



# PLUMS AND PRUNES

There are two main families, Japanese and European. **Japanese varieties** with the exception of Santa Rosa **require a pollinator**. Japanese varieties are usually earlier blooming, fleshier, softer and juicier. The **European plums** are usually hardier, later blooming, later ripening and **usually self-fruitful**. For the most part they are sweeter than Japanese plums. Prunes are actually types of European varieties which contain more natural sugar; for better drying.

<b>BLUE DAMSON</b>	<b>European plum.</b> Small, blue-black, tart plum prized for jams, jellies & chutney. Cold hardy, bears heavily. Ripens late August through September. Self-fruitful, best with a pollinator.
<b>BROOKS</b>	<b>European prune.</b> Large, purplish-black fruit. The yellow flesh is sweet and excellent for eating, canning and drying. Originated in Oregon.
<b>EARLY ITALIAN</b>	<b>European plum.</b> Large, oblong purple fruit. Greenish-yellow freestone flesh. Best for canning, drying or fresh. Ripens earlier than Italian.
<b>ELEPHANT HEART</b>	<b>Japanese plum.</b> Large, heart-shaped fruit with bronze-green skin that turns reddish-purple when completely ripe. The freestone flesh is juicy, blood-red with a rich, distinctive flavor. Good all purpose. Pollinate with Santa Rosa.
<b>FRENCH PETITE</b>	<b>European prune.</b> Small to medium, long, oval fruit with violet-purple skin. The flesh is greenish-yellow, nearly freestone with a mild, sugary flavor. Best for dessert and canning.
<b>GREEN GAGE</b>	<b>European plum.</b> Small to medium, oval yellowish-green fruit. Flesh is juicy, smooth textured with a rich flavor. Great all purpose.
<b>IMPERIAL EPINEUSE</b>	<b>European plum.</b> Mottled dark and light purplish skin. Meaty, greenish yellow clingstone flesh. Rich, sweet flavor. Ripens mid September.
<b>ITALIAN</b>	<b>European prune.</b> Medium to large oval fruit with purplish-black skin. Freestone flesh is greenish-yellow, turning red when cooked. Has a rich, sweet flavor. Good for canning and drying.
<b>SANTA ROSA</b>	<b>Japanese plum. Self-fertile.</b> Very large, oval fruit with purplish-red skin. Clingstone, purplish flesh with delicious flavor. Great fresh or canned.
<b>SANTA ROSA WEEPING</b>	<b>Japanese plum. Self-fertile.</b> Similar to regular Santa Rosa but with lovely weeping habit and slightly later to bloom and ripen. Clingstone purplish flesh with delicious flavor. Great fresh or canned.
<b>SATSUMA</b>	<b>Japanese plum.</b> Medium to large, nearly round, dark red fruit. Firm, meaty, juicy, red flesh. Sweet and lively flavor. <b>Partially self-fertile.</b> Ripens mid to late summer.
<b>SHIRO</b>	<b>Japanese plum.</b> Medium to large, round yellow fruit. Juicy, yellow clingstone flesh. Has a mild, sweet flavor. Excellent for cooking, canning and desserts. Tree is low growing, very hardy and prolific.
<b>TOKA</b>	Wild plum. Medium to large reddish-bronze fruit. Firm, yellow, aromatic, freestone flesh. Rich, spicy, sweet flavor. Excellent for fresh eating.
<b>YELLOW EGG</b>	<b>European plum.</b> Large, golden yellow fruit. Flesh is firm and juicy, semi-freestone. Has a tart flavor until fully ripe. Good for fresh use and canning.