



## Fruit Trees Growing at Tizer Botanic Gardens – Updated Feb. 2011

Most of the fruit trees on this list have been growing at our gardens since 2004. Some never ones are being tested and have only been growing for one or two years. A couple of them are being introduced to our gardens for the first time this spring. The ones underlined are available for sale in our nursery.

\*\* = New in our gardens for 2010

**Beacon** - Zone 3. Juicy bright red medium size. Heavy bearing. Short storage. Ripening Mid / Late August.

**Breaky**, Developed from a Blushed Calville seedling at the Experimental Farm in Morden, Manitoba in 1935. Ripens early September with 2 ½" to 3" fruit striped bright red over yellowish green. Good storage. Excellent eating and good cooking. Large flowers give it an excellent ornamental value. Another great choice for our harsh climate.

**Carroll** – Zone 2. This is Richard's favorite apple. Developed at the Experiential Farm, Morden, Manitoba in 1961. Ripening in late August the fruit is 3' to 4" in diameter on mature trees with a molted color and streaked red over creamy green. It has a rounded canopy with lateral branches coming off at wide angles capable of supporting its heavy crop. Resistant to fireblight and proves hardy to 50 below zero temperatures. Very rare and difficult to obtain. This is a must-have apple in Montana climate. We've grown this apple successfully since 2000.

**Dawn Apple** - Heritage unknown. From England 1940's. Cultivar ID115700. Good looking dessert variety with fairly sharp flavor. Currently being tested at Tizer Botanic Gardens.

**Golden Delicious** - Zone 4. Firm, crisp and Juicy all purpose apple. Ripens September to October.

**Goodland** - Zone 3. Developed at the Experiential Farm, Morden, Manitoba in 1931. 3" to 4" fruit. Half red skin, flesh crisp, juicy, tender, and aromatic. Ripening late September. Short storage. Doesn't like prolonged periods of high temperatures, which is perfect for our location.

**Good Mac**, We can't successfully grow a McIntosh apple here at our location. Even in the milder Bitterroot Valley of western Montana it is sometimes lost. The Good Mac is a cross between two great apples, McIntosh and the very hardy Goodland. Developed years ago in Manitoba, this apple is distinctly different from either parent. It produces a reliable crop of crisp crunchy dessert quality fruit. Keeps well in cold storage. We've successfully grown this apple since 2007. We have even intentionally wintered some over in a container above ground and it not only survived the killing early October 2009 freeze, it even produced fruit. Another must-have in our climate.

**Haralred** - Zone 3. Improved Haralson selected for solid red blush. Crisp, juicy aromatic flavor. Good for cold climate locations. Fire blight resistant. Ripening late September. Long storage.

**Haralson** - Zone 3. Developed at the Fruit Breeding station in Minnesota in 1922. Fruit is striped red, juicy. Medium size; ripens September to October. Some resistance to fire blight and cedar apple rust. Vigorous tree, heavy fruit production. Long storage.

**Hazen** - Zone 3. A cross between Duchess x Starking Delicious. A newer apple released by the University of North Dakota. Very winter hardy and disease resistant. Large dark red fruit. Flesh is green-yellow and juicy. Ripening late August. Short storage.

**Honeycrisp** - Zone 4, Trial in Zone 3. Released from the University of Minnesota in 1991 as a cross from Macoun x Honeygold. 3" to 3 ½" fruit, molted red over yellow. Exceptionally crisp, sweet and juicy. Exceptional long storage life when refrigerated. Although we've only been growing this for two years it has proven successfully in

other parts on Montana. It appears to be one of our fastest selling new varieties. Many growers throughout the western U.S. haven't been able to keep up with demand. Ripens late September.

**Lodi**, Zone 3. Excellent tart flavor cooking or eating apple. A summer apple ripening in late July / August with large crisp juicy green fruit.

**Luke Apple**, Discovered in Saskatchewan and introduced by the Experimental Farm in Morden, Manitoba in 1961. 3 1/2" fruit ripening in October with mottled red over green background. Good for eating and excellent for cooking and sauce. Very winter hardy in our location.

**McIntosh** - Zone 4. Developed in Ontario, Canada around 1880. Very well know older apple developed in Ontario, Canada in 1870. Bright red skin. Ripening late September. We will not be selling this tree as it has not been proven hardy enough for our location. Even in the milder Montana Bitterroot Valley they will loose some of these in cold winters. There are simply many other better varieties for us to successfully grow.

**Norland** - Zone 3. Very cold hardy cooking or fresh eating apple from Saskatchewan. Small to medium size red fruit must be picked before it is fully ripe. One of the earliest summer apples to ripen. Long storage life.

**Nova Easygro** - Zone 2. Large, flattened fruit, red stripe over yellow green. Firm, sweet, crisp, juicy flesh. Moderately productive, excellent disease resistance. Stores well and sweetens with storage. Good for both fresh and cooking uses. Ripens October.

**Northern Lights** - Zone 3. (Haralson x McIntosh) North Dakota 1990. Up to 3" red with striped color. Short storage. Ripening mid-September. This one does very well for us. This is the first year we've been able to offer this for sale.

**Northwest Greening** – Zone 3. A tart flavored cooking or fresh eating apple. Large crisp juicy green fruit. A summer apple ripening by August.

**Red Barron** – Zone 3. (Golden Delicious x Daniels Red) University MN 1970. Medium sized yellow-red, crisp and juicy, sweet but mild flavor. Bears at early age. Resistant to fireblight. Ripe mid to late Sept.

**Red Dutches** – Zone 3. Very hardy, medium to large size red apple. Good eating but on the tart side, great for pie and sauces. Mid to late August ripening.

**Red Wealthy** - Zone 3. Improved strain of Wealthy with white firm flesh. Ripens in early September. Good for eating a very good for cooking. Medium storage.

**State Fair** - Zone 3. Medium size red striped apple, eating and baking. Good early for northern locations. Short storage. Ripens late August.

**Sweet Sixteen** - Zone 4 with Shown success in Zone 3b. Medium size red striped, crisp and juicy. Sweet unusual flavor - like cherry candy. Also an outstanding desert apple. Ripens late September.

**Wealthy** – Zone 4. Discovered in 1869 in Minnesota. Not proven hardy for us. Reports from the Bitterroot Valley in western Montana also show considerable winter loss on this apple.

**Westland - Zone 3.** Very hardy apple from Alberta, Canada. A large cooking apple, ripens in mid to late August, yellowish with light red stripes. Medium storage.

**Yellow Transparent** - Zone 3. From Russia in 1880. Medium to large fruit with light yellow nearly transparent skin. Ripens early July to early August. Bears heavy crops when young. Light, sweet and juicy flesh, good fresh or, cooking to a nearly transparent sauce or dries well. Stores better when picked before ripe.

**Zestar** – Zone 4, Trail in Zone 3. A new early apple from the University of MN that is known for its excellent sweet tart flavor. At last an early apple that is crisp and juicy with a longer storage life than other early varieties. Ripens in late August.

## Fresh Eating Crabapples

**Centennial Crabapple** – Zone 3 (Dolgo x Wealthy) U of MN 1957. Up to 2" apple with red over orange color. Excellent flavor for fresh eating. Short storage. Ripening late August.

**Chestnut Crabapple** – Zone 3. U of MN 1946. Pleasant nut-like flavor. 2" apple for great fresh eating. Medium storage. Ripening late August.

**Kerr Crab**, Cross between Dolgo x Haralson developed at the Experimental Farm, Morden, Manitoba in 1952. Dark purple red skin, 1 3/4" diameter. Excellent for eating, canning and cider. **The #1 edible crab available.**

**\*\* Whitney Crabapple** – Zone 3 Developed in 1869. Great eating, hardy, vigorous and heavy bearing. Yellow with red stripes. Short storage. Ripe mid to late August.

## Pyrus - Pear

**Early Gold, Zone 3.** A Canadian selection of an improved seedling or Ure Pear. Use a Ure as a pollinator.

**Flemish Beauty** – Zone 3. This antique pear was discovered in Belgium around 1810. It has been discovered that this pear was planted in several Montana locations some 100 years ago. Sweet, aromatic, succulent white flesh. Very productive, rounded, uniform fruit. One of the hardiest dessert pears. Good for fresh eating, slicing and drying. Ripens mid-September. Although it can sometimes be self-fertile a pollinator is highly recommended. Very difficult to find.

**Gold Spice** - Zone 3. Developed at the University of Minnesota in 1949. To 18' tall. Produces a profusion of small fruits about 1 3/4". The fruit is yellow with a red blush and the flesh is yellow with a nice flavor that is good for fresh eating or canning. Another pear is required for pollination. Exceptionally hardy. Ripens in late September. Harvest when full yet firm then allow it to ripen for another week to 10 days before eating.

**Summercrisp** – Zone 4. The hardiest Pear introduction from University of MN. Resistant to fire blight. Harvest mid-August when green. Mildly sweet, juicy flesh. Good for eating and canning. Does not store well. Grown in our gardens since 2000. Sometimes difficult to find.

**Parker Pear** – Zone 4. 1934 U of MN introduction. Large yellow-brown fruit. Fine grained tender and juicy.

**Patten**, Discovered in Iowa and is considered very hardy and a very good pollinator. Large fruit colored rosy blush over yellow with a tender juicy flesh. Ripens late September. Similar to Bartlett in character but resistant to fireblight. Harvest early and finish inside.

**Pioneer #3** - Zone 3. Pioneer 3 (PI 541549).-Originated in Brooks, Alberta, Canada, by A.L. Young. Introduced in 1934. Parentage unknown; fruited first in 1931. Fruit. small; oval to pyriform; skin greenish-yellow, blushed dull red; flesh whitish, medium firm, granular, juicy, sweet, quality fair, spicy as dessert fruit, fair as sauce; season mid-September. Tree: upright; vigorous; hardy; productive. Introduced to us in 2009 for testing.

**Pyrus 'Ure'** – Zone 2 -3. (*Standard Ure Fruiting Pear*) 15-20', Zone 3. Hardy eating pear. Greenish-yellow fruit approximately two inches in diameter. Good eating or canning. Ripens mid-August. The best pear tree in our gardens.

### Ripe and Ready

Pears ripen from the inside out. Left to ripen on the tree, they may become mushy. Off the tree, however, they ripen quite nicely. Most pears are ready to pick when the small flecks on the skin, called lenticels, turn from white to brown and are slightly indented. To get your pears ready to eat, use this plan from John Dunley, Ph.D., a researcher and pear lover in Washington State. Store pears in a cool, dry place, such as a basement. A few days before you want to eat them, put a few in a bowl with bananas, which emit ethylene, a ripening agent. Dr. Dunley covers the bowl with plastic wrap. The pears ripen in two to four days. "The pears ripen faster," Dr. Dunley says, "when I put the bananas on top of the pears—and the more bananas, the faster the pears ripen."

## Prunus - Plum

**Early Italian Plum** - Zone 4. To 15. Hardy and delicious (fresh, cooked or dried) large, purple skin greenish yellow fleshed fruit. Self-fertile, cross-pollination with another European variety brings heavier crops. Still considered under testing in our area.

**Mount Royal** - Zone 4. 8' to 10'. Although this is a self-sterile Blue European Plum, it would produce better if cross-pollinated with another variety. Great eating right off the tree or for jams and preserves. Tender juicy flesh. Very popular in cold parts of Minnesota.

**Pembina** - Zone 3. 10' to 15'. 1923 Brookings South Dakota. Good dessert plum. Yellow flesh, sweet and juicy. Large size pointed fruit. Clingstone.

**Pipestone** - Zone 3. 10-15', A hardy plum that produces large, red plums with golden blush. Ripens mid-season. Good for jam and jelly. Clingstone.

**Princess Kay** - Zone 2. 15-20', Beautiful small tree. Profuse, early white flowering, before the leaves appear. Clean, insect free, green foliage. Orange to maroon fall color. Attractive smooth dark brown bark with prominent white lenticels. Yellow-red 1 ¼" fruit. More known as a flowering tree than for its fruit.

**S-4 Prunus 'Freestone'**. Zone 3. Unknown variety (C. Berg) of Blue Freestone Plum. 10' to 12'. Great eating. Very hardy.

**Toka** – Zone 3-4. From South Dakota Experiment Station in 1911. One of the best pollinators. Medium size rich flavored fruit with apricot color.

**Underwood Plum** – Zone 4. 1921 U of MN. Vigorous grower somewhat horizontal spread. Medium large red fruit with golden yellow flesh. Sweet, juicy and high quality. Clingstone.

**Waneta** - Zone 3. 10' to 15'. From South Dakota Experiment Station in 1913. Fruit is large red, sweet, juicy and very good quality. Clingstone.

**MANCHURIAN PLUM** - *Prunus salicina mandscurica*. Exceptionally hardy plum, possibly down to Zone 2. Fruit has yellow - red skin and yellow juicy flesh, very sweet when ripe. Some call it the hardiest plum in the world. Very hardy and vigorous; will fruit heavily even in the coldest locations. Juicy and sweet, with red-yellow skin and yellow flesh. Eat them fresh (sweetest right after they've fallen from the tree,) or use in jam or plum sauce. Ripening time varies with the seedling; some as early as late July, others as late as the first week of October. Needs to be pollinated by another Manchurian plum, or a Native American plum,

### Prunus - Apricots

**Krieger** – Zone 3.

**\*\*Pioneer Chinese Apricot** – Zone 4. Late flowering makes this good for our area. Fruit is golden-yellow and is sweet, firm and juicy. The pit is edible and tastes similar to almonds.

**Scout** – Zone 3. Developed in Morden, Manitoba, Canada in 1913. Bronze Gold fruit blushed with red. Fair for eating and very good for canning. 10' to 15'. Self-fertile but much better producing with a pollinator.

**Strathmore** – Zone 3.

**Moorpark** – Zone 4. 10' tree with large, sweet, juicy, deep orange flesh. Golden-yellow skin with orange-red blush. Excellent for fresh eating, canning or drying. A long ripening period, early July and throughout August. Self-fertile but does better with pollinator.

### Prunus – Cherry

**Evans Cherry** – Solid Zone 3. Good to -45 below zero. Grows 12' to 15'. Extremely drought tolerant. Do not water after the first week in August. It does best in poor soil and does not like fertilizer. Fruit is a bright red cherry with translucent flesh. Ripe in late July when it pulls easily from the stem. Fruit can be left on the tree into September. In fact, the flavor mellows and sweetens with time. Flavor is strong - a mixture of sweet tartness. Healthy Too! Per 1/2 cup: 25% of daily Vitamin A requirement. (Six times more than

sweet cherries) and only 39 calories. Excellent for eating fresh, good for canning and pies are great. Because it is self pollinating, you only require one plant to set fruit. Yields of 50 pounds per tree are easily attained with some trees reporting over 300 pounds per tree.

We've sold over 600 of these trees in the past seven years