

FIGS, PERSIMMONS & QUINCE

FIG

Variety	Tree Size	Fruit Size	Pollenizer	Ripens	Fruit Color	Flavor	Applications
Brown Turkey	15-20'	Medium to large	Self-fertile	September	Mahogany skin with amber pink flesh.	Rich sweet flavor.	Excellent for jams, canning, drying, and eating fresh.
Desert King	15-20'	Large	Self-fertile	August	Dark green skin with strawberry flesh.	Very good sweet flavor.	Excellent for fresh eating and good dried.
Latturula (Italian Honey Fig)	15-20'	Medium	Self-fertile	May bear 2 crops in July and September	Yellow-green skin with an amber colored flesh.	Very sweet juicy flavor.	Fresh eating, canning or drying.
Oregon Prolific	15-20'	Medium	Self-fertile	May bear 2 crops in August & October	Yellow-green skin.	Sweet and juicy flavor.	Great for fresh eating, canning or drying.

All figs are self-fertile and can produce two crops in a season if summers are long enough. The first crop is produced on last year's wood. The second crop is produced on current season's wood. Figs are ripe when the fruit detaches easily from the branch.

PERSIMMON

Variety	Tree Size	Fruit Size	Pollenizer	Ripens	Fruit Color	Flavor	Applications
Fuyu	20'	Medium	Self-fertile	October to November	Reddish orange skin.	Spicy sweet flavor.	Non-astringent, sweet and crisp like an apple
Hachiya	20'	Large	Self-fertile	November	Deep orange-red	Soft sweet and flavorful.	Astringent, best for cooking or baking.

For planting place in the full sun with well drained soil. Dig a hole that measures two-three times as wide and the same depth as the rootball of your plant. For more how to plant, follow the Planting Guidelines handout. Astringent persimmon varieties need to sit till they are soft, while the Non-astringent varieties you can eat fresh off the tree. Persimmons are beautiful in the landscape and nearly pest and disease free.

QUINCE

Variety	Tree Size	Fruit Size	Pollenizer	Ripens	Fruit Color	Flavor	Applications
Rich's	Dwarf	Extra Large, apple shaped fruit	Self-fruitful	Fall (Sept-Oct)	Golden	Apple like, aromatic, with spicy citrus notes	Must be cooked. Great for making into jelly, jam, or into preserves.