

<p>AFGHANISTAN July 8 - 16 The so-called 'Afghanistan' apricot is actually from Iran. The fruit is large pure white with only an occasional pink blush. Luscious white flesh when at its best. Renowned chef David Kinch from Manresa Restaurant says, "It's like eating a cloud".</p>	<p>Golden with greenish tints, and bright red blush. Inside the flesh is white to cream colored. Semi-clingstone. Some acidity. Very good quality.</p>
<p>ALAMEDA HEMSKIRE July 8 - 16 A strain of 'Hemskire' that originated in Alameda County and once propagated by Leonard Coates Nursery in Morgan Hill. Rare, similar size and rich flavor of the old 'Moorpark' variety. A local favorite, often synonymous and often sold as 'Moorpark'.</p>	<p>MOORPARK July 8 - 16 A very old variety originating in England. A large heirloom apricot with a luscious plum flavor. It often ripens unevenly with one side having a greenish cast, and sometimes a speckled and etched skin. Not cosmetically perfect, but the standard of flavor for apricots.</p>
<p>BLENHEIM (Royal, Royal-Blenheim) June 25 - July 10 'Blenheim' is an old apricot variety made famous by fruit growers in the Santa Clara Valley, where it grows nearly to perfection. It's an old heirloom, so venerated that the Slow Food Organization has placed the iconic 'Blenheim' variety on its list of endangered commercial fruit varieties. This quintessential apricot is a little finicky to grow, but has all the classic apricot qualities: rich, aromatic flavor and juicy texture. It's excellent for eating fresh, dried, frozen or canned. A universal favorite.</p>	<p>NICOLE June 15 - 20 'Nicole' apricot is a recent introduction from USDA plant breeder, Craig Ledbetter. It is thought to have some 'Blenheim' in its parentage. The 'Nicole' is almost like a 'Blenheim', but ripens a month earlier, usually with most cherry varieties. It has an excellent sugar/acid balance and is excellent fresh, or made into preserves.</p>
<p>BONNY ROYAL June 5 - 10 'Bonny Royal' was first evaluated by George Bonacich, an apricot grower in Patterson, California. It is thought to have 'Blenheim' in its parentage. Fruit is a deep orange color, juicy and very rich. One of the very best tasting apricots. Tough skin and cracks badly on some years.</p>	<p>PEIXOTE BLENHEIM June 25 - July 10 Offered by Gilbert Peixote, a descendant of a Portuguese pioneer family who settled in the East Bay, near Castro Valley in the early 1900's. According to Gilbert, this strain of 'Blenheim' was already growing in the orchard before the family bought the land. Classic "Blenheim" flavor.</p>
<p>CANADA WHITE July 7 - 15 Presumed to be an irradiated mutation of 'Blenheim', but it doesn't resemble its parent at all. White, juicy, sugary flesh. Smooth pale yellow skin, sweet kernel. Very flavorful.</p>	<p>ROBADA July 1 - 10 Developed by the USDA. A very large, beautifully blushed apricot. Very good flavor.</p>
<p>CANDYCOTS (ANYA AND YULIYA) July 10 - 15 'Anya' is a selection of the trademarked 'CandyCot Series' introduced by John Driver of Waterford, California from apricot strains originating in central Asia. Very small, but packed with flavor. One of the very best tasting apricots. 'Yuliya' is another of the 'CandyCot Series'. A bit larger than its companion variety 'Anya', also has a great flavor. An excellent tasting apricot.</p>	<p>STEINDORF BLENHEIM July 15 - 20 A late apricot variety ripening after 'Moorpark'. Resembles 'Moorpark' in flavor, but ripens late. Excellent quality late apricot.</p>
<p>GOLDEN SWEET July 5 - 10 Ripens just slightly after 'Blenheim'. When at its best, fully ripe, it's almost equal to 'Blenheim' in eating quality. Like 'Blenheim', it retains some tartness even when fully ripe. Beautiful color, often with a bright blush. A new variety that's becoming more popular.</p>	<p>TWOCOT July 10 - 15 A new USDA introduction. Excellent quality, white flesh. Called 'Twocot' because it can be consumed 2 ways - fresh or dried.</p>
<p>KITREN'S COTS (UC # 98-2-88) July 10 - 15 A new selection from Dr. Kitren Glozer, from UC Davis, Pomology. Fruit is large with multi-hued skin.</p>	<p>WHITE KNOCKOUT July 5 - 12 Developed by Burchell Nursery. A productive white flesh apricot with outstanding flavor.</p>