

Growing plums....

Plums should be planted in a protected area, located in **full sun**. Unlike some other fruit trees plums are more tolerate of heavier clay soils, but benefit from a **well-drained soil**.

Different Types of Plums...

Although there are 3 different types of plums; American, European, and Japanese, we currently stock European and Japanese Plums.

European Plums

European plums tend to be more oblong in shape. They are excellent for fresh eating but is most commonly used for drying (prunes).

Japanese Plums

Japanese plums are the most common plum found in grocery stores. They are excellent for fresh eating and tend to be round and juicy.

***European Plums must be pollinated with other European Plums and Japanese Plums with other Japanese Plums.**



Bristol's Garden Center
7454 Victor-Pittsford Rd (Rt. 96)
Victor, NY 14564

Phone: (585)924-2274
Fax: (585)924-0624

www.bristolsgardencenter.com
customerservice@bristolsgardencenter.com

Plums



A guide to selecting
the best varieties for
your garden





Elephant Heart

One of the largest plums on the market. It has a very distinct heart shape with a dark purple-red skin and a blood red flesh. Extremely juicy and sweet it is also one of the most productive plums one can grow. Late ripening – Late August to Early September. Must be pollinated with another Japanese Plum. Cold Hardy to Zone 5.

French Prune*

French Prune Plum is a mid-season, self-fertile, free-stone plum that is perfect for canning or drying. Fruits are medium size and egg shaped with a dark red to purplish skin with a dark amber flesh. Rich, sweet flavor. A vigorous, classic variety with unsurpassed sweetness and longevity. Cold hardy to Zone 4.

Green Gage *

An old fashioned favorite and often exclaimed to be one of the finest plums to grow. This self-fertile, European plum is known to be a heavy producer of high quality, free-stone, small to medium yellow-green fruit with a sweet, juicy, rich honey flavor. Ripens mid-August. Extremely adaptable. Hardy to Zone 5.

Italian Prune*

Large, oblong purple fruits with succulent greenish-yellow flesh that turns red when cooked. Lovely intense flavor and sweetness: delicious fresh or dried. Excellent for sauces, preserves and wines; highly suited for canning. Cold hardy to Zone 5.

Santa Rosa

This Japanese variety is a vigorous, fast growing plant that produces large crops of beefy, round fruit with thin, purple-red skin. This tart, sweet fruit ripens in mid-August and is excellent for fresh eating and canning. Pollinate with another Japanese Plum. Cold hardy to Zone 5.

Shiro *

A vigorous, self-fertile, Japanese Plum. An excellent producer of medium to large, round, bright yellow fruit with a sweet, juicy flesh that make them great for fresh eating. Fruit ripens earlier than many other plum, mid-July. Heat tolerant and hardy to Zone 5.

Stanley *

Fruitful and dependable. Beautiful in spring, while covered with white blossoms, giving way to prune-type fruit in September. This fruit is excellent fresh or dried, with its yellow flesh and high sugar content. Self-fertile, but an excellent pollinator for other European plums. Cold hardy to Zone 5.

*indicates this variety is self-fertile, meaning that it will produce fruit without pollination of another tree.