

### Record of Bounty Farm Trees

Tree Type	Variety	Quantity	Rootstock	Description of taste	Origin
Apple	Ashmead Kernel	4	M 111	An old English russet apple, medium size, golden-brown skin with a crisp nutty snap. Fruit explodes with champagne-sherbet juice infused with a lingering scent of orange blossom. Flesh is dense, sugary and aromatic with intense flavor, characteristic of russets. The Ashmead's Kernel is a winner of taste tests and displays some resistance to scab and cedar apple rust.	England 1700
Apple	Cox's Orange Pippin	4	M 111	Highly esteemed in England as a dessert apple; produces excellent fruit in cooler summer climates. Medium sized apple, red and yellow, usually striped. The flesh is yellow, firm, crisp, very juicy, richly aromatic and some say almost spicy. Flavor is enhanced when fruit ripens off the tree. A heavy bearer and one of the best apples for espalier.	England 1830
Apple	El Star	2 <del>4</del>	M 111	Now one of Europe's most popular apples. Red stripe over yellow, large fruit with firm flesh. Flavor increases with about 3-4 weeks of storage and is reminiscent of Cox's Orange Pippin.	Holland 1955
Apple	Grime's Golden	4	M 111	More complex flavor than its offspring Golden Delicious. Rich, spicy, tangy, sweet flavor with light yellow flesh. Best grown in warmer climates. Direct marketers seek out this fruit due to its superior dessert quality. Excellent pollinizer.	West Virginia 1832
Apple	Hoople's Antique Gold	1 2	M 111	The antique in this case refers to antique gold coloration with russetting, not the age of the variety. Found on the Hoople Fruit Farm. Some stripes against a yellow background, sometimes russeted, medium to large size. Rich, lightly aromatic flavor, juicy sweet flesh with excellent flavor.	
Apple	Hudson's Golden Gem	3 <del>4</del>	M 111	Perhaps the finest eating russet with crisp, breaking, sugary flesh and a distinct nutty flavor that resembles the Bosc pear. Fruit is conical, elongated, yellow russet. Quite disease resistant to apple scab and other common apple diseases.	Oregon 1930
Apple	Macoun	3	M 111	A McIntosh type apple, dark purplish-red blush over green background. Flesh is white, richly flavored, aromatic with very excellent fresh eating quality. One of the best mid-season apples. Keeps well. Drops quite a few before they are ripe.	New York 1950
Apple	Mutsu	10 X	M 111	Vigorous hybrid with large fruit. Skin green, maturing to yellow, sometimes blushed orange. Flesh yellow-white, firm, juicy, crisp but coarse; slightly aromatic. All-purpose apple, and a favorite with the kids at our tastings. Highly resistant to frost injury. Triploid.	Japan 1948

Apple	Sierra Beauty	1 3	M 111	Large, handsome apple with thin green and yellow skin, striped or blushed red. A favorite apple from Boonville, CA. Juicy, very crisp, rich, tart, sprightly flavor. A good seller in farm markets and an excellent keeper. The tree is compact.	California
Apple	Spitzenburg		3 M 111	Thomas Jefferson's favorite apple. Unexcelled in flavor or quality, the fruit is great off the tree, but flavor radically improves in storage. Medium apple with crisp, yellow skin covered with inconspicuous red stripes and russet freckles. Flesh is tinged yellow, firm, aromatic, and complex in flavor; a perfect balance between sharp and sweet.	New York prior to 1800
Apple	Wickson		4 M 111	Albert Etter named this apple after E.J. Wickson, distinguished California pomologist, who was his friend and mentor. Perfect cider apple: spicy, with extraordinary sweetness and a pronounced acid tang. Size is that of a large crab apple. Reputed to make wonderful champagne cider and excellent fresh off the tree. Fruit hangs in garlands.	California
Apple	Kidd's Orange Red		4 M 111	Pink, crimson flush, some stripes over pale yellow skin with russet dots. Medium size, conic, slightly ribbed, hybrid of Cox's Orange Pippin, that does better in warm climates than Cox. Rich balance of sugar, acidity and aromatics, with a hint of violets. Displays some resistance to fireblight. Upright, vigorous tree.	New Zealand 1924
Apple	Holstein	3	4 M 111	Late dessert apple that is a progeny of Cox. Large fruit is highly aromatic with a flavor of Cox and good sugar acid balance. Trees are very vigorous with a spreading nature, and produce many fruiting spurs. One of the favorites at apple tastings. Triploid.	Germany 1918
Apple	Melrose	0	4 M 111	This is the official Ohio State apple. Large, fruit with yellowish-green skin streaked dark red with russet spots. The flesh is firm, coarse, sweet, juicy and creamy white. One of the best keepers of all time, whose flavor improves in storage. Very good for pie and baking. This tree is a vigorous, productive, annual bearer that does best in full sun. Displays some resistance to cedar apple rust.	Ohio 1944
Apple	Pink Pearl	0 x	2 M 111	A pink-fleshed, pearly-skinned apple that is not just a novelty, but a good tasting apple with firm flesh. Tart to sweet-tart, depending on time of harvest. Blooms very attractive. Makes pink applesauce and attractive fruit tarts.	California
Pear	Bartlett		3 OhxF 333	The classic-shaped pear; green when picked, then ripens off the tree to a mellow yellow. Self-fruitful in California, but may need a pollinizer in cool and cold climates. Better in summer heat than summer fog.	England 1700

Pear	Comice	1 2	3 OhxF 333	Fruit large, greenish-yellow when ripe. Perhaps the queen of winter pears. Flesh is buttery, sweet, tender and aromatic. Slow to bear. Its low chilling requirement makes it suitable for southern California. As with Anjou, these need a period of cold storage before ripening. Tends towards biennial bearing.	France 1849
Pear	Rescue		1 OhxF 333	Large to very large elongated fruit with yellow skin, slightly covered with orange and red stripes. Creamy, buttery flesh with a mild sweet flavor. Reliable bearer. Rescued in Washington state!	Washington
Pear	Seckel	0 1 A	3 OhxF 333	A must for the home orchard. Hardy and self-fertile. Hardest bloom in the spring. Resistant to fire blight; it's reported that if any trees survive, Seckels do. Fruit small, reddish-brown russet over yellow or greenish-brown. Best flavor. Flesh creamy white and sweet. Good for preserving, spicing. Thinning produces better size fruit. Tree is naturally semi-dwarf.	New York
Pear	Potomac		2 OhxF 333	The Potomac pear is a Moonglow x Beurre D'Anjou cross which has a pleasingly subacid buttery flavor, and similar to the Beurre D'Anjou in character. The fruit size averages 2 1/2". This pear is a great fresh-market pear for commercial growers and homeowners that combines superior resistance to fire blight with good-quality fruit.	
Peach	Strawberry Free		1 Citation	Cream-colored fruit with pink blush. White, aromatic flesh that is very sweet and flavorful. Old favorite in the San Francisco Bay area. Requires 400-500 chill hours. Early season.	
Peach	Babcock		2 Lovell	Old favorite in white-fleshed freestone peaches, sweet and juicy, aromatic, low acid. Does well in taste tests. Widely adapted because of low chill requirements (500 hours) but unlike other low chill fruits doesn't bloom early.	
Peach	White Lady		1	The White Lady Peach Tree is among the best of the new low acid, high sugar, fresh market white peaches. The red-skinned fruits are medium to large, very firm, and is a freestone.	
Peach	Elberta June		1	The Elberta Peach tree has very large fruit. It is the best known yellow canning peach. The skin is red blushed over a deep golden yellow color. This is a high quality eating and canning peach. Elberta peaches has the smallest pit-to-fruit ratio of any peach tree.	
Apricot	Harcot		1 Myrobalan	Oblong, yellow-orange apricot with rich, sweet flavor. Frost-hardy late bloom. Resists brown rot and perennial canker, two problems well known in rainy areas. Requires 700 hrs winter chill.	

Apricot	Harglow			This medium size, bright-orange apricot offers firm, freestone fruit with exceptional texture and flavor. Great for fresh eating, cooking and preserving. Tree is compact, late-blooming (to avoid late-spring frosts), productive, disease resistant and cold-hardy. harvest in early July.	
Pluot	Dapple Dandy		1 2 Citation	Uniquely colored pluot with pale green to yellow skin with distinctive red dots. Creamy white flesh, edged and streaked with crimson; firm with high sugar and unique plum-apricot flavor. Rated top of list at Dave Wilson Nursery tastings. Very good pollinizer.	
Pluot	Flavor Queen		1 4 Myrobalan	Yellow skin and flesh. Superb texture and a sweet, juicy flavor with apricot aftertaste	
Plum	Elephant Heart		1 Citation	Large, heart-shaped fruit with thick, bronze green skin that turns reddish purple when completely ripe. Juicy, blood-red freestone flesh with a distinctive rich flavor. Produces higher yeilds with Santa Rosa or Wickson as pollinizers. Favorite for the home orchard.	
Plum	Santa Rosa		2 3 Myrobalan	Superior quality flesh makes Santa Rosa the most widely grown plum. Purple-red skin surrounds rich, tart, fragrant, yellow flesh. Prolific, vigorous, self-fertile. One of the best of Luther Burbank's creations. Low chill.	
Plum	Bavay's Green Gage		1 Myrobalan	One of the best gages, or old European plums, this is still considered the ideal dessert plum in Europe. Not to be confused with Asian plum called green gage. Meaty flesh with a rich gage flavor and incredible candy-like sweetness. Juicy, smooth-textured amber flesh is also delicious cooked, canned or preserved. Performs better than the old Green Gage in coastal California. Productive and highly recommended.	
Plum	French Prune		1 Lovell	Deemed California's leading prune. Very sweet, rich flavor with tender, fine-textured flesh. Medium-sized prune plum of red to deep purple skin over amber flesh. Delicious for eating fresh, canning and drying. Long-lived and self-fertile, needs approx. 600-800 chill hours.	
Lemon	Meyer		2	cross between a true lemon and a mandarin, sweet, less acidic than true lemon	China