

	Price for Rootstock	Price for 1 - 5	Price for 5 or more	Prices include freight and sales tax Description
<b>Apple</b>	<b>Dwarf EMLA26</b>			<b>All grow to about 10-12' high and wide.</b>
Big Red Gala® PP10458		\$27.75	\$25.25	See Kidd's D-8 Gala. Has larger fruit size, more red color, larger leaves, and rounder fruit than standard Gala.
Black Twig (A)		\$26.50	\$24.00	A medium to large apple with greenish-yellow skin mostly covered with dark red and indistinct dark red striping. The flesh is yellow, firm, and juicy with a mild subacid flavor reminiscent of Winesap. Ripens September to October and is a good keeper (1833, Tennessee).
Cardinal Cortland		\$26.50	\$24.00	A sweet, juicy, multi-purpose apple introduced in New York state in 1915. This apple's flesh stays white when cut, making it a great choice for fruit salads. It's also a great choice for baking, unusual for an apple this sweet - you can use less sugar in recipes. Ripens in mid to late September.
Cox Orange Pippin (A)		\$26.50	\$24.00	One of the truly great fresh eating dessert apples. It originated in 1825 in England from seeds of Ribston Pippin. Superlatives abound when describing the flavor - spicy, honeyed, nutty, pear-like. A rich, full flavored apple with a pleasing aroma. Fruit is medium sized with yellowish skin flushed with an attractive reddish-orange blush. Cream colored flesh is fine-grained, firm and juicy. Ripens September to October and keeps until January.
Crispin		\$26.50	\$24.00	A large apple with a great crunch followed by a flavor reminiscent of, but a bit more tart than Golden Delicious. Its size makes it great for slices, garnishes for roasts, or just fresh eating.
Empire		\$26.50	\$24.00	Tart-sweet, very tasty, juicy, great for eating and salads. A cross of MacIntosh and Red Delicious. Developed in the "Empire State" and introduced in 1966. A favorite for caramel apples.
Fameuse Snow (A)		\$26.50	\$24.00	One of the oldest and most desirable dessert apples, a parent of the aromatic McIntosh. Flesh is tender, spicy, distinctive in flavor, and snow white in color with occasional crimson stains near the skin. Very hardy, heavy bearing tree that is excellent for home orchards. Delicious fresh off the tree, in cider, or in culinary creations.
Freedom +		\$26.50	\$24.00	Flesh is cream colored, firm, medium-fine, tender, and juicy. Flavor is sprightly, subacid, and the quality is good. It is a dual purpose type apple. It is good to eat fresh and makes good sauce and juice.
Golden Russet (A)				The "champagne" of old-time cider apples, also delicious for eating and drying. Grey-green to golden bronze with a coppery orange cheek; heavily spotted with light brown russet. Crisp, highly flavored, fine-textured,

			yellow flesh makes very sugary juice. Shows some resistance to scab and cedar apple rust.
Golden Supreme® PP7209	\$27.25	\$24.75	An early season apple with a sweet, smooth textured flavor.
Goldrush® PP9923 +	\$27.50	\$25.00	A new, disease-resistant variety in a class of its own - many consider it to be one of the finest all-around varieties. An intense balance of sweet/tart flavor at harvest in mid-October mellows to a rich –sweetness by November. Keeps its firm texture and flavor through June under refrigeration.
Granny Smith (A)	\$26.50	\$24.00	Tart, crisp, juicy, multi-purpose, keeps well. Originally from Australia, now grown world-wide. In our cool climate, Granny Smith develops significant red blush on its normally green skin, which has no effect beyond appearance. Matures very late, keeps well, and is a favorite with those who enjoy hard, tart eating apples. These characteristics also make it excellent for baking and cooking.
Grimes Golden (A)	\$26.50	\$24.00	Considered one of the finest American apples ever, Grimes Golden originated in 1790 in Brooks Co., West Virginia where today a granite monument still stands in recognition of this outstanding apple. Grimes Golden is one of the parents of the widely popular Golden Delicious. Fruit is medium to large, roundish to slightly oblong with tough yellow skin with occasional patches of russet. This aromatic apple is highly flavored with tender, crisp, juicy yellowish-orange flesh. Ripens September to October and is a good keeper.
Honeycrisp™ PP7197	\$28.00	\$25.50	Known for its "explosively" crisp texture, this apple is a fresh eating sensation - it blends a pleasing, sweet and slightly tart flavor with incredible juiciness. A Macoun x Honey Gold cross, perhaps, from Minnesota)
Idared	\$26.50	\$24.00	Tart, crisp, juicy, multi-purpose. A cross of Jonathan and Wagener, two old-time apples, Ida Red is an "improved Jonathan", possessing all the great qualities of Jonathan plus superior size and keeping ability. Excellent for eating, baking,(texture holdsup well) and cooking.
Jonathan (A)	\$26.50	\$24.00	One of the most important commercial apples, particularly in northern parts of the country. The apple originated as a seedling of the famous Esopus Spitzenburg on the farm of Philip Rick of Woodstock, New York in 1826. The medium-sized fruit has thin, tough yellow skin almost completely covered with dark red. Ripens September to October and is a very fine keeper.
Kidd's D-8 Gala	\$26.50	\$24.00	Talk about a great apple: crisp snappy bite over a mellow sweetness. Looks great, smells sweet, eats like a dream! Also excellent for salads. Color has unique "orange" hue. Introduced as "Kidd's D-8" in 1934 by New Zealand plant breeder J.H. Kidd from a cross between Kidd's Oranged Red and Golden Delicious. Named Gala in 1950. Royal Gala is a sport with increased red color.
Liberty +	\$26.50	\$24.00	A high quality apple that is very resistant to major apple diseases such as

scab, fire blight, mildew and cedar-apple rust. Medium-size fruits are heavily red-striped and have light yellow flesh that's crisp and juicy with sprightly flavor. Good for fresh eating as well as cooking. Keeps into February, the flavor intensifying in storage. Like Paulared, it makes an excellent applesauce if the skin is left on.

Lodi	\$26.50	\$24.00	An excellent early apple that ripens in early to mid-July. Fruits resemble Yellow Transparent, but are larger and keep longer. Makes superb applesauce and mouthwatering pies. Hardy, productive, and moderately resistant to apple scab.
McIntosh	\$26.50	\$24.00	Discovered in 1811 as a young seedling tree in Dundas County, Ontario, Canada by John McIntosh, an American who had recently emigrated to the area from New York state. By 1835, he was selling grafted trees which quickly became local favorites, producing apples sought after for their great flavor, dependability, and keeping qualities. The original tree at the McIntosh homestead finally blew down and died in 1910. Fruit is medium-sized, roundish to slightly flattened with smooth, thin, whitish-yellow skin mostly covered with a deep red blush. The firm, crisp, white flesh is juicy, very aromatic and sometimes stained with red streaks. Ripens in September and is a good keeper.
Nittany	\$26.50	\$24.00	Golden Delicious x York. One of the best fall apples, it is fabulous for fresh eating out of hand, all cooking and baking purposes, and makes a delicious, thick sauce.
Northern Spy (A)	\$26.50	\$24.00	Originated about 1800 in East Bloomfield, New York and soon became popular throughout the United States. Fruit is a good keeper and an excellent cooker (Spys are great for pies). Also great as a fresh picked fruit with a spicy, aromatic flavor. Large, roundish fruit with smooth, thin, dark red skin. The clean, white flesh is fine-grained, tender, crisp and juicy. An excellent keeper which ripens in October.
Pink Pearl (A)	\$26.50	\$24.00	A beautiful apple with startling bright pink flesh and very attractive crimson-pink blossoms. Introduced in 1944 by the renowned California plant breeder, Albert Etter, Pink Pearl is a wonderful table apple which makes a beautiful and tasty pink applesauce. Fruit is medium-sized with a distinctive conical shape. The skin is creamy pale green with bright pink flesh. Flesh is crisp, fine-grained and aromatic with a delicious sweet-tart flavor.
Pound (Pumpkin Sweet) (A)	\$26.50	\$24.00	The name for this apple is derived from its large size and yellowish-orange color. It originated in 1834 in Connecticut. It is excellent for baking or canning, but less desirable for fresh eating. Fruit is large to very large with tough, smooth skin with patches of russet, occasionally showing

			a brownish-red blush. The yellow flesh is firm, crisp, juicy, and very sweet. Ripens October or later.
Pristine™ PPAF +	\$27.50	\$25.00	Early ripening yellow-skinned apples have crisp, fine-textured flesh that's sweet and sprightly. Delicious fresh and cooked. Ripens in late July and keeps up to 6 weeks. Appears immune to scab and has resistance to mildew, cedar-apple rust and fire blight.
Ramey York	\$26.50	\$24.00	A sport of York Imperial, Ramey York develops intense, deep, rich full color ahead of any other Red York strains. York Imperial originated in York, Pennsylvania in the 1800's on the farm of a Mr. Johnson, and soon became a favorite of growers for its long-keeping abilities and fine processing qualities. The fruit is medium to large with a distinctive oblong or lopsided shape. The skin is light yellow in color with stripes of brownish-red. The coarse yellow flesh is firm and juicy with a mild tartness to the flavor. Ripens late fall (November - December) and hangs well on the tree into late winter.
Redcort	\$26.50	\$24.00	(1926, New York) A Ben Davis X McIntosh cross; sprightly, especially good for salads; a branch sport of Cortland found in Marlboro NY.
Red Delicious	\$26.50	\$24.00	Sweet, crisp, juicy eating and salad apple. America's most popular apple, known for the "five little bumps" on the bottom. Full-flavored sweet taste, yellowish flesh and crisp texture. Discovered in 1872 by Jesse Hiatt near Peru, Iowa, originally named Hawkeye. Red Delicious has been developed into a very highly-colored dark red apple.
Red Fuji BC#2	\$26.50	\$24.00	Sweet, firm, juicy eating apple. Developed in Japan, introduced to USA in 1962, Fuji is Japan's favorite apple, for good reason! Fantastic sweet flavor, low acid, and very juicy. Stays crisp for months! This offspring of Fuji ripens 1 to 2 weeks later than its parent.
Red Jonagold	\$26.50	\$24.00	(Jonathan x Golden Delicious; c. 1968) Creamy yellow flesh; sweet and juicy; excellent sweet-tart dessert apple
Rome Beauty	\$26.50	\$24.00	One of the most important US commercial varieties for many years, Rome Beauty is considered one of the best cooking and processing varieties available. It originated around 1817 in Marietta, Ohio. Fruit is large to very large, roundish to somewhat oblate in shape. The thick, smooth skin is yellowish-green almost entirely covered with bright red and dark carmine stripes. The yellow flesh is firm, crisp and juicy with a tangy pleasing flavor. Ripens in September to October and keeps well.
Rusty Coat (A)	\$26.50	\$24.00	An old, well-known variety popular in the South. Origin difficult to trace as any apple with heavy russetting on the outer skin was typically called "Rusty Coat." Small to medium in size with dark greenish-yellow skin and

indistinct red striping overlaid with a heavy, coarse russet coat. Flesh is crisp, tender and somewhat dry with a pleasant, sweet nutty flavor. Ripens early September.

Seek-No-Further (A)	\$26.50	\$24.00	This high-quality apple originated near Westfield, Massachusetts, around 1796 and was widely sold in New York markets in the 1900's. Has been described as an apple with "peculiarly pleasant, rich, mild subacid flavor". Fruit is medium-sized, roundish-conical with dull greenish-yellow skin, shaded and splashed with orangish-red and striped with carmine. A thin bloom can give a bluish cast to the skin. Flesh is white tinged with yellow and is firm, crisp, tender and juicy and is very aromatic. Ripens September-October and is a very good keeper.
Sheepnose (Black Gilliflower) (A)	\$26.50	\$24.00	A very old variety dating to the 1700's and originating in the Northeast, probably Connecticut. Fruit is medium to large, distinctly conical or tapered in shape, with dark red skin overlaid with faint red striping. The greenish-white flesh is firm, coarse, and moderately juicy, quickly becoming dry when overripe. An aromatic apple ripening in October to November.
Smokehouse (A)	\$26.50	\$24.00	An old favorite dessert apple. Creamy yellow, firm, medium-grained, crisp flesh rich, complex and distinct flavor. Fruit medium size, uniform. Skin is a beautiful, smooth deep yellow or greenish base, shaded red. The original tree grew beside the smokehouse of William Gibbons in Lancaster County, PA.
Spitzenburg (A)	\$26.50	\$24.00	(1790's, USA) Long considered among the finest dessert apples; grown by Thomas Jefferson on his orchards at Monticello; crisp, dense flesh has a rich, nut-like flavor which is characteristic of older varieties.
Summer Rambo (A)	\$26.50	\$24.00	(France, 1535) A first choice for traditional, tart apple sauce or apple pie Ripens in late August to early September with a distinctive greenish-yellow skin that often develops a blush.
Twenty Ounce (A)	\$26.50	\$24.00	Originating in New York in the early 1800's, Twenty Ounce is a very large, showy fruit and an excellent cooking apple. Cooks easily and makes a fine applesauce. Large, roundish fruit with a thick, tough greenish-yellow skin with stripes and splashes of carmine and deep red. The whitish-yellow flesh is coarse, tender and juicy. Ripens in September.
Washington Strawberry (A)	\$26.50	\$24.00	This colorful, attractive apple originated in New York in 1849. The tree is vigorous and is a heavy, dependable bearer. Fruit is large and roundish-conical with waxy yellow skin mottled and striped with brownish-red and carmine. The yellow flesh is slightly coarse, crisp, juicy and tender. An early season variety.

Wealthy (A)	\$26.50	\$24.00	An early ripening, very hardy, large-fruited apple with pale yellow skin heavily splashed red. Very juicy white flesh has pink veins and sprightly distinctive flavor. Excellent for pies, sauce and eating fresh. Keeps into December. Small, compact trees bear young and heavily. Ripens early September.
Yellow/Golden Delicious	\$26.50	\$24.00	A truly wonderful apple when well-grown, Golden Delicious arose as a seedling on the farm of Anderson Mullins of Clay Co., West Virginia, in 1912. It is believed to be a cross of Grimes Golden, another fine old West Virginia apple, and Golden Reinette. The propagation rights for the apple were sold to Stark Brothers Nursery in 1914 who immediately erected a steel fence around the tree to prevent theft of scionwood for illegal propagation. However, some cuttings were eventually stolen and sold under the name of Yellow Delicious. Fruit is large, conic to round in shape with mostly smooth golden yellow skin with occasional russet patches. The crisp, clean juicy yellow flesh is sweet and mild. A self-fertile tree that is an excellent choice for a pollenizer. Ripens mid to late September.
Yellow Transparent (A)	\$26.50	\$24.00	(1800, Russia) Medium to large fruit with transparent pale yellow skin. Crisp, tart and juicy, but has a very short life after ripening on or off the tree. Often picked in a greener stage for cooking. Excellent for sauce, pie and drying. Bears very young and heavily. Thin for best size. This summer apple ripens in July.

(A) Antique; + Disease Resistant

<b>Apple</b>	<b>Semi-dwarf</b>		Varieties are grafted either onto EMLA7 (12-15') or EMLA 111 (18-22') May not specify.
Arkansas Black (A)	\$26.50	\$24.00	Originated from a Winesap seedling in an orchard in Bentonville, Arkansas in 1870. Arkansas Black is a beautiful dark red to almost black apple and considered to be one of the best storage apples. The fruit ripens late November and is rock-hard when harvested, but softens and improves in flavor in storage. Fruit is medium-sized and slightly conical in shape. Yellow flesh is firm, fine-grained, crisp, moderately juicy, and sprightly subacid in flavor.
Autumn Gala® PPAF	\$27.75	\$25.25	A sport of Gala that matures 4 weeks after other Galas
Big Red Gala® PP10458	\$27.75	\$25.25	see above
Black Twig (A)	\$26.50	\$24.00	see above
Braeburn	\$26.50	\$24.00	An aromatic, juicy and crisp apple, well-known for its sweet-tart, spicy flavor. Color varies from orange to red over a yellow background.

Braeburns are great for snacking and baking.

Cardinal Cortland	\$26.50	\$24.00	see above
Crispin	\$26.50	\$24.00	see above
Dandee Red™ PP16620			Dandee Red is a summer apple that ripens in mid- to late-August. It has a pleasingly tart flavor and crisp, creamy white flesh, much like McIntosh. It's an exceptional keeper for an early season apple. The tree is very hardy and has mildew and fire blight resistance similar to McIntosh.
Empire	\$26.50	\$24.00	see above
Freedom +	\$26.50	\$24.00	see above
Golden Russet (A)	\$26.50	\$24.00	see above
Golden Supreme® PP7209	\$26.50	\$24.00	see above
Goldrush® PP9923 +	\$27.50	\$25.00	see above
Granny Smith (A)	\$26.50	\$24.00	see above
Grimes Golden (A)	\$26.50	\$24.00	see above
Honeycrisp™ PP7197	\$28.00	\$25.50	see above
Idared	\$26.50	\$24.00	see above
Kidd's D-8 Gala	\$26.50	\$24.00	see above
Liberty +	\$26.50	\$24.00	see above
LindaMac® PP7209	\$27.75	\$25.25	LindaMac is a bright red, true McIntosh that starts coloring a month ahead of every other Mac in early to mid-September. It finishes to a virtually 100% solid bright red blush with no striping. LindaMac has the crisp sweet flavor and attractive appearance of a true McIntosh.
Lodi	\$26.50	\$24.00	see above
Macoun	\$26.50	\$24.00	One of the finest eating apples ever developed in the Northeast. Dark red skin and white flesh that is firm, juicy and aromatic; a perfect apple with a little cheese and wine. Macoun Apples are also great for salads and sauce. A New York State Agricultural Experiment Station in 1923 from a McIntosh x Jersey Black cross.
McIntosh	\$26.50	\$24.00	see above
Mollies Delicious	\$26.50	\$24.00	(1966, Rutgers University; Golden Delicious x Red Gravenstein) A very early fall apple, harvested in late August to early September; the greenish-white flesh is sweet and crisp; appeals to those who like a mild tasting apple
Nittany	\$26.50	\$24.00	see above
Northern Spy (A)	\$26.50	\$24.00	see above
Northwest Greening (A)	\$26.50	\$24.00	The fruit is a pale green, that turns yellow when fully mature. It has a waxy, smooth handsome finish. It is well known as a good keeper into the winter. It is a good all purpose sauce, cooking and pie apple with a mild,

			sub-acid flavor, but isn't a great fresh eating apple. It ripens mid-late in the fall. Similar to Granny Smith in color & flavor. (1872, Wisconsin)
Paula Red	\$26.50	\$24.00	Paula Red is one of the first varieties to ripen, usually by late summer. It's crisp, white flesh is juicy and slightly tart. This aromatic apple is great for eating or early-season baking and cooking. Applesauce made with Paula Reds requires very little added sugar because of its high fructose content.
Pink Pearl (A)	\$26.50	\$24.00	see above
Pristine™ PPAF +	\$27.50	\$25.00	see above
Ramey York	\$26.50	\$24.00	see above
Redcort	\$26.50	\$24.00	see above
Red Delicious	\$26.50	\$24.00	see above
Red Fuji BC#2	\$26.50	\$24.00	see above
Red Stayman Winesap	\$26.50	\$24.00	A progeny of Winesap and like its well known and historic parent, an apple of the highest quality. The apple arose in 1866 when Dr. J. Stayman planted seeds of Winesap on his farm in Leavenworth, Kansas. Like Winesap, it has sterile pollen cannot pollinate other apple trees. Fruit is medium to large with smooth greenish-yellow skin mostly covered with stripes and splashes of red and crimson. The tangy whitish-yellow flesh is firm, crisp, and juicy. Ripens in October.
Rising Sun Fuji® PPAF	\$26.50	\$24.00	Ripens 4-6 weeks before standard Fuji.
Rome Beauty	\$26.50	\$24.00	see above
Royal Gala	\$26.50	\$24.00	See Kidd's D-8 Gala. A highly colored sport of Gala.
RubyJon® PP10115	\$27.75	\$25.25	Ruby Jon colors to a 100% solid red blush 10 days before other Jonathan Strains. Ruby Jon offers the same creamy, white flesh and crisp, juicy eating quality of the old-fashioned Jonathan, with 100% Jonathan flavor and size. It has a smooth finish and is resistant to stem end russet. The beautiful red color of Ruby Jon does not bleed into the flesh.
Seek-No-Further (A)	\$26.50	\$24.00	see above
Smokehouse (A)	\$26.50	\$24.00	see above
Spigold	\$26.50	\$24.00	see above
Spitzenburg (A)	\$26.50	\$24.00	see above
Summer Rambo (A)	\$26.50	\$24.00	see above
Teeple Red Royal Empire™ PP7820	\$27.25	\$24.75	A sport of Empire with more uniformly red-skinned fruit.
Williams Pride® PP10115 +	\$27.25	\$24.75	An early-ripening, disease-resistant, summer dessert apple. Perhaps the best flavored of the older disease-resistant apples. Attractive fruit with an 80% dark red stripe on a green-yellow background. Resistant to scab, fire blight, powdery mildew and cedar apple rust.
Winter Banana (A)	\$26.50	\$24.00	see above

Yellow Delicious	\$26.50	\$24.00	see above
Yellow Transparent (A)	\$26.50	\$24.00	see above
Zestar® PP11367	\$27.75	\$25.25	Zestar! Sets a new standard for summer apples! Flavor (an excellent sweet-tart balance with a brown sugar overtone!) is its most outstanding feature. It's light, crisp and juicy texture is unique among early-season apples. Its spicy, sweet flavor and crisp texture make Zestar a wonderful snacking apple and good for baking as well. This apple also stores quite well and it's flavor actually improves after harvesting. After the apple is cut, the flesh oxidizes fairly rapidly so it is not recommended for salads. Developed by the University of Minnesota and released in 1999, this great new apple thrives in our cool climate.

(A) Antique; + Disease Resistant

<b>Apple</b>	<b>Standard</b>	<b>All grow to about 25-30' high and wide.</b>	
Honeycrisp™ PP7197	\$28.00	\$25.50	see above
Taylor Spur Rome Beauty	\$26.50	\$24.00	A spur-form of the Law strain of Red Rome Beauty. Spur-types are great for home orchardists: They have a more open canopy and compact growth habit than standard trees. They have strong, narrow-angled lower branches and a relatively weak central leader. All of this makes them easier to prune.
Winter Banana	\$26.50	\$24.00	see above

(A) Antique; + Disease Resistant

<b>Apricot</b>	<b>Standard</b>	<b>All grow to about 15-25' high and wide.</b>	
Goldrich	\$33.50	\$31.00	Early variety. Large oval fruit with a bright waxy orange ground color. The flesh is deep orange, firm, and fine textured. Trees are vigorous and productive. Resistant to winter injury. Requires pollination, and is not pollinized by Perfection. It blooms early and will pollinize Rival.
Perfection	\$33.50	\$31.00	One of the finest of the commercial apricots, Perfection bears moderately early and produces large, firm fruit. The flesh and skin are colored a bright orange-yellow. Requires cross pollination and is not pollinized by Goldrich. It blooms early and will pollinize Rival.
Rival	\$33.50	\$31.00	Large oval fruit with a light orange skin and a red blush. Mildly flavored deep orange flesh. Low acid. Tree is vigorous and productive. Rival requires cross pollination. It flowers early and can be used as a pollinizer for Goldrich and Perfection.

Tilton	\$33.50	\$31.00	Medium to small fruit which has a golden yellow skin with a dark red blush. Firm, golden flesh with distinctive flavor. A vigorous, very hardy tree which typically bears a large crop. Excellent for fresh eating, drying, or canning. Self fertile and late-blooming helping it avoid late spring frosts.
<b>Cherry, Sour</b>	<b>Standard</b>		<b>All grow to about 10-15' high and wide.</b>
Balaton (mid July)	\$34.25	\$31.75	Recent Morello-type (red flesh) introductions from Hungary. They're sweeter, larger and more firm than the ever popular Montmorency pie cherry and can be eaten straight from the tree. Self-pollinizing.
Danube (early July)	\$34.75	\$32.25	
Jubileum (mid June-early July)	\$34.75	\$32.25	
Montmorency	\$33.50	\$31.00	Classic pie cherry, an Amarelle-type (light red flesh). Self-pollinizing. Ripens early to mid-July.
<b>Cherry, Sweet</b>	<b>Dwarf</b>		<b>All grow to about 15-20' high and wide.</b>
Attika® PPAF	\$42.00	\$39.50	A new variety from the Czech Republic with a very appealing, strong, sweet flavor. 'Attika' scored highest for fruit quality (combination of taste and texture) at the New York State Experiment Station. The tree is precocious and bears heavily. The fruit is large, firm and has good cracking resistance. 'Attika' is a good pollinizer for late-blooming varieties. Needs a pollinizer. Pollen group VI.
Bing	\$41.00	\$38.50	The classic sweet cherry - large, dark and firm. Tends to be grown more in the Pacific Northwest - very susceptible to cracking from rain at harvest time. Ripens mid-season (late June to early July). Needs a pollinizer. Pollen group III.
Regina® PP11530	\$42.00	\$39.50	A German variety with very large flavorful fruit that are resistant to cracking. Regina blooms late providing some resistance to late spring frosts. Ripens very late-season in mid-July. Needs a pollinizer. Pollen group II.
Rainier	\$41.00	\$38.50	An especially large, golden to orange cherry with a red blush and sweet yellow flesh. Developed at Washington State University and mostly grown in the Pacific Northwest. More difficult to grow in the East - take a chance - the reward would be perhaps the most delicious sweet cherry of them all. Needs a pollinizer. Pollen group IX.
White Gold® PPAF +	\$42.25	\$39.75	Fruits are yellow with a red blush, medium-sized with excellent flavor. A consistent heavy-cropper, resistant to cracking and bacterial canker. Introduced by the New York State Experiment Station at Geneva. Good pollinizer for other varieties.
<b>Cherry, Sweet</b>	<b>Standard</b>		<b>All grow to about 30-35' high and wide.</b>

Attika® PPAF	\$34.50	\$32.00	see above
Bing	\$33.50	\$31.00	see above
Black Tartarian	\$33.50	\$31.00	A medium sized purplish-black sweet cherry. The flesh is dark red, juicy, very rich and delicious. Occasionally the fruit remains red to dark red. Needs a pollinizer. Pollen group I.
Kristin	\$33.50	\$31.00	Introduced by the New York State Experiment Station at Geneva. The hardiest dark sweet cherry - the variety to try if you live at higher elevations in our area, although you'll need a pollinizer - White Gold is your best bet as it has proven quite cold hardy at Geneva. Ripens mid-season in late June to early July. Needs a pollinizer. Pollen group III.
Lapins +	\$33.50	\$31.00	A popular new variety from British Columbia with large high quality fruit. Good resistance to cracking. Not particularly cold-hardy - best for our valleys or near the Hudson River. Ripens mid-season in late June to early July.
Rainier	\$33.50	\$31.00	see above
Regina® PP11530	\$34.50	\$32.00	see above
Skeena® PP11392 +	\$34.75	\$32.25	Another variety from the Pacific Northwest (British Columbia). Large, round, firm cherry with dark red to black skin. Fruit is juicy, sweet and good eating quality. Good resistance to cracking. Bears at an early age and is self-fertile. Ripens very late-season.
Stella +	\$33.50	\$31.00	The first self-fertile sweet cherry variety. Produces a large, dark red cherry with firm, sweet, dark red flesh. Good pollinizer. Ripens mid-season.
Ulster	\$33.50	\$31.00	An older introduction from the New York State Experiment Station at Geneva - similar to 'Bing' but with better resistance to cracking - this trait has made it a popular commercial variety from Michigan to New York. Ripens mid-season in late June to early July. Needs a pollinizer. Pollen group III.
Van	\$33.50	\$31.00	Similar to 'Bing', with fruit that is medium-large, good quality, shiny, reddish black, and very firm. Unfortunately, like 'Bing' it is quite susceptible to cracking. The tree is very hardy with very heavy yields. Ripens late mid-season. Needs a pollinizer. Pollen group II.
White Gold® PPAF +	\$34.75	\$32.25	see above
+ Self-pollinating			Pollinizers must come from outside the group to which the variety belongs.
<b>Nectarine</b>	<b>Standard</b>		<b>All grow to about 8-20' high and wide.</b>
Fantasia	\$33.25	\$30.75	Fantasia is a large, egg-shaped, freestone nectarine with very smooth skin. It is 70% bright red overlaid on brilliant yellow. Excellent quality yellow,

smooth textured flesh with a sweet and tangy flavor. Fantasia ripens later in the season, usually around Labor Day through mid-September. A frequent winner of taste tests. Excellent cold-hardiness - our top choice from this group of nectarines.

Flavortop	\$33.25	\$30.75	Flavortop is a yellow fleshed, freestone nectarine that is firm, smooth-textured and of excellent quality. It's skin is mostly red over a bright yellow background. The tree is vigorous, productive and self-fertile. Competes with Fantasia as one of the best tasting nectarines. Ripens about a week before Fantasia. Good cold-hardiness.
Sunglo	\$33.25	\$30.75	A mid-season (mid-August) ripening freestone nectarine with firm yellow flesh and very good flavor. Fruit is large and 75% red over a golden background color.
<b>Peach</b>	<b>Standard</b>		<b>All grow to about 8-20' high and wide.</b>
Allstar® PP10549	\$34.50	\$32.00	A beautiful, bright red freestone peach with clear yellow flesh. The freestone fruit is very firm. Allstar® trees are stocky with moderate spurring character. Moderately resistant to bacteria spot.
Blushingstar® PP10554	\$34.50	\$32.00	The only white-fleshed peach on offer this year. Medium-sized, freestone fruit with the wonderful distinctive flavor of a white peach. The flesh is tinged with pink and does not brown when cut. The tree is consistently heavy producing, very hardy and open growing with good resistance to bacterial spot. Ripens with Cresthaven.
Bounty	\$33.25	\$30.75	Bounty was developed at the USDA Peach Breeding Program at Kearneysville, WV. The fruit is very large, firm, freestone, and of exceptional quality. Not particularly cold-hardy.
Brightstar™ PPAF	\$34.50	\$32.00	A very early peach, almost two weeks before Redhaven. Unlike many early peaches, it has outstanding flavor and good firmness. Semi-freestone. Good bacterial spot resistance.
Canadian Harmony	\$33.25	\$30.75	A large, freestone variety ripening in the mid-season. The fruit is 50% red with a yellow background color, and has excellent quality.
Contender	\$34.50	\$32.00	A yellow freestone peach with late blooms that tend to escape late spring frosts. The fruit is aromatic with very good flavor. Very resistant to bacterial spot. Ripens mid-season (late August/early September). We consider this variety and Cresthaven to be two of the best peaches for the backyard orchard.
Coralstar® PP10547	\$34.50	\$32.00	A large, beautiful freestone peach with 80% red color that ripens early mid-season. The flesh is firm, with wonderful flavor. Coralstar® holds well on the tree and in storage and does not brown when cut. The tree is

			hardy and resistant to bacterial spot. Ripens mid-season.
Cresthaven	\$33.25	\$30.75	Introduced by the Michigan Experiment Station, Cresthaven is a very firm, highly colored variety for the late season. The fruit is yellow-fleshed, freestone, and shows considerable red around the pit. The tree is winter hardy, very productive, and has medium vigor. Ripens late (late August/early September).
Elberta	\$33.25	\$30.75	One of the first peach varieties from Georgia, 'Elberta' was named in 1875. It has proven adaptable to a wide variety of soil and climatic conditions and for a period was the most widely grown peach in North America. With its great taste, consistent fruit color and disease-resistance, 'Elberta' is still considered by many to be the best peach around. It's a juicy, yellow freestone variety that's ideal for eating, canning and freezing. Ripens late in early September.
Glohaven	\$33.25	\$30.75	Introduced by the Michigan Experiment Station. Fruit is large, nearly round and uniform in size. Color is mostly red with deep yellow ground color. Yellow flesh is firm and resistant to browning. Tree is vigorous and buds are very hardy against spring frosts. Ripens mid-season (late August)
Loring	\$33.25	\$30.75	A large, firm, yellow-fleshed freestone with attractive red color over a yellow background. One of the best varieties for canning and freezing. The trees are vigorous, productive, and resistant to bacterial spot. Ripens mid-season (late August/early September).
Redhaven	\$33.25	\$30.75	A must have for any backyard orchard. Redhaven ripens early in the season and is usually freestone, although some years it can be a little "clingy". It has a wonderful red color over a yellow background. The flesh is yellow with a little red near the pit. It is juicy, sweet, and very tasty. The tree is one of the more hardy varieties, very productive, and has good resistance to bacterial spot. Ripens early season (early to mid August).
Redstar® PP10546	\$34.50	\$32.00	Large, round, very beautiful fruit with 80% rich red color over a subtle striped background. Flesh is medium-yellow with a wonderful flavor. Good resistance to bacterial spot and peach canker. Ripens with Redhaven.
Reliance	\$33.25	\$30.75	Well known for its cold hardiness, this variety is ideal for the home garden. The fruit is medium size, freestone, with a dull blush over greenish-yellow background. Good for canning and freezing. Ripens early (late July/early August).
Suncrest	\$33.25	\$30.75	A large, firm, highly colored peach with excellent quality. Trees are susceptible to bacterial spot and should not be planted where this is a problem. Ripens late (late August/early September).

<b>Pear</b>	<b>Dwarf</b>		<b>All grow to about 12-18' high and 10-12' wide.</b>	
Bartlett		\$34.25	\$31.75	The standard for pears. Large, golden yellow fruit blushed with brownish red; classic shape. Smooth, juicy, white flesh with a pleasant touch of tartness. Good for fresh eating, canning or preserves. Ripen off the tree for a few weeks to develop that famous musky flavor. Medium-sized tree with compact growth habit makes it ideal for dense plantings. Ripens early in late August to early September.
Blake's Pride		\$34.25	\$31.75	A mid-season pear ripening about two weeks after Bartlett. The fruit is medium in size with an attractive yellow color and excellent aromatic flavor. Blake's Pride produces annual crops and has a high degree of resistance to fire blight.
Bosc		\$34.25	\$31.75	Tender, aromatic, spicy-sweet flesh inside green/yellow skin overlaid with cinnamon-brown russet. Excellent for baking, fresh eating and drying. Keeps for 6 months in refrigerator, but ripens best at room temperature. Distinctive flavor at its peak when pears are a golden russet-bronze. Large, upright growth. Very productive and reliable.
Clapps Favorite		\$34.25	\$31.75	Originated in Massachusetts around 1850. The earliest pear of good quality. A large, oval, greenish-yellow pear with a little bit of a red blush. It resembles Bartlett in size, shape, color and flavor, although it may be grainy and gritty. It has good flavor but storage life is very short. Ripens very early in mid to late August.
Magness		\$34.25	\$31.75	This pear was released by the USDA in 1968 as a very high quality dessert pear that will survive under heavy fireblight pressure. Sometimes tardy to start bearing, but the fruit quality makes up for the light early cropping (branch-spreading will significantly help). Mature trees are productive if good pollination is provided. Ripens mid-season in mid-September. Excellent keeper. Seckel x Comice.
Potomoc		\$34.25	\$31.75	This pear was released by USDA in 1993; from a Moonglow X Anjou cross. The highest quality fireblight resistant variety available. The skin is light green and glossy and the flesh is moderately fine with a flavor similar to Anjou. Ripens two weeks after Bartlett in mid-September; keeps 8-10 weeks in refrigerated storage.
Seckel		\$34.25	\$31.75	A must for the home orchard. Hardy and self-fertile. Hardest bloom in the spring. Resistant to fire blight. Fruit small, reddish-brown russet over yellow or greenish-brown. Best flavor. Flesh creamy white and sweet. Good for preserving, spicing. Thinning produces better size fruit. Tree is naturally semi-dwarf. Ripens in mid-season in early September.

<b>Pear</b>	<b>Standard</b>	<b>All grow to about 25-30' high and 15-20' wide.</b>	
Bartlett	\$26.75	\$24.25	see above
Blake's Pride	\$26.75	\$24.25	see above
Bosc	\$26.75	\$24.25	see above
D'Anjou	\$26.75	\$24.25	High quality winter pear from 19th century France. More tolerant of fire blight and low temperatures than Bartlett. Precocious and productive. Large green fruit ripens to greenish yellow in storage. Ripens late-season in mid to late September.
Golden Russet Bosc® PP10840	\$27.50	\$25.00	A sport of Bosc with uniform golden russet.
Gorham	\$26.75	\$24.25	A Bartlett-type that matures 10 to 12 days later. Much better keeper than Bartlett. Bright yellow skin with slight russet around stem. Somewhat more tolerant of fireblight than Bartlett.
Red D'Anjou	\$26.75	\$24.25	D'Anjou with a deep red skin that darkens as it ripens.
Red Sensation	\$26.75	\$24.25	A highly-colored Red Bartlett cultivar that appeared in 1940 in Australia. Red Sensation is an attractive, late summer dessert pear, with the same great flavor as a yellow Bartlett.

<b>Pear, Asian</b>	<b>Standard</b>	<b>All grow to about 25-30' high and wide.</b>	
Hosui	\$26.75	\$24.25	Very round, medium to large fruit. Flavor is sweet with just a little tartness. Skin is rosy-bronze or golden brown with brown russetting; the flesh is off-white and very juicy. A consistent taste-test winner! Does not store as well as other varieties. Ripens in early September. Needs a pollinizer.
Olympic (Korean Giant)	\$26.75	\$24.25	A new variety from Korea. Fruit are very large, round with orangey-brown skin with brown russetting. Flesh is white with a bit of an earthy flavor that is very sweet. The best variety for storage, keeping upwards of 6 months in common refrigeration. Needs a pollinizer. Ripens in mid-October.
Shinseiki	\$26.75	\$24.25	Fruit is round, firm, yellow-skinned fruit and can be stored up to three months in common storage. The crisp, white flesh is juicy, with a bit of sweetness and a bit of tartness. Ripens early-season - late August to early September. Reasonably self-fertile - a pollinizer can increase yields, but then the tree may require fruit-thinning.

<b>Plum, European</b>	<b>Standard</b>	<b>All grow to about 15-25' high and wide.</b>	
Mt. Royal	\$36.75	\$34.25	Fruit is blue with yellow clingstone flesh. Excellent flavor. Needs a pollinizer.
NY #9	\$36.75	\$34.25	An attractive, bright blue plum of very high quality. Fruit is medium-large

and freestone. Good for fresh eating and processing or drying. Needs a pollinizer.

President	\$36.75	\$34.25	Large, round to oblong fruit with blue-black skin. Fine-textured, yellow flesh. A vigorous, upright tree that is a heavy producer and one of the last plums to ripen in the season. Needs a pollinizer.
Stanley	\$36.75	\$34.25	An Italian type prune plum with large, prune shaped, bluish purple fruit. The flesh is yellow, juicy, sweet, and richly flavored. Sweet enough to dry into prunes without being pitted. Ripens in early September. Needs a pollinizer.
<b>Plum, Japanese</b>			<b>All grow to about 15-25' high and wide.</b>
Friar	\$36.75	\$34.25	A heavy bearer of large, round dark purple fruit with sweet, firm, amber flesh. Ripens mid to late September. Self-fruitful, but produces more fruit if cross-pollinated. A Californian variety that performs well in New York.
Improved Duarte	\$36.75	\$34.25	Very large, red fruit with excellent flavor - widely regarded as one of the best tasting Japanese plums. The fruit dries well, has a long storage life and a slightly tart taste when cooked.
Ozark Premier	\$36.75	\$34.25	A large, reddish-purple, nearly round plum with juicy yellow flesh. Ripens in late summer. Fruits hang well on the tree, giving extended harvest, but once picked do not store well. Precocious and consistently productive. Needs a pollinizer.
Santa Rosa	\$36.75	\$34.25	Luther Burbank created this popular plum in 1906. It has a rich, tangy taste, reddish-purple skin and amber flesh with a slight tinge of red. Self-fertile and a good pollinizer for other plums. Ripens mid-season (mid-Aug).
Shiro	\$36.75	\$34.25	A large, round yellow plum with an excellent, sweet flavor and sunshine yellow translucent, very juicy flesh. The tree is very prolific. It ripens late July to early August. Needs a pollinizer.
<b>Quince, Fruiting</b>	\$36.00	\$33.50	
<b>Persimmon, American</b>			
Meader	\$48.50	\$46.00	Self-fertile and completely hardy with golf ball size fruits that are astringent until fully ripe. Introduced by Elwyn Meader of New Hampshire.