1-Chiostro Fower Orange [Citrus myrtifolia Rafinesque]
Origin: Brought to Europe from China.
Description: Small, dark green leaves.
Uses: Used for bonsai.

2-Grapefruit [Citrus x paradisi Macfadyen]
Origin: Cross between a seedy Citrus latifolia and an acid Citrus x aurantium var. gregoryi. Yellow-green, thick peel. Pale orange, juicy flesh.
Harvest: Winter or early spring when ripe.
Uses: Can be eaten fresh, cooked, or used in juices.

2-Oro Blanco Grapefruit [Citrus xHamatoana]
Origin: Cross between a seedy Citrus latifolia and an acid Citrus x aurantium var. gregoryi. Yellow-green, thick peel. Pale orange, juicy flesh.
Harvest: Winter or early spring when ripe.
Uses: Can be eaten fresh, cooked, or used in juices.

1-Indio Mandarin [Citrus reticulata]
Origin: U.S. Date: 1854.
Description: Orange-sweet, slightly pear-shaped fruit. Orange orange, thick peel, thin flesh.
Harvest: Primarily round year.
Uses: Used to make canning, dessert, or for decorative purposes.

1-Emily Limogis [Citrus x limon]
Origin: Cross between a seedy Citrus latifolia and an acid Citrus x aurantium var. gregoryi. Yellow peel, lime-like in appearance, size, and taste. Halves are sweet and yellow.
Description: Ornamental, also used as a substitute for limes in food.

2-Buddha’s Hand Citron [Citrus medica var. aurantifolia]
Origin: Northeast China or China.
Description: The fruit’s shape looks like a hand. Thorns closed to the fruit. Ripe, thick, white flesh.
Harvest: November-January.
Uses: Used to be eaten in Tahi curries.

2-Owari Satsuma Mandarin [Citrus unshiu “Marumitsuko”]
Origin: China and Japan.
Description: Medium size, seedless, slightly sweet. Loose, leafy skin takes off easily.
Uses: Best enjoyed fresh.

2-Honey Mandarin [Citrus aurantium]
Description: Small and richly sweet. Inedible, skin is too bitter to be eaten in pies.
Harvest: November-January.
Uses: Best enjoyed fresh.

2-Fremont Mandarin [Citrus aurantium “Blanco”]
Origin: Bred by P.C. Reed at the U.S. National Citrus Research Center in Orlando, FL.
Description: Small, red-orange fruit.
Harvest: December-January.
Uses: Best enjoyed fresh.

2-Mimosa Tango
Description: Sweet, firm orange fruit.
Harvest: Early to mid-January.
Uses: Best enjoyed fresh.

2-Fuyu Persimmon [ Diospyros kaki]
Origin: Brought to CA from China in the early 1900s.
Description: Sweet, firm orange fruit.
Harvest: September-October.
Uses: Best enjoyed fresh.

2-Mexican Hawthorne [Cydonia oblonga]
Origin: Possibly Persia.
Description: Small, with firm brown skin. Flesh resembles that of an apple in taste and appearance. Harvest: August.
Uses: Can be eaten fresh in small amounts or dried, but beware of the small thorns that can irritate the skin.

2-Etrog Citron [Citrus reticulata “Botryon”]
Origin: Israel.
Description: Sweet, juicy, blackbe reinforced by white fruits. Harvest: July-September.
Uses: Usually eaten fresh or in juices.

2-Improved Meyer Lemon [Citrus x meyeri ‘Aurora’]
Origin: China.
Description: Yellow or orange fruit. Harvest: Early to mid-January.
Uses: Used fresh, dried, or candied.

2-Four Blood Orange [Citrus x sinensis (L.) Osbeck]
Origin: China.
Description: White, orange peels, thick golden flesh. Harvest: January-February.
Uses: Fruit is eaten fresh.

2-Mos Blood Orange [Citrus x sinensis (L.) Osbeck]
Origin: China.
Description: Medium-sized, with a tan to bright red peel. Harvest: January.
Uses: Fruit is eaten fresh.

2-Hachiya Persimmon [Diospyros kaki]
Origin: China.
Description: The flesh is red, sweet, and not very acidic. Harvest: November-December.
Uses: Ripe for pumpkin, pies, and other recipes.

2-Chandler Pomelo [Citrus xaurantium]
Origin: Bred at UC Riverside, by cross-breeding a Ponkan with a Sicilian Sweet pomelo. Harvest: December-February.
Uses: A hardy bush with abundant production of moderately sized, light blue berries. Harvest: June.
Use: Eaten fresh or dried.

2-Arctic Pink Sugar Orange [Citrus xaurantium]
Origin: China.
Description: Perfectly round, slightly sweet. Harvest: April.
Uses: Fruit is eaten fresh.

2-Irish Mist [Citrus xaurantium]
Description: Medium-sized, with a thin, green peel. Harvest: November-January.
Uses: Used in pies or eaten fresh.

2-Citrus Marks [Citrus xaurantium]
Description: Medium-sized, with a thin, green peel. Harvest: November-January.
Uses: Used in pies or eaten fresh.

2-Citrus Marks [Citrus xaurantium]
Description: Medium-sized, with a thin, green peel. Harvest: November-January.
Uses: Used in pies or eaten fresh.

2-Mos Blood Orange [Citrus x sinensis (L.) Osbeck]
Origin: China.
Description: White, orange peels, thick golden flesh. Harvest: January-February.
Uses: Fruit is eaten fresh.

2-Hachiya Persimmon [Diospyros kaki]
Origin: China.
Description: Sweet, juicy, blackbe reinforced by white fruits. Harvest: July-September.
Uses: Usually eaten fresh or in juices.

2-Sanguinelli Blood Orange [Citrus x sinensis (L.) Osbeck]
Origin: Italy.
Description: Small, red, with thick skin. Harvest: December-February.
Uses: Made into marmalade.

2-Dissy UART [Citrus xaurantium]
Uses: Reddish brown and wrinkly when ripe. Sweet, pear-like, but the juice is very acidic. Harvest: September-October.
Uses: Eaten fresh or dried.

2-Improved Meyer Lemon [Citrus x meyeri ‘Aurora’]
Origin: China.
Description: White, orange peels, thick golden flesh. Harvest: January-February.
Uses: Fruit is eaten fresh.

2-Mos Blood Orange [Citrus x sinensis (L.) Osbeck]
Origin: China.
Description: Medium-sized, with a tan to bright red peel. Harvest: January.
Uses: Fruit is eaten fresh.

2-Hachiya Persimmon [Diospyros kaki]
Origin: China.
Description: Sweet, juicy, blackbe reinforced by white fruits. Harvest: July-September.
Uses: Typically used in pies or eaten fresh.

2-Sanguinelli Blood Orange [Citrus x sinensis (L.) Osbeck]
Origin: Italy.
Description: Small, red, with thick skin. Harvest: December-February.
Uses: Made into marmalade.

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Uses: Made into marmalade.

2-Dissy UART [Citrus xaurantium]
Uses: Reddish brown and wrinkly when ripe. Sweet, pear-like, but the juice is very acidic. Harvest: September-October.
Uses: Eaten fresh or dried.
Description: Yellow-red skin, sweet, smooth flesh. Harvest: September. Uses: Best eaten fresh.

5 Scarlet Surprise Apple [Malus pumila]
Origin: Bred by Zaiger Genetics. Description: Large, hard, sweet, tender, purple flesh. Harvest: June-August. Uses: Good eaten fresh or used in jams, juices, or brandy.

7 Galaxy Peach [Prunus persica]
Origin: China. Description: Purple fruit with very sweet, tender, yellow flesh. Harvest: June. Uses: Best enjoyed fresh.

8 Shenandoan Paw Paw [Pyrus pyrifolia]

14 Ash Mishisol
Origin: Europe. Description: Small and oblong with short hair. Harvest: July-September. Uses: Good eaten fresh, crisp, may be eaten raw, or used in salads, pies, or jams.

10 Santa Rosa Plum [Prunus domestica]
Origin: Released in 1929 by Stark Bros. Description: Large, round, yellow fruit. Harvest: June-August. Uses: Best enjoyed fresh.

12 Dapple Dandy Plum [Prunus domestica]
Origin: Zaiger Genetics. Description: Pale green or yellow skin and red, round plump flesh. Harvest: June. Uses: Good enjoyed fresh.

9 3-8-Tsiran Apricot [Prunus armeniaca]
Origin: Central Asia. Description: Bright, dark red fruit with bright yellow flesh. Harvest: June. Uses: Best eaten fresh.

6 French Prune [Prunus domestica]
Origin: Europe. Description: Small, and very rich and in flavor. Harvest: July-August. Uses: Good eaten fresh or dried, may be used to make jam or baked goods.

7 4-6 Green Apple/Elephant Plum [Prunus serrulata]
Origin: Europe, possibly France. Description: Small, and very rich and in flavor. Harvest: July-August. Uses: Good eaten fresh or dried, may be used to make jam or baked goods.