

PLUMS & PRUNES

PLUMS

Variety	Tree Size	Fruit Size	Pollenizer	Ripens	Fruit Color	Flavor	Applications
Elephant Heart	Dwarf	Very large, heart-shaped.	Self-fruitful, but better with Santa Rosa	September to October	Bronze green skin turns reddish purple when ripe. Blood red flesh.	Juicy with a rich, distinctive flavor.	Good for fresh eating, canning & freezing.
French Petite	Dwarf	Small to medium long oval fruit.	Self-fruitful	Mid-September	Delicate, violet-purple skin with greenish yellow flesh.	Mild and sugary flavor.	One of the best for desserts and canning. Superior when dried.
Peach Plum	Dwarf	Large & round.	Brooks, Green Gage or Italian	September	Purplish red fruit with white flesh.	Mild, classic peach flavor with wonderful plum aftertaste.	Excellent for fresh eating & superior for canning.
Santa Rosa	Dwarf	Very large & round - oval.	Self-fruitful but best with Shiro or Satsuma.	August	Purplish red skin with purplish red to yellow streaked flesh.	Juicy, tangy & flavorful.	Excellent fresh, canned and dried.
Satsuma	Dwarf	Medium to large & nearly round.	Shiro, Santa Rosa	August	Reddish blue fruit with deep red flesh. Freestone.	Sweet, lively flavor.	Excellent for fresh eating, cooking, canning & preserves.
Shiro	Dwarf	Medium to large & round.	Santa Rosa, Satsuma	August	Yellowish with pink blush skin and yellow flesh.	Crisp, sweet flavor & ridiculously juicy.	Excellent for fresh eating, cooking, canning, dessert, preserves.

PRUNES

Variety	Tree Size	Fruit Size	Pollenizer	Ripens	Fruit Color	Flavor	Applications
Brooks	Dwarf	Large	Green Gage, Italian or Peach Plum	September	Purplish-black fruit with yellow flesh.	Excellent eating prune with unusually high quality.	Excellent for eating, canning & drying.
Italian	Dwarf	Medium to large oval	Self-fruitful	Late August to September	Purple and freestone with yellow-green flesh.	Rich flavor, very sweet when fully ripe.	Great for fresh eating, drying and canning.