

Temperate Fruit

Apple

Anna, 200 chill hours

Anna apple is a dual purpose apple that is very early ripening and does well in warm climates. Anna was bred by Abba Stein at the Ein Shemer kibbutz in Israel, in order to achieve a Golden Delicious-like apple, that can be cultivated in nearly tropical areas. Sweet, crisp, ripens in late June. Excellent for eating or cooking

Dorsett Golden, 100 chill hours

Golden Dorsett produces a medium sized, firm, and sweet apple perfect for eating fresh off the tree. The apples, a soft yellow with a pink blush, ripen in late June or July, and after picked, they can be kept for two weeks if refrigerated. The Golden Dorsett is perfect for Gulf Coast planting.

Ein Shemer, 250 chill hours

The Ein Shemer Apple produces a pale yellow, medium-sized apple. The apple's sweet, semi-acidic taste is perfect for eating right off the tree or for making into applesauce or pie. At maturity, the Ein Shemer apple can reach a height and width of 12-15 feet. Ripe in July.

Fuji, 250-350 chill hours

Crisp and sweet, ripens in June, the Fuji apple is a small to medium size fruit with a reddish pink over yellow appearance. Apple trees require well drained soil but will grow in clay or sandy soil.

Multi-graft Apple 7 gallon (FBMG does not know yet if we will receive these. Will update soon.)

Two or more varieties grafted onto one rootstock. These specimens are perfect for smaller gardens where a variety of flavors and an extended harvest season is desired. They are also delightfully ornamental when in bloom. Each variety is labeled.

Apricot

Katy, 250 chill hours

Sweet, sub-acid, all-purpose, flavorful freestone. A favorite apricot for warm-winter climates. The fruit of the apricot tree resembles a small, yellow peach and is used for drying, desserts, preserves and canning. They can grow up to 25 feet in height and require full sun and medium water with good drainage.

Mulberry

Dwarf Mulberry

200 chill hours, small space requirements, but full-sized berries. Shakespeare showered attention on his mulberry tree, which produced his most favorite fruit. Pick baskets full of large, black mulberries so sweet there's no need for sugar — mulberry lovers know this fruit is to be prized because its intense flavor is like no other. A lovely specimen tree whose fruit will keep you in jam and wine all winter long. Berries also freeze very well. One of the few trees that actually prefers heavy soil to achieve its lifespan of a hundred years or more. Grow it as a multi-stemmed bush or train it to a tree form. Self-pollinating.

Pakistan

150 chill hours, an exotic variety with outstanding durability. This vigorous and productive tree yields large and firm, oblong fruit. These ruby red-purple mulberries have sweet, raspberry-like flavor with low acidity that is good for fresh eating or making cobblers. As a bonus, the fruit juice does not stain! Developed in Islamabad, Pakistan, it is very tolerant of heat, humidity, sun, droughts and poor soil. Disease-resistant. Matures to be 40-50' tall. Ripens April through mid-summer. Self-pollinating.

Nectaplum

SpiceZee Nectaplum

200-300 chill hours, self-fruitful, ripens in July, SpiceZee is a great choice for the home gardener. It is slightly acidic and loaded with sugar giving it a spicy sweet flavor. Along with great flavor, Spice Zee is a beautiful ornamental tree with a tremendous spring bloom followed by dark red leaves in the spring that mature to a rich green red in late summer. SpiceZee is a Nectarine, Peach, Plum hybrid.

Loquat

Loquat, also known as Japanese Plum, are very attractive trees. The fruit tastes like a combination of peach and apricot. They are most often eaten fresh, in jellies and in wines. The trees will begin fruiting at one to two years of age. Flowers appear in early winter, and the fruits are ripe in early spring.

Olive

Arbequina

Bring a taste of the Mediterranean to your home. This variety is revered as both a table olive – for its mild, buttery and lightly fruity flavor – as well as an oil olive for its high oil concentration. Olives hang well on the tree and ripen at different intervals. Drought-tolerant and pest-resistant. Heat-tolerant. Ripens starting in November. Self-pollinating.

Peach, Freestone, Sweet and Juicy

August Pride

Large, all-purpose yellow freestone for milder climates. Sweet, aromatic, rich flavor. It's one of the very best. 250 chill hours, ripens late July.

Eva's Pride

Delicious, fine flavor peach with very low, 150 chill hours, ripens in May, medium-large freestone.

May Pride

Very early ripening peach for warmer climates. Ripens in May, delicious & sweet. Beautiful Pink Blossoms. 175-200 chill hours.

Mid Pride

One of the best! It's a yellow freestone for warm climates, exceptional flavor, ripens mid-season, 250 chill hours.

Stark Donut, 250 chill hours

Unique white fleshed peach with a sweet center. Self-fruitful. 200-300 chill hours.

Tex King

Red Skin with yellow flesh, very juicy. Excellent for warmer Texas weather. 400 chill hours. Developed by Texas A&M.

Tropic Snow

Low chill (225 hours) white flesh, semi-freestone peach. Low acid, extremely sweet flavor.

Paw Paw

Seedlings

Also called Indiana banana, American custard apple, and banango, pawpaw trees (*Asimina triloba*) are native to North America, growing wild in much of the eastern and Midwest portions of the United States. The foliage is the sole food source for the Zebra Swallowtail Caterpillar, and the butterflies are attracted to pawpaw trees as a result. Deer, on the other hand, are not interested in eating the leaves of pawpaw trees. The trees produce tropical-like fruit with unique and delicious vanilla or banana/mango flavors. The pawpaw is surprisingly uncommon despite its native status. A ripe pawpaw has a short shelf life, making it difficult to sell at farmer's markets or grocery stores; and the trees are tricky to transplant because of their delicate feeder roots.

Pear (All fire blight resistant)

20th Century (Nijisseiki)

Crisp, Asian, apple-like texture. Small, easy-to-grow tree. Heavy bearer. Round fruit with thin yellow skin. Self-fertile. 300 Chill hours.

Acres Home (Akers Home)

One of the best tasting pears! 325 chill hours, bears the third year, large pear-shaped fruit with red blush, heavy bearer, great for Houston area. Pollinate with Southern Queen, Southern King or Southern Bartlett. Ripens in late summer

Kieffer

Said to be an accidental hybrid, a cross of the Sand Pear (Chinese) and Bartlett (European). Pears are large and golden yellow, white flesh that is crisp, juicy, with a coarse texture and musky aroma. They are very hardy, tolerating both drought and floods. It produces fruit in late September to October. Tolerates hot climates. 375 chill hours.

Pineapple

Very sweet, good texture, crisp flesh with a unique pineapple flavor. Large yellow fruit with red blush. Self- fruitful but bears better with second variety. This pear tree is blight resistant and ripens in August. 150-200 chill hours.

Southern King

Asian-European pear hybrid. High quality low chill pear. Resistant to fire blight. Self-fruitful. Shows resistance to fire blight. Good for fresh eating or canning. Less than 400 chill hours.

Persimmons

Coffee Cake

Unique spicy sweet flavor that instantly evokes images of cinnamon pastry, hot coffee and morning sunshine. Coffee Cake persimmon is non-astringent and can be eaten while still firm. Hardy, attractive tree, practically free of pests and disease. 200 chill hours.

Fuyu

The Fuyugaki or Fuyu, is a small deciduous tree that produces medium-large, tomato shaped fruit that tends to have distinct indentations that run up and down the persimmon making it appear almost square. The fruit is sweet and mild and can be eaten fresh or used in jellies and pies. Non-astringent, eat as early as October. 150 chill hours.

Native (Female)

Well-shaped, small tree valued primarily for its striking trunk and branches, which are a smooth, pale greyish white or whitish grey, peeling off to reveal subtle greys, whites, and pinks beneath. The fruits, borne on female trees, are edible once soft, with a sweet flavor some liken to prunes, and are favorites of many birds and mammals. Extremely drought-tolerant and disease-resistant and ideal for small spaces in full sun. The heartwood, found only in very large trunks, is black, like that of the related ebony (*Diospyros ebenum*), while the sapwood is clear yellow. A favorite of wildlife and people.

Saijo

Beautiful and flavorful. The name translates to “the very best one”. In late fall, the upright, rounded tree adds beauty to the landscape when its green foliage turns brilliant shades of orange, yellow, and red. The conical orange fruit has a sweet, yellow flesh with few-to-no seeds making it perfect for fresh eating. Also great for drying, baking, and freezing. Fruit is astringent until fully ripe and soft. Heat-tolerant. Ripens in late September to early October. Less than 100 chill hours

Plum

Gold

Has white spring flowers and produces medium to large tender, juicy freestone fruit. Has excellent flavor and texture. Matures at 15 feet tall and wide. 450 chill hours.

Hollywood

A beautiful ornamental and valuable fruit tree, Hollywood Plum Tree is prized for its profuse, showy pink blossoms, dark purple foliage, and abundant crops of large, dark red plums with juicy, richly flavored, deep red flesh. Plant with another Japanese variety for pollination. 300-400 chill hours.

Methley

Beautiful ornamental and valuable fruit tree prized for its profuse, showy pink blossoms, dark purple foliage, and abundant crops of large, dark red plums with juicy, richly flavored, deep red flesh. Plant with another Japanese variety for pollination. Fruit is sweet and juicy, red/purple in color. 250 chill hours.

Santa Rosa

Beautiful, large, red fruits with gold flesh. Big producer bears sweet plums that are delicious when eaten fresh, cooked or canned. Tree is vigorous and easy-to-grow. Originates from Santa Rosa, California in 1906. Heat-tolerant. Clingstone. Ripens in July. Self-pollinating. 300 chill hours.

Pluot

Flavor Grenade

Plum x Apricot hybrid, yellow flesh, firm and sweet, large oblong fruit. Red blush on a green background. Has juicy yellow flesh with a very crisp texture. Ripens August. Pollinate with Dapple Dandy Pluot or Santa Rosa Plum. Semi freestone. 300-400 chill hours.

Pomegranate

Kandahar Early

Sweet with a bit of tart, soft seeds. Showy orange flowers. Heavy bearer. Great flavor - a very old variety of Pomegranate. Bright red skin and seeds. Ripens in September. Considered one of the best "Old World" varieties

Parfianka

Ripens September, soft arils. Large-size red fruit is sweet with a hint of acidity. Arils are red with very small edible seeds. Vigorous upright plant sets a heavy crop dependably. Maintain at any height with summer pruning. Consistently receives the highest praise for overall flavor. Great for juice or fresh eating. Always highly rated in taste tests. Required chill hours 100-200. Self-fruitful.

Salavatski

Most cold-hardy, sweet, very large, pale red fruit, with red arils and sweet/tart juice, very productive. Trees grow to about 10 feet in height with an equal spread at maturity. Exceptionally heat tolerant. Prefers full sun for best fruit production but will tolerate some light shade. Adaptable to almost any type of soil providing the soil is well-drained. Quite drought tolerant when established.

[View Figs and Avocados in Tropical and Semi-Tropical](#)

Berries and Canes

Blackberry

Natchez, 300 chill hours

Another release from the University of Arkansas breeding program. This is the earliest ripening thornless variety with very high production potentials. Very large and good tasting berries can be harvested during a 3-5 week season.

Ouachita, 300 chill hours

Easy-to-harvest, plump, pluckable berries. These upright, thornless canes bear high yields of medium-size fruit. Disease-resistant to rosette disease. Heat-tolerant. Ripens in mid-June. Self-pollinating.

Prime Ark Freedom, 300 chill hours

Harvest berries with ease from thornless, upright canes. Primocanes fruit first, followed by a second crop on older canes. Fruit is large, firm, and sweet. Excellent choice for home gardening. Disease-resistant to rust. Everbearing primocane. Early season. Drought tolerant. Cold-hardy. Ripens July until frost. Self-pollinating.

Blueberry, Rabbit Eye

Climax, 450 chill hours

Climax Blueberry blooms late February to early March ripening in late May–early June with large, sweet fruit. Must be pollinated with Austin or Premier.

Pink Lemonade (Hybrid)

Pink Lemonade grows best in full sun, acidic soil, with pH of 6.1 and somewhat moist but well-drained. The plant will grow in semi-shade but does best with six hours or more of sun; otherwise it will get leggy in shade and won't produce as much fruit. Self-fertile, ripens late, very sweet.

Premier, 550 chill hours

Premier blueberries are medium-sized and dark. Ripen in late May to early June. Its combination of early ripening and late flowering results in high frost resistance. These rabbiteye berries are perfect for eating fresh or freezing. The fruit has a good firmness, flavor and shelf life. The plant has an upright form and grows 5-6 feet tall and 4-5 feet wide. It should be planted in full sun in sandy to loamy soil. Needs a pollinator such as Austin or Premier.

Blueberry, Southern Highbush

Jewel, 200 chill hours

Jewel Blueberry has a low chilling requirement. This variety produces high quality, early ripening berries. These large, firm berries tend to be tart but sweeten when fully ripe. The Jewel begins flowering in mid-February and has become a very popular variety due to its ability to produce high yields of large, tangy berries in adaptable climates. The mature plant reaches 6 feet to 8 feet tall. Jewel Blueberry is a southern highbush and will cross pollinate with other southern highbush.

Rebel, 350-400 chill hours

Rebel is a very early season blueberry with large fruit. Berries are medium to light blue in color and good firmness. Flavor is very mild and sweet. Flowers in late February to early March and berries ripen in late April to early May. Plants are highly vigorous, very precocious, and have a spreading bush habit with a medium-width crown. Plants are self-fertile but should be planted with other southern highbush blueberry cultivars for crosspollination.

Sunshine Blue, 150 chill hours

Great-flavored, firm berries. Ripens May through June. Semi-dwarf evergreen bush with great fall color. Showy hot pink flowers fade to white in spring. Self-fruitful. Estimated chilling required 150 hours, but very cold hardy as well.

CITRUS

Clementine

Nules

This naturally small tree (6-8') is a tangor, a citrus fruit hybrid between a willowleaf mandarin and a sweet orange. Legend is that it is named for its late 19th-century discoverer in the garden of the orphanage of Brother Clement Rodier, for whom it would be formally named in 1902. The exterior is a deep orange color with a smooth, glossy appearance which is easy to peel. They are typically juicy and sweet with little acid.

Grapefruit

Kinkoji (Bloomsweet Hybrid)

The most cold-hardy grapefruit (*Citrus obovoidea*) Also known as Kinkoji in Japan or Bloomsweet in Texas. Bears huge clusters of large yellow fruit, but without the bitterness typical of grapefruit. The fruits are large sweet and mild.

Oroblanco

Trees grow vigorously with a somewhat spreading form. Fruit is smooth greenish-yellow rind with a flattened base that has a pronounced indentation. The flesh is very pale yellow and seedless. The flavor is mild and sweet. Oroblanco is early in its maturity and holds very well on the tree.

Rio Red

The most popular Texas valley grapefruit with a red color, few seeds, and very sweet flavor. The fruit is large, with a slightly pebbled surface. The rind frequently has a pink blush, especially where two fruits grow against each other. The flesh is juicy and well-pigmented, with the darkest color next to the segment membranes. Rio Red is mid to late season in maturity.

Ruby Red

More cold-hardy than Rio, with a bit more tartness, seedless, making them an excellent fruit for juicing or eating them whole, fresh off the tree.

Kumquat

Meiwa (Sweet)

The word kumquat means “golden orange”. The Meiwa Kumquat produces vibrant colored fruits that are large and sweet and with a tender rind. It is the most preferred fresh-eating kumquat. Bite-size fruit are meant to be eaten whole for a spicy sweet-tart taste sensation. Kids love them. Fruit ripens October-December.

Lemon

Frost Eureka (on Trifoliate Rootstock)

True lemon apparently originated in India but little is known of its spread into the Mediterranean Basin. It was brought to the Americas by Columbus. Eureka, which originated in California forms an open, spreading tree, with relatively few branches and twigs. Production on 'Eureka' occurs mostly in spring and summer.

Improved Meyer

Old favorite Citrus × meyeri, the Meyer lemon, is a hybrid citrus fruit native to China. It is a cross between a citron and a mandarin/pomelo hybrid distinct from the common or bitter oranges. Mature trees are around 6 to 10 ft tall with dark green shiny leaves. Flowers are white with a purple base, medium size fruit, thin yellow skin, and very juicy. A fragrant, compact tree. Most cold hardy lemon.

Lisbon Seedless

Lisbon lemon trees grow vigorously into large, thorny, upright but spreading trees. Due to their vigorous growth habit, the fruit is usually found within the canopy of the trees. The new leaves and flowers are tinged with purple. Lisbon trees produce several crops per year, but the main crop is winter and early spring. The fruits are medium in size, oblong, with a prominent nipple. The rind is slightly textured and yellow at full maturity. The flesh is pale greenish-yellow, low-seeded, and very acidic. True lemons are not cold hardy in our area and should be planted in a protected area.

New Zealand Lemonade

'Lemonade' is reported to be a sweet lemon hybrid of unknown parentage with a very pleasant taste, that can be readily but not easily peeled. The fruit is small-medium, and not very seedy. The trees are semi-dwarfed (on trifoliolate rootstock), but quite productive. The main crop matures in early spring in New Zealand, with much smaller summer crops also occurring.

Ujukitsu (Sweet)

A 1950's sweet lemon developed by grower Tyosaburo Tanaka from Japan. A hybrid of unknown parentage; often called "Lemonade on the Tree". One can pull it off the tree, juice it, and it tastes like the best lemonade ever made, sweet with a touch of tartness. Small to medium-sized fruit, round to pyriform; medium yellow, fairly smooth, moderately thick rind; seedy; flesh light orange, juicy.

Limes

Kaffir

Citrus hystrix is used primarily for its leaves and so it can be considered year-round. When the fruit reaches full maturity in late winter to early spring, the rind turns yellow and the fruit falls from the tree. Leaves, zest, and juice used in cooking.

Key Limes (Mexican Thornless)

Mexican lime is known by many names such as Key lime, Bartender's lime, and West Indian lime. The trees are moderately-sized and bushy, almost shrub-like, and the leaves are distinctively aromatic when crushed. Trees are sensitive to cold so must be planted in a protected area or kept in container. The blossoms are pure white and fragrant. The fruits are small, approximately one and one-half inches in diameter, and almost round, with a thin, smooth, greenish-yellow rind at maturity that is especially fragrant. The flesh is greenish-yellow, seedy, and highly acidic, with a fine texture. Once Mexican limes reach full maturity, usually in autumn to early winter, they drop from the tree.

Palestinian Sweet

C. limettoides, is also known as Indian sweet lime. The tree is medium-large with an irregular spreading form. The flowers are pure white, and the new growth is bright green. The fruits are small, round to slightly oblong, and have a thin, smooth, rind with prominent oil glands. At maturity, the rind is pale green to orange-yellow. The flesh is pale yellow, tender and juicy, with some seeds. The flavor is very sweet due to the lack of acidity in the fruit.

Persian

C. latifolia, is known by many names such as Tahitian lime, Bearss lime, and Persian lime. The nearly-thornless trees grow vigorously to a medium-large size with a spreading form and have white blossoms. Persian lime trees are more cold-hardy than Mexican lime trees and should do well in areas where lemons are successfully grown. The fruits of Persian lime are larger than Mexican limes, approximately 2-2 ½ inches in diameter, and have a thin, smooth, light yellow rind at full maturity. The seedless flesh is pale greenish-yellow, acidic, juicy and finely-textured. Once Persian limes reach full maturity, usually late autumn to early winter, they drop from the tree.

Mandarin

Honey

Light yellowish-orange; flavor rich and sweet. Matures early. Tree vigorous and tends strongly to alternate bearing. The Honey Mandarin might well be one of the tastiest citrus fruits found yet. Bursting with juice, sweet as honey, and almost entirely seedless, the Honey Mandarin ranks as one of the tastiest of its kind in the world.

Kinnow

Kinnow is the most widely-planted mandarin in Pakistan. The tree grows vigorously and has an upright form, with a strong tendency to alternate bearing. The fruit is oblate with a smooth orange rind that does not peel especially well for a mandarin. The flesh is orange, seedy, and has a rich distinctive flavor. Kinnow is mid-season in maturity and holds well on the tree.

Page

The Page Mandarin is a delicious cross between a Minneola tangelo and Clementine Mandarin. This fruit, which resembles a small, sweet orange, is prized for its early ripening and high-quality flavor. ... This round fruit is a deep orange. Its thin rind is also deep reddish orange and easy to peel.

Pixie

The Pixie Mandarin, also referred to as Pixie Tangerine is the result of a cross-pollination between King and Dancy. If you enjoy the flavor of juicy oranges, but don't care for the sweet-tart taste that can make you pucker, you'll like the Pixie. They have a mild, yet sugary-sweet flavor that you won't get with other mandarins. Like most mandarins, Pixies are small, but these are packed with flavor and are easy to peel and seedless.

Ponkan

Also known as "Chinese Honey Orange", Ponkan is a high-yield sweet Citrus cultivar with large fruits the size of an orange. It is a citrus hybrid (mandarin × pomelo), once thought to be a pure mandarin. Heavily-grown in China, India, and Brazil, it is a vigorous grower with an upright bearing. At maturity it is a medium-sized tree. Ponkan fruits are usually oblate in shape, with a loosely-adherent thick rind.

Yuzu

Yuzu is a citrus fruit and plant in the family Rutaceae. It is called yuja in Korean cuisine. The fruit is believed to be a hybrid of a papaya and a mandarin. Yuzu is highly prized in Japan for use in cooking and flavors. Primarily used for cooking when it is still green which occurs September to October.

Oranges

Pineapple

Tree moderately vigorous, medium-large, thornless, and highly productive. More sensitive to frost than most Pineapple Orange, has prime quality fruit during January and February, when they ripen fully. It has a very distinct flavor and internal juice color of dark orange. Sugar content is high. The color of the peel turns a deep reddish-orange upon maturity. The trees reach a height of about 18 feet, though potted trees are considerably smaller, reaching heights of 6 – 8 feet.

Republic of Texas

The Republic of Texas orange tree has been around a while, growing in the Santa Fe area of Texas since the mid-1800s. It is a thorny, cold-tolerant citrus tree that will bloom in the spring and produce medium-size oranges in December. They are very juicy and delicious.

Valencia Rhode Red

The Rhode Red Valencia orange tree was discovered in 1955 at Sebring, Florida. The Rhode Red produces more juice than the Valencia and is less acidic. Deep orange-colored flesh. Makes a wonderful tasting orange juice. Self-fertile.

Blood Oranges

Moro

The tree is of moderate vigor and size with a round and somewhat spreading growth habit. The fruit is round, of moderate size, and frequently borne in clusters. The orange-colored peel is commonly blushed with a burgundy color. Moro is the most highly colored of the blood oranges, owing its distinctive flesh color and rind blush to the presence of anthocyanin, the same pigment that colors purple grapes. Moro is also the earliest ripening of the blood oranges and is usually mature in January. The fruit has few seeds with a flesh that can become very dark red late in the season. The fruit holds well on the tree.

Sanguinelli Blood

Spanish Sanguinelli blood orange is considered one of the most intensely flavored of the blood oranges. Ripening midseason the fruit is oblong with red-blushed skin, centers streaked with an intense purple-orange color. Rich raspberry-flavored juice. The trees are small to medium in size, spineless, and very productive. Fruit ripens January to March.

Tarocco Blood

Tarocco blood oranges are considered to be Italy's finest table orange since the original mutation in the mid 17th century, it's the sweetest of the blood orange family. Teardrop shaped fruit resembles Minneola, and are seedless. Excellent for juicing or cooking as well as eating fresh, its rich juicy flavor is reminiscent of raspberry. It also has the highest vitamin C content of any orange variety in the world, at least when the trees are grown in the fertile volcanic shadow of Mt. Etna! Ripens January to March.

Navel Oranges

Cara Cara (Red Navel)

Cara Cara, also known as red-fleshed navel orange or power orange, quickly gained popularity for its crisp, citrus aroma and complex unique taste - a sweet, rich orange flavor with subtle hints of cherry and berry. Fruit is medium-size, pink or almost red flesh (but don't mistake it for a blood orange), less acidic than other navels, juicy, seedless and highly valued by culinary experts. Early-to-midseason orange believed to have developed as a spontaneous bud mutation on a Washington navel orange tree.

Navel N-33

Medium to large, round-headed tree with deep green foliage; fruit is large with moderately thick, orange rind and pronounced navel at blossom end; rich flavor, with nicely balanced sugar and acid; very juicy and seedless; moderately easy to peel and separate into segments; ripens early to mid-November; holds well on the tree until end of January.

Maars

Juicy, seedless navel orange of low acidity; heavy crops of medium size fruit; exhibits a tendency to alternate bearing; grown for the fresh market; the homegrown ones are much tastier than store-bought.

Pummelo (Pomelo)

Sarawak

Also known as the Tahitian grapefruit, it is a large, vigorous tree, fruit is large with a flattened bottom. Greenish-yellow rind. Flesh is greenish, very juicy and sweet. Has a melon-like flavor.

Valentine

A hybrid Pummelo x Tangerine x Blood Orange, Valentine pummelo's rind is less thick than a traditional pummelo. Flesh is red, VERY juicy, delicious tasting, with low acid. Ripens around Valentine's Day.

Satsumas

Owari

Ripens November-December. Owari trees are cold-hardy, productive, and vigorous-growing, maturing to a small size with a spreading and somewhat drooping character. The fruit is easily peeled. The flesh is bright orange, tender and juicy, seedless, and mild in flavor.

Owari Frost

Ripens in early October. Medium-sized spreading tree with deep green foliage, very cold hardy, medium-sized fruit, seedless, loosely connected to the flesh. It can be stored and transported easily. It is a variety that is juicy, scented and of high quality.

Xie Shan

Ripens October-December. Xie Shan is completely seedless, easy peeling, and has a unique taste and rich flavor of the late ripening varieties. The tree doesn't weep like most Japanese Satsuma varieties and will fit into tighter spots in small gardens.

Tangelo

Orlando

Grapefruit x Tangerine Orlando is the same parentage as Minneola and Seminole—a hybrid of Duncan grapefruit and Dancy tangerine. Originally it was named Lake, but it was later renamed to avoid confusion. Its earliness of maturity, good shipping quality, and pleasant flavor made it the outstanding popular tangelo in Florida. Orlandos are very sweet and juicy, recognized as being one of the more cold-tolerant varieties.

Wekiwa

Grapefruit x Sampson Tangelo, technically a tangelo. Fruit medium-small, smooth and pale yellow; seeds comparatively few. Flesh tender, juicy; sweet tropical flavor and mildly acid. Under favorable conditions, rind pink-blushed and flesh amber-pink. Early in maturity.

Tropicals and Semi-Tropicals

Avocado

Arizona, aka Aravaipa

As a mature tree, this avocado has been observed to withstand temperatures as high as 120F, and as low as 14F. It is much like a Hass avocado with a brown speckled skin. Flesh is creamy. Arizona/Aravaipa is a type A avocado.

Joey

Buttery texture and flavor, Joey is a medium to small-sized, egg-shaped, Mexican avocado weighing approximately 6-10 ounces with a thin purplish-black skin. It is also known to be a heavy bearer ripening from August to October. When mature extremely cold hardy to 15-18F.

Mexicola Grande

Creamy and delicate flesh that is deep green near the skin and yellow near the seed, with a smooth, rich, nutty flavor. The Mexicola Grande avocado tree is a fast-growing, tall and spreading evergreen, reaching up to thirty feet high and twenty feet wide. Fruit has a high oil content ripening August to October.

Poncho

Mature trees have withstood temperatures down to 15-18 degrees. Poncho fruits in July and August and by the first week of September it is usually finished producing. When ripe, the fruit is lime green in color with a red blush on its mid-section. Even though it is small the flavor of the Poncho avocado is amazing.

Banana

Ice Cream (or Blue Java)

Musa 'Ice Cream,' or Blue Java, is a very beautiful, cold tolerant banana plant. Fruit is said to have both the texture and flavor similar to vanilla ice cream. This banana tree has beautiful large leaves and produces medium bunches of silvery-blue bananas that are very delicious fresh or cooked. Trees grow 12-14 feet tall. Ripens September to October.

Nam wa, Dwarf

Also known as pisang awak and other names throughout the world, these lady finger bananas produce large-sized bunches of sweet, truly delicious, fruit that is prized in Indonesia and all over the world. Dwarf variety usually grows about 6-8 ft although may grow a little taller.

Cherry of the Rio Grande

Eugenia involucrata, the Cherry of the Rio Grande, is an evergreen shrub native to Brazil. The attractive small tree has fruits that are dark red to purple in color and have a sweet cherry-like flavor. The Cherry of the Rio Grande has fairly good drought tolerance and is the closest our area will come to for growing cherries.

Coffee

Arabica

Coffea arabica, also known as the Arabian coffee, is believed to be the first species of coffee to be cultivated, and is the dominant cultivar, representing some 60% of global production. It is very ornamental growing in semi-shade or full sun. The blooms are white resembling jasmine and are very fragrant. Green berries form, turning red.

Fig

Celeste

Also called “sugar fig”, Celeste is sweet as sugar with a smooth rich flavor. Fruit has violet skin and rose-colored flesh. “Closed eye” when ripe; helps resist splitting and souring. One of the most widely planted fig trees. Heat-tolerant. Ripens in July. Self-pollinating.

Hardy Chicago

Also called Bensonhurst purple fig. Bears delicious medium-size figs. Exhibits drought-tolerance once established. Ripe fruit has a dark mahogany color. Originates from Sicily. Grows well in containers! Heat-tolerant. Ripens in July through frost. Self-pollinating.

Italian Honey

A fig of many names, Italian Honey is also known as Lattarula Fig, White Marseille Fig, Lemon Fig and Blanche Fig. With honey-sweet amber flesh and a lightly tart yellow green outer skin has long been a favorite for fresh eating or drying. A vigorous fig that produces two crops where summers are long.

Little Ruby (Super dwarf)

A dwarf and hardy fig that is an excellent choice for containers. Little Ruby produces an early crop of medium-sized sweet red figs with strawberry colored flesh. Developed for its hardiness, compact habit, as well as reliability. Figs produce their first crops on the previous season's growth and so this should not be pruned back in winter as we sometimes do, or you will lose your fruit crop with this cultivar.

Native Black

A medium to large fig with glossy black-skinned fruit and deep red flesh that is treasured for its flavor and reliability. Native Black, also called Italian Black, ripens in mid-season but is also known to produce an early crop on old wood as well as a late crop on new wood in mild winter climates. This heirloom fig originates from the Becnel family nurseries in southeastern Louisiana. Becnel has grown it for over 100 years.

Olympian

Truly huge, as large as a tangerine, purple-skinned fruit with a very sweet red to purple flesh. Its cold hardy early crop can ripen as early as May and is known to withstand temperatures to 0 degrees. This is an heirloom variety.

Smith

Small to medium, brownish-green fruits ooze honey from the eye and the flavor can't be beat. This one is a favorite. Smith is an heirloom Louisiana variety of fig. Smith originally hails from Croatia, and it is rumored that several other varieties of figs were brought to the U.S. along with Smith that have never been identified. Smith fig trees waned in popularity and were in danger of becoming extinct before a surge of interest in the delicious variety brought it back into high demand.

Ginger

Zingiber

This tropical plant needs plenty of heat and humidity, give it a temporary home in a partially shady spot of your garden, but container-grown is more practical for an extended growing period. Once established, water heavily, fertilize monthly, and keep in a partially shaded location. Provided with adequate space, ginger can reach a height of 4' with a 2- to 3-foot spread. Bring in before temperatures drop below 50 degrees F. Rhizomes may rot in cold, wet soil. Allow several months before harvesting to allow rhizomes to reach adequate size. With care, new sections may be harvested while allowing the remainder to continue growing.

Guava

Ruby Supreme

Enjoyed in jelly, juice, pastries and a multitude of other recipes. The fruit can be round to pear shaped, and they are typically about the size of a baseball. The pulp is smooth, sweet, and extremely aromatic. The trees are heavy producers, and will begin fruiting at just one year of age Delicious pink fragrant fruit.

Mango

Nam Doc Mai

A premium cultivar introduced to Florida from Thailand in 1973 where it is one of the most popular varieties. Semi-dwarf and great for containers. Green to yellow skin, no fiber whatsoever, multiple crops possible. Eaten green or ripe, a Thailand favorite. It is hands-down the most sought after of the Asian mangoes and for good reason. A great feature of this variety is that the branches bloom occasionally at different times, giving you an extended ripening season during the summer.

Moringa

Moringa Oleifera

Moringa is an important food source in some parts of the world. Because it can be grown cheaply and easily, and the leaves retain lots of vitamins and minerals when dried, moringa is used in India and Africa in feeding programs to fight malnutrition. The immature green pods (drumsticks) are prepared similarly to green beans, while the seeds are removed from more mature pods and cooked like peas or roasted like nuts. The leaves are cooked and used like spinach, and they are also dried and powdered for use as a condiment.

Papaya

Hawaiian Strawberry

Developed in Hawaii in the early 1960s, the Strawberry, sometimes called Sunrise Solo papaya is a very popular variety of papaya exported from the islands to many parts of the world. This papaya is generally pear-shaped, skin is usually a yellowish-orange color that will become spotted as the fruit ripens. Normally weighing between a pound and a pound-and-a-half when fully ripe, the flesh is deep orange to red in color, and has a very high natural sugar content, making it extremely sweet. The seed sack in the center of the fruit is very shallow, allowing for easy seed removal.

Passion Fruit

Novak

Novak produces a green egg-shaped fruit that turns purple-brown when ripe and falls off the vine. Collect the fruit and allow it to shrivel on the kitchen counter. The pulp is very aromatic, yellow, jelly-like sacs. The pulp inside is yellowish-orange, sweet, aromatic and delicious.

Sugarcane

Jamaican striped

A product of the once booming sugar industry of Jamaica, when farmers, researchers, breeders and manufacturers were obsessed with always finding the next best cane variety. Developed as a superior eating cane; soft, juicy and easier to peel. Even after the collapse of the sugar industry, Jamaican Striped Sugar Cane has remained relevant, and many would claim it still holds the title as the “best eating cane” of the Caribbean!

Turmeric

Curcuma Longa

Turmeric rhizomes are used as a bright yellow-orange culinary spice. Turmeric has been known as poor man's saffron because it offers a less expensive alternative yellow coloring, but the flavor it gives to food is different from true saffron, which comes from a species of *Crocus* (Iridaceae). The rhizomes can be cured for use as a spice by boiling and steaming. They can also be boiled in water, dried, peeled and then ground. Turmeric is an important yellow food dye and is added to many Indian dishes including curries. It is also added to pickles and can be used instead of saffron to add color and flavor to rice.

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