



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
Victory (European)	Needs pollinizer (use another European plum)
Yellow Egg	Self-fertile

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