



BERRIES, PERSIMMONS, & FIGS 2017

BLACKBERRIES

KIOWA – One of Largest variety of blackberry fruit available for East, North, and Central Texas, averaging 10 grams, with a very high yield and great flavor, it is a firmer fruit that stores and ships well, Starts to ripen by June 4 (200 hrs.)

ARAPAHO THORNLESS – Medium-sized fruit ripen in the latter part of May to early June in central Texas, fruit are very sweet with small seed size, and 'Arapaho' is one of the best tasting blackberries. It is resistant to double blossom end rust, Does not need support (400-500 hrs.)

NATCHEZ THORNLESS – Very productive with great flavor (500 hrs.)

OUACHITA THORNLESS– Fruit are sweet, large and have good storage and handling qualities. Starts ripening about June 10 and continues for about 5 weeks (300-500 hrs.)

BLUEBERRIES

CLIMAX – Is a new rabbit eye blueberry, which is early ripening. Most of the fruit ripens in a short period of time. The crop load is moderate to high (310-420 hrs.)

PREMIERE – Excellent color, size, and flavor. Vigorous and productive bushes. Ripens late May to early June (550 hrs.)

TIFBLUE – Has long been considered the best blueberry available. This early to mid-season variety has all the right qualities: beautiful appearance, high productivity and has the most excellent flavor making it the number one selection for home owners, Ripens mid to late season (550-650 hrs.)

JAPANESE PERSIMMONS

FUYU - Medium size, flat shaped, crunchy when ripe, Non-astringent.

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

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

There are two basic types of persimmon fruit – an 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

BROWN TURKEY (AKA TEXAS EVERBEARING) - Med-large brownish yellow skin; delicious flavor with amber flesh; excellent for preserves; long hardy producer; prefers moist areas in full sun.

CELESTE (AKA SUGARFIG) - Small-med purplish brown skin; firm, sweet, juicy, pink colored flesh; excellent quality for canning and preserving; large size tree; very cold hardy.

ITALIAN BLACK – Produces jet black fruit with deep red pulp in two distinct crops, an early crop on old wood and a late summer crop on new wood, Self-pollinating, up to 25' Tall (100 hrs.) Cold Hardy

ITALIAN HONEY - Medium sized fruit that is yellow-green skin which brings a welcome tartness to the sweet taste of the honey-colored flesh. The fruit is excellent fresh, dried, or preserved, Grows well in containers.

O'ROURKE (IMPROVED CELESTE) - Medium sized, light brown figs with sweet amber pulp with a red center, Self-fertile (100 hrs.)