

## PLUMS



**Black Diamond *plum***

California: May – Mid-June

Skin: Black  
 Flesh: Red

The Black Diamond's pleasantly tart peel contrasts against its sweet flesh to create a balanced eating experience. Sweet, but not too sweet.



**Early Queen *plum***

California: Late-May – Mid-June

Skin: Red/Purple  
 Flesh: Cream

One of the first plums to appear each season, Early Queen is juicy with a deliciously soft texture and just a touch of tartness. A tasty way to kick off the plum season.



**Black Splendor *plum***

California: Late-May – Early June

Skin: Black  
 Flesh: Red

High in sugar and acid, this plum brings the flavor. Black Splendor is a larger fruit and boasts fantastic shelf-stability.



**Black Spice *plum***

California: June

Skin: Black  
 Flesh: Yellow

The dense flesh of this flavorful variety is slow to ripen, but it's worth the wait. It's a beautiful combination of dark skin and light flesh, with delicious, converted sugars.



**Red Haven *plum***

California: June

Skin: Red  
 Flesh: Yellow

Red Haven is known to be one of the best eating early season plums. On the smaller side, Red Haven is great for packing into lunch boxes and snacking on the go.



**Showtime *plum***

California: June

Skin: Red  
 Flesh: Yellow

Balanced and sweet with a satisfying light flavor, this Showtime plum skin lacks the tartness other varieties have.



**Spring Splendor *plum***

California: June

Skin: Red  
 Flesh: Red

This early season plum is dramatic is high in acid with a satisfying sweetness. Spring Splendor has a rich plum flavor that fans of stone fruit love.



**Westerner plum**

California: June

Skin: Red

Flesh: Red

Westerner is a newer plum variety that eats spectacularly well. With a balanced sugar to acid ratio and striking red skin and flesh, there's a lot to love about this plum.



**Yummy Beaut plum**

California: June

Skin: Red

Flesh: Yellow

Yummy Beaut sizes up large and stores well on the shelf, making this red skinned plum a real keeper. It has earned its name; this tasty plum is a great eater.



**Black Amber plum**

California: Mid-June – Mid-July

Skin: Black

Flesh: Yellow

The yellow-orange flesh of the Black Amber plum is delicious eaten fresh out of hand and is just as lovely in desserts.



**Black Jack plum**

California: Mid-June – Mid-July

Skin: Black

Flesh: Red

The Black Jack is so good, it'll make you blush. Extra flashy with its contrasting black skin and red flesh, you don't miss this plum.



**Hiromi Red plum**

California: Mid-June – July

Skin: Red

Flesh: Yellow

The Hiromi Red plum has a slightly dusky appearance thanks to the extra bloom that the skin holds. This plum does soften as it ripens but stays fairly firm.



**Santa Rosa plum**

California: Mid-June – July

Northwest: August

Skin: Red

Flesh: Yellow

Santa Rosa well-known variety that boasts classic plum flavor, tasty red skin and succulent yellow flesh that deepens in color closer to the pit.



**Owen T plum**

California: Late-June – July

Skin: Black

Flesh: Yellow

Sizing up larger and with higher sugar content than its close relative, the Black Amber, Owen T is a phenomenal plum.



**Black Friar plum**

California: July

Northwest: September

Skin: Black

Flesh: Yellow

The sweet flesh of the Black Friar plum is a nice contrast with its tart flesh. Round in shape, Black Friar sizes large.



**Burgundy plum**  
California: June

Skin: Red  
Flesh: Red

Super juicy with a mellow flavor, Burgundy plum tends to run on the smaller side with a notably smaller pit, meaning there is plenty of delicious fruit for eating.



**Catalina plum**  
California: July

Skin: Purple  
Flesh: Yellow

Easy on the eye and tasty, Catalina plum is another variety that boasts “classic” plum traits. This plum’s window of availability is brief, so grab it when you see it.



**Fortune plum**  
California: July

Skin: Red  
Flesh: Yellow

When eaters think of quintessential plum flavor, Fortune is one of the varieties that comes to mind. The combination of tart skin and sweet, juicy flesh creates the ideal eating experience.



**King Midas plum**  
California: July

Skin: Yellow  
Flesh: Yellow

Here and gone before you know it, grab plenty of King Midas when they are available. Super sweet, low acid and with great sizing, this yellow-skinned plum is a rare and delicious addition to a stone fruit set.



**Mariposa plum**  
California: July

Skin: Purple  
Flesh: Red

When you see Mariposa plum available, don’t hesitate to give it a try. Large and sweet with slightly mottled skin, Mariposa looks great and eats well.



**Verry Cherry plum**  
California: July

Skin: Red  
Flesh: Yellow

The Very Cherry plum has a short window of availability. While smaller in size, these super sweet plums come packed with flavor. Get Verry Cherry while you can.



**Yummy Giant plum**  
California: July

Skin: Red  
Flesh: Yellow

A great out-of-hand eater, Yummy Giant came by its name naturally. Generally sized as 20 and 30 count, this substantial plum stands out in displays.



**Simka plum**  
California: Late-July – August  
Northwest: September

Skin: Red  
Flesh: Yellow

A truly fantastic out-of-hand eater, Simka sizes well and remains firm when ripe. Great for eaters that like a plum with a slightly toothsome texture.



**Red Yummy plum**  
California: August

Skin: Red  
Flesh: Yellow

The yellow flesh of this tasty plum sometimes showcases red veining that runs throughout. Stunning and delicious.



**Black Kat plum**  
California: August

Skin: Black  
Flesh: Yellow

Black Kat is a well-rounded, late season variety that is delightful eaten fresh, but also ideal for baking. Mostly freestone, this plum makes prep work simple.



**Howard Sun plum**  
California: August

Skin: Black  
Flesh: Yellow

Howard Sun is a well-rounded, late season variety that is delightful eaten fresh, but also ideal for baking. Mostly freestone, this plum makes prep work simple.



**October Sun plum**  
California: August

Skin: Black  
Flesh: Yellow

October Sun is a well-rounded, late season variety that is delightful eaten fresh, but also ideal for baking. Mostly freestone, this plum makes prep work simple.



**Joanna Red plum**  
California: August

Skin: Red  
Flesh: Yellow

Joanna Red is a great eater, sizing larger and boasting great shelf-stability. This is one not to miss.



**Betty Ann plum**  
California: August

Skin: Red  
Flesh: Yellow

Betty Ann is a great eater, sizing larger and boasting great shelf-stability. This is one not to miss.



**Flavor Rich plum**  
California: August

Skin: Purple/Black  
Flesh: Yellow

Flavor Rich is certainly sweet, but slightly more subdued in its sugariness than other members of the Flavor family. A great out-of-hand eater.



**Fruit Punch plum**  
California: August

Skin: Purple/Black  
Flesh: Red

High in sugar and with a taste that reflects its name, Fruit Punch is a flavor party.



**Rosemary plum**  
California: August

Skin: Red  
Flesh: Red

Smaller in size, this plum makes up for its stature with big flavor. High in sugar and acid with a rich plum taste, Rosemary is a lovely late-season variety to stock.



**Royal Diamond plum**  
California: August

Skin: Black  
Flesh: Yellow

When Royal Diamond appears, it's a sign that late season, high sugar varieties are on their way. Sweet and great for fresh eating, this variety is also ideal for jam making and desserts.



**Angelino plum**  
California: Late-August – September

Skin: Black/Purple  
Flesh: Yellow

One of the last plums of the season, Angelino marks the wind-down deliciously. Known for being a great eater, its black/purple skin with yellow flesh is striking.



**Italian Prune plum**  
Northwest: Late-August – September

Skin: Purple  
Flesh: Yellow

Delicious eaten fresh, and with dense flesh that also holds up well to cooking, this variety is full of flavor. Italian prune plum is good for more than just a dried, chewy snack.



**Fall Fiesta plum**  
California: September

Skin: Black  
Flesh: Yellow

Low in acid and on the smaller side, this late season plum is a great eat. Fall Fiesta is often the last plum variety available each season, as its autumnal name suggests.



**September Yummy plum**  
California: August

Skin: Red  
Flesh: Yellow

Low in acid and on the smaller side, this late season plum is a great eat. Fall Fiesta is often the last plum variety available each season, as its autumnal name suggests.

## PLUOTS



**Flavorosa pluot**  
California: Late-May – June

Skin: Black  
Flesh: Red/Purple

What this pluot lacks in size it makes up for in flavor. One of the best early season eaters, Flavorosa starts off the pluot season.



**Flavor Supreme pluot**  
California: June

Skin: Green  
Flesh: Red/Green

Flavor Supreme pluot's red flesh is visible through its green skin. Flashy and intriguing, this pluot is also an excellent eater.



**Sweet Treat *pluot***

California: June

Skin: Red  
Flesh: Yellow

One of the older varieties of pluots, the shape of Sweet Treat is often described as “a little tippy.” With lovely red casting in the flesh, this pluot has visual appeal.



**California *pluot***

California: Mid-June – July

Skin: Red  
Flesh: Yellow

Tangy and sweet, with a classic plum flavor reminiscent of Santa Rosa, the yellow flesh and lovely golden flecks on deep red skin of this pluot make for a dramatic presentation. Here and gone before you know it, snag California pluot when you can.



**Crimson Beauty *pluot***

California: Mid-June – July

Skin: Red/pink  
Flesh: Pink

The Crimson Beauty has earned its name. The dappled skin and pink flesh of this crimson-hued pluot stands out in displays, and its sweet flavor can't be beat.



**Amigo *pluot***

California: Late-June – July

Skin: Purple  
Flesh: Yellow with Red Veining

A rare variety, Amigo is generally available for a week or two each season. An excellent eater, it's lovely with its purple dappled skin.



**Crimson Glo *pluot***

California: Late-June – July

Skin: Black  
Flesh: Red

Tasty when it's just about to ripen and still a little firm, Crimson Glo is softer and exceptionally delicious at peak ripeness.



**Ebony Rose *pluot***

California: Late-June – July

Skin: Black  
Flesh: Red

Ebony Rose has all the flavor you could hope for packed into one beautiful piece of fruit. High in sugar, great texture and lovely deep color to the skin and flesh, keep an eye out for this pluot.



**Emerald Blush *pluot***

California: Late-June – Mid-July

Skin: Green  
Flesh: Green

As it ripens, Emerald Blush will soften, developing the sugars for a sweeter taste, and will begin to showcase a lovely pink blush. Available for a short window, jump on this chance to bring in this eye-catching pluot.



**Flavor Queen *pluot***

California: July

Skin: Green  
Flesh: Yellow

The matriarch of the Flavor family of pluots is incredibly sweet. Juicy and with a lovely texture, eaters will experience apricot notes that linger on the tongue.



**Flavor Gem *pluot***

California: July

Skin: Red  
Flesh: Yellow

High in sugar and in flavor, this pluot is an excellent eater. Flavor Gem is the red-skinned cousin of Flavor King, and what a delicious family it is.



**Mellow Yellow *pluot***

California: July

Skin: Yellow  
Flesh: Yellow

Sweet, low in acid and juicy, this popular pluot is perfect for creating color breaks in displays. Surprise eaters with this unique yellow variety.



**Sugar Jewel *pluot***

California: July

Skin: Red  
Flesh: Cream

Low in acid and high in sugar, this super sweet pluot is a treasure.



**Flavor King *pluot***

California: Mid-July – Mid-August

Skin: Reddish Purple  
Flesh: Yellow

Widely known as the best eating pluot, Flavor King is super high in sugar. This pluot is described as tasting rich with a subtle spice.



**Dapple Dandy *pluot***

California: Late-July – August  
Northwest: September

Skin: Red/Pink  
Flesh: Yellow/Red

Sometimes referred to as the “dinosaur egg” pluot, Dapple Dandy is crisp and sweet with a subtle tartness.



**Dapple Jack *pluot***

California: Late-July – August

Skin: Red/Green Speckles  
Flesh: Red

Extremely sweet and with taught skin that clings tightly to its flesh, Dapple Jack is a delightful eating experience.



**Flavor Grenade *pluot***

California: Late-July – Mid-August  
Northwest: Mid-September – Mid-October

Skin: Green/Red  
Flesh: Yellow

Flavor Grenade is excellent enjoyed both soft or firm and used either fresh or in baking. Very high in sugar, this is a great eating variety.



**Flavor Rich *pluot***

California: Late-July – August

Skin: Black  
Flesh: Yellow

Sweet but slightly more subdued in its sugariness than other members of the Flavor family, Flavor Rich is a great out-of-hand eater.



**Honey Punch pluot**  
California: Late-July – August

Skin: Red  
Flesh: Red

Honey Punch tastes like fruit punch with a super sweet, truly tropical kick.



**Crimson Royale pluot**  
California: August

Skin: Red  
Flesh: Yellow

With a recognizable by shape, Crimson Royale is similar to a plum in flavor. Sweet and tangy, this pluot is tasty eaten out-of-hand or sliced in fruit salads.



**Flavor Heart pluot**  
California: August

Skin: Purple  
Flesh: Red

This heart shaped, low acid pluot is best enjoyed when its flesh is soft.



**Festival Red pluot**  
California: August  
Northwest: Mid-August –  
Mid-September

Skin: Red/Purple  
Flesh: Yellow

Firm and flavorful, Festival Red is delicious and refreshing!



**Flavor Treat pluot**  
California: August

Skin: Red/Purple  
Flesh: Yellow

Flavor Treat is ideal for slicing, brightening cheese boards and bowls of fruit salads.



**Dapple Fire pluot**  
Northwest: Mid-August –  
Mid-September

Skin: Red/Pink  
Flesh: Red

Similar in appearance to Dapple Dandy, Dapple Fire features darker red, juicy flesh that boasts more apricot flavor.



**Emerald Beaut pluot**  
California: Mid-August – September

Skin: Green  
Flesh: Yellow

This pluot gets sweeter and sweeter as it ripens while maintaining its crisp, toothsome texture.



**Flavor Fall pluot**  
California: Late-August –  
Mid-September  
Northwest: Early October

Skin: Red/Purple  
Flesh: Yellow

Flavor Fall can be thanked for extending the season a couple more weeks. Mild with a balanced sweet-tart flavor, this pluot wraps up the season deliciously.