



EDIBLE
GARDENING
SERIES

European & Japanese Plums

Plums will grow 10 to 12 feet tall and wide,
but can be kept maintained smaller. They are hardy to -30°F.

EUROPEAN PLUMS

These can be dried without removing their pits. They are good eaten fresh, and they are always **freestone**. Their fruit is smaller and firmer than Japanese plums as well as being sweeter and less juicy. European plums tend to be self fruitful, but they do benefit from another European plum nearby.

JAPANESE PLUMS

These are good eaten fresh, canned, jams and Jelly. They are always **clingstone**. They have juicy fruit. Most need to be pollinated with another Japanese variety of plum.

Beauty Plum (Japanese)	Self-fertile (good pollinizer)
Blue Damson (European)	Self-fertile
Brooks (European)	Self-fertile
Elephant Heart (Japanese)	Needs pollinizer (use another Japanese plum)
Green Gage (European)	Self-fertile
Imperial Epineuse (European)	Self-fertile
Italian (European)	Self-fertile
Peach Plum (Japanese)	Needs pollinizer (use another Japanese plum)
Santa Rose (Japanese)	Self-fertile
Satsuma (Japanese)	Needs pollinizer (use another Japanese plum)
Seneca (European)	Needs pollinizer (use another European plum)
Shiro (Japanese)	Needs pollinizer (use another Japanese plum)
Stanley (European)	Self-fertile
Yellow Egg	Self-fertile

www.TsugawaNursery.com
410 E Scott Ave, Woodland, WA 98674 (360) 225-8750

Check us out on
Facebook.com/TsugawaNursery

