*]
Origin: Eastern and central China.
Description: Tolerant of drought, pollution, and poor soil. Very sweet and juicy red fruit when ripe.
Harvest: Ripens in late Spring.
Uses: The leaves are used to feed silkworms. Fruit can be used in pies, wines, or eaten fresh or dried.

2-15 Illinois Everbearing Mulberry [*Morus spp. Moraceae*]
Origin: Illinois, 1947.
Description: Sweet, juicy, blackberry-like fruit.
Harvest: July-September.
Uses: Used in pies or eaten fresh.

2-16 Self Fruiting Che (Chinese Melonberry) [*Cudrania tricuspidata*]
Origin: Eastern Asia.
Description: Slightly sweet, cantalope-flavored fruit. Bumpy red-purple skin.
Harvest: Ripe when maroon-red in color, usually October-November.
Uses: Silkworm diets consist of the leaves of this fruit tree. Fruit can be eaten fresh, dried, or in baked goods.

2-17 Early Girl Mulberry

2-18 Pakistan Mulberry [*Morus Macrura*]
Origin: Islamabad, Pakistan.
Description: Very large, ruby-red fruit. Firm and sweet fruit.
Harvest: Late spring.
Uses: Eaten fresh or used in pastries.

2-19 Silk Floss Tree [*Chorisia Speciosa*]
Origin: Tropical forests of South America.
Description: Prickles on branches store water. The fruits are pods that contain small black seeds surrounded by fluffy, silk-like material.
Harvest: N/A
Uses: Seeds used to make vegetable oil. Silk is used to make paper or rope.

3-1 Cara Cara Navel Orange [*Citrus sinensis (L.) Osbeck*]
Origin: The Hacienda de Cara Cara in Valencia, Venezuela, in 1976.

Description: The flesh is red, sweet, and not very acidic.
Harvest: Usually November -April
Uses: Fruit is eaten fresh.

3-2 Lane Late Navel Orange [*Citrus sinensis (L.) Osbeck*]
Origin: Australia in 1950.
Description: Smooth, bright orange-red peel. Bright, juicy, sweet flesh.
Harvest: February-June.
Uses: Fruit is eaten fresh.

3-3 Moro Blood Orange [*Citrus sinensis (L.) Osbeck*]
Origin: Sicily
Description: Medium-sized, with a burgundy-orange peel. Dark red flesh.
Harvest: January.
Uses: Fruit is eaten fresh.

3-4 Sanguinelli Blood Orange [*Citrus sinensis (L.) Osbeck*]
Origin: Spain.
Description: Dark, purple-red flesh, large, seedy, and sweet.
Harvest: December-February.
Uses: Fruit is eaten fresh.

3-5 Trovita Orange [*Citrus sinensis (L.) Osbeck*]
Origin: The Citrus Research Center in Riverside, CA, in 1916.
Description: Moderately sized, juicy, not too sweet.
Harvest: Early Spring.
Uses: Fruit is eaten fresh.

3-6 Bearss Lime [*Citrus x latifolia*]
Origin: Possibly Tahiti.
Description: White blossoms, and moderately large, acidic, juicy flesh.
Harvest: Smooth, light yellow rind when ripe. Usually late Fall.
Uses: Used in pies, tarts, and juices.

3-7 Rangpur Lime [*Citrus x limonia*]
Origin: Possibly Rangpur, Bangladesh.
Description: Hybrid between lemon and mandarin orange. Orange colored peel and flesh. Very acidic.
Harvest: Late Fall.
Uses: Preferred over limes and lemons in Costa Rica.

3-8 Palestine Sweet Lime [*Citrus limettiodes Tan.*]
Origin: India.
Description: Small and round fruit. Pale green or orange-yellow peel. Juicy and not acidic.
Harvest: November.
Uses: Good for limeade.

3-9 Seville Sour Orange [*Citrus aurantium L.*]
Origin: Cultivated in Seville, Spain in the 1100s from Chineses sour oranges.
Description: Pale, tart, juicy, slightly bitter flesh. Fragrant peel.
Harvest: December-January.

Uses: Rind and juice often used to make marmalade.

3-10 Chandler Pomelo [*Citrus maxima*]
Origin: Bred at UC Riverside, by crossing a Siamese Pink pomelo and a Siamese Sweet pomelo.
Description: Large, with thick yellow peel. Pink, sweet, slightly sour flesh.
Harvest: November-June.
Uses: Fruit is eaten fresh.

3-11 Hachiya Persimmon [*Diospyros kaki*]
Origin: China.
Description: Unlike the flat and firm Fuyu persimmon, the Hachiya is soft, juicy, and heart-shaped.
Harvest: Ripe when flesh is soft and peel is a deep orange in color. Very astringent flesh when unripe.
Uses: Eaten raw or used in deserts.

3-12 Lang Jujube [*Zizyphus jujuba*]
Origin: China.
Description: Reddish-brown and wrinkly when ripe. Sweet, pear-shaped, and chewy.
Harvest: September-October.
Uses: Eaten fresh or dried.

3-13 Li Jujube [*Zizyphus jujuba*]
Origin: China.
Description: Similar to the Lang jujube, the Li is reddish-brown and wrinkly, but is rounder in shape.
Harvest: September-October.
Uses: Eaten fresh or dried.

3-14 Princess Diana Juneberry (Serviceberry) [*Amelancier x grandifolia*]
Origin: Used by Native Americans in Northern United States area.
Description: Small, round, and purple when ripe. Look like blueberries, but taste different.
Harvest: June.
Uses: Used in pies, jams, and fruit leathers. Also eaten fresh.

3-15 Macrocarpa Medlar [*Mespilus Germanicus*]
Origin: Southwest Asia and southeastern Europe
Description: Small, with firm brown skin. Flesh resembles that of an apple in taste and appearance.
Harvest: July-August.
Uses: Can be eaten fresh off tree in southern Europe, but in northern climates need to ripen off the tree.

3-16 Elegant Cornelian Cherry [*Cornus mas*]
Origin: Eastern Europe and western Asia.
Description: Tart, cherry-like flavor. Part of the dogwood family.
Harvest: Long harvest starts in

Spring.
Uses: Eaten fresh or in fruit drinks, syrups, jams, wines, pies, etc.
3-17 Jubilee Blueberry [*Vaccinium corymbosum*]
Origin: Mississippi.
Description: A hardy bush with abundant production of moderately sized, light blue berries.
Harvest: June.
Uses: Eaten fresh or used in jams or baked goods.

3-18 Southmoon Blueberry [*Vaccinium x ‘Southmoon’*]
Origin: Florida.
Description: Berries are large and light blue, with hearty, sweet, and tart flavor.
Harvest: Mid-May.
Uses: Eaten fresh, or in baked goods.

3-19 Wonderful Pomegranate [*Punica granatum*]
Origin: Pomegranates originate from northern India region. This variety was introduced to California in 1896.
Description: Large, purple-red skin, dark purple juice. Orange-red blossoms bloom in late spring.
Harvest: September-October.
Uses: Eaten fresh or in juices.

4-1 Black Spanish Fig [*Ficus carica*]
Origin: Spain.
Description: Large, mahogany colored fruit with sweet, red flesh.
Harvest: July.
Uses: Usually eaten fresh.

4-2 Black Mission Fig [*Ficus carica*]
Origin: Introduced at Mission San Diego by Junipero Serra in 1769.
Description: Small, dark-skinned, sweet fruit.
Harvest: August.
Uses: Can be eaten fresh, canned, dried, or used in baked goods.

4-3 Blue Giant Fig [*Ficus carica*]
Origin: Texas.
Description: Large fruit with purple skin and honey-colored flesh.
Harvest: Early Fall.
Uses: Eaten fresh or dried.

4-4 Conardia Fig [*Ficus carica*]
Origin: Developed in 1957 by Professor Ira J. Condit.
Description: Large fruit with light yellow skin and pink flesh.
Harvest: July-August.
Uses: Eaten fresh or dried.

4-5 Osborne Prolific Fig [*Ficus carica*]
Origin: Western Asia.
Description: Medium-sized, brown, thick-skinned fig. Light yellow flesh.
Harvest: July-August.
Uses: Best eaten fresh.

4-6 Panache Tiger Fig [*Ficus carica*]
Origin: Western Asia.
Description: Small green figs with yellow stripes and dark red flesh.
Harvest: August-November.
Uses: Best eaten fresh.

4-7 White Genoa Fig [*Ficus carica*]
Origin: Central Italy.
Description: Green skin and sweet, juicy, pale pink flesh.
Harvest: July.
Uses: Good eaten fresh, dried, or made into jam.

4-8 Unknown Fig

4-9 Tejocote- Mexican Hawthorne [*Crataegus Mexicana*]
Origin: Mexico.
Description: Small yellow-orange fruit. Sweet and tart taste.
Harvest: February.
Uses: In Mexico, it’s enjoyed raw, cooked, candied, or canned, or offered to the deceased on Day of the Dead.

4-10 Red Azarole [*Crataegus azarolus*]
Origin: Italy.
Description: Small, red berries that taste like apple.
Harvest: October-December.
Uses: Best eaten fresh. Birds and other wild animals feed on this fruit.

4-11 Yellow Azarole [*Crataegus azarolus*]
Origin: Mediterranean.
Description: Small and yellow-orange in color. Tastes like hawthorne.
Harvest: February.
Uses: Eaten fresh, candied, or cooked down into a jam.

4-12 Texas Star Mayhaw [*Crataegus series Aestivales*]
Origin: North America.
Description: Small red fruit with yellow flesh. Small white flowers.
Harvest: Late April-May.
Uses: Used in jellies, jams, wines, teas, and syrups.

4-13 Red Sun Chinese Haw [*Crataegus pinnatifida*]
Origin: China.
Description: Round, sweet, red fruit about one inch in diameter. Tree has small white flower clusters.
Harvest: December-February.
Uses: Eaten fresh, dried, or candied. Used in Chinese medicine to treat heart problems.
4-14 Kuganskaya Russian Quince [*Cydonia oblonga*]
Origin: Caucasus, north of Turkey and Armenia.
Description: Large, round, yellow,

mildly sweet fruit.
Harvest: October.
Uses: Eaten fresh, preserved, or baked.

4-15 Ivan's Beauty Mountain Ash [*Sorbus x Aronia*]
Origin: Bred by Michurin, a famous Russian breeder, by crossing European mountain ash and chokeberry.
Description: Dark rich red colored fruit. Very astringent.
Harvest: June-July.
Uses: Not eaten fresh, only used to make juice.

4-16 Shipova [*Sorbus x Pyrus*]
Origin: Alsace, France, 1619.
Description: Cross between European Pear and Common Whitebeam. Round, red-yellow fruit. Sweet, yellow flesh.
Harvest: August-September.
Uses: Eaten fresh, poached, or candied.

4-17 Burbank Mountain Ash - Goldridge [*Sorbus domestica*]
Origin: Bred by Luther Burbank in Santa Rosa, CA, in the early 1900s.
Description: Twice as large as other Mountain Ash fruits. Green-red skin and crisp white flesh like a pear.
Harvest: Fruit ripens off tree; pick in Sept.
Uses: Cannot be eaten fresh, only used to make juice or jam.

4-18 Sharp Blue Blueberry [*Vaccinium corymbosum*]
Origin: North America.
Description: Dark blue, medium-sized berries.
Harvest: Late July-August.
Uses: Eaten fresh or in baked goods.

5-1 Warren Pear [*Pyrus*]
Origin: Mississippi.
Description: Green skin with a red blush. Sweet, tangy, light yellow flesh.
Harvest: August.
Uses: Eaten fresh.

5-2 Spalding Pear [*Pyrus communis*]
Origin: Europe.
Description: Round, light green pears.
Harvest: September.
Uses: Eaten fresh.

5-3 Tennessee Pear [*Pyrus communis*]
Origin: Pacific Northwest.
Description: Good, sweet flavor.
Harvest: August-September.
Uses: Best eaten fresh.

5-4 Ubileen Pear [*Pyrus communis*]
Origin: Bulgaria.

Description: Yellow-red skin, sweet, smooth flesh.
Harvest: August.
Uses: Best eaten fresh.

5-5 Bartlett Pear [*Pyrus communis*]
Origin: Discovered by an English schoolmaster, Mr. Stair, in 1765.
Description: Yellow-pink skin when ripe. Large, juicy and sweet fruit.
Harvest: September.
Uses: Eaten fresh or canned.

5-6 Seckel Pear [*Pyrus spp.*]
Origin: Philadelphia, early 1800s.
Description: Very small, round fruit with matte green skin with purple splotches. Very sweet and juicy flesh.
Harvest: September.
Uses: Eaten fresh or canned whole.

5-7 Moonglow Pear (Burnt Ridge Nursery) [*Pyrus spp.*]
Origin: Introduced in 1960 by USDA by crossing Bartlett and Comice pears.
Description: Large, sweet, smooth-fleshed pears.
Harvest: Ripens off the tree, in Sept.
Uses: Eaten fresh.

5-8 Moonglow Pear (Dave Wilson Nursery)- DOUBLE, see 5-7

5-9 Seuri Asian Pear [*Pyrus pyrifolia*]
Origin: China.
Description: Large, round, yellow-brown skin, with white, crisp flesh.
Harvest: Late October.
Uses: Great eaten fresh.

5-10 Atago Asian Pear [*Pyrus pyrifolia*]
Origin: Japan.
Description: Large, orange-brown fruit with sweet, juicy, crunchy flesh.
Harvest: September-October.
Uses: Eaten fresh.

5-11 Kikusui Asian Pear [*Pyrus pyrifolia*]
Origin: China or Japan.
Description: Medium-sized, yellow-green skin, crisp white flesh.
Harvest: September.
Uses: Eaten fresh.

5-12 Daisui Li Asian Pear [*Pyrus pyrifolia*]
Origin: Ben Iwakiri in Davis, CA crossed Tsu Li and Kikusui pear varieties.
Description: Very large, light green skin, and sweet crisp flesh.
Harvest: Mid-September.
Uses: Eaten fresh.

5-13 20th Century Asian Pear [*Pyrus pyrifolia*]
Origin: Japan, 1900.
Description: Small fruit with crisp, white flesh. Most popular Asian pear

in Japan and CA.
Harvest: September.
Uses: Eaten fresh.

5-14 Shin Li Asian Pear [*Pyrus pyrifolia*]
Origin: Bred in CA.
Description: Large, yellow-green and brown skin, with crisp, juicy flesh.
Harvest: Late September.
Uses: Eaten fresh.

5-15 Shinko Asian Pear
Origin:
Description: Golden brown russeted Juicy sweet crisp like apple
Harvest: September
Uses: Eaten fresh

5-16 Eve Pomegranate [*Punica granatum*]
Origin: Southern Asia, spread to India and the Mediterranean. Introduced to North America in the 16th century by Jesuit missionaries from Spain.
Description: Red-orange flowers, yellow-red skin and purple-red flesh.
Harvest: October.
Uses: Eaten fresh or juiced.

6-1 Sweet Treat Pluery [*Prunus pyrifolia*]- ‘Sweet Treat’]
Origin: Bred by crossing plum, cherry, peach, and apricot.
Description: Dark red skin, firm, yellow flesh. Tastes like a mix of plum, cherry, peach, and apricot.
Harvest: June-July.
Uses: Eaten fresh or in baked goods.

6-2 Spice Zee Necta-Plum
Origin: Bred by Zaiger Genetics.
Description: Dark purple skin turns pale pink at full ripeness. Tastes like a mix of nectarine and plum.
Harvest: July-August.
Uses: Best eaten fresh.

6-3 Tri-Lite Peach Plum
Origin: Cross of peach and Japanese plum by Floyd Zaiger.
Description: White flesh with hints of peach and plum.
Harvest: June-July.
Uses: Good eaten fresh or canned.

6-4 Cot-n-candy Aprium
Origin: Zaiger Hybrids
Description: Juicy white flesh, mix between apricot and plum.
Harvest: July.
Uses: Eaten fresh.

6-5 Flavor Delight Aprium
Origin: Zaiger Hybrids.
Description: Yellow, firm flesh. Tastes like a mix of plum and apricot.
Harvest: Mid-July.
Uses: Eaten fresh.

6-6 Gold Kist Apricot [*Prunus*

armeniaca]
Origin: Central Asia.
Description: Large, sweet orange fruit.
Harvest: May-June.
Uses: Good eaten fresh or used for canning, drying, and baking.

6-7 Pennsylvania Golden Paw Paw [*Asimina triloba*]
Origin: Eastern North America.
Description: Large, sweet, green-skinned fruit with warm yellow flesh.
Harvest: Late September.
Uses: Good canned and in baked goods.

6-8 Shenandoan Paw Paw [*Asimina triloba*]
Origin: Eastern North America.
Description: Fragrant, light green skin with black spots when ripe. Soft yellow flesh.
Harvest: August-October.
Uses: Flesh can be scooped out and eaten fresh.

6-9 Tompkins King Apple [*Malus pumila*]
Origin: 1804, in Warren County, NJ.
Description: Large, with red and yellow skin and crisp yellow flesh.
Harvest: September.
Uses: Eaten fresh or in baked goods.

6-10 Unknown Apple

6-11 Anna Apple [*Malus pumila*]
Origin: Israel.
Description: Looks and tastes similar to Golden Delicious. Medium-sized, red-green fruit with pale, sweet flesh.
Harvest: June-July.
Uses: Eaten fresh or in baked goods.

6-12 Fay Elberta Peach [*Prunus persica*]
Origin: Northwest China.
Description: Yellow skin with red blotches. Bittersweet, juicy flesh.
Harvest: July-August.
Uses: Eaten fresh, canned, or baked.

6-13 Smyrna Quince [*Cydonia oblonga*]
Origin: Ancient Smyrna, Turkey. Found in wall paintings and mosaics of ancient Pompeii, Italy.
Description: Large yellow fruit. Lightly sweet, yellow flesh.
Harvest: October.
Uses: Eaten cooked, not raw. Used in pies, jams, ice creams, and cakes. Described as the “stomach’s comforter” by Shakespeare.

6-14 Sweet Pomegranate [*Punica granatum*]
Origin: Iran. Introduced in California by Spanish missionaries in 1769.
Description: Red-skinned with sweet,

tart flavor.
Harvest: September-February.
Uses: Eaten fresh or used in baking, juices, and alcohol.

7-1 Apricot Apple
Origin: West Salem, Oregon, in the 1980s.
Description: Medium sized red-orange apple with light yellow, crisp flesh. Apple taste with hints of apricot.
Harvest: October-November.
Uses: Best if eaten fresh.

7-2 Red Gravenstein Apple [*Malus pumila*]
Origin: South Jutland, Denmark, in 1669.
Description: Green-yellow, red striped skin with crisp, white, juicy flesh. Tart with hints of honey flavor.
Harvest: July-August.
Uses: Eaten fresh or prepared in savory meat dishes or baked goods.

7-3 Karmijan de Sonnevile Apple [*Malus pumila*]
Origin: Bred by Piet de Sonnaville in the Netherlands, 1949.
Description: Very sweet, but also very tart.

Harvest: September-October.
Uses: Eaten fresh but also makes good juice.

7-4 Hidden Rose Apple [*Malus pumila*]
Origin: Airlie, Oregon in the 1960s.
Description: Yellow-green skin with a tart and slightly sweet taste like strawberry lemonade. Flesh is bright pink to red in color.
Harvest: November-December.
Uses: Can be eaten fresh or paired with cheese or used in baked goods.

7-5 Scarlet Surprise Apple [*Malus pumila*]
Origin: North America.
Description: Small, red apple with firm, sweet flesh.
Harvest: September.
Uses: Eaten fresh.

7-6 Unknown Apple

7-7 Fuji Apple [*Malus pumila*]
Origin: Bred in Fujisaki, Aomori, Japan at the Tohoku Research Station in the 1930s.
Description: Cross between Red Delicious and Virginia Ralls Genet apple varieties. Large, with red skin, and very crisp, juicy, sweet flesh. Most popular consumer apple variety.
Harvest: November.
Uses: Good eaten fresh or used in baked goods.

7-8 Dorsett Golden Apple [*Malus*

pumila]
Origin: Brought to New York in 1953 by Irene Dorsett, from Nassua, New Providence Island, in the Bahamas.
Description: Small with light yellow and red peel. Sweet, crisp flesh with hints of vanilla.
Harvest: June-July.
Uses: Eaten fresh or picked when unripe to use in baked goods.

7-9 Firecracker Crab Apple [*Malus spp.*]
Origin: North America.
Description: Dark, bright red skin. Small and crunchy, sweet, tart, reddish-yellow flesh.
Harvest: September.
Uses: Good eaten fresh or used in salads, juices, or baked goods.

7-10 Pink Lady Apple [*Malus pumila*]
Origin: Western Australia’s Department of Agriculture, 1973. Bred by crossing Golden Delicious and Lady Williams apples.
Description: Bright pink skin, and sweet and tart flavor.
Harvest: October-November.
Uses: Best enjoyed fresh.

7-11 Golden Sentinel Columnar Apple [*Malus pumila*]
Origin: Developed in the 1990s.
Description: Large, yellow, juicy, and sweet.
Harvest: October.
Uses: Best eaten fresh.

8-1 Flavor Grenade Pluot
Origin: Zaiger Genetics, 2001.
Description: Large, green and red, and slightly oval in shape. Crunchy, sweet flesh.
Harvest: August.
Uses: Best enjoyed fresh.

8-2 Dapple Dandy Pluot
Origin: Bred by Zaiger Genetics.
Description: Pale green or yellow skin with red patches. Light pink, zesty flesh.
Harvest: Late July-August.
Uses: Best enjoyed fresh.

8-3 Flavor Supreme Pluot
Origin: Bred by Zaiger Genetics.
Description: Mottled green skin with bright reddish-purple, sweet, juicy flesh.
Harvest: June-July.
Uses: Best enjoyed fresh.

8-4 Flavor Queen Pluot
Origin: Bred by Zaiger Genetics.
Description: Light green fruit with firm, pale yellow flesh.
Harvest: Late July-August.
Uses: Best enjoyed fresh.

8-5 Imperial Epineuse Prune

[*Prunus domestica*]
Origin: Brought to the US by Felix Gillett from Clairac, France in 1870.
Description: Oval, dark purple fruit with juicy, tender, sweet flesh.
Harvest: September.
Uses: Good fresh or dried.

8-6 French Prune [*Prunus domestica*]
Origin: Brought to CA during the Gold Rush by Frenchmen, Pierre and Louis Pellier.
Description: Oval, dark reddish-purple fruit with very sweet, tender yellow flesh.
Harvest: August.
Uses: Eaten fresh or dried. Once dried, these prunes were used in 15th century France to bargain and trade.

8-7 Galaxy Peach [*Prunus persica*]
Origin: China.
Description: Bagel-shaped, sweet, juicy white flesh, with hints of nectarine flavor.
Harvest: June.
Uses: Best enjoyed fresh.

8-8 Ambrosia Peach
Origin: China.
Description: Yellow-red non-bitter skin. Firm, white, sweet flesh.
Harvest: June.
Uses: Eaten fresh, canned or baked.

8-9 Tlor-Tsiran Apricot [*Prunus armeniaca*]
Origin: Central Asia.
Description: Fuzzy, dark purple skin, with red and yellow flesh.
Harvest: June-July.
Uses: Best enjoyed fresh.

8-10 Pink Lemonade Blueberry [*Cyanococcus*]
Origin: US Dept. of Agriculture, 1970.
Description: Bright pink skin, with sweet yellow-pink flesh.
Harvest: August.
Uses: Good enjoyed fresh.

9-1 Elephant Heart Plum [*Prunus spp.*]
Origin: Released in 1929 by Stark Bros.
Description: Large, purple, sweet plums.
Harvest: September.
Uses: Good eaten fresh or canned.

9-2 Santa Rosa Plum [*Prunus spp.*]
Origin: Bred in Santa Rosa, CA in 1906 by Luther Burbank by crossing different Asian plum varieties.
Description: Bright, dark red fruit with deep yellow, juicy, sweet flesh.
Harvest: July.
Uses: Eaten fresh, canned or baked.

9-3 Bella Gold Peacotum

Origin: Bred by Zaiger Genetics.
Description: A cross of apricot, peach, and plum.
Harvest: June.
Uses: Best enjoyed fresh.

9-4 Green Gage/Elephant Heart Plum [*Prunus spp.*]
Origin: Europe, possibly France.
Description: Small, and very sweet and rich in flavor.
Harvest: July-August.
Uses: Good eaten fresh or paired with cheese or used to make jam or baked goods.

9-5 Ash Mishad Apricot

9-6 Self Fertile Bing Cherry [*Prunus avium*]
Origin: Bred by horticulturist, Seth Lewelling, and his Chinese foreman Ah Bing in Milwaukie, Oregon, 1875.
Description: Most popular cherry in the US.
Harvest: May-June.
Uses: Good eaten fresh or canned and used in pastries.

10-1 Unknown Plum

10-2 Mirrabelle de Nouly Plum/Golden Prune [*Prunus spp.*]
Origin: Asia Minor.
Description: Small and oblong with dark yellow skin.
Harvest: July-September.
Uses: Good eaten fresh, ripe or even unripe (popular unripe in Romania), or used in jams, pies, wines, or brandy.

10-3 George IV Peach [*Prunus persica*]
Origin: Brought to a Mr. Gill in New York City in 1820.
Description: Light green to white skin with pink blotches. White, juicy, fragrant flesh.
Harvest: August.
Uses: Best enjoyed fresh.

10-4 Queen Anne Cherry [*Prunus avium*]
Origin: France, 1800s.
Description: Yellow and pink skinned, with sweet and sour yellow flesh.
Harvest: June-July.
Uses: Eaten fresh or used to make ice creams, deserts, or maraschino cherries.