

AMARENA DI PESCARA June 10 – 15

From Italy but related to the famous ‘Maraska’ (i.e. Maraschino) cherries of the Dalmation coast. Small, black and exquisitely flavored with a deep sweet/tart cherry profile. Limited quantities.

BALATON June 10 – 15

A Hungarian selection similar to ‘Montmorency’. An excellent culinary cherry.

DANUBE June 10 - 15

‘Danube’ tart cherry is one of the ‘Erdi’ tart cherry varieties originating in Hungary. One of the best tasting tart cherries with high dessert quality. Flavor is sharp/sweet with a complex flavor.

JUBILEUM June 10 - 15

‘Jubileum’ is one of the ‘Erdi’ tart cherry varieties introduced to the US from Hungary. Perhaps the best tasting of the series, described as a sweet cherry flavor with an “edge”; a pleasant tartness that defines the variety. Excellent flavor and quality.

MONTMORENCY June 15 - 20

‘Montmorency’ is the standard variety of tart cherry used for culinary purposes. Excellent for pie fillings and preserves, acidic and tart when eaten fresh, but processes into a richly flavored ingredient for many uses.

SCHATTENMORELLE June 15-20

‘Schattenmorelle’ is an old variety of tart cherry originated in Europe. It is a morelle-type that is one with dark skin flesh and juice. Excellent tart flavor for culinary purposes.