

<p>AMERICAN MIRABELLE August 10 - 20 ‘American Mirabelle’ was developed in the US, likely as an attempt to improve the eating quality of the famous ‘Mirabelle’ of France. Ironically, this was accomplished by crossing the existing ‘Mirabelle’ with yet another French import, the ‘Agen’ or ‘French’ plum. The name ‘American’, a bow to Americans, ingenuity not the origin of the variety’s parents. A unique and luscious flavor unlike other ‘Mirabelles’.</p>
<p>COE’S GOLDEN DROP September 5 - 20 A veritable bag of sweet nectar when fully ripe. Very rich, sweet flavor. The famous epicure Edward Bunyard suggested that “at its ripest, it is drunk rather than eaten.” A real “juice oozier”. One of the very old European dessert plums.</p>
<p>DAMSON August 15 – 25 We grow several strains including ‘Blue Jam’ and ‘Jam Session’. Excellent for preserves.</p>
<p>EARLY ITALIAN August 1 – 10 Large prune-plum. Great for culinary uses.</p>
<p>FRENCH D’AGEN August 10 - 25 What is called the ‘French’ plum in California is known in Europe as the ‘D’Agen’ plum. The variety was introduced to California by Louis Pellier, a nurseryman in San Jose who is credited with beginning California’s prune industry in the late 1880’s. The variety is famous as a dried product, but many people also like to eat it fresh. Very sweet and richly flavored.</p>
<p>GOLDEN TRANSPARENT GAGE September 1 - 10 One of the larger gages with bronzy to golden skin, often beautifully freckled with red dots. The skin is a bit tough; most prefer to simply suck the delicate, succulent flesh from its less digestible skin. The golden translucent flesh has a very rich, ‘Moorpark’ like, apricot flavor. Great for dessert, makes excellent preserves and excels as a dried product.</p>
<p>GREEN GAGE (REINE CLAUDE) August 5 - 20 Very small, greenish fruit. This is the famous ‘Gage’ plum that has achieved cult status in England and continental Europe. Justly esteemed for its flavor; indeed, the variety itself defines the flavor. Rarely grown commercially in California, but we have a small planting of these iconic plums, and they grow beautifully in our coastal valley climate.</p>

<p>IMPERIAL EPINEUSE August 15 - 25 Introduced to California from France in 1883 from Clairac, where it was also known as “Clairac Mammoth”. Rarely grown there but particularly adapted to the Santa Clara Valley where it was once grown and dried into an exceptionally large and high quality prune. Distinctive flavor as a fresh market plum.</p>
<p>MIRABELLE August 1 - 25 This is a class of plums we grow that include ‘Mirabelle de Nancy, ‘Mirabelle de Metz’, and ‘Geneva Mirabelle’. All are small, cherry-sized fruits that many of our chef patrons purchase for dessert making and other culinary purposes.</p>
<p>MUIR BEAUTY August 10 - 20 ‘Muir Beauty’ is a relatively new prune plum developed by the University of California, Davis. It combines the sweetness of the old ‘French’ prune with a rich flavor that is unique to this special variety.</p>
<p>REINE DES MIRABELLES August 30 - September 10 The translation from the French is ‘Queen of the Mirabelles’. Aptly named since it is the biggest and best flavored of the ‘Mirabelles’, a type of plum highly regarded in Europe as a culinary plum. Her highness, however, has excellent fresh-eating or dessert quality and also can be made into luscious preserves. Some believe it to be a cross between a ‘Mirabelle’ and a ‘Gage’ plum. Limited quantities.</p>
<p>ROBE DE SERGEANT Mid-August French origin. A very high quality prune-plum. Very similar to the ‘French d’Agen’ prune but with better fresh fruit flavor and higher sugar content.</p>
<p>STANLEY August 15 - 25 ‘Stanley’ is a cross between ‘Agen’ or the original ‘French’ prune and ‘Grand Duke’, introduced in 1926 at Geneva, New York. Prune type considered better in fruit quality than ‘Italian’ prune. Pollinizer for ‘Gage’ plum.</p>
<p>SUTTER August 15 – 25 Developed by the University of California, Davis. Excellent fresh fruit flavor. Outstanding.</p>