

# Tropic of Canada

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	FULL SIZE - METERS	IDEAL MIN TEMP						
<b>CATEGORY KIWI</b>	Indoor or outside . If container grown bring inside for fall harvest. Hardy Kiwi will ripen on your windowsill.							
ACTINIDIA arguta 'ISSAI'	3m x 2m	-10°C	SELF FERTILE, HARDY KIWI	Issai is less vigorous than other kiwi's which enables it to be grown in gardens with limited space. This has been known to fruit in its first year. Blossom in Spring-fall fruiting. Bite sized 'fuzz' free. As a patio plant, requires support, set outside during the summer and move indoors in the winter.				
ACTINIDIA arguta 'PROLIFIC'	4m x 3m	-10°C	SELF FERTILE, HARDY KIWI	Fruits will reach full-size by mid-season, but will not fully ripen until late in the growing season. They will keep longer if picked just slightly before fully ripe and refrigerated. A variety that is early ripening and produces abundant crops of medium to large, sweet and tasty fruit. The cultivar is sometimes used as a pollinator for other female cultivars. Fruits are flavourful with reddish/violet on the skin and flesh when ripe. Minimum chilling requirements; 300 hours. These Kiwi have smooth-skinned fruits so there is no need to peel the skin of the fruits unlike the fuzzy fruit species				
<b>PINEAPPLE</b>	Ananas are easy to grow, drought tolerant plants. Although they are not very cold tolerant they can be overwintered indoors as a house plant. The plants will fruit in a container. All self-fertile.							
ANANAS 'ELITE GOLD'	1m x 1m	15°C	USUAL STORE VARIETY	Pineapple 'Elite Gold' produces a beautiful gold colour, both inside and out. This bromeliad is as lovely as it is useful. Forming a rosette of long, stiff leaves 3' feet tall and 3-4' wide. The leaves are a deep blue-green and very symmetrical. From the centre of the plant arise the flowers, with up to 200 light-purple to deep-red blooms held in a tall whorl. Eventually the flowers set berries, which join together to produce the fruit. It has a very high sugars-to-acids ratio, making it super-sweet and delicious. The fruit will generally ripen sometime between May and September.				
ANANAS 'FLORIDA SPECIAL'	1m x 1m	15°C	GOLDEN HIGH FLAVOURED FLESH SPINELESS	Bred for Florida pineapple production by Libby fruit company. Florida Special Pineapple produces a golden-fleshed fruit with great flavour. Ripening fruit has shown to take temperatures down to the mid 30's without internal damage. Leaves are spineless!				
ANANAS 'WHITE JADE'	1m x 1m	15°C	SWEETEST HAWAIIAN OUT THERE, 100% EDIBLE CORE SPINELESS	Most highly sought after Hawaiian variety. The white fleshed fruit is ultra sweet, with very low acidity. The core is 100% edible too! The beautiful blue grey leaves are spineless which makes handling much more enjoyable. Best suited for backyard container gardens. 'White Jade' will produce a tasty reward far better than anything found in the grocery store for those who plant them.				
<b>CUSTARD APPLE</b>								
ANNONA CHERIMOLA 'FINA DE JETE'	3m x 3m	10°C		Originated as a local selection from the village of Jete in Granada and is the most common in Spain. It derived from the variety "Impressa", it is very productive and the fruits have a medium size of 250 g (0.50 lb), with a good percentage of flesh (65%). The high content in sugar is superior to other varieties giving a nice flavour.				
ANNONA CHERIMOLA 'MADEIRA'	3m x 3m	10°C		Being self-fertile means that it one single plant can produce fruits but it produces better if you hand-pollinate it. It can grow in large pots as it is a small subtropical tree, native to Central and South America. The name is derived from the Quecha word "chirimuya" that means "cold seeds", probably related to its ability to grow up to altitudes of 1900 m (6,000 ft). Annona thrives in Mediterranean climates. It is deciduous, but in regions with soft winters it becomes a facultative evergreen. It has alternate oval leaves with hairiness on the back. Flowers grow in groups of 2-3 or solitary in the axis of leaves. The fruit is highly perfumed, heart-shaped with a thick, pale green rind. Inside, its flesh is creamy white and delicate, containing a variable number of large inedible black seeds. The fruit ripens in winter and can be used fresh, for salads, sauces, drinks, desserts and ice cream. Has a high content in vitamins A and C, calcium and phosphorus.				
<b>SOURSOP</b>								
Annona muricata	5m x 3m	10°C		Soursop has a sweet and tart custard-like pulp. The fruit are typically heart shaped, and weigh up to ten pounds. They make superb-milkeakes, but can be eaten fresh as well. The trees are fast growing, and they usually begin fruiting in just two years Year round				
<b>RED CUSTARD APPLE</b>								
Annona reticulata	6m x 3m	10°C		The red custard apple is a very close relative to the Sugar Apple and Atemoya. They have a thick creamy custard-like pulp that can be pink, red or white. The fruit have a pleasant flavour and aroma, and they are best eaten out of hand or in ice-cream.				
<b>SUGAR APPLE</b>								
Annona squamosa THAI-LESSARD	4m x 3m	10°C		An exquisite fruit that is very closely related to the Cherimoya. The fruit are typically baseball- to softball-size, and they taste like sugary sweet custard. The pulp comes apart in segments, each containing a small black seed that separates easily from the fruit. The trees begin to fruit at just one to two years of age, and they can easily be maintained at eight to ten feet. Coloured green fruit weight (g/oz) 227-454/8-16. Aug-Nov				
Annona squamosa NA DAI	4m x 3m	10°C		Known for it's lighter, greenish gray skin when ripe and it's consistent production. Sugar apple is primarily consumed fresh, as a dessert fruit. The pulp has an excellent flavour and may be incorporated into ice cream and milk shakes. The fruit contains some vitamin C and A. Fruit is also a good source of protein, riboflavin, and niacin.				
<b>ARECA CATECHU [Dwarf form].</b>								
DWARF BETEL-NUT PALM.	5m+	15°C	PALM	This nice slender growing palm is mostly known as betel nut palm. The seed contains alkaloids such as arecaine and arecoline, which, when chewed, are intoxicating and slightly addictive. But the palm earned a far better reputation as being a magnificent specimen for indoor use. It is slow growing, demands high light and mild watering. This is the dwarf form, a VERY slow growing species.				
<b>ARONIA</b>								
ARONIA MELANOCARPA 'VIKING'	2m x 2m	-10°C		'Viking' is a beautiful shrub with a very flavourful fruit when used in juices, jams, and wines. Aronia is high in flavonoid/anti-oxidants as well as high in vitamins and minerals. The fall red foliage is incredibly striking. Aronia is a staple in Eastern Europe backyard gardens & has great potential in Canada.				

<b>JAKFRUIT</b>	<i>Large by nature they can be pruned annually to 12' x 12' producing as much as 200 lbs. of fruit per year. It is the largest fruit that grows on a tree. The heaviest ever recorded weighed 275 lbs. Cooked green, the fruit can be used as a vegetable. It can be boiled, fried, grilled, roasted, or prepared with sauces. Mature seeds are also prepared in dishes. The ripe fruit tastes like a combination of mango, banana, pineapple, and cantaloupe. It is often compared to juicy fruit gum.</i>								
Artocarpus heterophyllus BLACK GOLD	3m x 2m	10°C		Selected in Queensland, Australia. The tree is vigorous, with a dense and highly manageable canopy. With annual pruning the tree is easily maintained at a height and spread of 2 to 2.5 m (6.5 to 8.1 ft), with consistent, heavy production of 55 to 90 kg (120 to 200 lb) per tree. The fruit are medium-sized, averaging 6.7 kg (14.7 lb), with an edible flesh percentage of 35%. The exterior of the fruit is dark green and has sharp fleshy spines. The spines do not flatten, or "open" upon maturity, making it difficult to judge the proper harvest time and maturity. The deep orange flesh is soft, with a strong, sweet flavor and aroma. The flesh is easily removed from the fruit compared with other cultivars. Sept-Dec					
Artocarpus heterophyllus CHEENA	3m x 2m	10°C		Cheena is a hybrid between Jackfruit and Cempedak. It is a moderate to heavy producer of small fruit that are easy to open and process. Low Vigour with spreading habit. Deep orange flesh is soft and melts in the mouth. The flavour is richer than normal Jackfruit.					
Artocarpus heterophyllus GOLD NUGGET	3m x 2m	10°C		Selected in Queensland, Australia. The tree is fast growing, with a distinctive dark green, rounded leaf. It forms a dense, spreading canopy, which is easily maintained at a height and spread of 2 to 2.5 m (6.5 to 8.1 ft). The fruit are small, green and rounded, with sharp, fleshy spines on the skin. The spines flatten to a smooth, golden-yellow upon maturity. The fruit weigh 3.2 kg (7 lb), with an excellent edible flesh percentage of 41%. The deep orange flesh is soft to medium firm depending on fruit ripeness. The flavour is excellent and the flesh has no fibre. Fruit may split open prior to ripening. Yields can be maintained at 60 to 80 kg (132 to 176 lb) per tree per year. Sept-Dec					
Artocarpus heterophyllus GOLDEN PILLOW	3m x 2m	10°C		'Golden Pillow', or 'Mong Tong', was introduced to the Americas in the 1980s from Thailand. In its homeland it has attained a reputation as a fruit of distinctive beauty and quality. The tree is small and highly manageable with a height and spread of 3 m (10 ft). The fruit average 3.6 to 5.5 kg (8 to 12 lb) with 35 to 40% edible flesh. There are typically 65 to 75 seeds per fruit and little latex. The flesh is thick and crunchy, with a golden colour. The flavour is mild and sweet, with no musky aftertaste. This cultivar is noted for precocious fruiting, bearing in the second year after planting.					
Artocarpus heterophyllus J-31	3m x 2m	10°C		Open, spreading, fast growth habit. Early season producer; tree easily pruned to maintain small tree (~8 ft). Deep yellow fruit that is firm. Sweet rich flavour, earthy aroma. Fruit rarely splits and has excellent texture. Fruit size 12kg [26lb]. Tree of 6-8' can produce 40-60kg per year.					
Artocarpus heterophyllus MAI 1	3m x 2m	10°C		This Thai variety has oval 25-35 lb fruit; the flesh is extra crispy with a golden-yellow skin colour, sweet and delicious, with little latex. The tree can be maintained at a height and spread of 8 ft.					
Artocarpus heterophyllus MAI 2	3m x 2m	10°C		Crunchy taste with little latex, fruit can weigh between 20-40 lbs but this variety is not very productive as the Mai 1 as some growers have learned.					
Artocarpus heterophyllus ORANGE CRUSH	3m x 2m	10°C		Orange Crush has a dark orange, extra crunchy flesh, with a nice clean green skin, and low latex. Typically weighs about 20lbs. The interior of the fruit consists of large edible bulbs of yellow, sweet, banana-flavoured aromatic flesh that encloses a smooth seed.					
Artocarpus heterophyllus SMALL	3m x 2m	10°C		This variety features are described by its name: it has a smaller 8-10" fruit that weighs 4-6 pounds, and the tree has a dwarf habit. It is a perfect Jakfruit for container culture. The fruit is sweet and aromatic and has very little latex which makes it easy to handle when opening the fruit.					

<b>ATEMOYA <i>Annona squamosa</i> x <i>Annona cherimola</i></b>	<i>Atemoya a cross between the lowland Sugar Apple and the highland Cherimoya. The fruit is fragrant and firm, and it has a snowy-white flesh of a fine texture. The pulp has fewer seeds than the sugar apple and the flesh is not divided into segments. The yield may be increased through hand pollination.</i>								
ATEMOYA GEFNER	5m x 4m	10°C		Hybrid Custard Apple Gefner is an Israel cultivar with heavy cropping capacity. The flavour is very good. It is a productive, well known variety. It is most likely the best. It has good fruit production without hand-pollination.					
ATEMOYA PAGE	5m x 4m	10°C		One of the first named selections of Atemoya was Page, so-named by Roy Page of Coral Gables who took budwood from superior Atemoya trees on the property of Morrison Page in the Redlands. Fruit production of Page is good but fruit tends to split on the tree at maturity, so you may want to keep your eye on ripening fruit.					

<b>TEA</b>	<i>All types of tea come from the same plants. Different rolling and drying techniques can be used with the same plant to produce both green and black tea. The plants are slow-growing and are best kept to a height of 4 ft., by pruning. Plant in well-draining soil in the sun or partial shad in a container.</i>								
Camellia sinensis LARGE LEAF	3m x 2m	10°C		In the family of Camellia sinensis. Assamica which is native to India. This specific plant thrives in tropical areas and low lands.					
Camellia sinensis RED LEAF	3m x 2m	10°C		This variety is a medium size leaf with a red hue on top of the leaf. Native to India.					
Camellia sinensis SMALL LEAF	3m x 2m	10°C		As the name describes, this plant has small size leaves (compared to red and large leaf), in the Camellia sinensis family which is native to China. Cold tolerant variety!					

<b>CARAMBOLA Star Fruit</b>	<i>Carambola are small symmetrical trees that fruit very prolifically. They are commonly eaten fresh, in salads, as garnishes and in drinks. The fruit have a sweet citrus-like flavour that is both delicious and refreshing.</i>								
CARAMBOLA ARKIN	3m x 2m	10°C		Popular commercial variety, very heavy cropper of uniform very sweet juicy firm flesh with few seeds. Fruit 100mm in length with small wings and bright yellow skin. Aug-March					
CARAMBOLA 'B17'	3m x 2m	10°C		This new variety is probably the sweetest of all. From fruit set it takes 11 weeks to turn yellow and 2 more weeks to become orange. Orange fruits are the sweetest.					
CARAMBOLA FWANG TUNG	3m x 2m	10°C		A Thai variety of carambola. Fruits are known for high quality & flavour. Known to be a productive tree, even at a smaller height. Star shape is profound with this cultivar. Aug-March					
CARAMBOLA KARI	3m x 2m	10°C		A Hawaiian selection very similar to the Sri Kembangan but with fewer seeds. Aug-March					
CARAMBOLA SRI KEMBANGAN	3m x 2m	10°C		A selection from Thailand that is compact with thick ribs and is orange-yellow in colour. Aug-March					

<b>PAPAYA</b>									
CARICA papaya RED LADY	6m x 3m	15°C		A dwarf self pollinating variety that is resistant to papaya ring spot virus. The fruit typically weigh 2 kg (4-6lb), and it has excellent flavour, aroma, and texture. Year Round					
CARICA PAPAYA 'SHARA'	6m x 3m	15°C		This variety of Papaya , with a very sweet taste, It has the peculiarity of producing only equal female fruits, without any need for male flowers.					
CARICA PAPAYA 'TAINUNG 1'	3m x 3m	15°C		This F-1 hybrid was developed by the Fengshan Tropical Horticultural Experiment Station. Plants are vigorous, prolific, and easy to grow. Fruit weighs about 1,1 kg with pointed blossom end and red flesh. A beautifully-flavoured fruit. Plant shape: medium dwarf. Fruit shape: near round to oblong. Flesh colour: red. Weight (kg): 1.1. Brix(%): 11-12. Features: productive, thick flesh.					

<b>CARYOTA <i>mitis variegata</i></b>	10m	15°C	<b>PALM</b>	This stunning variegates palm is just as easy as the green fishtail palm. Reasonable fast grower. Gorgeous foliage.					
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<b>WHITE SAPOTE</b>	A superb but delicate fruit that tastes like a creamy sugar cube. The fruit is typically baseball/softball size, and the trees begin fruiting in just one to two years. They are best eaten fresh and chilled, but are excellent in ice cream and milkshakes as well. They have a reputation for having a soporific effect, and have come to be known as the "sleepy sapote."							
Casimiroa edulis HOMESTEAD	3m x 2m		10°C		This variety is native to Florida, has a creamy white flesh with good flavour. This variety does not leave a bitter after taste like the Youngmans and the fruit can weight between 6-7 oz.			
Casimiroa edulis REDLAND	3m x 2m		10°C		Redland White Sapote - produces medium size round fruit. Very creamy sweet custard-like flesh. July-Aug			
Casimiroa edulis YOUNGHANS	3m x 2m		10°C		Best tasting. July-Aug Super Sweet variety, very large fruit, sweet and flavourful.			

**CITRUS****LEMON**

Baboon Lemon	4m x 3m		10°C		A Brazilian lemon with very intense yellow rind and flesh. The flavour is acidic with almost a hint of lime. Tree is vigorous with large green leaves. Both tree and fruit are beautiful.			
Bears Lemon	4m x 3m		10°C		1952. Fruit closely resembles the Lisbon. Very juicy and has a high rind oil content. The leaves are a beautiful purple when first emerging, turning a nice dark green. Fruit is ready from June to December.			
Buddha Hand	4m x 3m		10°C		Buddha's Hand citron is a tree citrus with a deep lemon yellow colour when mature. The fruit morphs from small and purple, to green, and then yellow, splitting at the opposite end of the tree's stem forming segments that have a wild finger-like appearance. A fruit will have its own unique shape and can range in size, from a large lemon to a small melon. Buddha's Hand citron features an oily rind with a fragrant sweet lemon scent. Its flesh is void of juice, pulp, and seeds, and is inedible in its raw form. Buddha's Hand citron is commonly utilized for its zest and has a flavour that is described as a blend of bitter and sweet acidity. Harvest in late fall through early winter months. Current Facts Buddha's Hand citron, botanically known as Citrus medica variety sarcodactylis, is also commonly known as fingered citron, bushukan in Japan, and fo-shou in China. In China the Buddha's Hand citron symbolizes happiness and long life. In Japan, the Buddha's Hand citron is a favourite gift for New Years as it is believed to bestow good fortune on a household. Buddha's Hand contains no pulp or juice and is used for its fragrant zest.			
Harvey Lemon	4m x 3m		10°C		1948. Having survived the disastrous deep freezes in Florida during the '60's and '70's, this varieties is known to withstand cold weather. Typical lemon shape and tart, juicy true lemon flavour. Fruit ripens in September to March. Self fertile.			
Lisbon Lemon	3m x 2m		10°C		Fruit is very juicy and acidic. The leaves are dense and tree is very vigorous. This Lisbon is more cold tolerant than the Eureka and is more productive. It is one of the major varieties in California. Fruit is harvested from February to May.			
Meyer Lemon	4m x 3m		10°C		1908. Considered ever-bearing, the blooms are very aromatic. It is a lemon and orange hybrid. It is very cold hardy. Fruit is round with a thin rind. Fruit is juicy and has a very nice flavour, with a low acidity. The aroma and flavour are distinctive and many find it especially desirable. Makes the best lemonade.			
Ponderosa Lemon	4m x 3m		10°C		1887. Fragrant blooms produce extra large fruit. It is considered ever-bearing It's small habit makes it a good variety to espalier with. Fruit is moderately juicy and fairly acidic. It is more cold sensitive and requires protection. Fruits mature throughout the year, ever-flowering the new growth and flowers are purple tinged.			
Pink Var Lemon	4m x 3m		10°C		Variegated leaves and fruit, this variety is very ornamental. The pulp is pink and is juicy and nicely acidic. The fruit is harvested from November to May.			
Sanbokan Sweet Lemon	4m x 3m		10°C		Fruit tastes like sweet lemonade! Sanbokan is a little know lemon. Fruit peels easily like a tangerine, the flesh is tender and sweet like a mix of sweet orange and grapefruit. Delicious! Sanbokan lemon tree has some cold tolerance. Fruit ripens November to March. Self fertile.			
Yuzu Lemon	4m x 3m		10°C		A cross of the Ichang papeda Citrus cavaleriei and Sour mandarin Citrus sunki. However, its mostly lemon-like uses in the kitchen make a case for it being included here. The fragrant Yuzu lemon originates from China, but is mostly grown in Japan where both the juice and the grated rind are used in traditional Japanese cooking. The aroma is pungent and the dried peel is used as a spice. The fruit is used in a ritualistic New Year ceremony to ensure good health.			

**CLEMENTINE**

Fina Sodea Clementine	4m x 3m		10°C		1925. Seedless fruit, small with dark orange-red colour. Juicy and flavourful. The tree is vigorous with dense foliage and produces a good crop of fruit which is still regarded as one of the best flavours.			
Nules Clementine	3m x 2m		10°C		1953. Fruit is small-medium in size, reddish-orange in colour, juicy, sweet and aromatic. Harvested November to January. Tree is highly cold tolerant.			

**PUMMELO/GRAPEFRUIT**

Hirado Buntan Pummelo	6m x 5m		10°C		A pink-fleshed pummelo. It has a marvellous chewy texture and a flavour much like grapefruit, sweet with no acidity and without a hint of bitterness, it is out of this world. Segments hold well together making it perfect for grilling or used in salads. Fruit ripens November to March. Self fertile.			
Oroblanco Pummelo Hyb	6m x 5m		10°C		1980. Mid winter, Triploid Oroblanco produces sweet seedless fruit even in areas of low summer heat. Huge, intensely fragrant flowers and attractive glossy foliage. The fruit has a smooth greenish-yellow rind, which is thicker than a typical Grapefruit. Holds well to the tree, stores well.			
Pummelo Orange skin	6m x 5m		10°C	THAILAND	A brand new Thai species !!!!!!!!!!! Still very rare, grafted red Pummelo. very nice sweet and sour taste, good grower.			
Pummelo Red out and inside	6m x 5m		10°C	THAILAND	A brand new Thai species !!!!!!!!!!! Still very rare, grafted red Pummelo. very nice sweet and sour taste, good grower.			
Pummelo sweet	6m x 5m		10°C	THAILAND	A Thai species. Grafted red Pummelo. very nice sweet and sour taste, good grower.			
Siamese Sweet Pummelo	4m x 3m		10°C		1930. Siamese Sweet is an acid-less, sweet-tasting pomelo. Oblate to broad ovoid; pulp white, with large, crisp, non-juicy sacs easily separating from each other; mild-flavoured but faintly bitter. Tree is a dwarf with drooping branches and hairy new growth.			
Flame	4m x 4m		10°C		Dark red seedless grapefruit. Peel is thin with a red blush. Fruit is sweet and juicy. Tree is large with a heavy canopy and bears in clusters.			
Marsh	4m x 3m		10°C		Seedless white grapefruit that is very juicy with good flavour. Fruit holds well to the tree and ships and stores well. It was the first seedless grapefruit variety used in Florida.			
Ray Ruby	4m x 3m		10°C		Seedless red grapefruit that is slightly lighter than the Flame. The Ray Ruby holds its colour late into the season			
Rio Red Grapefruit	4m x 3m		10°C		1984. A popular red-fleshed fruit. Medium sized and picked while still green. Flesh and juice have a beautiful red colour. Loves high heat. Fruit stores on the tree well and has best flavour in spring and summer.			
Ruby Red Grapefruit	4m x 3m		10°C		1929. Dark pink seedless grapefruit that is juicy and flavourful. Peel has a slight pink blush. Flesh colour will fade somewhat later in the season. Tree is large and productive.			

**KUMQUAT**

Cent. Var. Nagami	3m x 2m		10°C		Cent. Variegated Nagami has a very showy leaf, small and variegated. Fruit is also variegated. Does very well as a containerize tree. Fruit is sweet with a little bit of tart.			
Meiwa Kumquat	3m x 2m		10°C		Distinguished by their rounded versus oval shape and their sweetness. Often simply referred to as the sweet kumquat. Meiwa kumquats are entirely edible, rind, flesh and the occasional soft seeds. Meiwa kumquats have a thick, smooth oily peel with aromatic citron fragrances and sweet flavour. The fruit's flesh is not overly juicy but still very flavourful and tart. Only by eating both the skin and flesh will its perfect sweet-tart flavor balance be experienced. Harvest late winter through early spring. Meiwa in its native Chinese language translates to "golden orange".			
Nagami Kumquat	3m x 2m		10°C		Does very well as a containerize tree as well as planted out. Fruit is sweet with a little bit of tart.			

Sunquat	3m x 2m	10°C		Lemon and kumquat hybrid. Fruit is large (for kumquat) with tropical flavour. Fruit has nice yellow colour and juicy. Tree is vigorous and productive, although thorny. Leaves are dark green and dense.					
Tavares Limquat	3m x 2m	10°C		Persian Lime and kumquat hybrid. Fruit tastes like the lime but is smaller and more cold hardy. It is has an upright growth and very attractive. Does well in containers.					
<b>LIME</b>									
Australian Finger Lime [Green]	3m x 2m	10°C		Australian Finger Lime is also called the "caviar lime" is a thorny tree with small tear drop leaves. The peel is high in oil and very shiny. The Finger Lime does not prefer direct sunlight. Fruits fall/winter. Contained in the dark purple, 3" long fruit are a multitude of juicy capsules bursting with intense, sweet-tart, lemon-lime flavour. Found in the wild in Australia.					
Australian Finger Lime [Red]	3m x 2m	10°C		Australian Finger Lime is also called the "caviar lime" is a thorny tree with small tear drop leaves. The peel is high in oil and very shiny. The Finger Lime does not prefer direct sunlight. Fruits fall/winter. Contained in the dark Red, 3" long fruit are a multitude of juicy capsules bursting with intense, sweet-tart, lemon-lime flavour.					
Keylime (Key Lime-Mexican)	3m x 2m	10°C		The colour varies from dark green when immature to a yellowish green when ripe. All green lime types turn fully yellow when mature and soon thereafter drop from the tree. To avoid confusion with lemons limes are collected when still green. The Mexican lime is at its juiciest and best medium ripe, when still partly green. If it is allowed to mature on the tree it loses some of its typical flavour and becomes less juicy. This is the Key lime of food recipes. Both the juice and the rind oil of Mexican lime have an inimitable and unique lime flavour.					
Mauritius (Kaffir Lime)	3m x 2m	10°C		This is a wonderful lime variety, the leaves are used in Thai, Cambodian, Lao and Vietnamese cooking. They are very aromatic and shaped like a figure 8. Fruit is very bumpy and with little juice and is instrumental in making curry paste. The oil from the rind is also used in essential oils.					
Persian Lime	3m x 2m	10°C		Fruit is medium in size and picked when still green. It has a very distinct lime smell. It is juicy and seedless. The tree has less thorns than the Keylime and is more cold tolerant.					
Rangpur Lime	3m x 2m	10°C		Tart reddish orange fruit is used like lime, although it is a sour Mandarin from India. The overlap of prolific fruit and purple tinged blooms make this a wonderful ornamental tree. Popular in mixed drinks or simply sliced for ice tea. December ripening.					
<b>ORANGE</b>									
Calamondin	3m x 2m	10°C		Fruit very small, oblate to spherical; apex flattened or depressed. Rind colour orange to orange-red; very thin, smooth, and finely pitted, easily separable only at maturity; sweet/sour and edible. Segments about 9 and axis small and semi-hollow. Flesh orange-coloured; tender, juicy, and acid, used in marmalade's, jellies and drinks. Seeds few, small, plump, poly-embryonic, and with green cotyledons. Fruit holds on tree remarkably well. Tree of medium vigour, highly productive, upright and columnar, nearly thorn-less; leaves small, broadly oval, and mandarin-like. Strongly cold-resistant. Outstanding in containers.					
Cara Cara Navel (Red Navel)	4m x 3m	10°C		1976. Red Navel Fruit is typical for Navel, easy peeling, sweet and juicy, with red colouring Colour develops well in warm weather. Harvested November to February. Tree is compact and dense in growth habit.					
Dream Navel	4m x 3m	10°C		1939. Smallest of the navels, but with more colour quality and flavour. The fruit is medium sized, well coloured, rich flavor, juicy, seedless and sweet. The fruit holds well to the tree without losing its internal quality. Harvested from October to January.					
Early Gold	4m x 3m	10°C		Medium sized fruit, with excellent colour and sweet flavour with few or no seeds. Peel is thin and adherent. Tree is vigorous and very productive. One of the best coloured of the early varieties.					
Glen Navel	4m x 3m	10°C		Fruit is large, seedless, easy peeling, juicy and flavourful. Very similar to the Washington Navel, although a little smaller and a little more heavier bearing. Tree is droopy with rounded top, medium in size and vigour					
Hamlin Orange	4m x 3m	10°C		Medium-small fruit with nice coloured flesh, very juicy, few to no seeds, thin rind. Tree is moderately vigorous, cold tolerant and very productive.					
Midsweet	4m x 3m	10°C		Medium sized fruit that is juicy, good colour, excellent flavour. Ripens the same time as the Gardner. Holds well to the tree. Tree is cold tolerant and less susceptible to preharvest fruit drop than Pineapple. Harvested January to March.					
Moro Blood Orange	4m x 3m	10°C		Moro, in its turn, can have the most intense deep dark, almost purple-black flesh and juice of all blood oranges while it may not have even the slightest speck of pigmentation on the skin. Some say the colour of fully ripe Moro juice resembles the colour of the best wines from Burgundy. The skins of ripe full blood oranges can have as much anthocyanin as the skins of ripe dark grapes.					
Ortanique	4m x 3m	10°C		Fruit is large in size, that is bright yellowish-orange at maturity. Peel is thin, finely pitted, adherent, but peelable. Flesh is juicy, with a rich and distinctive flavour. It is a late mid-season and holds well to the tree without losing its internal quality. The tree is vigorous with a dense growth pattern.					
Pineapple Orange	4m x 3m	10°C		Seedless type found 1932" Fruit medium-sized, spherical to slightly obovate; basal area sometimes depressed and radially furrowed; commonly with faint aureole ring. Well-coloured. Rind medium-thick; surface finely pitted and slightly pebbled. Flesh colour light orange; tender, juicy; flavour rich though sweet. Mid-season in maturity. Does not hold on tree. Tree moderately vigorous, medium-large, thorn-less, and highly productive. Named Pineapple because of its delicate fragrance.					
Shiranui	4m x 3m	10°C		Easy peeling, sweet and seedless. The fruit is medium-large in size, with firm flesh. It has a distinctive neck and the peel is a rich orange yellow colour. Flavour is a rich mandarin orange honey.					
Sour Orange	4m x 3m	10°C		Sour Orange is know for it's juice. It is used for marinating meats and making mojo sauce. Some prefer it in ice tea rather than lemon. The tree is cold hardy and a prolific bearer.					
Temple Orange	4m x 3m	10°C		A Tangor, fruit is medium-large, juicy with rich, spicy flavour. Peel is adherent, but easily peeled. Tree has medium vigour and is a little sensitive to cold. Harvested January to February.					
Ugli	4m x 3m	10°C		Don't let its unassuming exterior fool you, because this mottled green citrus is truly delectable. Its size rivals that of a grapefruit, with a milder, much sweeter taste, fibrous sections inside and a slight protrusion at the base that looks like an "outie" navel. The Ugli fruit, however, was purportedly discovered in a Jamaican pasture in 1917. Now believed to be a natural cross between a mandarin orange and a grapefruit.					
Washington Navel	4m x 3m	10°C		The large exceptionally delicious round seedless fruits are rich in flavour and have a slightly pebbled orange rind that is easily peeled. Early in maturity, 10 mths, at its best in the late autumn to winter months, but will hold on the tree for several months beyond maturity and stores well. The fruit was medium yellow and had a thick rind that came off easily. The segments are seedless, loose, very juicy and very sweet. The sugar to acid balance was on the sugary side but had enough acids to make a pleasing citrus flavour. The texture was firm but melting. All in all one of the best oranges to eat fresh.					
<b>SATSUMA</b>									
Brown Select Satsuma	3m x 2m	10°C		Tree is slow growing with an open growth habit. Very cold tolerant. Fruit is medium sized with orange flesh that is seedless, rich in flavour and juicy. Fruit does not hold well to tree, but does store well. Clip to harvest. Harvested November to December.					
Kimbrough Satsuma	3m x 2m	10°C		Kimbrough trees are large, strong, spreading and very productive. The fruit is generally large and stores well on the tree after maturity. It has fewer seeds than other varieties of Satsuma. Easy peeling and excellent eating quality with superb flavour. Kimbrough is reported to be hardy down to 12F (-11 C) and is known to have survived single digit temperatures for a few hours. Season is November-December.					
Nippon Orangequat	3m x 2m	10°C		Satsuma and Meiwa kumquat hybrid. Fruit is large and very flavourful. Matures early and holds well to the tree.					
Xie Shan Satsuma	3m x 2m	10°C		Xie Shan is the Chinese translation of the original Japanese name 'Wakiyama'. It has a unique flavour and taste that differs from other Satsumas. With harvests starting by mid-September Xie Shan together with 'Hiyagawa' forms a new group of easy-peeling, completely seedless, super-early satsumas.					
<b>TANGERINE</b>									
Dancy Tangerine	3m x 2m	10°C		1867. Known as the Christmas Tangerine. Fruit are oblate to pear-shaped and of medium size. Peel is deep orange-red to red, smooth, glossy at first but lumpy and fluted later, thin, leathery and tough. Pulp dark-orange, of fine quality, richly flavoured. Tree is vigorous, upright and thorn-less Matures in late autumn and winter.					
Lee Tangerine	3m x 2m	10°C		Fruit is medium in size, slightly oblate to subglobose; basal area slightly raised and furrowed. Rind thin, leathery, moderately adherent but readily peel-able; surface smooth and glossy; colour deep yellowish-orange at maturity. Flesh colour orange; tender and melting; juice abundant; flavour rich and sweet. Seeds are numerous. Medium-early in maturity. Tree nearly thorn-less; dense foliage of medium-sized, lanceolate leaves.					

<b>Murcott Tangerine</b>	3m x 2m	10°C		1922. Because this fruit has such a thin peel, it is clipped from the tree rather than pulled. The glossy smooth rind clings to the pulp, but is still easily peeled when fresh. The tender flesh has twelve orange-coloured segments with numerous seeds, but there is an abundance of reddish-orange juice with a mango-like sweetness. Also called Florida Honey. Medium late, holds average on tree. Medium vigour, upright with long willow branches.				
<b>Ponkan</b>	3m x 2m	10°C		Also called the Chinese Honey, it has large fruit with orange colour flesh, juicy, with mild pleasant flavour. Tree is vigorous with upright growth habit. Harvested December to January.				
<b>Sunburst Tangerine</b>	3m x 2m	10°C		A Robinson and Osceola hybrid. Fruit is medium in size, juicy and sweet with dark orange flesh. Peel is thin and brittle, but not hard to peel. Harvested November to December.				
<b>TANGELO</b>								
<b>Fertic Temple</b>	3m x 2m	10°C		A Tangor, fruit is medium-large, juicy with rich, spicy flavour. Peel is adherent, but easily peeled. Tree has medium vigour and is a little sensitive to cold. Harvested January to February.				
<b>Nova</b>	3m x 2m	10°C		A Clementine and Orlando tangelo hybrid. Fruit is medium-large in size, easy peeling, good colour, pleasant flavour and juicy. Harvested November to December. Tree is dense with dark green leaves and somewhat up right in habit. Tree is cold tolerant.				
<b>Wekiwa Tangelo</b>	3m x 2m	10°C		1930's. Wekiwa is a hybrid of Sampson Tangelo and a grapefruit and therefore should be called a tangelolo. It is delicious, very juicy sweet tropical flavour, of average size for mandarins. The tree is not vigorous but it is very productive and the fruit ripen in January. Under favourable conditions rind pink-blushed and flesh amber-pink. Early in maturity.				
<b>White Tangelo</b>	3m x 2m	10°C		This white tangelo is large in size, nearly seedless, ripens very early, is sweet and juicy.				

**CINNAMON**

<b>Cinnamomun verum</b>	5m x 3m	14°C	SRI-LANKA	This is common cinnamon. Do not expect to harvest cinnamon in 2-3 years BUT the plant already smell delicious, the new leaves are STUNNING !!!! This is just a gorgeous looking plant. Give it sun, warmth, and plenty of water and you will have a constant explosion of new shiny leaves.				
<b>Cinnamomun zeylanicum</b>	5m x 3m	14°C		An evergreen shrub or small tree with dark, leathery, aromatic leaves. In cultivation, young trees are cut back twice a year and sucker shoots develop from the roots. These long slender shoots furnish the bark that is the commercial product. The leaves are used in tea. Cinnamon is a very popular culinary spice and it is also used in candy, gum, incense, toothpaste and perfumes. The oil is used in medicine as a carminative, antiseptic, astringent and as the source of cinnamon extract.				

**COFFEE**

<b>COFFEA ARABICA</b>	4m x 3m	10°C	NOTHING FRESHER THAN HOME GROWN COFFEE	Coffea Arabica is a species of Coffea originally indigenous to the forests of the southwestern highlands of Ethiopia. Arabian coffee has been cultivated for over 1,000 yrs. A small tree with characteristic horizontal branching, usually trimmed to take the form of a small shrub about 2m/6ft tall. Leaves are evergreen and usually shiny. Flowers are hermaphroditic and sweet-scented (resembles the aroma of Jasmine), the corolla white, tubular, normally with 5 lobes. Fruits are usually red but sometimes yellow or purple at maturity. The outer layer is soft, edible and a sweet-tasting cherry, the seed itself is pale fawn or brown (dark brown only after roasting). Best grown in rich, well-drained soils in filtered sun or light shade. Keep soils consistently moist but not soggy. Plants prefer climates with daytime temperatures of 70-80°F/21-26°C. and nighttime temperatures of 60-65°F/15-17°C. Leaf drop may occur when temperatures dip below 55°F/11°C. Plants may be grown indoors in containers with a fast-draining potting soil. Indoor plants like bright sunny windows, but when taken outdoors appreciate light shade. Plants first flower when they reach 3-4 years old. Fertilize during the growing season. There are several species of Coffea, the finest quality being Arabica. Coffea Arabica grows in tropical and equatorial regions where it is always spring or summer, it's not a change of climate, but rather the beginning of the rainy season after the dry season that triggers Arabica plants to flower. Eight or nine months after flowering comes the fruit. For Natural Coffee - fruit is dried in the sun for up to 20 days. Once the peels, pulp and seeds are all completely dry, then the beans can be separated for roasting.				
<b>COFFEA ARABICA - CABO VERDE, ISLA DE FOGO</b>	4m x 3m	10°C		A strain of arabica coffee from Cape Verde Islands, grown on the island of Fogo.				
<b>COFFEA ARABICA VARIEGATED</b>	4m x 3m	10°C	THAILAND	This is a brand new coffee hybrid. All our plants are grafted. Easy plant to keep and to grow.				
<b>COFFEA CANEPHORA - ROBUSTA COFFEE</b>	4m x 3m	10°C	ROBUSTA	Coffea canephora was formerly named Coffea robusta and this is still the popular name used in the world coffee markets. It is a shrub 2-4 m tall and it needs some shade to thrive, and it is actually adaptable as a house plant. Robusta coffee is the origin of the stronger taste used in many coffee blends, especially the good Italian ones, with a more "robust" aroma than the smoother, flatter Coffea arabica.				

**LONGAN Dragon Eye Tree**

The Longan is a very close relative of the Lychee. The fruit are typically the size of a quarter, and they have a brown leathery shell that contains what looks like a peeled grape with a single seed. The fruit are sweet, with a pleasant aroma, and they taste like a nutty grape.

<b>Dimocarpus longana BIEW KIEUW</b>	4m x 3m	10°C		A variety from Thailand that is well suited to the subtropics as it requires cool winters to flower well. This variety is a consistent, heavy cropper with good quality fruits. July-Sept				
<b>Dimocarpus longana DIAMOND RIVER</b>	4m x 3m	10°C		A tropical Longan from Thailand, has more reliable production with tropical temperatures. It bears delicious fruit that is refreshing and musky sweet. It resembles an eyeball, as the flesh is translucent white, encasing a shiny black seed. The shell is papery brown and easy to peel when mature. The fruit needs to ripen on the tree, as it doesn't ripen further when picked. Aug-Sept.				
<b>Dimocarpus longana 'FUK HAEW'</b>	4m x 3m	10°C		Thai cultivar of Longan seldom offered in the trade. It has good taste, good fruit size, good production... Despite its almost hilarious name for English speakers!				
<b>Dimocarpus longana KOHALA</b>	4m x 3m	10°C		Large fruit with an aromatic sweet to spicy taste. Early season heavy cropping variety. Thrives in well-drained soil in full sun. Blooms Feb-April fruits July-Sept. The peel will be a deep tan, but the best ripeness indicator is pulp sweetness. Does not ripen after picking. Store in a plastic bag in the fridge for 5-7days.				
<b>Dimocarpus longana SRI CHOMPOO</b>	4m x 3m	10°C		Superior variety with pinkish fruit, it can be pruned to maintain a small tree size. This Lychee relative has stiffer leaves, more wind resistance and fruits more prolifically and regularly than its famous cousin. The flesh is sweet and is usually eaten fresh but can be canned or dried. The crisp skin is easy to remove and the white flesh has a texture and sweetness reminiscent of Litchi.				

**BLACK SAPOTE**

<b>Diospyros digyna</b>	7m x 5m	10°C	CHOCOLATE PUDDING FRUIT	The black sapote is an evergreen, handsome tree with glossy, dark green leaves. Fruit are greenish-brown when ripe, thin skinned and a chocolate-coloured pulp. A spoonful of honey mixed into the pulp makes it glossy, shiny and tasty, living up to its popular name of Chocolate Pudding Fruit				
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**PERSIMMON**

<b>Diospyros KAKI 'ROJO BRILLANTE'</b>	3m x 2m	0°C		The "Rojo Brillante" is the most popular Spanish cultivar of astringent persimmon. These trees show short stature with large sized fruits, averaging 250 grams, so they are perfect for commercial plantations and for the home gardener. Fruits are orange-red and the flesh is intense yellow-orange. No seeds!				
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**LOQUAT**

Eriobotrya japonica	4m x 3m	0°C		Shaped like Christmas trees, but they have large fuzzy leaves that are green on top and silver underneath. The fruit tastes like a combination of peach and apricot. They are most often eaten fresh, in jellies and in wines. The trees will begin fruiting at just one to two years of age.				
Eriobotrya japonica 'PELUCHE'	4m x 3m	0°C		Spanish cultivar with very large, smooth fruits of "Japanese loquat". From SE Spain, originating as a seedling or mutation of cv. Algeria. A regular producer of large smooth yellow pale fruits, juicy with sweet, slightly acid flavour. The tree shape is perfect: robust, with a low spreading crown.				

### GRUMICHAMA Brazilian cherry

Eugenia brasiliensis	6m x 3m	10°C		A small, compact tree that can be grown as a standard or shaped. The plants have beautiful, glossy, dark green leaves and rough, corky, textured bark. Fruit deep purple to black when ripe and they have a flavour very similar to that of Jaboticaba. They are most often eaten fresh and used in jelly.				
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### STAR CHERRY

Eugenia selloi	2m x 2m	10°C		Ultra Rare Brazilian cherry, similar to the Surinam or Florida cherry but larger. The fruits have a delicious acidic sour-sweet flavour.				
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### FIG

Figs make a welcome addition to home container gardens and landscapes. They can be container grown as a tree or pruned and grown as a bush. They fruit on the current year's growth. This allows the plant to fruit even if it froze to the ground during winter months. These are all self-pollinating varieties. Fruit can be eaten out of hand, dried, baked, frozen, and used in preserves.

FICUS 'BEERS BLACK'	3m x 2m	-5°C	SMALLER BLACK FRUIT, EXCELLENT FLAVOUR	Medium sized with outstanding distinct sweet flavour, excellent either fresh or dried. A reddish pink interior and a violet skin. Rated to zone 7 and potentially to zone 6, so many homes can enjoy growing this cultivar outdoors year round.				
FICUS 'BLACK MISSION'	3m x 2m	-5°C	PREMIUM FIG, WONDERFUL FLAVOUR. 2 CROPS	One of the most well known figs in cultivation (since 1769). It is known for its blackish-purple skin with a strawberry coloured centre. 'Black Mission' Fig has a wonderful flavour that is very distinct. These delicious high sugar figs are superb either fresh or dried. Also good for canning. 'Black Mission' produces a heavy first crop (breba) in early summer and then its main crop in Fall. This fig is a very vigorous grower.				
FICUS 'DESERT KING'	2m x 2m	-5°C	HIGH QUALITY, YELLOW SKINNED FRUITS JULY TO FALL	A large, sweet, high quality delicious, greenish yellow fig with rich, reddish purple flesh. This San Pedro type cultivar has a very good breba crop (first crop), the second crop is not as good in quality as the first. The pulp is sweet and delicious either fresh or dried. This particular cultivar should not be pruned severely. This highly vigorous tree originated in Madera, California around 1920. One of the best for container growing.				
FICUS 'GE NERI'.	3m x 2m	-5°C	MAYBE THE LARGEST AND SWEETEST ITALIAN OUT THERE	Extremely large fruit, Purple skinned. Easy to grow. An Italian fig, add this rare variety to your collection and bring delicious, sweet flavour to your kitchen! Does not tolerate excessively wet soil, but needs ample moisture during fruiting.				
FICUS 'ISCHIA'	3m x 3m	-5°C	YELLOW SKINNED EXCELLENT FLAVOUR JULY AUGUST	An excellent, medium sized, sweet, green to greenish yellow, thin skinned fig with red flesh that resembles a strawberry when peeled. These are especially attractive when used in a fruit salad. It is recommended for areas with short summers. This cultivar offers much to the home gardener. It is small in ultimate size, so even small yards can contain one without difficulty. It bears from mid-season till late in the season to extend the harvest and the quality is excellent. The figs possess a fine, excellent flavour either fresh or dried. Due to its fairly well closed, small eye, they are resistant to spoilage by either weather or insects. Originally from Spain, it makes a small tree when mature and is one of the best to grow in containers.				
FICUS 'LATTARULA'	3m x 2m	-5°C	ITALIAN HONEY FIG YELLOW SKIN 2 CROPS	A very big, sweet, long bearing, lemon green fig with honey coloured flesh. It is excellent during dry harvest seasons but will have some spoilage during exceptionally wet or humid weather. It is very good dried or for eating fresh and when the fruit is "right", it is unsurpassed! Produces an abundance of fruit twice a year. A great selection for container culture too.				
FICUS 'LETIZIA'	2m x 2m	-5°C	RARE ITALIAN HEIRLOOM FIG	It makes a nice ornamental shrub since it's well branched with large leaves. The medium-size fruit has light brown skin and delicious, honey-coloured inner flesh. 'Letizia' can bear two crops of figs a year; early figs called the breba crop and a late summer to early fall crop.				
FICUS 'OLYMPIAN'	3m x 2m	-5°C	VERY SWEET, THIN SKINNED PURPLE FRUIT	Won the Retailers' Choice Award at the 2014 Far-West Show! 'Olympian' is a ultra cold hardy fig & absolutely delicious. This fig produces very sweet fruits with thin purple skin with a red to violet flesh. A unique heirloom variety, good size for container growing. If pruning is necessary, do after harvest.				
FICUS 'TEXAS EVERBEARING'	3m x 2m	-5°C	LARGE SWEET AND NEARLY SEEDLESS	Everything is bigger in Texas, so they say. This Fig follows that by producing a good, large, (sometimes 2" in diameter) sweet, brownish yellow, bell shaped fig with a long fruiting season. The flesh is strawberry coloured, nearly seedless and delicious. It bears at an early age and gives a good crop even in cool, short summers. The second crop matures early and is even heavier than the first. The tree is very hardy and even if frozen to the ground, it will usually bear on the new sprouts that same year. Stays shorter in containers, a great feature for patio edibles.				
FICUS 'WHITE MARSEILLES'	3m x 2m	-5°C	YELLOW WHITE FRUIT. THOMAS JEFFERSON'S FAVOURITE FIG	A fairly hardy, large, lemon coloured, thin skinned fig with tender, white to light amber flesh. They are very sweet and have a high sugar content. An old, (pre 1769) reliable variety, this fig is excellent in all respects and a favourite of Thomas Jefferson. Produces a small breba crop. They will split if watered too much while ripe. This slow growing, dense tree is well adapted to containers.				
FICUS 'VIOLET DE BORDEAUX'	2m x 2m	-5°C	DELIGHTFULLY SWEET PURPLE FRUIT TWICE A YEAR	Discovered about 1680 in Versailles (thought to be originally from Spain) this hardy cultivar produces large, almost black fruit with very deep red pulp. The flavour is rich and delightfully sweet. Producing two crops per year; breba fruit are pyriform with thick, tapering necks, the main crop fruit are spherical often without necks. Excellent fresh or dried but probably needs heat to develop the best flavour. This dwarf and prolific cultivar is considered by some to be the very best tasting fig around.				
FICUS 'YELLOW LONG NECK'	2m x 3m	-5°C	HONEY SWEET PULP, LARGE YELLOW FRUIT	A very delicious fig, superior to the Ischias and Celeste. Medium to large, short stalk and long neck. The skin is thin, tender and bright yellow in colour. Yellow Long Neck Figs are honey sweet in flavour. Best eaten right off the tree but if allowed to make it to the kitchen the fruit will make a stupendous jam or pie. Vigorous and productive it can be grown in a large container. Will produce in the same year that the wood has been killed to a hard winter.				

### LYCHEE

Litchi chinensis BREWSTER	3m x 2m	10°C		One of the most extensively planted commercial varieties in Florida. The fruit is large, deep red, and of excellent eating quality. A vigorous upright grower and like many Lychee it tends to be an alternate bearer producing good crops every two out of three years. June-July				
Litchi chinensis 'CALCUTIA'	2m x 2m	10°C		This well-known cultivar from India is late bearing and produces a rather large fruit, of about 22 g, with a deep red colour. It is a very good producer but it is (thankfully) not vigorous, so it stays rather low and wide.				
Litchi chinensis 'EARLY LARGE RED'	3m x 2m	10°C		Has a fruit slightly more than 2,5 cm (1 ") long, usually obliquely heart-shaped, crimson, with green interspaces, very rough, skin very firm and leathery, adhering slightly to the flesh. Flesh greyish-white, firm, sweet and flavourful. It is a moderate bearer, early in season.				
Litchi chinensis EMPEROR	3m x 2m	10°C		Emperor' is the largest of the Lychee fruits achieving golf ball size, and it often produces aborted "chicken tongue" seeds. The tree is a slow compact grower that produces every three out of four years, it is not a mainstream commercial variety.				
Litchi chinensis FAY ZEE SIU	3m x 2m	10°C		A Canary Islands selection of the highest quality taste and production. Fruit is heart shaped large and usually free of seed.				
Litchi chinensis 'KAIMANA'	3m x 2m	10°C		One of the best tasting large Lychee, has been cultivated for thousands of years. The tree has a medium size reaching up to 2-3 m (6-8 ft). Its fruit is smooth, aromatic and juicy inside the thin, rough, slightly spiky and leathery pink to red shell. Rich in vitamin C it is available mainly in mid-summer. Eaten fresh, used in fruit salads, also bottled, canned, frozen and dried (lychee nuts). 'Kaimana' has a large fruit, deep-red, of high quality, and the tree is a regular bearer. It needs cool winters, with temperatures below 12°C.				
Litchi chinensis 'KWAI MAI PINK'	3m x 2m	10°C		Kwai Mai Pink is called the "cold-hardy" lychee tree. This Chinese lychee variety is able to bear fruits in cooler locations and fruits in late-summer. Leaves are smaller than in other varieties. Fruits are not too large, greenish-pink and quality is very good.				

Litchi chinensis MAURITIUS	3m x 2m	10°C	Tai-So or Hong Huey or Hong Huay or Da Zao & Tai Tsao	Originating in southern China, but it is named for the island off the southeast coast of Africa where extensive commercial plantings have been in production for decades. It is a regular and heavy producer. The fruit is sweet, pink to red, and produces chicken tongue seeds in about one out of ten fruit. June-July				
Litchi chinensis SAH KENG	3m x 2m	10°C		Thailand variety with an exquisite and exotic taste different from other other varieties. Fruit is large, red with a small seed.				
Litchi chinensis SWEETHEART	3m x 2m	10°C		Hands down the finest Lyches. It is a consistent producer of huge heart shaped fruit all having chicken tongue seeds. Production is close to that of Mauritius inspiring growers targeting high-end produce markets and gourmet restaurants. It is quickly becoming the choice by home garden growers for its reliability and superior quality. June-July				

## BARBADOS CHERRY

MALPIGHIA EMARGINATA	4m x 4m	10°C	ACEROLA	There has been some confusion over the correct name for the Barbados cherry, also known as the Acerola. Current thinking seems to be that there are two closely related species, this one and M. glabra. This species is the genuine Barbados cherry that is cultivated for its fruit in Puerto Rico, whilst B. glabra, also known as Barbados cherry or Escobillo, is not the species cultivated in Puerto Rico.				
MALPIGHIA PUNICIFOLIA/GLABRA	4m x 4m	10°C	ACEROLA	The Barbados Cherry is a fast growing bushy tree that can be trained as a standard or shaped as a hedge. The fruit are sweet to sub-acid, and they are used extensively in juices throughout Latin America. The cherries are extremely high in vitamin C, and just one has the equivalent vitamin C content of 12 oranges combined. They are also used in jellies, jams, and they freeze without losing their vitamin C content.				

## MANGO

CASTURI - KASTURI	5m x 5m	10°C	THIS IS THE HOLY GRAIL OF MANGOES	Kasturi fruits are smaller than commercial mango: they are black-purple skinned and their flesh is deep orange, loaded with flavour and vitamins It is a "holy" mango from Borneo, a different species of Mangifera. Some people say it is not a mango, it is a Kasturi! A quintessential superfood. GRAFTED ON GOMERA-1 TO INCREASE COLD RESISTANCE!! Only a few per year will be grafted and it is also hard to graft.				
MANGIFERA 'GOMERA 1'	5m x 5m	10°C	HARDY CANARIAN MANGO	This mango is hardier than most mango cultivars to drought, wind and cold. The leaves are dark green, stiff, leathery and arching. New young leaves are glossy dark red. The ripe fruit is round, yellow, with a remarkable resinous scent and very sweet perfume. Taste is intense. It surely is one of the best flavours in Mangifera mango. The average weight is 260 g.				
MANGIFERA 'GOMERA 3'	5m x 5m	10°C	HARDY CANARIAN MANGO	Hardier than most mango cultivars to drought, wind and cold. The leaves are dark green, stiff, leathery and arching. New young leaves are glossy dark red. The ripe fruit is yellow-orange, with a remarkable resinous scent and very sweet perfume. Taste is intense. It surely is one of the best flavours in Mangifera mango. The average weight is 280 g				
MANGIFERA INDICA ALAMPUR BANESHAN	5m x 5m	10°C		Considered one of the finest dessert Mango of northern India. This mid season bearer is another "condo mango" variety that can be maintained at a height of just ten feet. The fruit are oblong with a green skin and distinctive corky dots that cover the fruit's surface even when ripe. They are best harvested mature green and ripened at room temperature like the Mallika. The fruit typically weigh about 1 lb and ripen June to July. Flavour-4, Tree size-4.				
MANGIFERA INDICA 'ATAULFO'	5m x 5m	10°C		A mid-season mango cultivar developed in 1958 in Chiapas, Mexico, typical for its shape reminiscent of an upside-down pear. Oblong fruits have a golden yellow skin. The fruit has a slender shape, its flesh is dense, deep-yellow and without fibres. Flavour is sweet, buttery and robust. Weight is 170 - 280 g				
MANGIFERA INDICA ALPHONSO	5m x 5m	10°C		A traditional Indian mango renowned for it's rich flavour and smooth texture. When ripe the skin is greenish yellow to yellow and pulp is deep orange and highly aromatic. The trees tolerate abundant rain and high humidity very well which is somewhat unusual for traditional Indian types. This makes the tree a good producer of high quality fruit typically weighing 0.5-0.75 lbs, ripening in late June to July. Flavour-5, Tree size-4.				
MANGIFERA INDICA CARRIE	3m x 3m	10°C		A fibre-less Florida cultivar that is sickening sweet and delicious as can be. Its compact size makes it an excellent patio tree that requires minimal care. Both fruit and tree have little to no problem with fungus or disease. Lack of colour and firmness are the only shortcomings of this superb variety. The fruit ripens from June to July. Flavour-5, Tree size-5.				
MANGIFERA INDICA CHOC-ANON	5m x 5m	10°C		Also known as the miracle mango, a Thai mango that fruits in the winter and often fruits in the summer of the same year producing two crops annually. The fruit are typically 0.75-1.0 lbs, and have a golden yellow skin when ripe. The pulp is sweet and firm with little to no objectionable fibre. The trees are vigorous growers with a densely foliated canopy and upright habit. This variety is an excellent choice for growers that want to extend their mango season beyond the traditional summer months. The fruit ripens from November-January and sometimes July as well. Flavour-3, Tree size-4.				
MANGIFERA INDICA COCONUT CREAM	3m x 3m	10°C		Vigorous tree disease free. Fruit is delicate flavoured with a hint of Coconut.				
MANGIFERA INDICA COGSHALL	3m x 3m	10°C		An ultra compact grower that produces sweet fibreless fruit. The tree is suitable for container growing as it can easily be maintained at eight feet tall, and will still produce a good size crop year after year. The fruit ripens June to July. Flavour-4, Tree size-5.				
MANGIFERA INDICA DAENG CHAKKRAPHAT (RED EMPEROR)	7m x 5m	15°C		Thai Red Emperor Mango ,Red giant barracuda mango, is a hybrid mango from Taiwan Aiwen and barracuda cultivar hybridization has red ripe skin				
MANGIFERA INDICA 'EDWARD'	5m x 5m	10°C		A vigorous grower with a large, dense canopy. It has green/yellow fruits, sometimes with red blush. They are medium sized, about 500g each, with low fibres. It has a juicy and melting texture. Early season. This variety originated as a seedling started in Miami in the 1920's.				
MANGIFERA INDICA FAIRCHILD	3m x 3m	10°C		A fibreless Panamanian selection of excellent eating quality. The flesh is firm, juicy, and aromatic. The fruit itself is small and pale yellow, but the tree has attributes that make up for the less than stellar appearance. With very little effort the tree can be maintained at a height of ten feet and grown in a container. Dubbed a "condo mango" because it is conducive to being grown in a container. The fruit ripens June to July. Flavour-4, Tree size-5.				
MANGIFERA INDICA FLORIGON	5m x 5m	10°C		A fibreless, disease resistant, early season cultivar that is extremely popular for its quality, consistency, and precocity. The flesh is firm with a deep yellow colour and mild flavour. The fruit ripens from late May-July. Flavour-4, Tree size-4.				
MANGIFERA INDICA 'FORD'	5m x 5m	10°C		Beautiful and tasty red-skinned fibreless mango. Fruits are large-sized, up to 1 kg each. Has a tendency for the fruit to split open while still on the tree if watered too heavily. In turn, fruits ripen very well in climates with dry summers.				
MANGIFERA INDICA GLENN	5m x 5m	10°C		A Haden seedling, the fruit has a mild peachy flavour which is both sweet and delicious. It is of excellent eating quality, consistent production, and effortless to grow. The fruit ripens June to July. Flavour-5, Tree size-4.				
MANGIFERA INDICA GOLD NUGGET	5m x 5m	10°C		An excellent virtually fibreless Florida mango. First and foremost extremely prolific , second, it fruits later in the year, making it one of the most sought after late season Mango's Finally, it has excellent harvesting and handling characteristics. The tree itself is a large vigorous grower with an open canopy. The fruit ripens late July to August. Flavour-5, Tree size-4.				
MANGIFERA INDICA 'GOUVEIA'	5m x 5m	10°C		A mango cultivar originated in Honolulu, Hawaii. The tree is upright, with open branching. Fruit medium to large (300-500 g), long ovate, green becoming bright red. Sweet, juicy, no fibre, richly flavoured It is a high quality mango, attractively coloured, with late, uneven ripening. It was named 'Gouveia' in 1969 and described as: ovate-oblong, of medium size, with medium-thick, ochre-yellow skin blushed with blood-red over 2/3 of the surface. Flesh is orange, nearly fiberless, sweet, juicy. Seed is small, slender, monoembryonic. Tree is of medium size, a consistent but not heavy bearer. In quality tests 'Gouveia' received top scoring... "				
MANGIFERA INDICA GUI FEI	7m x 5m	15°C		"Hainan Gufeifei" mangoes are also called Red Golden Dragons. Their appearance differs from the majority of mangoes as the peel is bright green but penetrated with red and when the fruit matures yellow comes through. It is sufficiently juicy and the taste is praised by consumers far and wide. Ripens March to May.				
MANGIFERA INDICA 'HARDER'	5m x 5m	10°C		Fruit medium to large (300-500 g), sweet, juicy, no fibre, richly flavoured. It is a high quality mango, attractively coloured, with late, uneven ripening.				
MANGIFERA INDICA HONG JIU	7m x 5m	15°C		Deep Red FRUIT				

MANGIFERA INDICA HONG LONG	7m x 5m	15°C								
MANGIFERA INDICA ICE CREAM	2m x 2m	10°C								Easily be maintained at a height of just six feet making it ideal for container growing. Although the fruit is not exactly dessert to the eyes the flavour is sweet, rich, and reminiscent of mango sorbet. In the Dominican Republic the fruit skin turns a canary yellow colour. This is due to the tropical yet arid conditions of their mango growing regions. The fruit ripens from June to July. Flavour-4, Tree size-5.
MANGIFERA INDICA IRWIN (A FLORIDAN & AUSSIE MANGO)	7m x 5m	15°C								In Japan this variety is marketed as Apple Mango, and in the case of imports from Japan one needs to take care not to confuse it with the Apple Mango grown in the Philippines.
MANGIFERA INDICA 'KEITT'	2m x 2m	15°C								This is a small mango tree with very large purple-green fruits. Despite the modest size of the tree, the fruits of this variety "Keitt" is one of the largest and most colourful of all, while the plant is low. It bears very late in season: fruits often ripen in December. It is not really cold hardy, but being a "dwarf" it can be easily protected in winter, grown in a greenhouse. Due to its size, it is suitable, more than other types it can grow in pots or containers.
MANGIFERA INDICA KIMHONG (JINHUANG)	7m x 5m	15°C								aka Golden Queen, also known as Jin Huang, this mango is from Taiwan. It is a cross between 'Ivory' and 'Keitt', producing enormous fruit. They are oblong-sigmoid in shape, staying relatively green at maturity with some minimal pinkish blush at the top of sun exposed fruit, weighing up to several pounds. The flesh is firm, fiberless, and yellow. The flavour is very good, of the Thai-class but with perhaps a little more depth to it. The trees are moderately vigorous growers with spreading dense canopy. The foliage resembles that of Keitt but the flowers have superior anthracnose resistance.
MANGIFERA INDICA KYO SAVOY [KHIEO SAWOEI]	5m x 5m	10°C								Selected in Thailand and sets the standard for mature green mango. Fruits are long and slender, weight 400-600gms. Smooth dark green skin when ripe with permanent stitches. The flesh is firm and crisp, very juicy, fine texture sweet with very slight acid touch. Taste evokes flavours of green apple, orange and toasted macadamia nuts.
MANGIFERA INDICA LANGRA	5m x 5m	10°C								One of the most important varieties of northern India. An early mid season fruit of very good quality. Flesh is firm, lemon yellow and barely fibrous. Fruit weigh 300-400grams.
MANGIFERA INDICA LANCETILLA	3m x 3m	10°C								A Honduran selection made famous by Dr. Richard Campbell. Its debut at the 2001 international mango festival at Fairchild tropical botanical gardens made it an instant south Florida sensation. Its immediate acceptance by homeowners can be attributed to the tree's ability to be maintained at just ten feet. The five pound blood-red fruit is firm, sweet, and completely fibreless. The fruit ripens from mid August to September. Flavour-4, Tree size-5.
MANGIFERA INDICA 'LEMON ZEST'	5m x 5m	10°C								A truly different mango with a citrusy flavour. This is an early bearing cultivar, with a unique taste, different from most other mango This cultivar was selected at Zill nurseries in Florida. This famed "mother mango" has a different creamy sweet lemony flavour. 'Lemon Zest' keeps its unique taste but also has larger and sweeter fruits. It grows and fruits very well in warmer Mediterranean climates such as California or the Canary Islands.
MANGIFERA INDICA 'LIPPENS'	5m x 5m	10°C								Short in length, the skin is yellow-pink and the deep yellow flesh is soft and has low presence of fibres. The skin is yellow at maturity and develops a pink or crimson blush. It is mid sized, with average weight: 450 g. Ripens in mid season. The tree is small-sized and is recommended for cooler locations.
MANGIFERA INDICA MAHACHANOK	7m x 5m	15°C								Mahachanok is an oblong commercial mango from Asia, with yellow to orange colour exterior when ripe. Described as a fiberless, sweet, and pleasant mango. The leaves of the tree are dark green and slimmer than many other mango trees.
MANGIFERA INDICA MAHA CHINOOK	5m x 5m	10°C								Newer variety similar to Nam doc Mai but with a pink hue. Fiberless, with good pulp, seed thin as paper. Ideal container variety.
MANGIFERA INDICA MALLIKA	3m x 3m	10°C								Native to India it has become a favourite due to its superb flavour, unparalleled disease resistance, and small but extremely productive habit. The catch, however is the fruit must be picked mature green for optimum flavour, packed in a cardboard box and kept at room temperature. Ripening typically takes ten to fourteen days. Ripens from June to July. Flavour-5, Tree size-5.
MANGIFERA INDICA 'MANZANILLO'	5m x 5m	10°C								From West Mexico, is characterized by young leaves of brown-reddish colour. It is a mid-late season variety. The fruit is short, round, with a high weight. Its skin is red-yellow, the flesh is dark orange, sweet and with very low presence of fibres. It makes a dried fruit of superior quality. This mango is very juicy.
MANGIFERA INDICA NAM DOC MAI	3m x 3m	15°C								A premium Thai cultivar that is hands down the most sought after of the Asian Mango's The fruit is firm, sweet, aromatic and completely fiberless, and is born on a tree suitable for container growing. The fruit ripens from June to July. Flavour-5, Tree size-5. The Nam Dok Mai originated in Thailand. It is the most popular mango variety in Thailand, and is grown commercially in Australia as well, albeit as a minor variety. The Nam Dok Mai mango trees can live up to 20 years. Harvest can start in the 4th year, 90-100 days after flowering. The fruits are harvested at a maturity level of 70-80%. The skin of the Nr. 4 variety starts green and turns yellow during the ripening process. However, the skin of the Golden variety starts yellow and turns golden-yellow when it ripens. Due to the high maturity level and the thin skin of the fruit, the Nam Dok Mai mango is vulnerable to damage.
MANGIFERA INDICA NAM DOK MAI (PURPLE)	3m x 3m	15°C								This is the famous Nom Dok Mai mango from Thailand. The best and highest prized mango. By far the sweetest mango on the market. This is an easy mango but the fruit transport not good, that is why you do not see the fruit on the international market.
MANGIFERA INDICA NAM DOK MAI SRI MUANG (PURPLE WATERMELON)	3m x 3m	15°C								
MANGIFERA INDICA NARM TARN TAO	7m x 5m	15°C								
MANGIFERA INDICA NGACHANG (YELLOW IVORY)	7m x 5m	15°C								
MANGIFERA INDICA NGACHANG DAENG (RED IVORY)	7m x 5m	15°C								
MANGIFERA INDICA OKRUNG	5m x 5m	10°C								An excellent Thai cultivar. The fruit is traditionally served in Thailand in combination with sticky rice. The tree is a medium sized erect grower that holds the fruit from June to August. Flavour-5, Tree size-4.
MANGIFERA INDICA 'OSTEEN'	5m x 5m	10°C								An average sized tree with young red leaves. It has a long and heavy purple skinned fruit, typically with a blue wax. Yellow, fibre-less flesh, small seed. Weight is 300-700 gr
MANGO INDICA PAIRI	5m x 5m	10°C								Also called Paheri and Pairie, one of the best varieties from India. Oval shaped between 250-450 grams, it's flesh is yellow Orange, firm, juicy, fiberless, sweet with a typical sub-acid taste and pronounced scent. Quality is excellent.
MANGIFERA INDICA PICKERING	3m x 3m	10°C								Has everything for those with limited space. They naturally have a bushy, compact growth habit, and can be maintained in a container at just six feet. The fruit has a firm flesh with a fantastic coconut/mango flavour and no objectionable fibre. They are typically 0.75-1.5 lbs, and they ripen in June. Flavour-5, Tree size-5.
MANGIFERA INDICA PING GUA FERN	7m x 5m	15°C								Light yellow in colour with a golden-yellow and thick flesh, this breed has a sweet fragrance and is usually eaten when fully ripe. Huge in size, elongated with a sharp end, this is the most popular variety of mango grown in Thailand.
MANGIFERA INDICA PO PYU KALAY	5m x 5m	10°C	Lemon Meringue							A unique Asian mango from Myanmar (formerly Burma). The large, vigorous tree produces small, yellow, elongated and somewhat pointed fruit with a bright lemon-yellow, moist, spicy flesh. Commercially it has been dubbed the "lemon meringue" mango for its aroma. Flavour-5, Tree size-4.
MANGO INDICA 'SURPRESA'	5m x 5m	10°C								Exceptional quality, exquisite flavour and pulp without fibre between 400-500gms.
MANGO 'SWEET TART'	5m x 5m	10°C								A new variety from Florida. Very sweet without fibre and a wonderful 'fruit cake' flavour.



MANGO INDICA 'VALENCIA PRIDE'	5m x 5m	10°C		A Haden seedling, the flesh is sweet, aromatic, firm, and fiberless with an exceptionally attractive fruit. It has one of the finest flavours of all of the late season varieties and it never disappoints. The fruit ripens July to August. Flavour-5, Tree size-4.
MANGIFERA INDICA 'VAN DYKE'	5m x 5m	10°C		An eye-catching Florida cultivar that enjoys wide acceptance throughout Europe. The fiberless fruit has a rich sweet flavour that is also spicy. Its excellent disease resistance is complemented by exceptional colour. The fruit ripens July to August. Flavour-3, Tree size-4.
MANGIFERA LAURINA	5m x 5m	10°C	Seedling	Two years old seedling of a rare species of mango from Borneo. "Laurina" fruits contain the flavour of all flavours! They are green-yellow when ripe and the skin sap smells of turpentine or even car fuel when cut fresh! The flesh is bright yellow-orange and very juicy with unsurpassed density of flavour and sweet too! They are only comparable to Mangifera Kasturi
MANGIFERA ODORATA - GRAFTED	5m x 5m	10°C		This is a wild species of mango with a wild flavour. It has wider leaves than a typical mango tree and the fruits are egg-shaped, green-yellow outside and orange inside. They are juicy and sweet with the typical resinous scent that the whole tree produces. Mangifera odorata is not a fruit for freaks as it is widely marketed and appreciated in the countries of origin.

## SAPODILLA

Manilkara zapota ALANO	5m x 5m	10°C	THAILAND	An oval-shaped fruit native to Thailand, and it is arguably the finest Sapodilla in the world. The fruit is super sweet and the texture is that of an ultra fine pear. The trees are regular heavy producers of medium sized fruit typically weighing about nine ounces. In addition to the fruit's superior quality, the tree tends to be less brittle and have a much smaller habit than other cultivars. The fruit ripens from November to June.
Manilkara zapota MAKOK	3m x 2m	10°C	THAILAND	Long and pointed, and one of the best-tasting in the world. It is native to Thailand, and a relatively recent introduction. It is an excellent variety for homeowners, because the tree is a small, compact grower perfect for limited spaces. The pulp is smooth and brown, with a sweet aroma. It ripens from May to November.
Manilkara zapota MOLIX	5m x 5m	10°C	MEXICO	A football shaped fruit native to Mexico. The tree has curly leaves. The pulp is exceptionally sweet, with a fine pear-like texture and pleasant aroma. The fruit are large, typically weighing thirteen ounces. Fruit ripens beginning in February and ending in May.

## MULBERRY

MORUS NIGRA, dwarf	3m x 2m	-10°C	ALMOST EVERBEARING SWEET MEDIUM SIZED FRUIT FOR CONTAINERS	Easy-to-grow, this abundant producer of sweet and luscious medium-sized fruit has performed exceptionally well in pots yielding several crops per year even during the first season. It is best to pick the fruit ripe, as it does not ripen after picking. When not devoured fresh they are ideal in jams, wine and pies. If grown in pots, they are continuous producers cycling in and out of flower and fruit when given warm temperatures and adequate light. They can be kept under 2' with moderate pruning. In the ground, they turn into a large bush. Mulberries are known for their immune system enhancing benefits. They are also thought to improve eyesight. Also they are disease-and-insect resistant.
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## BANANA

Musa, or bananas as they are commonly known, come in a wide array of choices: dessert, cooking/plantains, ornamental foliage, and ornamental flowering. Bananas are suitable for all climates given the appropriate care. Bananas are heavy drinkers and feeders. They perform great in a container and can be grown in a greenhouse or shade house very quickly! Broad, long, graceful leaves and rapid growth commonly reaching full size in just a few weeks-make banana a favourite plant for providing a tropical look to pool and patio areas. The development of bananas following a frost-free winter is a source of both pride and amazement to those unfamiliar with banana culture. The first hands to appear contain female flowers which will develop into bananas (usually seedless in edible types). The number of hands of female flowers varies from a few to more than 10, after which numerous hands of sterile flowers appear and shed in succession, followed by numerous hands of male flowers which also shed. Musa have few troublesome pests or diseases outside the tropics. Care: After fruiting, the mother plant which bore should be cut off near ground level, as it can never produce again. Use the remains in a mulch bed or compost heap. After a major cold period in which there is no doubt that bananas were killed to the ground, cut the plants off at ground level within a couple of weeks of the freeze. Most bananas will produce the flower bud within 10 to 15 months of emergence as a new sucker. depending mostly on variety and extent of cool/cold weather. These off shoots will form a new rhizome thus creating a new plant.

MUSA 'AIURI'	5m x 4m	10°C	HEIRLOOM PLANTAIN? BANANA -MAI'A	It's an Aiuri Fe'i banana with orange skin! Not only is the orange skin a unique attribute, the Aiuri Fe'i also contains more vitamin A than your average banana. Never seen one before? The Aiuri Fe'i is a hard-to-find very rare banana plant. Not a hybrid but originally Wild and Seeded. Different from bananas or plantains in that it is it's own species of banana. Once thought to be a native Hawaiian banana, research has shown it has travelled there from Marquesas's Islands AKA French Polynesian islands around 200 A.D., then brought there around 1150-1300 A.D. by Tahitians and then again in the 1800's. The Bunches grow from the top on short, thick stalks and grow upwards. They do not bend down as your "Normal" bananas do. Fruits when ripe can be bright red with coppery-oranges dark spots. Fruit pulp can be iridescent yellow-lime or yellow to yellow-orange. The leaves are long and slender and upright. The sap is a purple-red blood like sap. This is a true plantain banana, in that it requires cooking to be eaten. Delicious with coconut cream! Fruit is 6-8" long.
MUSA 'CHI'(AAB)	3m x 2m	10°C	SE ASIA	Chi is a small plantain. Its is native to Thailand (from the Muslim village Songkhla) and mainly grown as a cooking banana for puree.
MUSA 'DANG FLORIDA'	5m x 4m	18°C	AEAE. US - FLORIDA	The holy grail of banana lovers. A magnificent plant with stunning leaves. This is not an Easy Musa. It needs heat and humidity, but not (as most Musa) enormous amounts of water at the start. Do NOT overwater it. Aeae will drink a lot of water when mature , but when young , it will rot from too much water. Give it heat from below. Overwinter it warm. This is by far the most heat loving Musa.
MUSA 'DWARF BRAZILIAN'	2m x 2m	10°C	APPLE BANANA	This is an excellent apple-banana, with fruits similar to the famous Manzano. Dwarf Brazilian is a much shorter tree, the bunch is not brittle and ripens in a much shorter time. Bananas never split their skin while on the bunch. It all and it takes cool to cold weather, it is resistant to wind and even to most banana diseases. How Dwarf?
MUSA 'DWF CAVENDISH'	2m x 2m	10°C	MOST POPULAR	The most popular greenhouse banana, will bear bunches with up to 90 bananas, each slightly shorter than the grocery store varieties. It will grow to about 8 feet (10 feet outdoors in South Florida) and has a solid heavy trunk. Juvenile leaves will have some reddish-purple markings, but later leaves will be all green.
MUSA DWF 'GREEN'. [CAVENDISH]	2m x 3m	10°C	CREAMY ORANGE PULP FRUIT	Musa 'Dwarf Green' is a sturdy plant with extremely thick leaves, which may be used for wrapping and grilling meat, as well as serving food. They also make this cultivar very wind tolerant. This is a Cavendish type banana that produces a creamy orange pulp fruit.
MUSA DWF 'IHOLENA' [CAVENDISH]	2m x 3m	10°C	RARE WITH WONDERFUL TASTE-CREAMY ORANGE PULP FRUIT	Rare with a wonderful taste, Musa 'Dwarf Iholena' is a sturdy plant with extremely thick leaves, which are used for wrapping and grilling meat, as well as serving food. They also make this cultivar very wind tolerant. A Cavendish type banana that produces a creamy orange pulp fruit.
MUSA DWF 'NAM WAH'	3m x 3m	10°C	PISANG AWAK. LADY FINGER BANANA	Also known as 'Pisang Awak' and other names through out the world, this group of lady finger bananas produce large sized bunches of sweet delicious fruit that is prized in Indonesia areas as well as the U.S. Somewhat sensitive to Panama disease (fusarium wilt).
MUSA DWF 'ORINOCO' [CAVENDISH]	2m x 3m	10°C	SUITABLE FOR DESERT OR COOKING	The 'Dwarf Orinoco' is a small vigorous plant that is solid green and has a thick stem. It is a heavy bearer of thick skinned fruit of very good eating quality. There is very little curvature to the fruit and the fruit can ripen on the plant without splitting. 'Dwarf Orinoco' versatility make them popular in many regions of the world. The plant is hardy and withstands cold temperatures and wind, but may be supported when carrying large heads of fruit.
MUSA 'FIGUE ROSE NAINÉ' - DWARF RED BANANA	3m x 3m	10°C	RED SKINNED FRUIT	The Dwarf Red Banana produces red-skinned dessert banana. These bananas are dark purple during ripening and turn red with some yellow as they ripen. Also, the plant has highly ornamental purple leafstalks and stem. Leaves are dark-green and wider than most bananas. Many people claim that The flavour of red bananas is superior to that of the Cavendish, the classic yellow banana. The skin of a red banana may be anywhere from dark red to almost purple, and the flesh is cream to slightly pink in colour, richer in vitamins! These bananas are plumper and smaller than Cavendish bananas, with a sweet, creamy flavour. Sometimes, there may be a hint of a berry taste in a red banana, and these bananas are also very aromatic. The Variety Figue Rose Naine is a clone of the widespread cultivar named Dwarf Red Banana, an AAA banana type also known as Dwarf Cuban Red.

MUSA 'RAJAPURI' - DWARF BANANA	2m x 3m	10°C	NORTHERN INDIA	Dwarf banana with small sweet fruits, similar to the "apple banana". It is easier and faster than most other types of bananas. It can grow from pup to fruit in much less than one year, so it does well in non-tropical countries with a short growing season. This Musa originated in the subtropical zone in the Himalaya, and it is considered by many a cold tolerant cultivar. It is widespread in the Punjab region of Northern India @ 1400 meters, and see how cool can it be! It is a perfect banana for the family backyard, manageable in all its parts: a small plant, a small bunch, with small sweet fruits. Its short height (it sets fruits at 2 m or less) makes Rajapuri suitable for pot growing. Furthermore, this short banana tree never needs propping because it is very stable and resistant to wind. Dwarf Rajapuri is an AAB type of banana, of dessert type, often compared to other AAB types such as Dwarf Brazilian or Manzano, small fruited sweet "apple" bananas.
MUSA 'GRAN NAIN' [CAVENDISH]	3m x 3m	10°C	40-60LBS	A very attractive, solid green banana up to 6 feet tall that is the producer of the famed delicious "Chiquita" bananas. These choices, very large heads of edible fruit are seedless and of the highest quality. Taste is sweeter when picked ripe from the plant vs, green from the store. It is a quick ripening variety that is borne in racemes weighing 40-60lbs (20-25kgs) each. Exhibits superb wind and disease resistance.
MUSA 'HAK MUK KIAO'(ABB)	7m x 5m	10°C	IDEAL FOR FRYING	A very nice commercially grown banana, for fried bananas. Fruits are amazing when grilled because they turn very ice orange-yellow. Nice wind resistant large leaves.
MUSA 'HAK MUK PAMA'	4m x 3m	10°C	MYANMAR	This a very nice medium sized banana, original from Myanmar. It has a very special flower, the inside of each bract is dark maroon. Fruit is very sweet when ripe.
MUSA 'HIGHGATE'	4m x 3m	10°C	TETRAPLOID	A medium sized commercial banana with a promising future. This tetraploid hybrid is pretty much disease free and is one of the mother plants being used now for breeding tetraploid superior disease hybrids. Very vigorous but not as high as most commercial species. Also a very nice indoor plant!
MUSA 'HOM KREAK'	1m x 1m	10°C	SE ASIA	This hybrid has a very special growth. It looks like the leaves actually lie on top of each other, but in good conditions this banana can grow up to 1m high. It is mostly grown for decoration but it does make small (10cm) long bananas that are edible. This banana is the best hybrid for growing indoors, patio, office or even outdoors. It is not cold hardy.
MUSA 'HOM KRUA FAD' - 'MAHOI'	2m x 3m	10°C	VIETNAM	Musa Double Mahoi is a Dwarf plant. A very rare and unusual plant that produces two large heads of fruit on the same plant and can occasionally produce a third head of fruit. Fruit is highly rated, very tasty and sweet, considered AAA+. Mahoi means twins in Hawaiian. Makes a great house or patio plant.
MUSA 'HOM THONG KHOM'(AAA)	2.5m x 2m	10°C	DWF CAVENDISH	The Dwarf Cavendish banana (or simply Cavendish banana) is a banana cultivar originally from Vietnam and China. It became the primary replacement for the Gros Michel banana in the 1950s after crops of the latter were devastated by Panama disease. The name 'Dwarf Cavendish' is in reference to the height of the pseudostem, not the fruit (which are medium sized). [2] It is one of the most commonly planted banana varieties from the Cavendish group, and the main source of commercial Cavendish bananas along with Grand Nain
MUSA 'HOM THONG'(AAA)	4m x 4m	10°C	RARE - OLD FAVOURITE	Gros Michel
MUSA 'HUA MOA'	5m x 3m	10°C	PINKISH YELLOW/ORANGE FRUIT	A tall Banana-Plantain cross from Hawaii. Produces small to medium bunches of very plump, roundish fruits with golden-yellow skin and pinkish yellow-orange flesh. Very sweet flavour. May be eaten fresh or cooked.
MUSA 'ICE CREAM'	3m x 3m	10°C	BLUE JAVA	The 'Ice Cream' banana is highly regarded as one of the best tasting. This banana has slight hints of vanilla ice cream flavour and a creamy texture. Also know by the name 'Blue Java' in some parts of the world because of the bluish-green skinned fruit.
MUSA 'KHAI THONG NGOEI'(AA)	6m x 4m	10°C	THAILAND	A rather small very tasty banana! Fruits have a wonderful smell. It originates from Chumpon, in the south of Thailand. Fruit around 15cm.
MUSA 'KLUAI LEP CHANG KUT'	3m x 4m	0°C	ELEPHANT'S TOE BANANA	This impressive banana tree is known from at least Thailand, Vietnam and the Philippines. Its Thai name means Elephant's toe Banana, 'Kluai Lep Chang Kut', because of the shape of the fruits. The plant is stout and tall. It has a distinct flavour and it is also supposed to be extremely hardy to cold and drought, because it is one of the few existing "BBB bananas". In fact, 'Kluai Lep Chang Kut' is a rare "Triploid BBB hybrid" of the cold- and drought-hardy Musa balbisiana (B), with no genes from the cold-sensitive Musa acuminata (A). We do not know how well it performs, but it is going to be one of the frost-hardest of all edible bananas. The plant is robust, with distinct white-glaucous waxy pseudostems. Flower bracts are typically "balbisianesque" and fruits are somehow squared, grey-green when unripe... just like an elephant's toe!
MUSA 'LACATAN' [BURRO]	2m x 3m	10°C	CLAIMED TO BE THE BEST TASTING BANANA.	Desirable for desert bananas because of their sweet taste, aroma, and firm texture when ripe. They are preferred to Cavendish varieties in their native region of the Philippines. Claimed to be the best tasting banana. Harvest fruit in 8 to 12 months.
MUSA 'MANZANO'	3m x 3m	10°C	APPLE BANANA	A seedless diploid that is rendered so by bearing sterile female flowers. It is not produced commercially on large scale but it is usually grown in backyards for family consumption. Its sub-acid flavour is reminiscent of a cross between an apple and a very sweet banana, which make a pleasing combination. It must be allowed to ripen fully before eating. The plant is quite cold hardy and will not be harmed by temperatures that are close to freezing. If frost forms on its leaves they will turn brown. 12 to 14 feet tall and mostly green coloured with just a light margin of red around the leaf
MUSA 'NAK '(AAA)	3m x 3m	10°C	STEMS AND FRUIT TURN RED	A very beautiful medium sized banana. Its is native to Bangkok and mainly grown as an ornamental plant. Nice short and stout leaves on bright red collared stems. The small fruits also turn red when ripe. Fast growing Musa acuminata Colla (AAA Group) cv. 'Red' Red Cavendish, Jamaican Red (nak = otter)
MUSA 'NAKITENGWA'	4m x 3m	10°C	HIGHLAND BEER BANANA	Nakitengwa is placed in the group of " East African Highland Bananas ", originating from the African Great Lakes region. They are easily distinguishable from other bananas by the numerous black (or more rarely brown or bronze) blotches on their pseudostems, giving them the appearance of polished metal. These black blotches are also found in some of the rare Fehi bananas. A few (14) of these Highland Bananas are "Beer Bananas", also called "Mbidde" and their fruits are usually used for making banana beer. Their unprocessed pulp is bitter and astringent with sticky brown excretions. The fruits of Nakitengwa can be used for brewing beer. They can also be eaten when ripe and they are sweet and tasty. They can't be stored for long after ripening because they start to ferment (!) and they also don't dehydrate well.
MUSA 'NAMWA KAP KHAO'(ABB)	3m x 3m	10°C	WHITE STEM	This banana is very well know growing in plantations in central Thailand due to its high fruit quality and yield. When fully matured , its fruit can be processed in a variety of ways or eaten raw when . Up to 3m high and its fruit are small (15cm) but very sweet
MUSA 'PLANTAIN'	6m x 4m	10°C	LARGE PLANTAIN TYPE	This is one of the few remaining original plantain bananas. Means that this species is a hybrid of Musa acuminata x balbisiana. Therefore this banana is a great cooking banana and probably one of the species where all our commercial bananas come from. Large plant; very wind tolerant and large flowers, which bear VERY large banana bunches. Also a very disease resistant species. Well worth growing species!
MUSA 'ROI WI'(AAB) M. CHILIOCARPA	3m x 3m	10°C	SE ASIA- SINCE 1687	A large plantain (cooking) banana with very large curved fruits. It is best grilled when ripe. It's name was mentioned in a 1687 travelling description in Ayutthaya, wrote by a French diplomat Simon de la Loubère. Thousand fingers banana. Musa acuminata x balbisiana Colla (AAB Group) cv. 'Pisang seribu'
MUSA 'SABAH'	3m x 3m	10°C	MALAYSIA/THAILAND	It is commonly grown in Yala and its one of the best bananas to be eaten ripe, boiled or crispy fried. It is also used as bird-food
MUSA 'SAM DUEAN'(ABB)	4m x 3m	10°C	THAILAND	Alternate name ; Sam Duean Puchit. Sam Duean means 3 months in Thai. Means this species fruit takes about 3 months to ripen.
MUSA 'TEP PA NOM'	5m x 3m	10°C	PRAYING HANDS	A very strange banana. The hands look like they are glued together like two praying hands. Delicious fruits !!!! Definitely worth growing it.

## JABOTICABA

Myrciaria cauliflora [black]	5m x 3m	10°C		A small bushy tree that has multiple ornate stems. The fruit are grape-like, with a thick skin and melting pulp. They are eaten as fresh fruit, in jams and in wine. They can be frozen whole, to enjoy throughout the year. Because the fruit occurs on the old growth, it is best never to prune them. They are cold, hardy plants, and they like a lot of water. Winter-Spring					
Myrciaria Hybridizes [red]	5m x 3m	10°C		This red Jaboticaba is a hybrid between Myrciaria cauliflora and M. Aureana [white]. It retains the excellent taste of the black variety, but is ripe in half the time resulting in red fruit.					

## NUTMEG

Myristica fragrans	10m+	15°C	MOLUCCAS-INDONESIA.	An evergreen tree indigenous to the Moluccas (or Spice Islands). It is important as the main source of the spices nutmeg and mace.					
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## OLIVE

OLEA europaea 'ARBEQUINA'	3m x 2m	-5°C	3-4' CONTAINER GROWN TREE SHOULD HAVE 300+ OLIVES PER YEAR	Bring a taste of the Mediterranean to your home. This variety is revered as both a table olive – for its mild, buttery and lightly fruity flavour – as well as an oil olive for one of the highest concentrations of healthy, antioxidant-rich oils. Even a small tree can produce 20lbs (8kgs) of Olives. Tasty fruit and gorgeous gray-green foliage will evoke the rolling Spanish landscapes where this variety is widely grown. Olives hang well on the tree and ripen at different intervals. Drought and Heat tolerant and pest-resistant. Ripens starting in November. Self-pollinating, but bears better when cross pollinated by Manzanillo. Can be kept smaller by pruning. Plant these warm-weather plants in containers so that you can move them indoors before freezing temperatures arrive. Semi-deciduous, meaning they will drop leaves in extreme cold. Need 200-300 chill hrs (below 50°F 10°C) for best fruiting.					
Olea europaea 'CHEMLALI'	3m x 2m	-5°C	AN ORNAMENTAL BEAUTIFUL TREE WITH ERECT GROWTH	A popular Tunisian olive that offers delicious fruit and oil. Olea europaea 'Chemlali' ('Chemlali de Sfax') is a little-known olive commonly grown in central and southern Tunisia. It is considered an ornamental beautiful tree with erect growth and a lovely, spreading canopy and is also valued for its large crops of small, tasty, dark fruit that produces a mild, fruity oil for use on its own or blended. 'Chemlali' is self-fertile, begins to bear fruit early on young plants, and is very cold hardy and drought resistant with moderate salt tolerance. It thrives in hot summers but tolerates cooler regions. The presence of a second different olive cultivar will increase yields.					
OLEA europaea 'MANZANILLO'	3m x 2m	-5°C	SMALLER PITS. RANKED AS THE BEST TABLE OLIVE.	Imported from Spain in the late 1800s it produces quality black edible fruit annually. A great table and oil olive, high in antioxidants with smaller pits, yielding more flesh. 'Manzanillo' is ranked as the world's best table olive. This small spreading evergreen tree is a vigorous and prolific fruiter. The soft, gray-green foliage has small, pollen-rich white flowers that grow on long stems from the leaf axis. Although it's self-fertile, cross-pollination with Arbequina will increase yields. The medium/large-sized (about 1") fruits are often picked green but will ripen to deep black when left on the tree. Although pruning keeps trees at the desired height, remember that olives usually bear fruit on the previous year's growth. Bring your olive tree inside once temperatures reach 32°F/0°C and provide cool, but not freezing, temperatures with indirect light for the winter months. Remember: olives must be cured before eating. Grow as a Patio Plant or House Plant! Makes a very unusual bonsai! Need 200 chill hrs (below 50°F 10°C) for best fruiting.					

## PASSION FRUIT

Passion fruit grow on a fast growing vine that climbs with tendrils. The flowers are large, showy, and extremely aromatic. They are also excellent butterfly attractants. The pulp is used extensively in fruit juice drinks like Hawaiian punch, and it is often used in baked desserts as well.									
Passiflora edulis SWEET SUNRISE	4m x 4m	10°C		Yellow Passion Fruit, delicious baseball sized fruit, flavour is appealing, musky, guava-like, acid. Great for drinks. Self pollinating. Aug-Nov					
Passiflora edulis QUADRANGULARIS	6m x 5m	10°C		Giant green to yellow passion fruit reaching over one foot in diameter. Pulp is not as flavourful as the common Passion fruit, but still tasty and often eaten or used in drinks. The largest species of Passion fruit in the world. Their pendulous flowers are very large and showy, as well as fragrant, which is very sweet and strong, and carries on the breeze. You can smell them from across the garden. There is not any trick to growing this vine, protect it from cold as frost will kill it. It can be grown in a container (as large as possible for roots to run as it will not flower or fruit as well in a smaller container). The alternate leaves are ovate, 3 1/4" to 6" wide, and 6" to 8" long. The solitary, fragrant flowers, up to 5" wide, have 5 sepals and 5, 2" long, petals that are reddish-pink; the corona filaments are purple-and-white below, blue in the middle and white at the tip. The pleasingly aromatic, melon-sized fruit is longitudinally lobed; has a thin, pale green, rind which is often blushed with pink and edible. Lightly sweet with the texture resembling a dry pear. Underneath that, is a layer of firm, mealy, white flesh, 1" to 1 1/2" thick, with a mild and sweet flavour. The central cavity is filled with juice and sweet-acid pulp, enclosing oval, dark brown seeds.					
PASSIFLORA edulis 'POSSUM PURPLE'	4m x 4m	10°C	FRUIT THE SIZE OF A GOOSE EGG	This amazing passion flower not only produces delicious, sweet purple fruit about the size of a Goose egg, it also has attractive frilly-edged flowers that Passiflora are known for. It is self-pollinating with fruit appearing effortlessly and will fruit in a 10" pot. A strong vigorous grower that with a little encouragement makes a fine hanging basket. Periodically just wrap the wandering vines around the basket and in no time fruit will be dangling from the dark green leaves. Give full sun for best performance. Aug-Nov.					

## PEPPER

PIPER nigrum BLACK PEPPER VINE	3m – 5m	15°C	SLOW GROWING INDOOR EVERGREEN VINE. SPICY HOME GROWN PEPPER.	Black pepper is a perennial evergreen flowering vine. Once the main stem is established it grows many side shoots to create a bushy column. The plants form short roots, called adventitious roots, which connect to surrounding supports. Leaves are almond-shaped, tapering towards the tip, dark green and shiny above, paler green below, arranged alternately on the stems. Florets are mainly hermaphrodite, tiny, apetalous that bloom on flowering stalks known as spikes. 50-150 whitish to yellow-green flowers are produced on a spike. Fruits or corns round, berry-like, up to 6 mm in diameter, green at first but turning red as they ripen, each containing a single seed. 50-60 fruits are borne on each spike. Fruits are picked when green and immature to produce green pepper; when fully grown but still green and shiny to produce black pepper (dried for about 3 days); and when slightly riper (red) to produce white pepper (for which the fruits are also soaked to remove the fleshy outer layer). It is best grown in sun dappled areas or areas with bright indirect sun. It needs a support structure (e.g., wooden frame or prop tree). Outside of conservatories or greenhouses, they may be grown in containers as a houseplant with an attached trellis or in a hanging basket. Containers can be taken outside for the warm summer months, as indoor houseplants will not usually produce fruit. Plants are intolerant of temperatures below 50°F/10°C. This species is native to southern India and Sri Lanka. It has been used in Indian cooking since at least 2000 B. C.					
Piper nigrum variegatum	3m – 5m	15°C	SLOW GROWING INDOOR VINE. SPICY HOME GROWN PEPPER.	This has stunning variegated foliage. This pepper is not as fast producing flowers/fruit as the normal green leaf.					

<b>AVOCADO</b>											
<p>Avocados have an unusual flowering behaviour that is affected by cold conditions which can impact on the level of fruit set. A mature avocado tree may produce in excess of a million flowers during the flowering period, most of which fall without producing fruit. The purpose behind the mass flowering is to encourage visits by a range of flying and crawling insects, believed to be mainly the honey bee. The avocado has a 'complete' flower, but with an unusual behaviour known as 'protogynous dichogamy'. The avocado flower has both functional male and female organs in the one flower, but opens and closes twice over a two-day period – the first day as functionally female and the next as functionally male. Each opening stage only lasts about half a day. In general, on a single tree all the open flowers will be synchronized. That means they will be all functionally male or all functionally female. The avocado pollen of one tree is compatible with itself and quite capable of pollinating its own flowers – known as self-pollination. The unusual flowering behaviour is to reduce the likelihood of this occurring. To further maximise the likelihood of cross-pollination some trees will open first in the morning as functionally female, close and then reopen the next morning as functionally male (type B flowering sequence). The timing of these stages determines the classification of varieties into either type A or B flowering. This is an evolutionary development to increase genetic diversity. Because a single flower takes two days to complete its cycle, on any one day some flowers will be opening as female and others as male, just at different times of the day. The stigma of an avocado flower will normally have ceased to be receptive to pollen when it starts to release its own pollen. However, as a result of the mass flowering, that under 'ideal' temperatures (maximum 25°C, minimum 20°C) there is theoretically some overlap from other flowers providing a small window of opportunity for what is termed 'ideal' flowering temperatures. They can also flower at slightly different periods during the year. While the opening and closing of flowers over the two-day cycle is synchronized, it is also affected by air temperature. Under stable 'ideal' flowering temperatures the flowers behave much like the typical pattern. But under cooler conditions (maximum 20°C, minimum 10°C), or under even colder conditions, type B flowers may be delayed so much that the female stage may not be detected, with the flower appearing to open only as a functional male. Also, the male phase of type A flowers may be so delayed that they remain open over-night and into the next morning. The temperature effect on flower opening is not necessarily equal on all varieties. The avocado flower provides both pollen and nectar which will attract the bees, but due to its size, unusual opening sequence and lower sugar concentration in its nectar, it is not preferred by honey bees. Therefore, while populations of wild bees will visit your avocado trees and assist pollination, they will often be attracted more to other plants flowering at the same time, thus limiting their effectiveness. The avocado tree is noted for having large numbers of flowers in some seasons and yet setting very light crops. There is a range of factors that affect fruit set. Initially there is the requirement for pollen to be transferred onto the stigma (female parts) of the flower while it is receptive. The number of pollen grains being deposited on the stigma is not the end of the story though, as temperature and humidity are also involved. Temperature affects the rate of growth of the pollen tube – the lower the temperature the slower the growth rate. Temperature and humidity also affect how long before the stigma shrivels. The higher the temperature and lower the humidity, the quicker the stigma will shrivel. If the stigma shrivels before the pollen tube has finished its growth to the ovules then fertilisation will not occur. Dry windy days with cold nights can lead to this. Two to three consecutive days of minimum temperatures above 10°C, combined with day temperatures above 16°C, are required to achieve effective pollination. Rain and nutrition can also impact on pollination.</p>											
Persea americana BACON [TYPE 'B']	8m x 6m	10°C	SEPT-OCT	A Mexican type avocado. The fruit is slightly larger however with a dark green almost black skin. The fruit eats very well having a rich creamy flavour and a skin that peels quite easily. Having exceptional cold resistance it would be a good selection for connoisseurs. Type 'B'. 1lb. Sept-Oct.							
Persea americana BROGDON [TYPE 'B']	8m x 6m	10°C	SEPT-NOV	An excellent cold hardy avocado easily identified by it's purple skin. It is an excellent choice for guacamole lovers. Type 'B'. 1-1.5lbs. Sept-Nov.							
Persea americana CATALINA [TYPE 'A']	8m x 6m	10°C	AUG – SEPT	Introduced to from Cuba. It is a very nice mid-season pear shaped fruit that is especially rich and creamy. Type 'A'. 1-2lbs. Aug-Sept.							
Persea americana CHOQUETTE [TYPE 'A']	8m x 6m	10°C	OCT – NOV	A late season goliath, this avocado is where quality intersects quantity. Type 'A'. 1.5-2.5lbs. Oct-Dec.							
Persea americana HAAS [TYPE 'A']	8m x 6m	10°C	OCT – NOV	A Mexican-type avocado, and it is the number one commercial variety in California. It is renowned for its rich nutty flavour and high oil content. Type 'A'. .25-.75lb. Oct-Nov.							
Persea americana LULA [TYPE 'A']	8m x 6m	10°C	OCT – NOV	Renowned for its ability to endure harsh weather, and for its exceptionally long harvesting period. This makes Lula an exceptional choice for homeowners. Type 'A'. .5-1lb. Oct-Dec.							
Persea americana MIGUEL [TYPE 'B']	8m x 6m	10°C	AUG – SEPT	Large, productive, and of excellent eating quality. Type 'B'. 1.5-2lbs. Aug-Sept.							
Persea americana MONROE [TYPE 'B']	8m x 6m	10°C	NOV -JAN	A superb cold hardy variety. The fruit is large, abundant, and of excellent eating quality. Type 'B'. 1-1.5lbs. Nov-Jan.							
Persea americana RUSSELL [TYPE 'A']	8m x 6m	10°C	JULY – AUG	Easily recognized by its gourd like shape. Light production discourages commercial growers, but it remains an excellent choice for the enthusiast. Type 'A'. 1.5-2.5lbs. July-Aug.							
Persea americana SIMMONDS [TYPE 'A']	8m x 6m	10°C	JUNE – AUG	Good production, and superb eating quality make it an excellent choice for the home garden. Type 'A'. 1-1.5lbs. June-Aug.							

**ROSS SAPOTE**

Pouteria sp.	6m x 3m	10°C		The Ross Sapote is a selection of Canistel like fruit introduced to Florida by William F. Whitman. It is unclear if it is simply a variety or a distinct species. Like the Canistel, the plant is evergreen, open and well adapted to sub-tropical climates. The fruit grows more in clusters and is smaller and rounder than the larger selections of Canistel. It has a thin orange-yellow skin with a moist flesh that resembles the yolk of a hard-boiled egg. They are commonly eaten fresh out of hand and in ice cream. Even those who are not fond of Canistel, immediately like Ross Sapote. Sept-March							
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**GUAVA**

<b>GUAVA</b>		Grow a taste of the tropics! Tropical guava make a fantastic container plant, often fruiting year round. Guava fruit is excellent in smoothies, jellies and home make pop overs. Self fertile. Can be grown indoors.									
Psidium guajava 'PERUVIAN WHITE'	2m x 2m	10°C	LARGE HONEY SWEET ALMOST SEEDLESS FRUIT	Super easy to fruit, a great beginners container fruit. Plant sets fruit year round. Peruvian White is a smooth textured, large fairly seedless fruit. Flavour is honey sweet. Excellent in tropical juice drinks, jellies and pies.							
Psidium guajava 'RUBY SUPREME'	4m x 4m	10°C		'Ruby Supreme' has 2-4" fruits that turn yellow when ripe. The inner flesh is highly aromatic, sweet and pink. It can be eaten fresh or made into jelly or juice. For optimum sweetness, let the fruit fully ripen on the tree when the skin yields slightly to the touch. 'Ruby Supreme' flowers and fruits year-round.							
Psidium guajava 'THAI WHITE'	4m x 4m	10°C		The size of Thai Guava Fruit would be generally of a softball with apple green skin that can range from bumpy to smooth. The flesh is white with pale yellow seeds and tends to be drier than the pink type of guavas. Thai guavas are only mildly sweet and have very little fragrance. The crunchy flesh and hard seeds are both edible. Thai White guavas are high in vitamin C and are quickly becoming known for their health benefits.							
Psidium guajava 'TIKAI'	2m x 2m	10°C	YELLOW SKIN WITH SWEET PINK FLESH, BASEBALL SIZE FRUIT ON COMPACT TREE YEAR ROUND.	An excellent cultivar with large yellow-skinned fruit (about the size of a baseball) and sweet, pink flesh. The tree is very compact and fruits on and off year-round and may begin fruiting at a young age. The more sun and warmth they receive, the more fruit they will produce. Tikai is an early bloomer and it makes a fine subject for containers where it can be easily maintained. This pest- and disease-resistant fruit is a great selection for the beginning fruit gardener.							
Psidium guajava Variegated	4m x 4m	10°C		Widely cultivated in tropical and subtropical regions around the world, guava fruits can range in size from as small as an apricot to as large as a grapefruit. Various cultivars have white, pink, or red flesh, and a few also feature red (instead of green or yellow) skin.							

**POMEGRANATE**

PUNICA granatum 'MOLLAR DE ELCHE'	2m x 3m	-5°C	SPANISH	This is the most popular cultivar of pomegranate from Spain. Easy to grow, it quickly bears pink-red large good fruits of even size, with dark red arils and very small and soft seeds. They ripen between October and November. Pomegranates are vigorous small trees, resistant to moderate frost and heavy droughts. They can be kept as large shrubs of 2-3 m and are easy to grow and fruit in large pots.							
PUNICA granatum 'PARFYANKA'	2m x 3m	-10°C	A SEMI-DWARF VARIETY THAT GROWS LARGE AND DELECTABLY DELICIOUS FRUIT WITH A SOFT SEED.	Originally imported from Dr. Gregory Levin at the Garrigala agricultural station in Turkmenistan. The fruit is quite large and highly coloured in beautiful bright red. The arils are large and bright red with a very small, soft, edible seed. The fruit is of the highest quality. 100 to 200 chill hours. Self fertile. Also called Parfianka and Garnet Sash. Zone 7 - 9. (warm 6 perhaps).							
PUNICA granatum 'SALAVATSKI'	2m x 3m	-12°C	COLD HARDY RUSSIAN VARIETY, LARGE DELICIOUS FRUIT SELF FERTILE	A deciduous, most cold-hardy pomegranate tree. Produces beautiful red flowers in summer and large orange skinned with red arils delicious fruits in early fall. - perfect for juice, tea, and even desserts • self-pollinating and dwarf-sized, so you don't need much space. One of the healthiest fruits you can grow! Now, you can grow an endless supply of sweet super-food! The Toughest Pomegranate Variety, it has survived temperatures to -6F or -21C. It is native to the extremely cold regions of Russia/Afghanistan. Can be container grown indoors. Requires 200 chill hours.							
PUNICA granatum 'SIRENEVYI'	2m x 3m	-10°C	SPICY FRUIT	A soft-seeded pomegranate with sweet, spicy fruit. The exterior is speckled red and tan or pink. The interior is dark red.							

**SUGAR CANE**

SACCHARUM 'OFFICINARUM'	3m x 4m	10°C	EDIBLE, THE REAL CANDY CANE!!	Saccharum 'officinarum', is a large tufted perennial grass that is probably native to Southeast Asia. It can grow to 15-20' tall in it's native environment, but to 5-8' tall more commonly when grown indoors. Stems contain a sweet juice that may be extracted for production of sugar or molasses.							
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<b>Snake-fruit – Salak</b>					
SALACCA ZALACCA	4m+	15°C	PALM	A species of palm tree (family Arecaceae) native to Java and Sumatra. It is cultivated in other regions as a food crop, and reportedly naturalized in Bali, Lombok, Timor, Malaysia, Maluku and Sulawesi. It is a very short-stemmed palm, with leaves up to 6 metres (20 ft) long; each leaf has a 2-metre long petiole with spines up to 15 centimetres (5.9 in) long, and numerous leaflets. The fruits grow in clusters at the base of the palm, and are also known as snake fruit due to the reddish-brown scaly skin. They are about the size and shape of a ripe fig, with a distinct tip. The pulp is edible. The fruit can be peeled by pinching the tip, which should cause the skin to slough off so it can be pulled away. The fruit inside consists of three lobes with the two larger ones, or even all three, containing a large inedible seed. The lobes resemble, and have the consistency of, large peeled garlic cloves. The taste is usually sweet and acidic, with a strong astringent edge, but its apple-like texture can vary from very dry and crumbly (salak pondoh from Yogyakarta) to moist and crunchy (salak Bali).	
<b>JUNE PLUM</b>					
SPONDIAS DOLCIS	3m x 2m	0°C		The dwarf Ambarella is a fast growing plant that will produce fruit in less than one year, and at a height of only two feet. They are often eaten fresh, or made into drinks and jellies that taste something like apple butter. They have a single sharp, rather large, spiny seed.	
<b>CHOCOLATE TREE</b>					
THEOBROMA CACAO	3m x 3m	10°C	RED & YELLOW	This beautiful tree has large, dark green leaves that shade the fruit pods which grow directly from the trunk and branches. The flesh is eaten as a dessert, and the seeds are the raw material of commercial chocolate. Hot chocolate can be made by drying, roasting and grinding the seeds, and then adding milk. Chocolate "beans" were used as money by the Maya Indians of Central America. The red pods are typically larger and have more abundant flesh.	
<b>GRAPES</b>					
VITIS – CONCORDE 1849 [Black]	5m x 3m	-10°C	SEEDED	Concord can be used as a table, juice or wine grape and makes excellent grape jelly. These vigorous, hardy and productive vines produce medium sized clusters of large dark blue or purple slip skin grapes that are flavourful and highly aromatic with a large seed. Late season.	
VITIS – SOMERSET [Red]	5m x 3m	-10°C	SEEDLESS	Medium sized, ruddy, reddish golden berries with a crispy texture and a pleasant, surprising strawberry-like flavour. Makes a delectable pink juice, as well as jams and jellies. The fruit is edible at the pink stage but becomes much sweeter and more flavourful if left until fully red. Easy to grow, very good disease resistance and not excessively vigorous. Ripens four weeks before Concord in late August or early September.	
VITIS – BRIANNA [White]	5m x 3m	-10°C	SEEDED	Earning acclaim for its savoury pineapple-like tropical taste and superior winter hardiness. Equally desirable as a seeded table or wine grape, this vigorous, productive variety is mildew-resistant, ripens relatively early- usually early September, and has survived -30°C temperatures.	
VITIS – SWENSON WHITE [White]	5m x 3m	-10°C	SEEDED	An unusual, but very pleasant fruity flavour. Its thick skin and high brix content no doubt contribute to its impressive disease resistance. Vigorous and winter hardy it makes a good candidate for ice wine as well as for fresh eating. Ripens just before Concord.	
<b>GINGER</b>					
ZINGIBER OFFICINALE	2m x 2m	10°C	EDIBLE GINGER ROOT	This is a great selection of edible yellow ginger root that produces rhizomes quickly. These rhizomes can be dug as soon 4-6 months in ground or from a container. Store bought ginger root is mature, fibrous, & extra spicy. "Baby Ginger", which is harvested juvenile, is becoming more and more popular in the culinary arts. It is more mild, tender & does not need to be peeled. The shelf life is about 1-2 weeks at room temperature. This makes it an ideal plant to have in the home garden/container, where it can be harvested fresh as needed.	





























