



MULTI BUDDED FRUIT TREE CARE

Four Winds Growers Multi Budded Deciduous Fruit Trees provide an assortment of fruit in a limited space. We offer Multi-Apple, Multi-Pluot, Multi-Peach, Multi-Cherry, Multi-Pear and Asian Pear, Multi-Plum, Multi-Cherry and Multi-Fruit Salad (a combination of Peach/Nectarine/Apricot/Plum). Some peaches and apples are available with low-chill variety combinations, so look for those if you live where winters are mild.

Planting

Select a sunny and wind sheltered location, with well drained fertile soil. Test the drainage by digging a hole at least one foot deep. Fill with water. Let it drain and fill again. If it takes longer than 3-4 hours to drain on the first or second filling, the drainage is not good enough. Choose another location or plant on a mound or raised bed that is at least 12" above ground level.

Amend the soil with commercial planting mix or finished compost if fertility is a question. Dig a hole that is at least three times the width of the nursery container. Roots will reach out beyond the tree canopy for nutrients.

Watering

When trees are young, water as needed, so that soil will be evenly moist, but not overly wet. As trees mature, deep infrequent watering is preferred.

Pruning

The care and pruning of all deciduous fruit trees is similar, with the exception of Cherries. Cherries should only be pruned lightly as needed in order to preserve fruit bearing wood. They should only be pruned in non-rainy seasons because they are susceptible to diseases that infect the tree through pruning wounds during wet weather.

Ultimate tree height is the decision of the gardener. Cut back or remove vigorous shoots that have grown above the desired height. This is best done in late summer or in the fall after the tree has gone dormant.

In late spring or early summer, cut back all new growth by at least half. Since small fruit will be developing at this point, you can avoid pruning the fruit bearing wood.

Larger scaffold branches should be upright and well spaced. When pruning, leave a short stub (collar) above the shoot or branch that remains. The smaller branches that bear the fruit should have at least six inches of free space between them. Try to prune so that all remaining branches have room around them. Make sure that each of the varieties on a multi tree has room to develop and is not overshadowed by other parts of the tree.

On older established trees, make sure cuts are at an angle so water does not collect on a horizontal surface. Paint pruning cuts with tree seal. After drastic pruning, whitewash bare trunks with interior white latex paint, diluted 50-50 with water. This can help prevent sunburn.

Fertilizing

Unless the soil is already enriched with compost, fruit trees will benefit from fertilizing. Once leaves begin to form, use a slow release all purpose fertilizer. We prefer sprinkling the granule form rather than the tree stakes. Deciduous fruit trees do not need as much nitrogen as citrus.

Compost made from green waste and composted manures can be incorporated in the soil or used as mulch. When renewed consistently, this will provide a source of nitrogen and other nutrients over time. Mulch in the root zone will also help retain soil moisture. Be sure to keep mulch away from the trunk.

Ideal soil ph is between 6.0 and 7.5.

Dormant Spray

In the fall, apply a Bordeaux mix or dormant oil spray. Be sure to read and follow all label instructions when applying these or any other pesticide. Apply again just prior to blooms opening, to combat common pests and diseases. Peaches in particular require this type of treatment to minimize peach leaf curl and brown rot. Apples also benefit from dormant sprays.

MULTI BUDDED FRUIT TREE VARIETIES

Multi-Budded Apples: A mix of 2 or more of the following:

Fuji An introduction from Japan that quickly became California's favorite apple. Sweet, very crisp and flavorful, excellent keeper. Dull reddish-orange skin, sometimes russeted. Ripens mid-September. Excellent pollenizer for other apple varieties. Chilling requirement apparently less than 600 hours. Self-fruitful.

Gala (Original Gala) Wonderful dessert apple from New Zealand. Crisp, nice blend of sweetness and tartness, rich flavor. Skin reddish-orange over yellow. Early harvest, 2-3 weeks before Red Delicious. Good pollenizer for other varieties. 500-600 hours chilling requirement. Self-fruitful

Jonagold Superb flavor - connoisseurs' choice. A cross of Jonathan and Golden Delicious. Yellow with red-orange blush. Crisp, juicy, subacid, all-purpose. 700-800 hours chilling requirement. Pollinated by Fuji, Gala, Granny Smith or Red Delicious, but not Golden Delicious.

Mutsu (Crispin) A favorite of connoisseurs: very large, crisp and flavorful. Late September/October harvest. Pick when green or wait until partly yellow. Large, vigorous tree resists powdery mildew. 600 hours of chilling required. Pollen sterile -- pollinated by Red Delicious, Granny Smith, Fuji, Gala.

Multi-Budded Low Chill Apples (good for the coast) A mix of 2 or more of the following:

Anna Remarkable fruit for mild-winter climates in Southern California and Arizona. Heavy crops of sweet, crisp, flavorful apples even in the low desert. Fresh/cooked. Keeps 2 months in refrigerator. 200 hours chilling requirement. Self-fruitful or pollinated by Dorsett Golden or Einshemer.

Fuji An introduction from Japan that quickly became California's favorite apple. Sweet, very crisp and flavorful, excellent keeper. Dull reddish-orange skin, sometimes russeted. Ripens mid-September. Excellent pollenizer for other apple varieties. Chilling requirement apparently less than 600 hours. Self-fruitful.

Dorsett Golden Outstanding sweet apple for warm winter areas. Firm, very flavorful and sweet like Golden Delicious. Productive throughout Southern California and Phoenix, Arizona. Good early season sweet apple for Central California, requiring only 100 hours chilling. Self-fruitful.

Gordon Popular variety for Southern California. Low chilling requirement; about 400 hours. Red over green skin, A quality general purpose apple for fresh eating and cooking. Self-fruitful. Pat. No. 4144.

Multi-Budded Peach (Curl Resistant): A mix of 2 or more of the following:

Frost™ Resistant to peach leaf curl (10-year trials at Washington State U.). Delicious yellow freestone. Slight red blush over greenish yellow to yellow skin. Heavy bearing, excellent for canning or eating fresh. July. Showy pink bloom in spring. 700 hours chilling requirement. Self-fruitful.

Indian Free One of the all-time highest-rated fruits at Dave Wilson Nursery fruit tastings. Large, firm freestone with crimson and cream-colored flesh. Tart until fully ripe, then highly aromatic with a rich, distinctive flavor. Highly resistant to peach leaf curl. Late season. 700 hours chilling requirement. Needs a nectarine for pollination.

Muir Resistant to peach leaf curl. Large yellow freestone with dense flesh and rich, sweet, distinctive flavor. Excellent for drying, canning and fresh use. Harvest in late July in Central California. Discovered on John Muir's property in California around 1880. Estimated chilling requirement: 600 - 700 hours. Self-fruitful.

Q-1-8 Peach leaf curl-resistant variety, tested at the WSU research station at Mt. Vernon, Washington. In the Dave Wilson Nursery orchards, the white-fleshed, semi-freestone fruit is sweet and juicy like Babcock, with a more sprightly flavor. Harvest mid to late July in Central California. Showy blossoms. 700-800 hour chilling requirement. Self-fruitful.

Zaiger Pride Multi-Budded Peach: (Low Chill) A mix of 2 or more of the following:

August Pride Large, all-purpose yellow freestone for mild winter climates. One of the very best; it has sweet, aromatic, rich flavor. Ripens 3-4 weeks after Mid-Pride. Chilling requirement less than 300 hours. Self-fruitful. (Zaiger)

Mid-Pride Best yellow freestone for warm winter climates of Southern Calif., Phoenix, Houston, S.F. Bay Area. Also recommended for Central California. Exceptionally flavored dessert-quality fruit. Self fruitful, with mid-season harvest. 250 hours chilling requirement. Self-fruitful. (Zaiger)

May Pride Very early-ripening peach for warm winter climates. Ripens in May, along with Desert Gold. Delicious, sweet and tangy fruit. Very large for such an early peach. Large, showy pink blossoms. 175-200 hours of chilling required. Self-fruitful. Pat. No. 7775 (Zaiger)

Eva's Pride Delicious, fine-flavored peach with very low-chilling requirement. Ripens 2-3 weeks before Mid-Pride. Medium to large-sized yellow freestone - also recommended as an early season peach for moderate climates - harvest 3 weeks before July Elberta. 100-200 hours chilling required. Self- fruitful. Pat. No. 7751. (Zaiger)

Multi-Budded Cherry: A mix of 2 or more of the following:

VAN Very cold hardy, reliable, heavy bearing. Fine fruit similar to Bing, though usually smaller. Pollenizer required and interfruitful with all popular sweet cherries. 700 hour chilling requirement.

BING Large, firm, juicy, sweet, nearly black when ripe -- superb flavor, the No.1 cherry. Mid-season. Large vigorous tree. Pollinated by Black Tartarian, Van, Rainier, and Stella in colder climates. Needs 700 hours chilling.

Black Tartarian Medium-sized, nearly black, sprightly flavor, early season. Vigorous and productive. Pollenizer required and interfruitful with all popular sweet cherries. Estimated chilling requirement: 700 hours.

Lapins New, from Canada. Self-fruitful, dark red sweet cherry. Large, firm, good flavor. Similar to Van in color. Sometimes sold as "Self-fertile Bing." Ripens 4 days after Bing. 800 hours of chilling required.

Rainier large, yellow cherry; firm fruit with red blush and very good quality; clear to light yellow flesh. Delicately flavored with extraordinary sugar levels, the flesh is pure yellow, very firm and finely textured. A premium niche variety that ripens after Bing. Considered a good Bing pollenizer. Vigorous, upright, spreading tree. Early bearing. Very productive. Needs a pollenizer. Needs 700-800 hours of chilling.

Multi-Budded Pear: A mix of 2 or more of the following:

Blake's Pride A distinct blend of sugars, acids and other flavors give Blake's Pride a rich, aromatic taste. This yellow and light-golden pear was developed by horticulturalist Richard Bell with the ARS Appalachian Fruit Research Station in Kearneysville, West Virginia. This excellent eating pear also is resistant to fire blight. Ripens 10 to 14 days after Bartlett.

Harrow Delight Fireblight-resistant, with fruit similar to Bartlett. Yellow skin with attractive red blush. Smooth, fine flesh is especially flavorful. Ripe two weeks before Bartlett. Heavy-bearing tree. Introduced in 1982 (Ontario, Canada). 800 hours. Interfruitful with Bartlett, Bosc, D'Anjou and Moonglow.

Kieffer Medium to large late season fruit. Canning/cooking. Sprightly flavor, coarse texture. Resists fireblight, tolerates hot climates. Dependable crops. 350 hours. Self-fruitful.

Warren Excellent quality dessert pear - and highly resistant to fireblight. Medium to large, long-necked fruit with pale green skin, sometimes blushed red. Smooth flesh (no grit cells) is juicy and buttery with superb flavor. Good keeper. Cold hardy to -20°F. From Mississippi. 600 hours. Self-fruitful.

Multi-Budded Asian Pear:

20th Century (Nijisseiki "Apple Pear") Juicy, sweet, mild-flavored fruit is crisp like apple. Early to mid-August in Central Calif. Keeps well. Easy to grow, heavy bearing small tree. 450 hrs. Self-fruitful or pollinated by Shinseiki, Bartlett, or other pear or Asian pear.

Chojuro Russeted golden brown skin. Crisp like an apple when ripe. Harvest mid-August in Central California. 450 hours. Pollinated by Hosui, Shinko, or other pear.

Hosui High-scoring in taste tests: perhaps the tastiest Asian pear. Large, juicy, sweet, flavorful, refreshing, crisp like an apple. Brownish-orange russeted skin. Harvest early to mid-August in Central California. 450 hours. Pollinated by Shinko, Chojuro, Bartlett, or 20th Century

Shinseiki Juicy, sweet, refreshing, crisp like an apple. Easy to grow. Keeps well. Harvest late July/early August in Central Calif. Bright yellow skin. Vigorous, heavy bearing (usually by 2nd year). 350-450 hours. Self-fruitful.

Multi-Budded Pluot: A mix of 2 or more of the following:

Dapple Dandy Pluot® interspecific Taste test winner. Ranks with Flavor King and Flavor Supreme Pluots® as best-flavored fruit at Dave Wilson Nursery tastings. Creamy white and red-fleshed freestone with wonderful plum-apricot flavor. Skin greenish-yellow with red spots, turning to a maroon and yellow dapple. August harvest in Central California. 400-500 hours. Pollenized by Flavor Supreme Pluot®, Santa Rosa or Burgundy Plum. Pat. No. 9254. (Zaiger)

Flavor King Pluot® interspecific Taste test winner. Unique plum-apricot hybrid. Remarkable, spicy bouquet and flavor. Reddish-purple skin, sweet red flesh. Harvest mid August in Central Calif. Naturally small tree. 500-600 hours.

Pollenized by Flavor Supreme, Santa Rosa or Late Santa Rosa. Pat. No. 8026.(Zaiger)

Flavor Queen Pluot® interspecific Exquisite new fruit, a plum/apricot hybrid. Candy-like sweetness, wonderfully pleasing flavor. Greenish-yellow skin, amber-orange flesh. Prolonged harvest: mid-July thru August. 500-600 hours. Pollinated by plum or other Pluot®, (Dapple Dandy Pluot® or Burgundy Plum) but not Flavor King. Pat. No. 7420. (Zaiger)

Flavor Supreme Pluot® interspecificTaste test winner. Plum-apricot hybrid with sweet, richly flavored, firm red flesh. Greenish-maroon mottled skin. June harvest in Central CA., about two weeks before Santa Rosa. 500-600 hours. Pollinated by Santa Rosa, Late Santa Rosa, or other Pluot®. Pat. No. 6763. (Zaiger)

Multi-Budded Plum: A mix of 2 or more of the following:

Beauty Sweet, flavorful plum, more widely adapted than Santa Rosa (more productive in coastal climates). Red-over-yellow skin, amber flesh streaked with red. June ripening in Central California. 250 hours. Self-fruitful.

Elephant Heart Home-orchard favorite-large, heart-shaped fruit with sweet, juicy, richly flavored, firm red flesh. Dark reddish-purple mottled skin. Long harvest season-September in Central California. Hardy, heavy bearing. 500 hours. Pollinate with Beauty or Santa Rosa.

Laroda Dark purple fruit similar to Santa Rosa, but larger and 5-6 weeks later. Excellent flavor, juicy, one of the best. Prolonged harvest: mid-July to mid-August. 400 hours. Pollenizer required: Santa Rosa, Catalina, or Nubiana.

Nubiana Purplish-black skin, amber flesh. Large, firm, flattened shape. Sweet, flavorful, very little tartness at skin or pit. Favorite fresh market fruit, excellent for home orchard. Late July. 400-500 hours. Self-fruitful.

Multi-Budded Fruit Salad: A mix of 3 or more of the following:

Babcock Peach Long-time favorite white-fleshed freestone. Sweet and juicy, aromatic, low in acid. Very high-scoring in taste tests. Ripens mid-July in Central Calif. Widely adapted: (low chill requirement, yet not early blooming). 250-300 hours. Self-fruitful.

July (Kim) Elberta Peach Also called Early Elberta. Reliable heavy crops. Juicy, sweet, very flavorful yellow freestone. Very high-scoring in taste tests. For canning, freezing, or fresh use. 500 hours. Self-fruitful.

Blenheim (Royal) Apricot All-purpose freestone, sweet, aromatic, flavorful. Long-time No.1 apricot in California. Early bloom. Late June harvest in Central Calif. 500 hours. Self-fruitful.

SANTA ROSA PLUM Most popular plum in California & Arizona. Juicy, tangy, flavorful. Reddish-purple skin, amber flesh tinged red. Late June in Central Calif. 300 hours. Self-fruitful.

Fantasia Nectarine Popular, large, yellow freestone. Early harvest fruit is firm-ripe and tangy, later harvest is sweet, with rich flavor: high-scoring in taste tests. Late July/early August in Central Calif. 500 hours. Self-fruitful.

Multi-Budded Espaliered Fruit Trees

6-1 Espalier Apples:

Fuji An introduction from Japan that quickly became California's favorite apple. Sweet, very crisp and flavorful, excellent keeper. Dull reddish-orange skin, sometimes russeted. Ripe mid-September. Excellent pollinizer for other apple varieties. Chilling requirement apparently less than 600 hours. Self-fruitful.

Gala (Original Gala) Wonderful dessert apple from New Zealand. Crisp, nice blend of sweetness and tartness, rich flavor. Skin reddish-orange over yellow. Early harvest, 2-3 weeks before Red Delicious. Good pollinizer for other varieties. 500-600 hours. Self-fruitful.

Braeburn New, from New Zealand. Superb late season fruit: very crisp and tangy, more flavorful than Granny Smith. Excellent keeper. Green with dark red blush. October-November harvest. Estimated chill time 700 hours. Self-fruitful.

Red Delicious (Harrold) Early fall fruit is sweet, crisp, fine-flavored. Vigorous, productive tree. Good pollinizer for almost all other apples. 700 hours. Pollinated by Fuji, Gala, Granny Smith, or Golden Delicious.

Gravenstein (Red Gravenstein) Famous for sauce and baking, also used fresh. Crisp, juicy, flavorful, tart. Green with red stripes. Early bloom, early harvest. 700 hours. Pollen-sterile: pollinated by Empire, Fuji, Gala or Red Delicious.

Yellow Delicious Long-time favorite for its sweetness and flavor. Reliable producer, adapted to many climates. Pollinizer for Red Delicious. Mid-season harvest (September in Central Calif.). 700 hours. Self-fruitful.

4-1 Espalier Pears:

Comice The gift pack pear. Sweet, aromatic, fine texture, superb flavor and quality - one of the best. Short neck, greenish-yellow skin with red blush. Late harvest. 600 hours. Self-fruitful in arid West or plant with Bartlett.

Bartlett World's most popular pear. Early mid-season, high quality, tolerates hot summers. 800 hours. Self-fruitful in arid West. Elsewhere, pollinated by Bosc, D'Anjou, Winter Nelis.

Flemish Beauty Medium to large, yellow with red blush, fine flavor, good canner. Ready just after Bartlett; fruit is best when it's ripened off of the tree. 800 hours.

Red D'Anjou Large, short-necked, firm. Stores well, excellent quality and smooth texture. Ripens with D'Anjou around Sept. 1st. Strong full red color is very even, unlike Red Bartlett which has a blushed color. 800 hours pollinated by Bartlett.