
Plums

European
Asian



Features:

- All plums are good for fresh eating, and canning
- Prune plums (for drying) have less moisture, thicker skins
- Should have two plums in same category - for cross pollination
- Soils should have at least three feet of depth
- Pruning best performed in summer to decrease water shoots

Characteristics:

Size	10' -12'	Sun/Shade	full sun
Soil	well drained	Pollination	see notes
Zone	6-9	Water	medium
Bloom	Variable see notes on pollination	Harvest	Variable - see notes on ripening times
Decid. /Evrgreen	deciduous		

European Plum Pollinator		
Italian Prune	Stanley (partially self fertile)	Colour: Skin is deep purple, flesh is amber Use: drying, canning, wine, fresh Ripe: Mid September
Early Italian	Stanley	Colour: Skin is deep purple, flesh is yellow/green Use: drying, canning, wine, fresh Ripe: Late August
Stanley	Self Fertile	Colour: Skin is dark blue, flesh is yellow Use: drying, canning, eating fresh, pollinator Ripe: Early September
Peach Plum	Stanley	Colour: yellowish red skin with peach coloured flesh Use: Fresh eating and cooking Ripe: Late August

ASIAN Plum		
Black Amber	Santa Rosa Shiro Methley	Colour: Skin is black, flesh is amber Use: Fresh eating - tastes like apricot with creamy flesh Ripe: Mid August
Shiro	Burbank Methley	Colour: yellow skin and flesh Use: fresh eating, bruises easily Ripe: late July, early August
Methley	Shiro <i>Self Fertile</i>	Colour: purple with red flesh Use: fresh eating Ripe: late July, early August
Satsuma	<i>Partial self-fert.</i> Santa Rosa Shiro Methley	Colour: Red skinned with blood red flesh Use: Fresh eating, canning Ripe: Mid August
Santa Rosa	<i>Self fertile</i>	Colour: red fruit with gold flesh Use: fresh, cooked or canned Ripe: early August
Duarte	Burbank Santa Rosa	Colour: Dark red with red flesh Use: Fresh eating, wine Storage: Ripe: mid August
Burbank	Methley Santa Rosa	Colour: orange red fruit with yellow flesh Use: fresh eating, canning, desserts Ripe: Mid August