

Price for Prices include freight
Rootstock **7-gal, 5-7'** and sales tax

Apple	Semi-dwarf	All grow to about 12-15' high and wide
Cortland	\$49.00	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.
Fuji	\$49.00	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!
Honeycrisp	\$49.00	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.
Liberty +	\$49.00	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.
Macoun	\$49.00	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 introduction in 1923 from a McIntosh x Jersey Black cross.
McIntosh	\$49.00	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.
Northpole	\$49.00	McIntosh-type fruit on a columnar tree to about 8-10' high.
Red Delicious	\$49.00	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.

Royal Gala	\$49.00	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 Orange Red and Golden Delicious. Named Gala in 1950. Royal Gala is a sport with increased red color.
Scarlet Sentinel	\$49.00	A columnar apple similar to Northpole.

Apricot

Chinese	\$49.00	An early bearing, heavy producing variety that is recommended for climates prone to late spring frosts. The fruit is of good quality and medium to large in size with a yellow to medium-orange skin and flesh. Grows to about 15-18' high and wide.
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Cherry, Sour

Montmorency	\$49.00	Classic pie cherry, an Amarelle-type (light red flesh). Self-pollinating. Grows to about 10-15' high and wide. Ripens early to mid-July.
North Star	\$49.00	A Morello-type (red flesh) cherry. Naturally dwarf tree, growing around 6-10' high. A beautiful ornamental small tree as well. Introduced by the University of Minnesota in 1950.

Cherry, Sweet

Semi-dwarf

All grow to about 15-20' high and wide.

Bing	\$49.00	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. Needs a pollinizer. Ripens mid-season (late June to early July).
Black Tartarian	\$49.00	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.
Stella +	\$49.00	The first self-fertile sweet cherry variety. Produces a large, dark red cherry with firm, sweet, dark red flesh. Good pollinizer. Ripens mid-season.

+ Self-pollinating

Gojiberry (*Lycium barbatum*)

Crimson Star	\$24.00	Also called Wolfberry and Matrimony Vine, this attractive Chinese native features light purple, bell shaped flowers and bright red berries. The
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nutritious, sweet, and tasty berries are popular in Chinese dishes and are among the highest in anti-oxidants, carotene, and contain all amino acids and many minerals. It is one of the 'super foods'. 5-6 ft. high. Sun, part sun. Drought tolerant.

Nectarine

Garden Delight	Genetic Dwarf	\$59.00	A dwarf nectarine that grows to about 5-6' high and wide - it can be grown in a container on a patio. The fruit is medium size, yellow, freestone and sweet.
Golden Prolific	Genetic Dwarf	\$59.00	Another dwarf nectarine - same size tree as 'Garden Delight' with slightly larger fruit. All varieties grow to about 12-15' high and wide.
Independence	Standard	\$49.00	A freestone, large oval fruit that is gold, blushed with a brilliant cherry red. One of the best flavored nectarines with a rich, tangy-sweet flavor. Independence ripens very early in the season, well ahead of Redhaven peach.
Le Grande	Standard	\$49.00	A Californian clingstone variety and one of the progenitors of most of the modern varieties of nectarine. The fruit is large with bright red and yellow skin; the yellow flesh has a delicate, slightly tart taste.
Merricrest	Standard	\$49.00	An introduction from famous fruit breeder Elwyn Meader of New Hampshire. Red skinned fruit with yellow flesh and a rich, tangy flavor that is highly regarded in taste testings. Probably the most cold-hardy nectarine, perhaps worth a try in zone 4b.

Peach

Garden Gold	Genetic Dwarf	\$59.00	A dwarf peach reaching 4-6' high. Large freestone fruit has yellow skin with a slight red blush. Flesh is yellow in color turning red near the pit. Its late bloom makes it less susceptible to damage by frosts.
Golden Glory	Genetic Dwarf	\$59.00	Another dwarf peach with very large fruit that have red-blushed, golden skin. The yellow flesh is juicy and good flavored. All varieties grow to about 12-15' high and wide.
Elberta	Standard	\$49.00	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.
Redhaven	Standard	\$49.00	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).

Reliance	Standard	\$49.00	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).
Pear	Dwarf		All grow to about 12-18' high and wide.
Bartlett		\$49.00	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.
Bosc		\$49.00	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.
D'Anjou		\$49.00	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.
Moonglow		\$49.00	Extra large pear that is yellow with a slight red blush. Very smooth flesh, juicy and excellent mild flavor. Great for fresh eating, cooking or canning. Excellent tolerance to fire blight. Ripens about a week before Bartlett in mid-August.
Red Bartlett		\$49.00	A form of 'Bartlett' with red skin.
Pear, Asian	Standard		All grow to about 18-20' high and 12-15' wide.
Chojuro		\$49.00	Medium-sized fruit with thick, russeted, golden brown skin. The flesh is crisp and firm, with a very sweet, aromatic flavor. Needs a pollinizer.
Olympic (Korean Giant)		\$49.00	A new variety from Korea. Fruit are very large, round with orangey-brown skin with brown russeting. 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	\$49.00	Shinseiki is a round, firm, yellow-skinned fruit that 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.
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Plum, European

Mt. Royal	\$49.00	Fruit is blue with yellow clingstone flesh. Excellent flavor. Needs a pollinizer.
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Stanley	\$49.00	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. Needs a pollinizer.
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Plum, Japanese

Santa Rosa	\$49.00	Luther Burbank created this popular plum in 1906. It has a rich, tangy taste, reddish-purple skin and an amber flesh with a slight tinge of red. Self-fertile and a good pollinizer for other plums.
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Shiro	\$49.00	A large, round yellow plum with an excellent, sweet flavor and sunshine yellow translucent, very juicy flesh. The tree is very prolific. It ripens mid-August. Needs a pollinizer.
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