Rolling Green Nursery Fruit Trees



subject to availability

er offer semi-dwarf to dwarf varieties of fruit trees. It is recommended to prune fruit trees annually to keep them in the 7 to 8' range for best care and easy accessibility to their fruits. Pruning should be restricted to January and February when the trees are dormant to minimize sprouting.

APPLES

Cortland

10'+. A hardy tree well suited for northern climate. Large, red striped fruit with McIntosh parentage keeps well. Best for eating, pies, cooking and canning. Pollinator required. Semi-dwarf. Z4.

Freedom

10'+. Semi-dwarf. Exceptional disease resistance! Easy-care tree ideal for areas with apple scab, powdery mildew, and fire blight issues. Low spray. Vigorous. Large bright-red fruit with a juicy tender flesh great for fresh-eating, cider, juicing, and cooking. Cold-hardy. Ripens from late September to early October. Best Pollinators: Cortland, Liberty, or Starkspur® UltraMac™. Z4.

Honeycrisp

10'+. Dessert quality with a delicate, mild, sweet flavor, juicy and crisp. The skin is striped scarlet-red over pale yellow. Tree is tolerant to severe winter temperatures. Fireside Pollinator. Semi-dwarf. Z4.

KinderKrisp

10'+. Kids love it! Offspring of Honeycrisp yields sweet, crisp, juicy fruit just the right size for little hands. Ideal for lunch boxes and afternoon snacks. Cold-hardy. Ripens in late August. Best pollinators: any Golden Delicious or Starkspur® Red Rome Beauty. Z3

Liberty

10'+. Medium to large bright, shiny red striped with yellow-green background. Keeps well into February. Extremely disease resistant. Best for fresh eating, cooking and canning. Mid-season bloomer. Pollinator required. Semi-dwarf. Does not require fungicide sprays. Z4.

McIntosh

10'+. This heirloom variety has been around since the early 1800's and is a favorite in norther climates. A flavorful apple best used for baking and fresh eating. Pollinator required. Semi-dwarf. Z4.

Macoun

10'+. Preferred by many over McIntosh, one of its parents, has medium sized, dark purple-red fruit. Flesh white, firm and very high quality crisp texture and well-balanced flavor. Best for fresh eating, cooking, canning and drying. Pollinator required. Semi-dwarf. Z4.

WineCrisp

10'+. Great flavor and easy to grow. This deep-red fruit is everything you want in a dessert apple — sweet and acid, juicy and firm. Great for baking. Ideal for northern gardens! Disease-resistant to scab, fire blight, and powdery mildew. Fruit stores up to nine months. Cold-hardy. Ripens mid October. Best pollinators: Enterprise, GoldRush or any Golden Delicious. Z4.

CHERRIES

Balaton Hungarian Tart

Fruit matures after Montmorency to extend the tart cherry season. Large, high quality cherries are best used for fresh eating and baking. Self-pollinating. Semi-dwarf. Z4.

Black York Sweet

Medium-large size, black fruit, excellent quality, crisp, firm texture. Crack tolerant. Appears to have very good tolerance to bacterial canker. Hardy, grower-friendly tree. Self-sterile, Good pollinator for most other varieties. Z5.

Montmorency Tart

10'+. America's most popular tart cherry for pies and preserves. Fragrantly sweet, tart, plump, red stone fruits with intense flavor and color. Known for their powerful enzyme content and anti-aging properties. A stellar antioxidant, good source of fiber, vitamin A, beta carotene, and vitamin B6.

Regina Sweet

10'+. Bold and vigorous. Fruit is sweet-tart when picked red; superbly sweet if picked deep purple, when fully ripe. Strong flavor with a good balance of natural sugars and acidity coupled with high "cherry essence". Blooms late to avoid spring frosts. Crack resistant. Clingstone. Keeps well in proper storage. Ripens in late June. Pollinator required: Choose any other sweet cherry except Van. Jork 57-201 cultivar. Z4.

North Star Pie Cherry Tart

10'+. A heavy producer. The number of deliciously tart cherries from one of these trees will amaze you. The fruit is perfect for juice or any number of dessert recipes. The sturdy, vase-shaped tree is a beauty in the land-scape. Bears just a few years after planting. Disease-resistant to brown rot and leaf spot. Cold-hardy. Ripens in June. Self-pollinating. Z4.

FIG

Brown Turkey

10'+. A classic, all-purpose fig. Fruit is delicious fresh and in preserves. Dried figs make tasty snacks all year long. Ripens in June. Self-pollinating. Needs protection when temperatures drop below 10°F. Z5.

NECTARINE

Mericrest

8-10'. Dwarf. Super hardy variety that can withstand temperatures of -28°. The fruit has a tangy, sweet taste and is best for fresh eating and canning. Self-pollinating. Z5.

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Fruit Trees cont.



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PEACHES

Bailey Hardy

15-20'. Superior fruiting and hardiness. Sweet, semi-freestone juicy flesh is excellent for fresh eating, sauces and baking. Ripens mid-August. Dwarf tree will bear fruit in 2-3 years. Self-fruitful, needs no pollinator. Z5.

Elberta

10'+. A famed peach for canning. Tree bears crops of large, attractive yellow fruit with a splash of crimson. Juicy, evenly yellow flesh is great for fresh-eating as well as freezing and canning for extended enjoyment. Freestone. Ripens in September. Self-pollinating. Z5.

Loring Dwarf

10-14'. Large yellow peach with red blush, early bearing, very productive. Firm, very juicy, melting yellow flesh with excellent flavor. It is freestone and ripens in mid-season. It has gained a good reputation as one of the better eating peaches. Z5.

Red Haven

15-20'. Dwarf. One of the finest early peaches. It is exceptionally hardy and the standard by which all other peaches are compared. Matures early and crops heavily. Colors a beautiful red and golden yellow. Yellow, firm fleshed smooth textured and fine flavored. Best for fresh eating, pies, cooking, canning and freezing. Semi-freestone. Self-pollinating. Z5.

PEAR

Anjou

8-10'. This pear hits all the right notes. Cold-hardy, vigorous, early developing, its keeping quality is unparalleled at up to seven months. Firm at harvest, with a tinge of yellow as it ripens. Subtly sweet, fine-textured flesh. Ripens in late September. Best pollinators: Bartlett, Beurre Bosc or Starking® DeliciousTM. Z5.

Comice

8-10'. Considered the best tasting Pear variety. Giant, juicy, rich-flavored pears are golden with a trace of red. It's also blight-resistant. Pollinate with Starking Delicious or Moonglow. Ripens early October in Produces much better with a pollinator such as Bartlett in the more humid East. Z5.

20th Century

8-10'. You'll find it hard to believe a tree this beautiful tree can produce such an abundant crop. Its pure white flesh is ideal for salads and they're so good for snacking! Pollinate with another Asian pear. Z5.

Shin Li

8-10'. Asian Pear: Excellent quality crisp, sweet, and juicy yellowish green round fruit ripens in September and is known to keep well. The large fruit is fine grained, aromatic and considered one of the best. Vigorous heavy bearing tree is fireblight resistant. Z5.

Kieffer x

10'+. Pollinates Asians, Europeans & Self Pollinating. Grow this robust tree (blight-resistant and bears young) with its big, yellow fruit. The perfect pear for canning and preserves. Pick your pears when still firm and yellow-green in color. Then store at 60-70 degrees F to allow pears to finish ripening. Ready in mid-October in Z5.

Moonglow European

10'+. Dwarf. Wonderful pear matures about a week after Bartlett and shows come resistance to fire-blight. Medium-large pears are sweet and juicy. Best for fresh eating, canning and cooking. Must be pollinated by another European pear. Z4.

Parker

10'+. This tree should only be grown in full sunlight. Compact and hardy pear, produces tasty medium-sized reddish-brown fruit, vigorous plant, excellent for fresh eating and making jams and jellies. This variety requires a different selection of the same species growing nearby in order to set fruit. May be espaliered. Z4.

Summercrisp

10'+. Cold-hardy, early season pear. Best consumed without having been ripened; the eating quality is highest while the flesh is firm and crisp. Should be refrigerated immediately after harvested, while the flesh is still firm and before any yellow color is apparent. Z4.

PLUMS

Beach Plum Prunus maritima

6x6' Makes good preserves. Self-pollinating. Z5.

Damson European

10'+. Small, tart, juicy fruit is considered the best for making preserves. Self-pollinating. Will pollinate other European plums. Dwarf. Z5.

Mt. Royal European

10'+. Blue, sweet, tender fruit good for fresh eating, desserts and drying. Self-pollinating, fruit mid-late August. Freestone. Z5.

Elephant Heart

8-10' Large, baseball-size plums. Sometimes called a "blood plum" because of its dark-red flesh. Fruit is juicy and flavorful – excellent for eating fresh or canning. Tree thrives in arid and semi-arid areas. Freestone. Ripens in September. Best pollinators: Redheart, Shiro, Ozark Premier or Starking, Delicious. Z5.

Shiro

10'+. The best of yellow plums. This variety beats all others in appearance and taste. Luminous yellow skin covers sweet, juicy flesh. A heavy bearer, grows clusters of plums all throughout the tree. Heat-tolerant. Clingstone. Ripens in late July. Best pollinators: Redheart, Ozark Premier, Starking® Delicious™ or Methley. Z5.

Stanley Prune-Plum

10'+. The gold standard for prunes. This variety produces abundant crops of oval-shaped fruit with deep purple skin and sweet golden flesh. Tastes great when picked fresh or when dried or canned. Freestone. Ripens in early September. Self-pollinating. Z5.