



Photo 1

Photo 2

Photo 3

Photo 4

Photo 5

Photo 6

Ahh – To Grow A Garden – So Get Up and Get Growing –Taylorsville City - Tree Of The Month Article – April 2009 - The Value of Planting Fruit Trees - For reference Taylorsville City is USDA Hardiness zone 7A. Remember the old saying, “an apple a day keeps the doctor away?” All fruit trees are rich in nutritional value. Growing your own fruit trees assures you your fruit is free of harmful chemicals. It is quite satisfying to walk out into your yard and pick clean fresh fruit right off your trees and eat it. So plant your home orchard today and enjoy the harvest. There are three (3) sizes of fruit trees. Standard trees are (20 to 35 feet), semi-dwarf trees are (15 to 20 feet), and dwarf trees are (8 to 15 feet). The best trees to plant on our small city lots are semi-dwarf and dwarf fruit trees. Some nurseries have grafted two (2) to six (6) types of apples, pears (both European and Asian), peaches, nectarines, plums (both European and Japanese), Pluots, Cherries (sweet, pie cherries, and dwarf) onto one tree’s root stock. So you can have an orchard on **one (1) tree**. Some of these grafted cultivars can produce fruit from June until September. Please remember not to plant the fruit trees on the city’s planting strip. Fruit trees should only be planted in your yard, since the fallen fruit is messy. Many of the fruit trees have non-fruiting cultivars of crabapple, cherry, plum, and pear being ornamental trees only not producing fruit, and are acceptable to be planted in the city’s planning strip.

Apple/Crabapple Trees are the most popular and widely grown fruit trees in America. If the proper variety is selected, one may grow apples in any one of the lower forty-eight (48) states. Apples have long been considered a fruit for Northern states only, however, new varieties that will produce delicious apples in Southern areas USDA zones 8 to 9. Most apple trees require cross pollination or the presence of a crabapple tree to bear fruit. Some apple nurseries have cultivated very slender apple and crabapples trees called columnar trees; as well as a mini-dwarf trees that are highly compact, productive trees and are perfect to grow on small city lots. The mini-dwarf trees can be maintained at six (6) feet, but may require permanent staking in our climate with our strong wind patterns. (Photos 1 and 2), and United States Department of Agriculture (USDA) Hardiness zones 4 to 9.

Apricot Trees date back 3,000 years to northeastern China near the Russia border near the Great Wall of China. Apricots are versatile nutritious fruit grown from Asia to Europe and from east to west coast in North America. Apricots are sweet and delicious when eaten fresh, but they may be just as often used as a dried fruit. These small to medium-sized, self-fertile trees have spreading canopies with lovely white blossoms in the spring and yellow to red leaf color in the fall. Apricot trees are a member of the Plum family, (Photos 3 and 4), and USDA zones 5 to 9.

Cherry Trees are legendary throughout the world for its beautiful display of early spring blossoms and delightful flavors of its abundant, attractive fruit. In Japan, the cherry tree symbolizes purity. This beautifully delicious little fruit is worth celebrating. Most sweet cherries require cross pollination, USDA zones 5 to 9. Tart or pie cherries are self-fertile trees, USDA zones 4 to 9, (Photos 5, 6 and 7).

Nectarine Trees have been around for at least 2000 years are described as "fuzz-less peaches". The flesh of the nectarine is sweet, more succulent, firmer, smaller, redder in color, and with more aroma than most peaches. The nectarine tree is almost identical to the peach in appearance, culture and care. Genetically, the only difference between peaches and nectarines is the lack of fuzz on the nectarine skin. Nectarine trees are self-fertile and freestone, and may be either yellow or white-fleshed. The fruit is fragrant, brightly colored, sweet and wonderful to eat fresh or to be used in cooking. Nectarines contain a good amount of vitamins A and C. Nectarines can be used in the same way as peaches, (Photos 8, 9 and 10), and USDA zones 5 to 9.

Peach Trees are admired as much for its beauty and fragrant blossoms as well as for its fruit. Nothing tastes as good as a peach, except a home grown tree-ripe peach. It is sweet yet tart at the same time with a delightful balance of flavors makes it the second most widely grown orchard fruits in America, second only to apples. There basically there are two types of peach trees, freestones and clingstones. Freestone peaches, the flesh separates readily from the pit, are usually preferred for eating fresh or for freezing. Clingstone peaches, the flesh clings tightly to the pit, and are used primarily for canning. Chinese/flat peach or nectarine trees grow like other peach and nectarine trees with a very sweet fruit, but need our hot summers to develop its full flavor. Some nurseries have cultivated very slender/columnar peach trees, (Photos 11, 12 and 13), and USDA zones 5 to 9.



Photo 7

Photo 8

Photo 9

Photo 10

Photo 11

Photo 12

Photo 13



Photo 14



Photo 15



Photo 16



Photo 17



Photo 18



Photo 19

Pear Trees are of the oldest cultivated fruits in the world dating back over 5,000 years to Chinese farmers. It is the fruit of legend talked about as the "Gift of the Gods". Pears are tasty enough to rave over. The pear tree has made its long journey through time from Asia to Europe and finally to America where it has been tweaked to perfection. Pear trees are of medium size typically reaching fifteen (15) to thirty (30) feet tall and ten (10) to twenty (20) feet wide. Most varieties require a partner for cross-pollination however some do not. There are essentially two (2) types of pear trees European and Asia. The Asian Pear trees are hardy in USDA zones 5 to 9, and the European Pears trees are hardy in USDA zones 4 to 9, (Photos 14, 15, 16 and 17).

Japanese or American Persimmon Trees, Japanese Persimmons grow as single-stemmed deciduous trees to fifteen (15) feet high and wide. American Persimmons is a larger tree that can grow up to thirty-five (35) feet tall, but with much smaller fruit. Both persimmons trees are lovely ornamental trees with drooping glossy green leaves and branches that give it a flowing, rather tropical look. The leaves offer a nice display in the fall turning to dramatic shades of yellow, orange and red. Tea can also be made from fresh or dried persimmon leaves. The beautiful orange or reddish fruit in the fall hangs long on the tree to give additional ornamental value. Persimmon trees are classified into two categories American/astringent or Japanese/non-astringent. The Japanese/non-astringent is as crisp as an apple when ripe. However, American/astringent varieties must ripen to be very soft before it can be eaten. If not, it will be a very bitter experience for you. But once ripened the American/astringent varieties are as sweet, or sweeter than the Japanese/non-astringent varieties. Japanese Persimmons do best in areas of moderate winter temperatures in USDA zones 7 to 9. However, they may tolerate short periods dipping to 0°F when fully dormant. A Japanese/American cross is hardy in USDA zones 6 to 9. The American Persimmons is hardy in USDA zones 5 to 9, (Photos 18, 19 and 20).

Plum Trees are native to Asia, Europe, and North America. Plums trees come in a variety of colors like green, gold, red, purple, and blue. Plums are an excellent source of vitamin A and C, calcium, magnesium, iron, potassium and fiber. Plums are often used as a dried fruit and then referred to as a prune. Plums are a unique among fruit trees in that they are from a very divergent group belonging to fifteen (15) different species that are native to different areas through out the world. No fruit comes in such a variety of colors, shapes, sizes, and flavors. Plums are also used to make one of the best tasting jellies or jams in the world. The plums that are found in most American grocery store are usually the American varieties. There are essentially two (2) types of plum trees. The European plums are hardy in USDA zones 5 to 9, and Japanese plums are hardy in USDA zones 4 to 9. Most varieties require a partner for cross-pollination however some do not, (Photos 21, 22 and 23).

Plum Cross Trees, the Pluots are a cross between a plum and an apricot, being seventy-five (75) percent plum and twenty-five (25) percent apricot. The apriums are a cross between a plum and an apricot, being seventy-five (75) percent apricot and twenty-five (25) percent plum. There is a peach plum cross, which is a cross between a peach tree and a Japanese plum. They have delicious white flesh that have a classic peach flavor with a wonderful plum aftertaste. There is also a nectarplum, which is a cross between a plum and a nectarine. Most of the plum crosses are usually hardy in USDA zones 7 to 9 some are hardy into zone 6 or 5. However, all plum crosses require hot summers like ours to develop their full flavor.

Quince Trees are a native fruit tree to Persia resembling a cross between an apple and a pear. This ancient fruit was prized by Greeks and Romans alike. The fruit is very fragrant and has a balanced sweet-tart flavor that is excellent for jellies or preserves. Quince trees are now grafted and grown on a semi-dwarf root stock only allowing the tree to reach fifteen (15) to twenty (20) feet tall. The native un-grafted trees can grow twice as large. The Quince is an excellent fruit for large wildlife, such as deer, and the delicious aroma can be sensed for long distances. Quince are rather firm and are usually cut into thin slices and eaten or used for culinary delights, such as preserves, pies or pastry tarts. Quince trees were widely planted in the 1850-1940 in the United States on the family farms. Quince trees are self-fertile, (Photos 24 and 25), and hardy in USDA zones 5 to 9.



Photo 20



Photo 21



Photo 22



Photo 23



Photo 24



Photo 25