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FRUIT TREES AT OAKLAND NURSERY

Introduction:

Fruit trees are an excellent addition to any yard and garden, whether as ornamental additions or as part of your edible garden. Growing your own tree-ripened fruit is a grand tradition, stretching back to colonial days. Many varieties of apples can be traced to the very beginnings of America! Whether you grow apples, plums, peaches, pears, or nectarines, you'll enjoy the harvest and notice the savings in your grocery bill.

Growing quality fruit trees requires diligence in learning how to grow the trees, and how to care for them. You will need to visit your trees several times during the season to fertilize, mulch, water, prune, monitor for pests and harvest fruit.

There are a number of excellent resources on growing fruit trees, so we will leave it to the Ohio State University Extension and others to enlighten you on the details. A few hours spent reading information from these sources will save a lot of frustration.

- **The Ohio State University Extension** lists online an array of excellent resources at www.ohioline.osu.edu. Click on the 'Yard and Garden' section for comprehensive information on all-things fruit trees.
- The best written source is **Midwest Home Fruit Production Guide. Bulletin 940** from The Ohio State University Extension Service. Order online or pick up from an Oakland Nursery. Around \$10.
- **The Illustrated Encyclopedia of Organic Gardening**, Maria Rodale, DK Books 2005. The gold reference on the world of healthy edible gardening. Good pictures.

Oakland Nursery carries a large selection of fruit trees in early spring of each year. Fruit trees usually arrive around March 1st and popular varieties go quickly. Sometimes, fruit trees will be carried in the fall season also, if a supplier can be found. Trees are available in 2, 3, 5, or 7 gallon containers. Specialty trees, such as espaliered apples and pears may be in bigger containers.

In general, trees are sold as standard size (mature size 20'), semi dwarf (mature size 12-18') or dwarf (mature size 8-10'). In addition, fruit trees either produce fruit with no help or need another variety to pollinate it for fruit. **All** fruit trees produce more and better fruit if more than one tree is planted. Ask our nursery experts to explain the intricacies of fruit pollination to you. On the following pages are descriptions of some fruit varieties we may carry at Oakland each year.

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VARIETIES:

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APPLES: *A sampling of a few varieties we might carry.*

Espalier Apple: Usually several varieties grafted to one stem. Train these trees.

Colonnade Apple: Very narrow, dwarf varieties of yellow and red apples.

Fuji: Sweet, fresh eating or sauce apple. Late ripening. Creamy flesh. Fairly crisp. Keeps well. Needs a pollinator. Stores well.

Gala: Mildly sweet with yellow to cream flesh. Ripens early. Eat fresh or use for sauce, pies, or canning. Needs a pollinator. **Gold-**

en Delicious: (Yellow Delicious) Sweet and mellow apple. Good all-around apple for all uses. Good general pollinator. Self-pollinating. Ripens mid-October.

Grimes Golden: Old variety with sweet, slightly spicy flavor. Ripens in late Sept. Yellow flesh good for fresh eating, sauce or baking. Self pollinating.

Granny Smith: Tart and tasty green apples. Best for fresh eating, sauce, and baking. Ripens in late Oct/Nov. Pollinator required. Stores well.

Honeycrisp: Sweet taste similar to fresh apple cider. Crisp and creamy flesh. Ripens in late Sept. Best for fresh eating. Pollinator required. Stores well.

McIntosh: Old variety with combination of sweet and tart. Flesh white and very crisp. Eat fresh when picked fresh or use for sauce. Ripens mid Sept. Pollinator required.

Melrose: Ohio's official apple. Good for cooking or fresh eating. Ripens mid-late October. Stores well. Pollinate with Granny Smith or Red Delicious.

Northern Spy: A very late, large apple. Best for pies and sauce. Ripens in late Oct/Nov. Needs another late Pollinator.

Red Delicious: Sweet crisp and juicy. Best for fresh eating. Ripens mid-Oct. Good pollinator for other varieties. Needs pollinator itself.

Red Winesap: Spicy and a little acid. Best for cooking and canning. Ripens mid Oct. Needs pollinator. Won't pollinate any other variety. Old heirloom variety.

Royal Gala: Mild and sweet taste. Flesh is yellow and soft. Ripens in late August. Best for fresh eating and sauce. Needs pollinator.

Sweet 16: Very sweet and unique taste. Crispy, cream-colored flesh. Ripens mid Sept. Best for fresh eating. Needs pollinator.

CHERRY: *Tart (for pies and jam) or Sweet for fresh eating.*

Balaton: Tart cherry. Red flesh and red juice. Self pollinating. Matures late, in early to mid July. Best for fresh eating and baking.

Bing: Sweet cherry. Dark flesh, dark juice. Needs another sweet cherry to pollinate. Ripens mid/late June. Fresh eating.

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Blackgold: Sweet cherry. Dark red flesh. Excellent flavor, crack resistant. Ripens late June. Best for fresh eating. Self pollinating and a good pollinator.

Blackyork (Eastern Bing): Sweet cherry. Fruit cracks less than Bing. Same taste as Bing. Pollinate with another sweet cherry. Ripens mid-June.

Danube: Hungarian Tart cherry. Dark red fruit. Sweeter than Montmorency. Use for fresh eating and baking. Self pollinating. Naturally dwarf.

Hudson: Sweet cherry. Deep red flesh. Ripens late, in early July. Needs pollinator. Best for fresh eating.

Montmorency: Tart cherry. Great for pies and canning. Bright red with yellow flesh and clear juice. Heavy producer. Ripens late June/early July. Self Fruitful.

Northstar: Tart cherry. Naturally dwarf tree. Large crops of bright red fruit. Good for fresh eating and pies. Ripens early to mid July. Self pollinator.

Surefire: Tart cherry. High in sugar. Bright red inside and out. Crack resistant and vigorous. Ripens early/mid July. Good for snacking, pies, baking. Self Pollinating. **Regina:** Sweet cherry. Heavy producer. Red fruit ripens in late June. Best for fresh eating. Must be pollinated by another sweet cherry.

Sweetheart: Sweet cherry. Mild, sweet flavor. Fruit firm and crack resistant. Ripens late, in mid July. Self Pollinating. Easy to grow.

NECTARINE: (All are self-pollinating)

Arctic Glo: Bright red skin with white flesh. Juicy and sweet. Fresh eating. Early ripening.

Redgold: Sweet, juicy and slightly tangy. Large, high quality fruit. Good for all uses. Freestone. Ripens in August.

Summer Beaut: Freestone. Fruit is juicy sweet and bright red. Disease resistant. Ripens early in July. Good for fresh eating and canning.

PEACHES (All are self pollinating)

Belle of Georgia: Red skin with white flesh. A very sweet, juicy, freestone peach. Ripens late. Best for fresh eating, pies and canning. Tree is very ornamental.

Early Elberta: Fruit ripens a week earlier than Elberta peach.

Elberta: Large, red over yellow fruit with yellow flesh. Sweet and juicy. Freestone. The most widely grown peach. Good for fresh eating and canning. Ripens early Sept

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Hale Haven: Sweet, juicy peach is very hardy. Orange with red skin. Flesh is yellow and firm. Ripens in early August. Freestone. Good for all uses.

Redhaven: A high quality peach. Heavy producing variety that is hardy and disease resistant. Red and yellow over creamy yellow flesh. Vigorous grower. All uses. Ripens late July.

Reliance: Very hardy and a heavy producer. Freestone with yellow flesh and mild, sweet flavor. All uses. Mid August.

Sensation: Genetically dwarf tree grows only 4-8' tall. Produces full size, yellow fruit that is very tasty. All uses. Ripens mid July. Great patio tree.

PEAR European or Asian varieties. (Do not use Seckel for pollinator)

D'Anjou: European. Firm, mildly sweet, with fine textured flesh. Hardy tree.

Fruit ripens in mid Sept. Fruit stores up to seven months. Pollinate w/ another European. **Bartlett:** Most widely used pear. Smooth, buttery flesh is sweet and juicy. Very adaptable. All uses. Ripens in late August. Pollinate with another European pear.

Keiffer: European. Crisp, juicy, white flesh with coarse texture. Best for preserves and fresh sauce. Ripens early October. Pollinate w/ another European pear.

Moonglow: European. White flesh is sweet and juicy, which improves with ripening. All uses. Ripens early September. Pollinate with another European.

Red Bartlett: European. Beautiful red variety of Bartlett. Similar in other respects to Bartlett.

Seckel: European. Very firm small pear. Very sweet. Very productive. Blight resistant. Keeps well. Ripens late August. Pollinate w/ other European except Bartlett.

Hosui: Asian. Round russet type pear. Smooth sweetness with some zip. Fresh eating. Ripens early August. Stores well. Pollinate with 20th Century.

Hardy Giant: Asian. Also known as *Olympic Giant*. A russet type. Huge fruit has excellent flavor. Best for fresh eating. Ripens early Oct. Stores well. Pollinate w/ Hosui. **Shinseiki:** Asian. Also known as *New Century*. Yellow, round fruit is sweet, crisp and juicy. Best for salads and fresh eating. Stores well. Ripens in mid August. Pollinate with another Asian pear.

Shin Li: Asian. Large, sweet, crisp and juicy fruit is best for fresh eating. Very productive. Ripens in September. Yellow-green fruit is large. Pollinate with other Asian. **20th Century Asian:** Asian. Also known as *Nijisseiki*. Fruit round green/yellow and uniform. Flesh is sweet, slightly tart and juicy.

Very productive. Ripens in late August. Best for fresh eating. One of the best Asian pears. Pollinate with another Asian.

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PLUM

A.U. Producer: Hybrid plum bred for high disease resistance. Purple skin and red flesh in a sweet and firm fruit. Self-fruitful. Ripens early July

A.U. Rosa: Hybrid showing high disease resistance and high quality fruit. Red skin with yellow flesh. Fruit is firm and sweet. Self-fruitful.

Italian : A large, dark purple fruit good for canning and drying. Excellent quality fruit, heavy bearer. Self pollinating. Dwarf. European.

Satsuma: Japanese. Dark red fruit with red flesh. Sweet and juicy fruit good for eating canning or preserving. Pollinate with Shiro or other Japanese variety. Ripens late July.

Santa Rosa: Japanese. Dark red skin and yellow flesh. Popular variety for it's large juicy fruit. Ripens mid season. Self pollinating.

Stanley: European. Hardy trees produces consistent crops of blue, medium – sized oval, freestone fruit. All uses. Self pollinating.

APRICOT

Chinese Dwarf: Large crops of medium fruit. Early season. Nice texture and flavor. All uses. Self pollinating.

Wilson Delicious: Large apricot with orange flesh that is sweet and tender. All uses. Self pollinating.

APRIUM, Flavor Delight: Apricot-Plum cross. Two inch fruit is sweet and tangy. Hardy. Pollinate with any apricot.

PERSIMMON (All self-pollinating)

****Astringent varieties cannot be eaten until the fruit is jelly-soft. Astringency can also be removed by freezing fruit overnight and then thawing. Non-astringent fruit can be eaten when fruit flesh is still crisp.*

Jiro: Popular in Japan. Large, flattened round fruit is seedless and sweet. Non-astringent.

Meader: American variety produces delicious, sweet, orange fruit. Astringent until softened off tree. Beautiful fall leaf color.

Nikitas Gift: Ukrainian variety bears huge crops of 2 1/2" red/orange fruit. Sweet and flavorful. Astringent fruit must fully soften before eating. Tree matures at 10-12'.

Saijo: Best Asian persimmon with elongated medium-sized fruit. Astringent. Fruit must soften before eating.

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