

Apples

Akane

Red Baking, Snacking Self-pollinating Harvest late August

Akane is useful early season apple with a good balance of sweet and tart flavors. The apple has a firm skin, used mostly for cooking and baking but also a great for snacking.

Braeburn

Red Snacking, Baking Self-pollinating Harvest September-October

The Braeburn is rich and sweet but also has a tart, spicy finish. Juicy and crisp, this apple is very firm. Braeburns are great for snacking and baking. Harvest the variety in September and early October.

Fuji

Red w/ Pink Snacking, Baking Self-pollinating Harvest in October

The Fuji is a large, extremely-sweet and crispy apple. When baked, it holds its shape. It's known for its hard texture and syrupy sweetness. It's also excellent for baking, salads and paired with cheese. Develop its reddish-pink color. Fujis are harvested in October.

Gala

Pink w/ Orange Snacking, Salads Self-pollinating Harvest in August-September

Skin is pinkish-orange with yellow tones. The Gala is an extremely crisp, sweet and snappy apple. Gala harvest begins in the middle of August and lasts through early September. Best if eaten fresh but also well suited for salads, baking and cheese pairing.

Granny Smith

Green Baking, Snacking Self-pollinating Ripens in November

Color is mostly bright green. The Granny Smith has a crispy, medium grain, bright white flesh that does not easily brown when sliced. Granny Smith apples have a strong tartness resembling that of a lemon. Best uses are pies, cooking, salads, and eating fresh maybe with a light sprinkling of salt.

Gravenstein

Red w/ Yellow Baking, Cooking Triploid: Can't Pollinate Harvest July-August

The Gravenstein apple has a sweet/tart flavor. The apple is used mainly for culinary purposes like baking, cooking and especially for apple sauce and cider. The skin is a waxy yellow-green with red lines. The flesh is juicy and sweet with some tart notes. Harvested in in July and August.

Honeycrisp

Red w/ Green Snacking, Baking Self-pollinating Harvest July-August

The honeycrisp has a bright red, pale green outer skin and a cream colored flesh. Flesh is sweet and juicy with hints of tartness. This variety of apple is great for salads, baking, cooking or eating as a snack. Harvested in in July and August

Jonagold

Red w/ Green Snacking Triploid: Can't Pollinate Harvest Mid-September

The Jonagold has a very unique flavor that's delicious enough to enjoy as a dessert. The apple is large in size and has a crisp, juicy texture. The Jonagold has become one of the favorites for eating fresh from the tree. Harvest in mid-September.

Red Delicious

Dark Red Snacking Self-Pollinating Harvest September-October

The Red Delicious is best eaten right off the tree which makes it a favorite of home owners. Color is dark red and beautiful hanging from the tree. The texture is crisp and crunchy and has a mildly sweet flavor. Red Delicious apples are also great in salads or paired with cheese. Harvest in September and October

Spartan

Red Snacking, Juicing Self-Pollinating Harvest Late

The Spartan is a small sweet apple. Bright crimson skin and has extremely white flesh. Best use is juicing and eating fresh from the tree. Fresh from the tree, the apples are crispy and delicious.

Yellow Delicious

Golden Snacking Self-Pollinating Harvest September-October

The Yellow Delicious is crispy and delicious. One of the best tasting apples when picked fresh from the tree. The flesh is balanced with a sweet yet zesty flavor. Also good in pies and salads. A favorite of many apple lovers!

Apricot

Chinese Mormon

Golden Yellow All Purpose Self-Pollinating Ripens mid-July

The Chinese Mormon is one of the most cold and frost hardy apricots available. Along with cold hardiness, its reliability to produce large yields of delicious apricots year over year is unmatched.

The "Self-Fertile Bing." One of the largest and juiciest of the sweet cherries with excellent firmness and flavor. The Lapins is a highly crack-resistant, sweet red cherry that matures ten days to two weeks after Bing.

Rainier

Yellow w/ Red Snacking Needs Pollinizer Mid-Season

If you have a sweet red cherry, you must include a Rainier to go along with it. The Rainier is a large, yellow cherry with a bright red blush. Rainier has a very distinctive taste and appearance among sweet cherry varieties. With very high sugar levels, the flesh is pure yellow and very firm.

Royal Ann

Yellow w/ Red Snacking, Canning Needs Pollinizer Mid-Season

The Royal-Ann cherry is very similar to the Rainier cherry in both color and taste. However the Royal-Ann is a bit more tart. Used commercially for canning and Maraschino Cherries but also great for eating right off the tree.

Stella

Dark Red Snacking, Baking Self-Pollinating Early Season

Sweet and extremely productive. This tree bears plump, deep red cherries. Abundant crops offer plenty for fresh snacks or canning to enjoy later.

Pears

Anjou

Green Cooking, Salads, Snacking Self-Pollinating Fall Harvest

Firm, dense pale green to white flesh Juicy with a sweet brisk flavor and hint of citrus. Known as the "winter pear" because of long shelf life. Mostly used in culinary recipes and salads or paired with cheese. Also great for eating fresh.

Bartlett

Yellow Snacking, Canning, Syrups Self-Pollinating Fall Harvest

Because Bartletts have great flavor and high sugar count, they're a good choice for many forms of processing. Consider them in preserves, syrups, chutneys, and more. They also make excellent dried pears. Also great for eating fresh.

Bosc

Brown **Baking, Broiling or Poaching** **Self-Pollinating** **Fall Harvest**

The Bosc has a crunchy yet tender flesh and a sweet but spicy flavor. Beneath the brown skin, is a delicious, spicy and slightly firmer flesh. Bosc are also unique for their color, a warm brown with resetting over the surface of the skin.

Comice

Green w/ Red Blush **Snacking, Pairing with Cheese** **Self-Pollinating** **September-March**

A Harry & David favorite, Comice are among the sweetest and juiciest of all varieties of pears Their flesh is smooth and soft, and can best be described as creamy in texture, full of juice, and very sweet. For many pear lovers, Comice is the most desired.

Red Bartlett

Red w/ Green **Canning, Salads, Snacking** **Self-Pollinating** **August-September**

The Red Bartlett has red color over a green background with smooth and pale white flesh. Like the green Bartlett, the Red Bartlett has a pleasant floral aroma, classic pear flavor, and smooth texture.

Plums

Elephant Heart

Burgundy **Eating Fresh** **Needs Pollinizer** **Mid to Late Summer**

Elephant Heart is given its name as a direct reference to its shape, size and coloring. It is extremely juicy and sweet with tart flavoring with a hint of acid. Skin and flesh is firm and feels heavy in the hand. The Elephant Heart is a freestone plum and referred to as the king of Japanese Plums.

Brooks

Powdery Blue **Eating, Drying** **Partially Self-Pollinating** **Harvest in September**

The Brooks is a European plum that doesn't need a pollinizer to produce however the tree will yield more fruit when paired with another European variety. This very large, sweet, dark purple plum is great for fresh eating, preserves, canning and drying. Brooks is used as one of the main plums in Oregon's dried plum industry.

French Petite

Violet-Purple **Cooking, Canning** **Needs Pollinizer**

This European prune is long and oval and small to medium in size. The French Petite has violet-purple skin with a greenish-yellow flesh. The flesh has a mild-sweet flavor and is partially free-stone.

Green Gage

Pale Green Snacking, Cooking Self-Pollinating Ripens in Early August

Don't let the outside color and shape give you a perception of taste. Freestone, the Green Gage plum is extremely sweet and has very low acid levels. The Green Gage is a historically excellent fruit with a rich plum-honey flavor. As well as a great eater off the tree, the Green Gage is also idea for canning, desserts or preserves.

Italian Plum

Purple All Uses Self-Pollinating Harvested in Aug

The Italian Plum is an extremely versatile and deliciously tasting variety. The flavor is a combination of sweetness with a tart edge that sets it apart from other plums. Freestone, Italian is often used for canning, drying, preserving, coking, baking and used as an ingredient of various desserts.

Peach-Plum

Peach Colored Snacking Self-Pollinating Ripens in June

Created on accident by a retired farmer, the Peach-plum is a unique and interesting hybrid of the white peach and Italian plum. This cross has a classic white peach flavor with tart plum finish. The flesh is smooth like a plum but colored more like a peach on the outside and has the flesh of a plum.

Plum-Cot

Purple Snacking, Baking Needs Pollinizer Ripens early July

The plumcot is a 50/50 cross between a plum and an apricot. It has a strong sweet and fruity flavor that is a true blend of its parents. The fruit is very sweet with 33% sugar. The true plumcot has a plum-like shape and outer skin but with a bright yellow/orange flesh much like the apricot.

Santa Rosa

Reddish Purple Snacking, All Else Self-Pollinizing Ripens mid-July

The versatile Santa Rosa is a favorite home and commercial variety. It produces a large crop of dark crimson fruit. It has a firm flesh pleasing traditional plum flavor. It's excellent for snacking or in preserves, jams, jellies. Also are good for canning and drying.

Satsuma

Dark Red Snacking, Canning Needs Pollinizer Ripens in mid-July

The Satsuma is a close relative to the Santa Rosa. Its dark red skin almost matches the sweet and tart flesh in color. Flavor is rich and sweet. Great for canning and preserving.

Stanley

Purple Snacking, Drying Self-Pollinating Ripens early September

The Stanley plum is very sweet in flavor. The skin is dark purple and inside is yellow. This freestone plum is exceptionally sweet in flavor making it a great candidate for drying and preserving.

Peach

Elberta

Red w/ Yellow All Purpose Self-Pollinating Ripens mid-late July

The very versatile Elberta is a peach-lovers favorite. The flesh is very juicy, firm and yellow in color. This freestone peach is ideal for canning or eaten fresh off the tree. Flavor is very sweet with notes of honey. The ripened fruit develops bright-red skin and sweet, golden flesh. Also features a very small pit-to-flesh ratio and tree tolerates heat.

Frost

Yellow w/ Red Eating, Canning Self-Pollinating Ripens
Late July

The Frost peach is a prolific producer and very hardy tree. As well as cold hardy, the tree is one of the most resistant to leaf curl. This freestone is very sweet and delicious to eat. The fruit is produced and ripens early following its showy pink blossoms in the spring.

Red Haven

Yellow w/ Red All Purpose Self-Pollinating Ripens Late July

The Red Haven is an all-purpose, sweet and juicy peach. The tree blooms late to avoid a late frost resulting in the production of more fruit. Freestone, and almost fuzzless skin over firm, creamy textured yellow flesh. Great for canning or eating fresh.

Reliance

Yellow w/ Red Canning, Snacking Self-Pollinating Ripens early August

A great peach tree for Northern climates, the Reliance is one of the most cold hardy peach trees in the category. Peach size is medium to large in size and has a yellow, sweet flesh. Freestone

Figs

Desert King

Yellow green Snacking, Drying Self-Fertile Ripens mid-summer and again in September

The strawberry colored flesh rich and very sweet. The Desert King's figs are larger than most other varieties, about the size of a lime and known for producing prolific early crops of large figs. The breba crop ripens in mid-summer, while the second crop ripens in September. This variety does well in cooler climates and higher elevations.

Black Spanish

Dark Purple Snacking, Preserves Self-Fertile June and again, July and September

The Black Spanish is well suited for Oregon's climate and has been grown here for many years. Fruit is very juicy, sweet and firm. It produces a reliable and large crop of fruit from July to September. Good for fresh eating, preserves and drying.

Brown Turkey

Purple brown Snacking, Cooking Self-Fertile Ripens late spring and again, late summer

The Brown Turkey is a very versatile variety of fig. Can be used for fresh eating, drying, canning, cooking, baking, and preserves. Like most figs, it will do well in a well-drained decorative container or pot. Has brownish purple skin with brownish red flesh. When fully rip the flesh is very sweet and delicious to eat right off the tree.

Olympian

Purple green Snacking, Cooking Self-Fertile Ripens late spring and again, late summer

Winner of the 2014 Retailer's Choice Award at the annual FarWest Show, the Olympian Fig is an extremely cold hard, easy to grow and delicious when eaten fresh! It has very thin purple skin and delicious red flesh. Proven to be very hardy in the Pacific Northwest.

Peter's Honey

Pale Green Snacking, Cooking Self-Fertile Ripens in May and again in October, November

Very interesting and striking fig with pale green skin with strawberry colored flesh. It produces a very honey-sweet, shiny, greenish yellow fruit when ripe. It's a superb variety for fresh off-the-tree eating is an extremely hardy variety.

Vern's Brown Turkey

Purple Brown All Purpose Self-Fertile Ripens late spring and again, late summer

The Vern's Brown Turkey has been proven to be very hardy in the Northwest. Much like the standard Brown Turkey, it is a great fig for eating, drying, canning, cooking, baking and preserves. Although the

standard Brown Turkey is hardy for our area, the Vern's Brown Turkey is said to be a bit more cold tolerant.