

GETTING STARTED WITH HERBS

Growing your own herbs is a fascinating and satisfying process. The plants are attractive in your garden, useful in your home, and interesting to know. Getting started is as simple as buying a few common herb plants, caring for them, and learning how to use them.

Although you don't need an herb garden to grow herbs, you can include them in any vegetable garden, flower bed, or border. It's fun to choose a site and make a special herb garden. The site can be quite small: an area only 3 by 5 feet can hold a dozen or so herb plants, enough to give you plenty of flavor and enjoyment.

Select a site that gives full sun for at least six hours a day during the growing season, but locate the garden as close to your house as possible. The more you see it, the more you will enjoy it, and you're much more likely to use the herbs if it's convenient to step outside and gather them near the doorstep than if you have to walk across the property to get them.

Use stakes to mark the outline of the herb garden, and dig or till the area, removing any sod, stones, roots, or debris. Loosen the soil to a depth of 6 to 8 inches. Unless the soil has already been improved for previous use as a vegetable garden or flower garden, it's usually a good idea to improve it now by adding some organic matter, gritty sand, landscapers mix, aged manure, and/or other amendments. Install an edging of some kind to define the garden and separate it from adjacent lawn or other planting. After filling in the garden with herbs choose one kind of mulch and use it to cover the soil between all the plants, to discourage weeds, reduce watering, and make the garden look neat.

Recommended herbs for beginners are common or sweet basil, dill, and parsley. Some of the best and easiest herbs are perennials that come back year after year.

Chives, lemon balm, peppermint, spearmint and other forms of mint, oregano, sage, and thyme are just a few of the choices for an herb garden. Come by Mike's and visit our great selection of herbs and start a herb garden or your own. It's a great hobby!

African Blue Basil	Apple Mint	Arugula
Green Boq Basil	Pesto Perpetuo Basil	Basil Red Robin
Cinnamon Basil	Lemon Basil	Basil Purple Ruffle
Sweet Basil	Basil Boxwood	Bush Basil
Peppermint Basil	Borage	Spreading Lemon Basil
Basil Licorice	Basil Patio Key Lime	Catnip
Chives	Cilantro	Coriander Cilantro
Cat Grass	Catnip Walker's Low	Curry Plant
Creeping Rosemary	Caraway	Dill Fernleaf
Eucalyptus Lemon Bush	Florence Fennel	French Tarragon
Germander	Garlic Chives	Onion Chives
Hyssop	German Chamomile	Lavender Munstead
Lemon Grass	Lemon Verbena	Marjoram Sweet
Marjoram Sweet Var.	Pineapple Mint	Peppermint
Spearmint	Mint Mojito	Peppermint Mint

Orange Mint	Spearmint Mint	Chocolate Mint
Ginger Cream Mint	Ginger Mint	Lemon Mint
Mint Julip	Mint Thai	Nasturtium
Oregano	Oregano Greek	Herb Oregano Greek
Herb Oregano Italian	Tansy	Parsley Italian
Parsley Curled	Rosemary	Rue
Russian Tarragon	Sage	Honeydew Melon Sage
Purple Sage	Common Sage	Garden Sage
Golden Sage	Pineapple Sage	Stevia Sugar Plant
Sorrel	Orange Thyme	Thyme
Silver Posey Thyme	Lemon Var. Thyme	

TEXAS GIANAT PECAN

Posednik Pecans Originated as seedling planted by Robert Podsednik in Arlington, TX, in 1968. One of many seedlings grown from mixed seed of 'Success', 'Mahan', 'Burkett' and 'Stuart'. Very large nut, rounded base, in some samples it took only 20 nuts to make a pound. Excellent yard tree! Nut: elliptic with a truncate apex and rounded base; round in cross section; 22 nuts/lb, 53% kernel; kernels light brown in color, with broad dorsal grooves, prominent secondary dorsal grooves, a deep basal cleft and dark venation in the integument. Protogynous bloom pattern. Late to break buds in spring, holds leaves late in fall. Very large leaflets.



PRETTY MEDICINE

Could the sweet blackfoot daisy hold a cure for cancer?

COMMON NAME

Blackfoot daisy

SCIENTIFIC NAME

Melampodium leucanthum

SIZE

6 to 12 inches tall

REGION

North, Central and West Texas

DID YOU KNOW?

Blackfoot daisy contains compounds that may combat cancer.

BLACKFOOT DAISY is a West Texas wildflower that likes to hang around. Unlike many Texas wildflowers that bloom just for a few weeks each spring or summer, blackfoot daisy often begins to bloom in late spring and continues flowering into fall. It's a real pleasure for a wildflower enthusiast like myself to keep running into this particular wildflower throughout its extended season (generally March through November) of beautiful, showy, white and yellow flowers.

Black foot daisy is a perennial herbaceous plant of the sunflower family and is found in the calcareous soils of the western part of Texas, in the eastern margins of the Edwards Plateau and farther east to north-central Texas. It is primarily a southwestern species and is also found in Oklahoma, Kansas, New Mexico, Colorado, Arizona and Mexico.

Being a member of the sunflower family means that what might look like one flower really is a cluster or head of many smaller flowers of two different types, white ray flowers and yellow

disk flowers. The disk flowers are packed together in the middle of the “head”, while the ray flowers are arranged around the perimeter of the central cluster of disk flowers. Look closely and you might mistake each individual ray flower for a petal of a more typical flower. However, don’t be fooled, as each ray flower is a complete flower all its own, with male and female parts and petals. And the same holds true for the central yellow disk flowers as well.

Blackfoot daisy is known by several additional common names, including rock daisy and plains blackfoot. Why blackfoot? If you look on the underside of each of the white ray flowers you will see a small, foot-shaped bract (or reduced leaf) that turns black when mature. It’s a surefire way to identify this little beauty. In fact, the scientific name *Melampodium* comes from two Greek words: *melas*, which means black, and *podos*, which means foot.

Those little black feet may not be the most remarkable feature of blackfoot daisy. Recently, a group of medical and pharmacological researchers, including Dr. Susan Mooberry at the University of Texas Health Science Center in San Antonio, isolated chemical compounds from the leaves and branches of blackfoot daisy to look for new anti-cancer compounds, one of which was new to science. Remarkably, all five compounds were effective in killing human prostate and cervical cancer cells. Much research is still needed to determine if any of these compounds can be made into useful pharmaceutical drugs to treat cancer.

Enjoy the blackfoot daisy’s aesthetic beauty, but give a thought to the plant’s potential future benefits to medicine and mankind as well.

“IT’S FRUIT TIME!”

SURECROP NECTARINES

A fast-growing ornamental beauty, the nectarine attracts hummingbirds in the spring with its profuse pink flowers.

Originally from Asia, this cousin of the peach is seen in English gardens, pruned as a gorgeous fan or a blooming ladder against a south-facing wall.

Great for a small space, a showy hedge, or as an accent, the nectarine reaches 12-15 feet in mature height with an equal or greater spread.

Without pruning, the nectarine tree will assume a tidy, mounded shape. *Prunus Persica* loves a well-drained soil and full sun, even exposed high ground in the warmer parts of zones 5-9. Our nectarine trees will produce fruit within one year.

GOLDMINE

Variety developed by Hayward Wright of New Zealand in the early 20th Century. Freestone. Red skin over pale green, white flesh is not sub-acid, but full flavored, with excellent sweet acid balance. Juicy but slices well.

Season: Early to mid August

Size: 24 to 40 per metric layer

Suggested uses: Fresh eating, seared or grilled, salads, cheese platters, baking, sorbets, preserves, sauces, mixed drinks.

Shelf life: Store at 50 degrees for best flavor, 32 degrees for maximum shelf life. Fairly good keeper.

ALLRED PLUM

Self Pollinating. Japanese plum. Red-skinned plum with juicy, red flesh. Has a sweet/tart flavor. Ripens early. Leaves are red making it an attractive lawn tree.

BURBANK

The Plum, Burbank, *Prunus salicina*, is a prize variety that was created by the master plant breeder himself, Luther Burbank over 100 years ago.

Burbank is a natural semi-dwarf, reaching only 12'-35' with a graceful, irregular, spreading form in zones 5-9. It is super-sweet, purplish-redish mottled yellow in color, and has a deep yellow flesh with a very good flavor. This plum is semi-freestone, which means it partially separates from the pit.

Burbank Plum requires minimal pruning which should be done after flowering when the tree is still leafless. It prefers a well drained, loamy, mildly acidic to mildly alkaline soil and does best in full sun.

SANTA ROSA PLUM

Santa Rosa Plum tree is a deciduous, fruit-bearing tree with a lovely and delicious harvest. Plant one in the front yard where your friends and neighbors can share in the beauty of its blooms and gorgeous fruit.

Lovely pink and white blossoms set the stage in spring for your Santa Rosa Plum Tree's delectable harvest in late July/August. The red-hued, purple skin of these lovely plums conceals a layer of red blush, then sweet, yellow flesh surrounding the center pit.

The medium/large slightly firm fruits are perfect for canning, freezing, cooking, drying...or of course eating right off the tree. Santa Rosa's flavor is sweet with a slight tangy edge, perfect for a variety of uses.

Santa Rosa Plum Tree grows 15-25 feet in height. It's a relatively hardy tree, adaptable to a variety of soils and heat tolerant. It's even self-fruitful, so you don't need to have more than one to enjoy a healthy harvest.

Santa Rosa is an old favorite among plum lovers and still one of the most often grown. A pretty tree, especially in spring and late summer, Santa Rosa a great investment in something that is both useful and beautiful.

OZARK PREMIER PLUM

Ozark Premier produces exceptionally large, semi-freestone Plums that ripen in mid to late summer. Bright, red skinned fruit has good, slightly tart flavor. Forms a nice canopy and produces a cloud of white blossoms in spring. Satsuma Plum can be used as a pollinizer. Recommended chill: 800 hours.

METHLEY

You'll love picking these delicious, sun ripened Methley plums from your very own tree... just outside your door!

This vigorous plum tree, considered more productive and attractive than just about any other plum tree, produces an abundant harvest of fruit each year.

So much, in fact, that one harvest requires multiple pickings! It's an upright, spreading tree with pretty springtime blossoms and glossy green leaves that make it quite ornamental.

The juicy, deep red fruit of the Methley is harvested in late June to early July, and is delicious... eaten freshly picked or make into preserves.

The Methley is self-fertile and does not require another plum tree to produce fruit, and it is a dwarf variety that grows to only 10-20 feet tall.

This makes it the ideal plum tree for limited spaces. It is also a low maintenance tree that requires little to no pruning. Disease resistant and tolerant of dry, hot conditions. Prefers full sun, but is adaptable to nearly any type of soil. An ideal fruit tree for growing zones 5-9.

MORRIS PLUMS

The Morris plum is deep red and has a delicious sweet taste, and was developed at Texas A&M University and has proven to be a great plum tree for Texas plum gardeners. The ruby-red skin of the Morris plum is as smooth as glass.

BRUCE PLUMS

One of the toughest Plum trees-. Bruce plum is a Chickasaw-Japanese plum hybrid. The flavor is tops! A frost-hardy tree, ideal for low frost prone areas. Semi-dwarf, weeping habit. Sunset orange fruit with a sweet mellow flavor. Needs a pollinator. Use Byrongold, Robusto, Segundo, Guthrie or Chickasaw to pollinate. Fruit ripens mid-June. 500 chill hours. Zones 8B-9.

PLUOT

The strangely named "pluot®" is a hybrid plant grown from a plum and an apricot. Pluots® are extremely sweet, due to very high sugar levels, and are available in a wide range of varieties. The actual ratio works out to around 70% plum and 30% apricot and they mainly look like plums. They have a great deal of nutritious value and are low in fat, making them ideal for snacking or sweetening up other dishes.

Common Varieties

Pluots® are sometimes also referred to as "Dinosaur Eggs®" due to the strange dappled coloring on some types of the fruit. The name has actually been trademarked by a California pluot® grower, though there are still a wide range of available types with other strange-sounding names. Varieties such as the "flavor grenade," "dapple dandy," and "flavorglo" are fairly common, as are the "hand grenade" and the "last chance." The "flavor heart" is one of the largest types of pluot®, heart shaped with black coloring and yellow flesh, while the "candy stripe" has pink and yellow stripes with spotted red skin.

Handling and Common Uses

Eaters can tell that pluots® are ripe when the fruit gives to pressure and is very fragrant. People should handle them delicately, just like a plum. The pluot's® sweetness makes it a great ingredient for many recipes, such as a cold, summer fruit salad.

Ad

They can also be used as an ingredient in ice cream or yogurt, or in a sauce over pancakes. Many people cut them up and add them to breakfast cereals to sweeten them. Blended pluots® also work quite well in smoothies or in alcoholic beverages.

Nutritional Information

Pluots® are an intensely flavored fruit, often full of vitamins A and C, have a very low fat content, and are sodium and cholesterol free. High sugar content makes them quite sweet, though each one only has about 40-80 calories, depending on size. They are mainly grown in the Central Valley area of California and are available from late May through September.

Origins in Hybridization

Many people are suspicious of pluots® thinking that this strange fruit must be genetically engineered, but this is not the case. Pluots® were first sold in 1989 and were developed by a Californian fruit breeder named Floyd Zaiger. It took Zaiger several generations of cross breeding before the modern pluot® finally emerged. Zaiger's work used the "plumcot," a 50-50 plum and apricot hybrid created by Luther Burbank in the late 19th Century, as a foundation for additional hybridization.

The process involved in this hybridization is very complex. Climate control must be exactly correct, while pollen is carefully transferred using a tiny brush. Pluots® are a registered trademark of Zaiger's Genetics, and there are now at least 25 different varieties of pluot® available in stores.

PLUMCOT

A plumcot (or plumcots) is a natural cross hybrid between plums and apricots, and exhibit many plum like traits. The plumcot was created by American horticulturist Luther Burbank. There are now several varieties of this fruit, all of which are a cross of these two fruits. The plumcot has an intensely sweet and fruity flavour that, though akin to that of its parents, is likened to an incomparable blend of fruit juices. The true plumcot, with its generally equal heritage of plum and apricot, has a plumlike shape, smooth, dark red skin and an almost spicy flesh. In cooking, a plumcot can be used very similarly to a plum or other stone fruit. Plumcot cobbler or crisp can be an equally tasty

alternative for traditional peach versions. For delicious, fruity muffins, use plumcot juice to water down muffin batter and place a slice of the fruit into each muffin top while baking.

EARLY GOLDEN APRICOT

Highly flavored, early-season fruit. Take pleasure in the ornamental beauty of spring with masses of pinkish white blossoms followed by smooth, golden, fruit in summer. Flavorful choice for eating fresh, baking, canning, and drying. Introduced in New York in the mid 1800s. Freestone. Ripens in early July. Self-pollinating.

MOORPARK APRICOTS

One of the best apricots in cultivation! Fruit has a pleasant apricot flavor with plenty of juice, sensational for fresh-eating, canning, and even drying. High in vitamins and antioxidants. Tree is hardy and a beauty in the landscape with heart-shaped foliage and showy pink-white spring blossoms – an early wildlife attractant! Flowers give way to large, golden-yellow fruits in summer. Introduced in the late 1600s. Freestone. Ripens in mid-July. Self-pollinating.

ROYAL APRICOTS

Royal Blenheim Apricots are irresistibly inviting in appearance and seductively aromatic and sweet. The Royal Blenheim, considered by many the best tasting Apricot in California, traces its heritage back to the Luxembourg Gardens in Paris and England's Blenheim Palace. In the 1880's this "noble" and delicate fruit was first planted in the gardens of the Spanish missions and expanded as trade with Europe came to a halt during the War years. The Blenheims were popular both for their high sugar content and superior sun drying qualities. In the 1920's Blenheims blanketed Santa Clara and Alameda counties and the Sacramento Valley. Today only a few orchards of Royal Blenheims remain standing. Even fewer are managed organically and grown on a commercial scale in our cool and often moist coastal environment. Blenheims have a short 2-3 week harvest period, typically lasts from end of June to mid July. The extra fruit options will have more than their value's worth in Apricots, in addition to berries and plums. For anyone who would like to preserve these magnificent fruit for future enjoyment dried or as jams.

TILTON APRICOTS

The Tilton apricot tree, *Prunus armeniaca* 'Tilton' is the leading variety for freezing, drying, and canning. Tilton apricots are a unique looking apricot and are one of the most flavorful of all apricots. Their appearance is noted by having a slightly flatter shape with a "suture" line that goes halfway around the fruit. This longtime favorite is tender and juicy with a sweet-tart flavor. It has medium sized fruit that is heart shaped.

It has a light orange skin. The flesh is firm and flavorful and it has a golden color with a red blush. A vigorous tree which bears heavy crops and is resistant to late frosts. One of the earliest ripening fruits. Blooms very early and ripens late June to early July.

FUYU PERSIMMON

The Fuyu persimmon is an improved variety that benefits from a trifecta of qualities; it lacks a core, seeds, and tannins (tannins equate to an astringent persimmon). Fuyu persimmons have a squat and rounded beefsteak tomato like shape and are capped with an indented leaf on their stem end. Fuyu boasts pumpkin colored tones in both skin and flesh and when ripe possess layers of flavor reminiscent of pear, dates and brown sugar with nuances of cinnamon. Their texture varies from crisp and succulent when young to more tender as they mature. Fruits are ready for harvest when skins are deep orange and unlike most other persimmon types have no astringency and are ready to eat when still firm.

Seasons/Availability

Fuyu persimmons are available from mid-fall through the winter months.

Current Facts

Fuyu persimmons, botanically known as part of *Diospyros kaki*, are an Oriental persimmon, a category of persimmons divided into two types; astringent and non-astringent. Fuyu are the most widely cultivated persimmon in the world and the leading non-astringent persimmon on the market, allowing for them to be eaten fresh out of hand at various times during maturation. Astringent persimmons, which will require being fully ripened prior to eating, are too fragile for shipping which lowers the commercial value of the fruit within a globally distributed food culture.

Nutritional Value

Fuyu persimmons contain significant amounts of fiber and vitamin A. Additionally they contain vitamin C and trace amounts of vitamin E, K and B-6.

Applications

Fuyu persimmons are often used as a substitute or in tandem with apples and pears, as their texture is crisp yet tender and flavor, sweet. Though there are other varieties better suited for preserving and jamming, Fuyus are considered the most versatile persimmon because of their ability to be used both when just ripe and when fully ripe. They can be eaten fresh out of hand or added to cold appetizers, salsas, and salads. They can be sliced and used as a topping for pizza, pies, tarts, yogurt, and toast. Cooked down and pureed Fuyu can be used to make persimmon cakes, breads, puddings, ice cream, and pie filling. Complimentary ingredients include cranberries, pomegranates, ginger, vanilla, nutmeg, cream, brown sugar, maple, soft and fresh cheeses such as mozzarella and mascarpone, pecans, pistachios, bacon, prosciutto, figs, mild lettuces and bitter greens, herbs such as basil, arugula and mint, citrus, balsamic vinegar and nut oils such as hazelnut and walnut. Fuyu persimmons can be kept at room temperature, they can also if preferred be refrigerated. In either scenario be sure not to store near apples or other ethylene producing fruits since they are ethylene sensitive and will ripen and spoil quickly when exposed.

Ethnic/Cultural Info

When in season the persimmon is a prized fruit in many parts of the world. In Greek Fuyu persimmon's botanical name, Diospyros means "divine fruit". In Japan, persimmons are considered to be the country's national fruit and the Fuyu is also known as Fuyugaki. In the United States persimmons of the Diospyros virginiana variety were introduced to the colonists by Native Americans who taught the colonists how to use the fruit to make puddings and bread. Today in the United States the popular Fuyu is now used in these two traditional American persimmon preparations. In the United States, the Fuyu persimmon makes up nearly eighty percent of the persimmon market nationally.

Geography/History

Persimmons have been cultivated for over a millennia in Asian countries and have long been an important fruit crop there, so much so that it is said that persimmons are to Asia as apples are to America. While persimmons of the group Diospyros virginiana had already been grown for some time in America Oriental type persimmons such as the Fuyu were first introduced to the United States in 1856 by Commander M.C. Perry. Commander Perry brought the seeds back from an American naval fleet visit to Japan, unfortunately none of the seeds planted upon return made it to maturity. Soon after this first attempt the U.S. Department of Agriculture imported seeds for a variety of different Oriental persimmons including the Fuyu from Asia. Since that time, many different types of Fuyu have been developed, and the Fuyu stands today as the most highly cultivated and commercially successful persimmon type. China produces upwards of three million tons annually of persimmons and is the leader in worldwide production. In the United States the Fuyu persimmon is grown predominately in California, specifically in the central San Joaquin Valley as well as in San Diego, Riverside and Orange County.

FIVE IN ONE APPLE

Remember being at the farmers market and you couldn't decide between a Yellow Delicious and a ripe, juicy McIntosh. Now you can have both of those-PLUS--3 more of your favorite varieties right in your own garden. And here's the best part: There all on one tree! The 5-in-1 Apple tree combines sweet, juicy goodness with a diversity of apple colors and flavors to satisfy the most discriminating apple enthusiasts.

Your Wish is this Tree's Command

If you love apples, the 5-in-1 Apple Tree is all you'll need in your garden or landscape. This magnificent tree will render 5 distinct apple flavors. An incredible feat in grafting, the 5-in-1 was developed with the purpose of producing the most delicious, mouth watering combination of apple choices in a single tree. The parade of colors from the fruit themselves will glow as they hang from this truly amazing specimen. And there's no waiting around for apple season with the 5-in-1 because you'll enjoy months of extended fruiting practically year round.

Easy Care and 5 Distinct Apples, Each Bursting with Flavor

The 5-in-1 is the Houdini of fruit trees, pulling off one spectacle after another. Enjoy McIntosh, Winesap,

Yellow Delicious, Granny Smith and Yellow Transparent for one of the most eclectic menu of apple offerings in one convenient space. A hardy tree, will quickly grow into a gorgeous addition to your garden, able to withstand sub-zero temperatures. If that's not enough, you'll be rewarded with eye-popping apple blossoms in the spring. Order your 5-in-1 Apple Tree today and quintuple your pleasure.

TEXAS MISSION ALMOND

These almonds are considered to be cholesterol-free. Store them year round. Wonderful for desserts, baking, or snacks! Store your almonds and enjoy the health benefits all year. Texas Mission Almonds contain "good fat" - they actually help raise good cholesterol levels. Just dip them in an anti-oxidant rich dark chocolate for a healthy dessert! Savor the delights and health benefits of this hearty nut for years to come -- almond trees can produce for up to 50 years.

- Vibrant white and pink blooms
- Low maintenance
- Resists frost damage

Not only does the Texas Mission Almond give you a lifetime of healthy snacks, but also traffic-stopping color in every year!

The beautiful white and pink flowers bud late in the year, and resist any frost damage.

Almond trees flourish best in climates with mild winters, and long, dry, hot summers with low humidity.

The Texas Mission almond tree is perfect for areas with late frost.

Deep, well-drained soils that are reasonably fertile are best, but poor soils are tolerated.

APACHE BLACKBERRIES

Apache blackberries are an erect thornless blackberry similar to Arapaho with larger fruit and seed, ripening 15 days later than Arapaho. Resists orange rust. Fruits are sweet when ripe. Very productive. Tip new canes at 42" during growing season. The newest thornless blackberry introduction from University of Arkansas breeding program. Selected because of its great flavor, good yield and very large fruit. Six week ripening period. Space 5' apart in 5' wide rows. For one plant space plant in a 6' circle. Zone 6-8.

QASHATA BLACKBERRIES

This thornless blackberry variety has excellent quality fruit, with firm, sweet, attractive berries. Fruit ripens before Navaho. Plant has very erect canes, and intermediate vigor. Winter Hardiness appears to be less than Navaho, similar to Apache. Plants also appear resistant to anthracnose, double blossom/rosette and no orange rust seen on any plants. Recommended for trial in the Mid-Atlantic, West Coast and South.

NATCHEZ BLACKBERRIES

Natchez is a new variety of florican blackberry bred at the University of Arkansas, USA, which crops early in the season, and has the characteristic semi-upright, spine-free growing habit of other varieties from this breeding program. The yield of fruit is twice that of its' sister variety Arapaho, and it has a consistent average berry weight of 9g. Chilling hours required to ensure the correct amount of dormancy has occurred is 400-500 hours which is roughly translated as the number of hours at a temperature of 7°C or below. This cold treatment induces flowers and therefore potential yield for the next season.

Since the plants are semi-upright, the planting density can be increased, so more plants can be planted in the available space, thus increasing yield potential. If planting directly into soil then 0.5m between plants is suitable, meanwhile spacing for potted plants can be slightly less. The traditional varieties often have trailing canes, which take up more space as they need to be trained to wires (see Fig. 1 below where A illustrates the traditional method and B shows the more upright plant type).

Brix measurements, acidity levels and taste panels are good measurements for flavour, and work carried out last season showed that the number of volatiles and flavonoids in blackberries to build the intense fruit flavour can be as many as 147 different naturally occurring chemicals. The average °Brix for Natchez is 10.0, indicating good sweetness.

SENTINEL PEACHES

The peach is the most adaptable of all fruit trees for home gardens. When planting, they should be spaced to allow a spread of 20 to 25 feet. At 3 or 4 years of age they begin to bear large crops and reach peak productivity at 8 to 12 years. Peaches need clear, hot weather during their growing season and require well-drained soil as well as a regular fertilizing program. They also require heavier pruning than any other fruit trees to maintain size and encourage new growth. Most peach varieties are self fertile, not requiring a second tree. Cannot tolerate extreme winter cold or late frost. Peach leaf curl, brown rot, peach scab and peach tree borer can be a problem.

RED HAVEN PEACH

A blue-ribbon, all-purpose peach. Luscious, top-quality fruit is great as a fresh snack or for canning and freezing. Enjoy bushels of large peaches with almost fuzzless skin over firm, creamy textured yellow flesh. Tree is heavy-bearing and easy to grow and maintain. Blooms late to avoid spring frosts. Branches have a spreading nature. Originates from South Haven, Michigan in 1930, introduced in 1940. Disease-resistant to leaf spot. Freestone. Ripens in late July. Self-pollinating.

RANGER PEACHES

One of the best late-blooming/frost hardy peaches for cold climates. Medium-sized, full-flavored, high quality yellow freestone. Fresh/can/freeze.

HARVESTER PEACH

The Harvester peach tree, *Prunus persica* "Harvester" is an old and important commercial cultivar that is planted in large orchards in Texas, New Mexico and Arkansas. The Harvester peach is self pollinating, and the peaches ripen in mid-July requiring 750 chill hours to mature a substantial crop. This large sized peach has a bright-red skin, and the flesh is pink with a powerful appetizing flavor and a musty, floral bouquet.

HALE HAVEN

One of the best canning peaches! This large fruit is excellent for fresh-eating and canning a breeze, so you can enjoy homegrown peaches all year round. Fruit has an attractive yellow skin blushed with a red cheek and firm, juicy flesh complete with a rich sweet taste. Tree is reliably productive. Originates from South Haven, Michigan in 1924, introduced in 1932. Freestone. Ripens in early September. Self-pollinating.

EARLY ELBERTA

After a showy spring display of fragrant pink flowers, this improved variety produces delicious freestone peaches, two weeks earlier than its parent, Elberta. One of the few yellow peaches that ripens well when picked slightly green, and with excellent flavor. Grafted onto semi-dwarf Nemaguard understock. Recommended chill: 750 - 800 hours. Deciduous.

RED GLOBE PEACH

The Red Globe Peach has a very large, round fruit with yellow flesh that has excellent flavor. This red skinned peach has one of the finest flavors ever developed. The exceptional quality makes it a highly desirable commercial peach. The very large peaches are ripe in June, and the trees are highly productive and vigorous. A highly blushed red over a golden background color, it is one the most attractive peaches of its season. It has good quality and firmness.

LORING

Loring peach is a very attractive, large yellow peach with a hint on red blush. It has very firm, melting yellow flesh with excellent flavor. It is freestone and ripens in mid-season about midway between Redhaven and Elberta. It has gained a good reputation as one of the better eating peaches.

BELLE OF GEORGIA

Belle of Georgia Peaches ripen in August and require 800 chill hours (5 weeks of 45 degrees F or below temperatures) to set peach fruit. Known to be self-fertile research shows fruit quality and harvest yields to increase by planting different cultivars nearby to increase pollen. The Belle of Georgia peach is the most celebrated white peach tree grown in the United States, and the interior pulp is white and delicious to taste. They are exceptionally vigorous and early bearing, being one of the most reliable white peach producers of all.

REDSKIN PEACHES

Redskin peaches (*Prunus persica* "Redskin") are all-purpose peaches with a distinctive reddish skin. Originally descended from a cross of "Red Haven" (*Prunus persica* "Red Haven") and "Elberta" (*Prunus persica* "Elberta"), these peaches ripen in late midsummer. They are self-fruitful and produce readily, but can fail to fruit if you live in an area with mild winters.

ELBERTA PEACH

A famed peach for canning. Tree bears crops of large, attractive yellow fruit with a splash of crimson. Juicy, evenly yellow flesh is great for fresh-eating as well as freezing and canning for extended enjoyment. Originates from Marshallville, Georgia in 1870. Freestone. Ripens in September. Self-pollinating.

J.H. HALE

J.H. Hale is still an excellent flavored, freestone, eating and canning peach. It ripens quite late, with Elberta. It has large, golden yellow fruit with a carmine overlay. The flesh is fine and deep grained and hangs and keeps well. J.H. Hale is one of the few peaches that is not totally self-fertile. It does much better with another peach variety as a pollinator. The tree is fairly hardy, but should not be planted where winters are too harsh. The tree is very productive, but not as vigorous as most. Plant it on good soil and maintain adequate nutrition. Most all peaches are self-fertile and require no pollinators. They will set heavy crops on single trees, which need heavy and aggressive thinning early in the season for best fruit size. Maintain good vigor in peaches by pruning every year, and fertilizing moderately. Aim for 1-3 feet of new growth a year. Fertilize early in the season, so that growth is well hardened off before fall and winter cold weather. J.H. Hale is an old-time heirloom variety that has withstood the test of time. Grandpa still raised a few on the farm, until redder shipping peaches came along. J.H. Hale has been used as a parent for many peach breeders because of its excellent fruit characteristics.

AYERS PEARS

Ayers pear has been around for quite some time and is a very popular selection for fresh eating in the South due to the buttery-sweetness of the fruit partnered with disease resistances. It also crops fairly early compared to most (July-August), making it a great choice for capturing game camera photos of up and coming bucks in the late summer. Fruit dropping in the late summer is also an important component to have when most available wildlife forage has become dry and woody.

BARTLETT

The #1 pear worldwide! First introduced in 1797, this multi-purpose pear is a long-standing favorite of orchard customers and home fruit enthusiasts alike. Starts bearing at a young age and is very productive. Fruit features a smooth, firm texture and a juicy, spicy taste. Originally called Williams Pear. Ripens in late August. Best pollinators: Starking® Delicious™ or Moonglow.

KEIFFER PEAR

Growing at a fast [rate](#), the Kieffer pear tree produces fruit in late September in USDA hardiness zones 4 through 9. It's very hardy and can tolerate hot environments. Planters should harvest this pear tree from the middle of September to the middle of October.

As a hybrid between a European and Chinese sand pear, the oval-shaped Kieffer pear [tree](#) grows large, yellow fruit with a crisp, juicy and coarse-like white flesh.

The Kieffer pear tree grows white flowers with glossy leaves that alternate on the branches. These leaves also have fine teeth on their edges and turn a golden bronze during the fall season.

The Kieffer pear tree shoots upward from 15 to 30 feet and spreads to as much as 20 feet wide when fully mature.

Requiring more than six hours of consistent and direct sunlight per day, the Kieffer pear tree does best when adequately watered but will still tolerate flooding and drought.

The Kieffer pear tree grows best in deep, moist and slightly acidic soil with good drainage. Other soils can be used but will turn out a lighter crop.

People use the fruit from the Kieffer pear tree in preserves, baking, honey and canning.

MOONGLOW PEARS

Big, bold, blushed fruit. This beautiful, Bartlett-type pear is soft and juicy without being mushy. The tree is disease-resistant to fire blight and will bear fruit for years. A strong pollinator for other pear varieties. Originates from Maryland, introduced in 1960. Ripens in mid August. Best pollinators: Starking® Delicious™ or Bartlett.

ORIENT PEAR

The Pear, Orient, *Pyrus communis*, is good for cooking as well as having great landscape value as a flowering spring tree. The trees grow huge, as do the fruits. The Orient pear ripens in August, having the reputation of being the heaviest bearing pear tree. The Orient pear tree is very large in tree size and usually grows 20 feet tall in standard sizes. Pears have shiny deep green leaves offering summer shade and are covered with white blossoms in the spring. Well-drained sandy loam soils are preferred, but pears will grow on many soil types if good drainage is provided. Pears will grow more vigorously and produce more fruit in full sun.

LECONTE PEARS

The Le Conte pear is a deciduous pear tree growing to 8m. It is not frost tender. The flowers are hermaphrodite and are pollinated by insects. The fruit is edible raw or cooked. The flesh resembles that of the Asian pear. The fruit can be eaten as soon as it is picked, and can store for several days to several months. It is usually cooked in pies and preserves. The fruit is up to 8cm long and 5cm wide. The pear is named after John Eatton Le Conte, who introduced it to Georgia in 1856.

20TH CENTURY ASIAN

Asian pears comprise a large group of pears that are crisp in texture and, when mature, are good to eat as soon as harvested or for several months after picking if held in cold storage. This ready-to-eat feature may make them more acceptable to some people than European pears that are usually served when soft and juicy, which condition takes about a week to occur after removal from cold storage. Asian pears do not change texture after picking or storage as do European pears such as 'Bartlett' or 'Comice'. Often Asian pears are called apple pears because they are crisp and juicy like apples but with a different and distinctive texture. They also are called salad pears, Nashi (Japanese for "pear"), Oriental, Chinese or Japanese pears (Nihonnashi). All Asian pears today are selected seedlings or crosses made within *Pyrus serotina*.

PINEAPPLE PEARS

This is the old-fashioned pear your Grandmother raised. Tough, hardy and hard to kill. Produces bushels of hard cooking pears. Ripens July-August. Pollinate with Courthouse, Flordahome, Baldwin, Golden Boy, Hood or Le Conte.

FUJI APPLE TREES

Fuji apples were created in Japan as a mixture between Red Delicious and Ralls Genet. Worldwide, they are one of the most popular apples. With their sweet crispy flesh, they taste great right off the [tree](#), although they aren't thought of as a good cooking apple. With hardiness from zone six through nine, they will grow in nearly any climate of the U.S. However, if you want your Fuji apple tree to bear fruit you will have to plant another variety of apple tree along with it so they can pollinate each other. Rome and Braeburn are both good choices with which to do so.

GALA

Gala' is a clonally propagated apple cultivar with a mild and sweet flavor. 'Gala' apples ranked at number 2 in 2006 on the US Apple Association's list of most popular apples, after 'Red Delicious' and before 'Golden Delicious', 'Granny Smith', and 'Fuji' (in order). The skin color of the fruit is non-uniform. Gala apples are vertically striped or mottled, overall orange in colour.[1] Gala apples are sweet, fine textured, and aromatic, and can be added to salads or cooked, and are especially suitable for creating sauces.

GOLDEN DELICIOUS

"Golden Delicious" apples (Malus x domestica "Golden Delicious"), named for their yellow-green to golden yellow color, grow in U.S. Department of Agriculture plant hardiness zones 4 through 9. Trees feature a showy display of light pink flowers in spring, which make way for a mid- to late-summer crop. The crisp, sweet fruit works well for cooking and baking, and tastes delicious fresh-picked from the tree. Tree size largely depends on the rootstock on which the tree is grown; standard trees grow up to 20 feet tall, while dwarf trees grow 8 to 10 feet tall, requiring less garden space.

RED DELICIOUS

The Red Delicious apple is America's favorite snacking apple. The Red Delicious is the most widely grown variety of apple in the world. Red Delicious apples have firm, white or cream white flesh that is juicy, aromatic, sweet tasting. They are best eaten raw because of their thick skin. The heart shaped fruit is bright red and sometimes exhibits some red striping. It is crunchy with a mildly sweet flavor.

The Red Delicious is widely used in salads. Red Delicious apples look great for a long time so they are the favored choice for holiday centerpieces and wreaths. The fruit keeps fresh very well and can be found year around in stores. The Red Delicious, like many other cultivars, was a chance seedling. The legend is that a hardy seedling was found in 1868 by one Jesse Hiatt, an apple grower outside Peru, Iowa, USA. Hiatt tried to kill it, but it kept coming back, and finally Hiatt let it grow, eventually bringing its fruit to a fruit show in Louisiana, Missouri. It won first prize. All Red Delicious apples are direct descendants of this original tree.

STAYMAN WINESAP APPLES

A lovely combination of tart and sweet, the Stayman winesap apple has been popular since the days of the pioneers. They are not only tasty but also long-lived after being harvested, lasting 6 months or more in the refrigerator. The rich, wine-like flavor works well for applesauce, pies and cider, and they are delicious when eaten fresh. When planting these trees, be sure to include other apple varieties such as red or yellow delicious, Jonathan or early harvest to ensure pollination.

JONATHAN APPLES

A true American apple, the Jonathan was discovered near the beginning of the 19th century in Woodstock, NY. The President of Albany's Horticultural Society, Jesse Buel, was first introduced to this apple through Jonathan Hasbrouck; thus, the apple's famous name. These medium-sized, round apples have such a compelling sweet-tart taste that they are now one of the most commercially-produced apples in the United States. From the Jonathan apple tree came other delicious varieties, such as Jonafree (bred for disease resistance) and Jonagold (Jonathan x Golden Delicious). As with all apples, the taste of the fruit is far superior when ripened in a home orchard; so be sure to add a Jonathan apple tree to your menu!

HOLLAND APPLE

Large, red fruit, Good market apple, Bears well in mid July, Fragrant spring blossoms.

GRANNY SMITH

The Granny Smith is a tip-bearing apple cultivar, which originated in Australia in 1868. It is named after Maria Ann Smith, who propagated the cultivar from a

chance seedling. The tree is thought to be a hybrid of *Malus sylvestris*, the European Wild Apple, with the domestic apple *M. domestica* as the polleniser. The fruit has hard, light green skin and a crisp, juicy flesh. They go from being completely green to turning yellow when overripe. The acidity mellows significantly on ripening, and it takes on a balanced flavour.

MOLLIE DELICIOUS

Although unrelated to other Delicious varieties, Mollies Delicious tastes as good and is ready to eat a whole month earlier! Each tree grows up to 15' tall and bears very large, conical fruit with yellow flesh and a red blushing skin. The crisp, firm flesh has a fine texture and an unforgettable sweet-tart taste. A crisp and tasty choice for eating fresh, it is also ideal for cooking, canning and storing. Ripens mid-late August in Zone 5.

EIN SHEIMER

The Ein Shemer Apple Tree is another very low chilling selection from Israel. It bears young and is very productive. Ein Shemer Apple Trees are a large, Golden Delicious type, with a crisp tart flavor and a good quality flesh. The Ein Shemer is an excellent multi-use southern apple that ripens mid-June to early July, after the Anna Apple Tree. The Ein Shemer Apple Tree is a self-fertile apple tree. 350 chill hours. Grows in zones: 6 - 9