BACKYARD TREE CATALOG

SPRING 2022: JANUARY 10TH - MARCH 5TH

Fowler Nurseries has been producing fruit trees in Placer County since 1912. We are a leader in our industry, which serves production agriculture. In order to stay on top, we travel the world discovering new and exciting Varieties and Rootstocks. Fowler Nurseries is pleased to make available to the homeowner the best of our discoveries as well as the best of the "old tried and true" HEIRLOOM selections. We hope your shopping experience is enjoyable and informative.

FEATURING:

- Almonds
- Apples
- Apricots
- Asian Pears
- Cherries

- Nectarines
- Peaches Fresh
- Pears
- Plums Fresh and Dried
- PlumCots (Plum-Apricot Hybrid)
- Rootstocks

HOW WE ENSURE YOU ALWAYS RECEIVE A SUPERIOR TREE:





- Strict attention to trueness of variety
- Grown in mineral-rich, decomposed granite soil, which creates a fibrous root system
- Use a specialized nutrient formula to develop trees
- Strict high-quality standards
- High level of care by our skilled tree surgeons



Mondays - Saturdays 9:00 AM - 4:00 PM

> 525 Fowler Road Newcastle, CA 95658 (916) 645-8191 FowlerTrees.com

ALMONDS

Teeming with essential minerals and healthy nutrients. almonds are enjoyed in a wide variety of commercial products. Most almonds are grown in California because of its Mediterranean-type climate.

Nonpareil

Standard

Early September ~The most sought-after almond variety in California~

The Nonpareil shell is characteristically "paper" thin. Medium to large nut, somewhat flattened. Tree growth is large, upright and spreading. Almonds require another almond variety for pollination.

Carmel

Standard

~A heavy, precocious producer~

Elongated nut, medium-sized. Well sealed shell, but soft. Tree growth is medium-sized and stands notably more upright than Nonpareil. Almonds require another almond variety for pollination.

Monterey

Standard

Late September

~Easy knock-off harvesting nut~ This elongated nut has a soft and well-sealed shell. Heavy and precocious producer. Tree growth is somewhat spreading and vigorous to a medium size. Harvests three to four weeks after Nonpareil but similar bloom time.

APPLES

Rich in vitamins and delicious to eat. Best of all, an apple a day keeps the doctor away.

Firestorm[™] Honeycrisp

Semi-Dwarf

Early to Mid August

Mid September

~An all-encompassing delight~ Firestorm[™] Honeycrisp has more red coloring than a typical Honeycrisp while maintaining the unique flavor and texture that makes this apple highly sought after. The apple is rated one of the highest in sensory evaluations – this fruit has it all! Use Fuji and Granny Smith as pollenizers.

Ambrosia[®]

Semi-Dwarf Late August to Early September ~Refreshing with floral notes~

Ambrosia® apples are unlike other apples. Less sugar is needed when cooking with them as they are naturally sweet. The low acid levels make them slow to brown/oxidize - perfect for slicing in the morning and enjoying at lunch time. Lastly, Ambrosia apples keep well in the refrigerator longer than other varieties. Use Honeycrisp and Granny Smith as pollenizers.

Apples, continued.

Aztec® Fuji

Dwarf ~Sweet flavor of a Fuji~ Late September

Aztec® Fuji originates from New Zealand and has gained popularity in the US. It is a full-colored, blush type without the typical stripes of a Fuji. Considered a dessert apple and will store a long time in the refrigerator. Thin skin and a good crunch makes this an enjoyable sweet treat. Use Granny Smith and Honeycrisp as pollenizers.

Granny Smith

Semi-Dwarf Early October ~Sweet and tart – the best of both worlds~ A classic favorite of green fruit that is perfect for fresheating, baking and cider! The fruit keeps for up to six months. This is an antique variety from Australia, circa 1868. Heat tolerant. Use Fuji and Honeycrisp as pollenizers

APRICOTS

When was the last time you enjoyed a great apricot? Do you remember the aroma, the sweet flavor? We do, so we offer varieties with those very characteristics.

Fireball

Standard and Semi-Dwarf Mid to Late May ~ Exquisite color with flavor to match~

Vibrant red coloring covers the medium-large sized fruit. It is packed with full flavor and a firm flesh that will store longer than most. A Fowler Nurseries exclusive! Pollenizer recommended.

Orangered™

Bhart cv. (PAF) Early June

Standard and Semi-Dwarf ~Most popular apricot in France~

Sweet, aromatic, firm apricot with exceptional flavor. Flesh is deep orange with red blush on the skin. Hangs well on the tree. No apricot planting should be without this variety! Not a heavy producer but those you get you'll savor. Use Robada or Royal as the pollenizer.

Robada

Standard and Semi-Dwarf ~Aromatic choice~

Early June

Mid June

Highly colored fruit, freestone, aromatic and sweet at harvest maturity. Deep orange coloration with a strong red blush on sun-exposed surfaces. Vigorous and upright growth. Self-fertile.

Royal AKA Blenheim

Standard and Semi-Dwarf ~All purpose apricot~

Fruit is medium and firm with a sweet flavor and a golden-orange flesh. Use Robada or Orangered as the pollenizer.

ASIAN PEARS

Asian pears are some of the sweetest and crunchiest pears you'll find. No waiting, you pick them ripe from the tree. This group of Asian Pears offers a mix of fine quality varieties that harvest a truly unique product. They are commonly referred to as apple pears, salad pears or Nashi.

Shinseiki

Standard

Early August

~Smooth greenish-yellow skin~ Sweet and juicy. Medium to large fruit with firm, white, crisp flesh. Thin fruit for better size (leave 1 fruit per cluster or you'll have marbles). Fruit will store for up to 3 months in the refrigerator. For best production add a pollenizer.

Shinko

Standard

~Exceptional flavor~

Mid to Late August

Very popular variety. Fruit is medium to large with excellent quality. Skin is golden brown and russeted. Flesh is juicy and sweet. Medium size tree, heavy bearer; shows some fireblight resistance. For best production add a pollenizer.

Yoinashi™

Standard

Mid to Late August

Late September

(USPP #15847)

Late May

~Popular, newer variety~ Flavor is sweet and smooth. Large fruit with crisp, offwhite flesh and light brown russeted skin. Flesh is finer textured than most Asian Pears.

Olympic

Standard

~Tasty, late variety ~

Very large fruit. Skin is an attractive golden-brown russet with a crisp, sweet juicy flesh. Fruit can store over six months. From Korea. For best production add a pollenizer.

CHERRIES

Who can resist a sweet, firm cherry? Few. That's why cherries have become a worldwide favorite and are considered a sweet delicacy. We've made the best cherry varieties available to you. Any self-fertile varieties are a good choice for pollenizers.

Benton®

Semi-Dwarf

~High Quality~ Large and firm fruit with an exceptional, mouthwatering flavor and a dark red skin. Rates higher than Bing in taste tests. Moderately resistant to rain cracking and self-fertile. Excellent pollenizer.

Cherries, continued.

Bing

Semi-Dwarf ~The industry's standard cherry~

A premium quality fruit with red skin and meaty flesh. Known for its large, firm, juicy qualities. Best pollen sources are Benton®, Rainier or Lapins.

Rainier (white)

Semi-Dwarf ~Sought-after, sweet delight~

Considered a "white cherry" because of its golden yellow and appealing red blush skin color. Flesh has clear yellow color with exceptional taste. Large, firm fruit, considered top quality. Tree is large and very productive. Use Bing or a self-fertile variety as a pollenizer.

Black Pearl®

(NY8139 cv.) Early June

Semi-Dwarf ~Flavor, crunch, and more flavor!~

This is a vigorous producer of high-quality, elegant fruit. It has exceptional firmness with a distinguishable crunch that explodes with 20% sugar which enhances the cherry flavor. Stores well and is crack resistant. Use Lapins or Rainier as a pollenizer.

Lapins

Semi-Dwarf

~Mouth Watering Flavor~

Mid June

Large and firm fruit with exceptional, mouth-watering flavor and a dark red skin. Resistant to rain cracking. Self-fertile. Excellent pollenizer.

NECTARINES

A taste so heavenly, nectarines were named after the Greek God Nekter and thereafter considered the drink of the gods. Many of these varieties are long-time favorites at farmers' markets and others are newer releases from around the world. All nectarines are selffertile.

Ruby Splendor

Standard and Semi-Dwarf Late June ~Extends the flavor options for your orchard~ Fruit skin is shiny, attractive and nearly all red. Juice and aroma are high for this new yellow fleshed nectarine. Ruby Splendor is a freestone, with firm texture and some acid.

SilverGem[®] (white)

(NJN100 Cv.) PP#18147

Standard and Semi-Dwarf ~A must-have in your orchard~

Late June to Early July

A stunning red nectarine with a cream-colored background. Developed by Rutgers University, this medium sized fruit has a wonderful balance of sugars and acids. Fowler co-owner Denise remembers the first time she tasted this variety and she is excited to be able to offer it to you!

Late Mav

Late May

Zee Grand

Standard and Semi-Dwarf Mid July ~Good, mid-season variety~

Good firmness, excellent flavor, some acid, and highly colored skin. Tree is moderately vigorous and productive.

Zephyr^m (white) Monphir cv. Standard and Semi-Dwarf Mid to Late July

~Most popular nectarine in France~

Large white-fleshed, sub-acid with excellent flavor and aromas. Great firmness. Skin is attractive red to pinkish red over a white background.

Heavenly White (white)

Standard and Semi-Dwarf Late July to Early August ~First class flavor~

First introduced as a home garden variety for its large size and superb flavor. A winner at roadsides or Pick Your Own where full color is not crucial for consumer satisfaction. Large freestone with superior white flesh and a balanced flavor.

Ambre™

Monam cv. Early August

Standard and Semi-Dwarf ~Unique flavor~

Firm, large fruit. Sub-acid and yellow-fleshed with unusual floral aromas and excellent flavor. Skin is red to orange-red over a yellow background.

Ruby Gem (white)

Standard and semi-dwarf Early August ~A Fowler family favorite~

A stunning addition to any orchard. The large sized fruit with deep red skin is a showstopper. The moment you take a bite you will be thrilled with the firm and sweet flesh.

Royal Giant

Standard and Semi-Dwarf

Late August

~Generous producing tree~ Very large fruit. This giant has attractive color and excellent flavor with just a hint of acid. Tree is moderately vigorous, but very productive.

PEACHES - FRESH

Today there are numerous varieties of peaches. Here you'll find some of the finest varieties based on optimum color, taste, firmness and marketability. All peaches are self-fertile.

Springcrest

Standard and Semi-Dwarf ~Earliest yellow peach~

Mid June

Start the season with this great peach flavor! The exterior red blush makes this a stunning looking peach. Flesh is yellow with very good flavor. Fruit size is medium to large and firm.

Peaches - Fresh, continued.

UFO Delight (white)

Standard

Early to mid June

Late June

Early July

~ A new galaxy of flavor~ Have your taste buds been abducted and taken to a new world full of aromatic, sweet, and full-bodied flavor? Nope, you have just bit into a new universe of taste provided by this fantastic early season, white donut shaped peach! A Fowler Nurseries exclusive!

Galaxy (white)

Standard and Semi-Dwarf

~Out of this world peach~ Large doughnut peach. It is a very attractive, white flesh peach. Flavor is sweet, with low acid. A USDA release.

Dean

Standard and Semi-Dwarf

~ A Fowler heirloom variety~

A large peach that was discovered in 1950 and introduced by Fowler Nurseries in 1960. A delicious, highly-flavored yellow fleshed peach that is moderately juicy, a good quality for canning. Peaches - Freestone, continued.

Nectar (white)

Standard and Semi-Dwarf

Early July

~Enjoy with plenty of napkins - it's juicy~ This sweet and aromatic fruit is a gift from the Gods. Large white freestone with a tinge of red near the pit. The skin is white to pinkish with an attractive red blush. Juicy, soft, melt-in-your-mouth fruit is best eaten fresh as it is too soft for canning. Try it with vanilla ice cream!

Silver Logan (white)

Standard and Semi-Dwarf

Mid July

~Melting texture~ Large, white-fleshed peach with exceptionally sweet flavor and a melting texture. Sun-red blush on skin. Sensitive to bruising. Originated at Bierwagon Orchards near Colfax, Ca.

Delight

Standard and Semi-Dwarf ~A Fowler Nurseries original~

Late July

Large fruit with firm, yellow flesh and excellent flavor. Skin is blushed. A favorite at fruit stands or in family orchards, Delight has many uses.

Gene Elberta

Standard and Semi-Dwarf

~Knock your socks off peach flavor~ Discovered by our founder almost 50 years ago. A large peach with yellow, blushed red covering. A well-liked fresh market peach that can also be canned or frozen. Heavy producer.

Late July

Forty Niner

Standard and Semi-Dwarf ~Used in gift packs~

Early August

Large, excellent dessert-quality fruit with appealing blush on the skin. Similar to its parent J.H. Hale. Aromatic bloom. Vigorous tree growth. Fruit keeps well.

Alamar

Standard and Semi-Dwarf ~A local heirloom varietv~

Mid August

Alamar was discovered in 1940 in Winters, CA and was the 930th peach ever patented. This yellow fleshed peach has yellow skin and is highly blushed. First class flavor. A great option for storing in the freezer or eating fresh.

O'Henry

Standard and Semi-Dwarf Mid August ~Productive with quality~

Large fruit with good firmness and flavor. Skin is highly colored. Late season harvest. High quality and a heavy producer.

Paradise (white)

Standard and Semi-Dwarf ~Generous producer~

Mid August

Large strawberry-type fruit with white to pink flesh and some red at the pit. Skin is reddish-white. Good quality and a heavy producer of delicate fruit. Try it with vanilla ice cream!

Rio Oso Gem

Standard and Semi-Dwarf Mid to Late August ~ Discovered near the Bear River~

A tried and true favorite heirloom variety originating in Rio Oso, Ca in the 1920's. Excellent large, yellow fleshed freestone peach. It's a great variety for fresh, baking, canning or freezing.

Fairtime

Standard and Semi-Dwarf

Mid September

~Great freezer peach~

Large and round fruit with good firmness and splendidly delicious taste. Skin has a red blush with yellow background. This is a heavy producer.

PFARS

Called the "butter fruit" because of its smooth texture. pears are enjoyed fresh, baked, poached, sautéed, canned or dried. Fowler Nurseries offers an extensive selection of old and new varieties from all over the world.

Harrow Delight

Semi-Dwarf

~Fireblight resistant~

Fruit is large, flavorful and sweet. Very similar to Bartlett. This variety is less susceptible to fireblight disease than our other pears. Use Bartlett or Comice as a pollenizer.

Super Red

Semi-Dwarf

~Earliest maturing red pear~

Fruit is large, dark red in color with bright white flesh. Flavor is excellent. Summer heat will not fade the red color – perfect for hot California areas. Storage life is very short, 4 weeks. Use Bartlett, Harrow Delight, or Comice as a pollenizer or an Asian pear.

Bartlett

Semi-Dwarf Mid July to Early August ~Most popular pear grown today~

Picked green, but enjoyed when it ripens to a soft yellow, sometimes with a slight blush. Flesh is sweet and tender. Excellent fresh or canned. Fruit is large and appealing. Tree bears early, heavily and regularly. This variety is self-fertile in our area or add another variety for consistent production.

AC™Harrow Sweet

Semi-Dwarf ~Blushing Sweet~ Early September

Fruit has a beautiful red blush over yellow skin. Flavor is like Bartlett. Fireblight resistant. Pollenizer use Harrow Delight and Barlett.

Comice

Late September

Semi-Dwarf ~Considered the King of pears~

Comice is a large, roundish rich fruit. Flesh is fine grained (smooth) with a delectable flavor that melts in

your mouth. Skin color is yellow with a slight blush. Best eaten fresh after a short storage period. Can be self-fertile, but for consistent production use Super Red or Golden Russet Rose as a pollenizer.

Warren

Semi-Dwarf

Late September

~ A backyard, homestead favorite~ This medium to large, tear dropped shaped fruit is a faded green color with red blush when in full sun. It is sweet, buttery, and very juicy with silky, no grit flesh. Cold hardy. Deer and fireblight resistant. Self-fruitful, however, for best production, add a pollenizer.

Mid July

Mid July

PLUMS / PRUNES

Prized for their sweetness, dried plums are a delicious source of vitamins A, B and E. They are enjoyed fresh, in baked goods and as juice.

Santa Rosa

Standard and Semi-Dwarf

Mid June

~Best all-purpose Japanese-type plum~

Medium to large size with purplish-red skin. Flesh is yellow to amber, red near the skin. Rich, pleasing tart flavor. Excellent fresh and in preserves. Self-fertile in most situations. Tree large, upright and productive.

Satsuma

Standard and Semi-Dwarf Late July to Early August ~*Great fresh or in preserves* ~

Medium in size, dark dull red skin with deep red flesh. Solid, meaty texture with mild, sweet flavor. Small pit is semi-freestone. Use Santa Rosa as the pollenizer. Japanese-type plum.

Tulare Giant

Semi-Dwarf

~Large European-type plum~

Oval-shaped fruit, substantially larger than the standard French. It has a dark purple skin and was bred for the fresh market. Tree is very vigorous and productive. European-type plum. Use Muir Beauty as the pollenizer.

Muir Beauty™

(USPP# 15547) Early August

Early August

Semi-Dwarf ~*Sweet with beautiful coloring* ~

Fresh or dried, this plum is delicious and very sweet. Its skin is light bluish-purple and has a thick, meaty flesh that is an amber-yellow color. The tree is a vigorous grower and forms a very upright tree. European-type plum. Self-fertile.

French (Improved)

Standard Late August to Early September ~*Excellent eaten fresh or dried; European-type plum*~

A medium-sized fruit with thick red to purple-black skin and a distinct ovate shape. Flesh is golden yellow with a very sweet taste. Grows upright and vigorous with strong branches. Self-fertile.

PLUMCOTS

75% plum and 25% apricot, the PlumCot is an interspecific hybrid that was hand-bred by Floyd Zaiger. These sweet flavored fruits are similar to a plum but less acidic and can be enjoyed fresh, baked into a dessert or as jams and sauces.

Flavor Queen

Standard and Semi-Dwarf ~ Orbs of delicious flavor~ Late June

This large fruit is light-green to yellow when ready to harvest with a golden flesh that is firm and juicy. It is sweet with a slight apricot aftertaste with very little tartness. Use Dapple Dandy as a pollenizer.

Dapple Dandy

Standard and Semi-Dwarf ~A marbled beauty~ Mid August

The skin is marbled with pink, green, yellow, and occasionally maroon. A creamy-white flesh with red accents near the skin and a perfect balance of plum and apricot flavors, this is an orchard must! Use Flavor Queen as a pollenizer.

ROOTSTOCKS

For you adventurous gardeners who prefer to graft/bud your own variety.

Betulaefolia

Asian and European Pears – Very high vigor, excellent anchorage, highly adaptable to different soils.

Lovell

Apricots, Nectarines, Peaches, Plums, Prunes – Standard size, prefers well drained soils, moderate vigor.