



2016



## JAPANESE PERSIMMONS

### **FUYU**

Medium size, flat shaped, crunchy when ripe. Non-astringent. Ripens in November.

### **HACHIYA**

Large, deep orange-red, acorn shaped. Astringent: eat fresh only when it's soft. Ripens in November.

### **SAIJO**

Medium, elongated, yellow fruit. Has been said to be the sweetest and best tasting of the persimmons. Astringent. Ripens in November.

### **TANANASHI**

Medium, cone shaped. Orange skin and seedless. Astringent. Bears at a young age. Ripens in October

### **WEeping**

Medium sized, conical shaped fruit that hang off the tree like teardrops. Must be staked when young. Astringent. Ripens October through November.

There are two basic types of persimmon fruit -- astringent and non-astringent, or puckered versus non-puckered. **Astringent** varieties turn orange and look ripe long before they really are, but should only be eaten when soft to the touch or jelly-like.

**Non-astringent** varieties may be mellower and eaten while still firm, crisp, and have a more sugarcane or cantaloupe flavor. As a group, the astringent varieties are richer and juicier.

## FIGS



### **TEXAS EVERBEARING (Brown Turkey)**

Med-large brownish yellow skin; delicious flavored amber fruit; excellent for preserves; long hardy producer; prefers moist areas in full sun. Self-pollinating. (100 hrs.)

### **ITALIAN BLACK**

Almost jet black fruit with deep red pulp. Self-pollinating. (100 hrs.)

### **O'ROURKE (Improved Celeste)**

Medium sized, light brown figs with amber pulp having a red center. Self-pollinating. (100 hrs.)