



Fruits of the Humboldt Bay

A Community Sourced Planting Guide (19th Edition)

by Sean Armstrong





This book is to help organically grow a:

**Permaculture Food Oasis
Public Park Plantings
Wedding Arbor
Fruits for the Grandkids
Citrus Grove**

**Edible Hedge
Edible Native Forest
Back-Yard Orchard
Mushrooms
Hot Weather Crops**

In Our Coldest of Climes

Appreciations!

Thank you for the collective wisdom of: **Bradley Thompson** and **Karen Shepherd** for your inspiring fruit forest, **Rita Jacinto & Laurie Levey**'s of **Flying Blue Dog Nursery** for their coastal heirloom annuals expertise and seed saving leadership, **Sam Polly** and **Jim Polly**--two generations of innovative and smart orchardists, **Dick Hansis**' patient success with peaches and plums, **Richard Engel**'s and **Basilia**'s lovely Sunset garden on Western, **Kevin Johnson** and **Lisa Brown** solutions-oriented fruit and nuts orchard, **Jacques and Amy Neukom**'s Edenic organic, dry farmed fruits and heirloom preservation efforts, **Kathy Marshall** and **Rocky Drill**'s deep straw-mulched raised beds with anti-slug copper strips and glued-down pennies, Wiyot Cultural Liaison and Founding Tribal Chair **Cheryl Seidner** for her childhood recollections of hazelnuts and more, the beautiful and inspiring **Potowat Health Village** restored native landscape and **Ed Mata**'s CSA farm, **Eric Johnson** of **Samara Nursery** for his comprehensive native plants knowledge, **Isaiah Webb**'s healing food farming at the Mad River Hospital, **Eddie Tanner**'s first class strawberries at **DeepSeeded Community Farm**, the inspiring and educational food forest of CCAT, **Marsh Commons**' fragrant citrus and blueberry hedge, **Karen Davidson**'s berry vines for the grandchildren, **Fawn Scheer** and **Erin Derden-Little** creations in the **Greenway Gardens** and **Redwood Roots**, **Tyler John Waterman**'s healthy hops at his Farmhouse homestead, **Heather Plaza** and **Johnny Gary**'s dedication to doing it right at **Organic Matters**, **Marc Robbi**'s pioneering work at **Rolling River Nursery**, **Marianne Cipolla** and **Craig Knox**'s urban orchard, the Hilfiker Street orchards of **Tim Lauck**, **Marisela & Dan Wassenaar**, **Kelly Barrett**'s historic orchard and blueberries, **Don Nielsen**'s apple and pear orchard in the Bottoms, the inspiration of the **Garden House**, **Wayne Hawkins** tending HSU's many landscaping fruit trees and use of agricultural vinegar instead of herbicides, **Kashi Albertsen**'s luscious blueberry gardens, **Mark DuPont**'s mastery in the heirloom tree nursery at the permaculture paradise called **Sandy Bar Ranch**, **Marnin Robbins** and **T Griffin** beautiful backyard orchard in Windsong and inspiring work at **Potowot Health Village's CSA**, **Ino Riley**'s second generation local fruit growing wisdom and sweet strawberries, **Paul Giuntoli**'s fourth generation local farming wisdom, **Susan Ornelas**' spectacular green tree grape and leadership at **Bayside Community Park**, **Shail Pec-Crouse**'s shared spirit of experimentation, **Xandy Grube** for revering native trees, **Danielle Newman** for growing Etter's apples, **Dick LaForge** for inspiring generations of students, **Lisa Zierer** for gorgeous tomatoes, **Russell Terry**'s chestnuts, **Xandi Manns** for her commitment to public plantings of native edibles, **Michael Winkler**'s sidewalk peaches, **Jared Goebel** for luma-nosity, **Brooke** and **Sierra Strongheart** for trying new peppers, **Colin**, **Erica** and **Kai Patrick** for copy editing and mushroom knowledge, **Robert Arena**'s rare nectarine discovery, **Jeff Strehlow** for elderberry advocacy, **Tamara McFarland** for a new Fig, **Keith Hamm** for our first local nectarine, **CJ** and **Carol Ralph** for sharing their greenhouse bananas in the dunes, **Richard Frost** for banana guidance, and the gorgeous printing job that **Aaron Thoelecke** and **Robert Arena** provide at Bug Press.

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Editor: Sean Armstrong is the co-owner of Redwood Energy, which designs 100% solar powered subsidized housing for farmworker families, seniors, working families, the homeless and veterans, and sponsors the printing of this guide. Many thanks to my inspiring family, the community of CCAT gardeners and landscapers, and the many fellow fruit enthusiasts listed above. **Please contribute your own experiences to the next edition of this local growers' guide by writing to me at seanarmstrongpm@gmail.com!**

The Challenging Local Weather

Arcata is a 9b in the USDA Plant Hardiness Zone map based on our relatively warm winters that bottom out at 27F. Summers aren't warm though, averaging 65 degrees Fahrenheit, and in fact *the Humboldt Bay Bottoms has the coldest average summertime temperature in the continental U.S.* Not only is it cold, it's often cloudy, hazy, drizzly or foggy with similar overall sunlight availability to Seattle—about 50% cloud cover. During the winter though cloudy nights are warmer, and clear winter nights produce our frostiest temperatures, enough to kill the tender leaves of subtropicals like citrus and guava, especially when they're young. Frost can come as late as May, and returns in October, but the Humboldt Bay Bottoms still have a relatively warm winter with 400-600 "chill hours" (hours when the temperature is below 45F), and some stone fruits and apples that need even more chill hours (e.g. 800-1400) do not fruit here. Some fruits that want hot summers also don't fruit here and only grow vegetatively, like dates and goji, even though the winter is warm enough for them. The Bay Bottoms' get up to 50mph winds and 35"-50" of rain each winter.

Today native plants co-exist around the Rrak Vou'r Halu Wigi, or Humboldt Bay, with dozens of imported species from all over the world where there is a somewhat similar climate--the coastal plains Patagonia, the Mediterranean, New Zealand, coastal China, Korea and Japan, coastal Australia, the highlands of Peru, the apple forests of Kazakhstan, the plains of Russia, the Black Sea of Turkey, the meadows of Afghanistan, bi-coastal Canada, the East Coast of North America and those that share the Jet Stream like Iceland, Scandinavia, France, and the islands of Ireland and Great Britain. If you know what to plant, you can have an incredibly diverse diet from your yard.



“Arctic Queen” Nectarine
(*Prunus persica nucipersica*)

The **Arctic Queen** is an intensely sweet freestone nectarine with crunchy white flesh. Usually unbothered by leaf curl, a fungus that parasitizes the leaves. Nectarines are hairless peaches developed repeatedly by farmers throughout Eurasia over the last 4000 years. A tree first fruited at The Farmhouse on Janes Road, and now also Q St, Arcata.



“Arctic Babe” Nectarine
(*Prunus persica nucipersica*)

The **Arctic Babe** is 4'-6' at full height—very small—and has exceptionally sweet white flesh fruits. Unaffected by leaf curl. Other promising **Arctic** varieties developed by the Zaiger family, like the **Star, Glo, Rose, Supreme and Jay**, have died young from untreated leaf curl. Organic leaf curl treatments include concentrated garlic spray, copper spray and *Trichoderma harzianum* fungus spores. Q St, Arcata.



“Arctic Sprite” Nectarine
(*Prunus persica nucipersica*)

The **Arctic Sprite** is a self-fertile, natural dwarf for a small yard, growing to 8' at full height, a little larger than its cousin the Arctic Babe. The tangy sweet, white-and-red flesh comes free from the pit. Unaffected by leaf curl. Q St, Arcata.



“Morton” Nectarine
(*Prunus persica nucipersica*)

The **Morton** is the most vigorous nectarine the author has planted. It has bright red skin, sweet white flesh, reaches about 12' and wants a sunny spot for at least half the day. Mostly unbothered by leaf curl, notable for leafing out heavily compared to most nectarines and peaches. Q St, Arcata.



“Double Delight” Nectarine
(*Prunus persica nucipersica*)

The **Double Delight** is both a double-blossomed pink explosion of flowers in the spring, and then ripens a crop of classic yellow-flesh nectarines, sweet and richly flavored. Another variety developed by the multigenerational Zaiger family that is unbothered by leaf curl. Q St, Arcata.



“Panamint” Nectarine
(*Prunus persica nucipersica*)

The **Panamint** produces small, richly flavored, sweet-tart nectarines with yellow flesh and red skin. Panamint gets leaf curl pretty badly in the spring but recovers and still produces fruit dependably, so it would benefit from a springtime concentrated garlic spray, or copper spray to prevent leaf curl infections. Q St, Arcata.



“Muir” Peach
(*Prunus persica*)

Peaches were domesticated in modern-day China 7500 years ago and have spread worldwide. The **Muir Peach** was the #1 canning and drying peach in California in the late 19th and early 20th centuries, and it is sweet, prolific and healthy, with a pleasantly small pit and yellow-to-greenish skin when ripe. It tastes better than it looks. 17th St, Arcata.



“Avalon Pride” Peach
(*Prunus persica*)

Avalon Pride is well known in Britain but originated near Seattle on a USDA ag testing station. It has small to medium sized, delicious peaches with firm, yellow semi-freestone flesh. Edible Hedgerow on 17th St, Arcata, and Old Arcata Road.



“Betty” Peach
(*Prunus persica*)

Betty is a sweet and productive semi-freestone peach that blooms late, fruits late and resists both “leaf curl” and “split pit” diseases. More productive than the well-known Frost variety, it was first proven out at a coastal Washington research station. Edible Hedgerow on 17th, Arcata.

Notable Failures: The **Oregon Curl Free Peach** and **Kreibich Nectarine** died quickly of leaf curl at Q St., Arcata. The lesson is that even “leaf curl resistant” varieties need help surviving leaf curl, especially when they're young.



"Frost" Peach
(*Prunus persica*)

The yellow **Frost** peach is the best known and most dependable peach on the Humboldt coast, but it has thick skin and fibrous flesh that often ripens only on the sunny side of the fruit. While best in pies or canned in syrup, the author still eats them fresh all the time. Found commonly in Arcata and Eureka yards.



"Charlotte" Peach
(*Prunus persica*)

The **Charlotte** peach is a crisp, low-fuzz, tall and sturdy semi-freestone yellow peach, resistant to a variety of wet-weather infections (leaf curl, canker, etc.). Pick hard and let them ripen on the counter. It grows at the Edible Hedgerow on 17th, Arcata.



"Earliltreat" Peach
(*Prunus persica*)

The **Earliltreat** peach is another Zaiger family variety, like the **Arctic** family of nectarines, and is resistant to leaf curl. The Earliltreat has an exciting, complex flavor and a balance of sweet and acid. Not much fuzz, and it ripens in August in Arcata. Q St, Arcata.



"Salish Summer/Q18" Peach
(*Prunus persica*)

White fleshed peaches account for 80% of the peaches farmed in China, and the Salish Summer's sweet, delicately perfumed flesh will help Americans see why. Developed in a USDA station in Washington. Q St, Arcata.



"Blood" Peach
(*Prunus persica*)

Purple peaches are plummy and dense, a delicacy when fully ripe. They were bred in medieval France, brought to Central America by the Spanish in the 1500s and farmed from the Inca to the Iroquois. The Tsalagi (Cherokee) farmers further developed exceptional purple varieties. Leafs out on the late side. West End Road and Q St, Arcata.



"Blenheim" Apricot
(*Prunus armeniaca*)

Apricots are an ancient species of plum from central Asia, and the cold-hardy **Blenheim** variety was cultivated from a seedling at Blenheim Castle, England. Like loquats, it will only fruit in favorable years. A **Gold Kist** from California's Zaiger family of fruit breeders is growing well on Foster, but too young to see if it fruits. 17th St, Arcata and Greenwood Heights



"Golden Nectar" Plum
(*Prunus salicina*)

The "**Golden Nectar**" is a large, early-bearing, bright yellow, wonderfully sweet and juicy plum. One of the best we can grow on the Bay. A healthy, mature tree was loaded with these plums in 2013 on G St, Arcata.



"Shiro" Plum
(*Prunus salicina*)

The "**Shiro**" is a heavy fruiting, small, dependable, sweet and mildly flavored plum. A good starter plum for your fruit forest. A successful grove of them is planted at the Courtyards of Arcata on Guintoli Lane.



"Greengage" Plums
(*Prunus domestica* ssp. *italica* var. *claudiana*)

The "**Greengage**" is a family of ancient heirloom plums developed in France from Turkish wild types and grown throughout Europe as a choice desert plum, frequently cooked in syrup to make a plum compote. The greenish colored flesh seems to confuse birds and the Greengage escapes being pecked. Richmond Road.



"Beauty" Plum
(*Prunus domestica*)

The "Beauty" plum is a common local variety due to its reliable and heavy fruiting. It has reddish-purple oblong plums that often crack at their tip. Good enough flavor, sometimes sweet, sometimes tart, either juicy or mushy. Potowat Health Village, 12th Street, Buttermilk, Roberts Way, Q St, Arcata.



"Kuban Comet" Plum
(*Prunus domestica*)

The Kuban Comet has very sweet, bright yellow flesh around a clingstone pit, and the plums are prolific on the branches. It is self-fertile, and extremely cold hardy. It was developed in Krymsk, Russia as a hybrid of European and Asian plums, and is still popular throughout the nation. Q St, Arcata



"Methley" Plum
(*Prunus salicina*)

The "Methley" plum is a dependable eating plum with sweet juicy flesh juicy and skin that is less prone to cracking than the Beauty plum. Its skin color is dark purple and you bite into red flesh. Heavy white flowers in the spring. Q St, Arcata.



"Stanley" Prune Plums
(*Prunus x domestica*)

Prune plums are bred for drying without fermenting, and are sweet without being juicy. The Stanley variety is a heavy producer (consider braiding the branches to avoid breaking), dependable, unexceptional but good flavor. Bred in Ithaca, NY in 1926. Q St. Arcata.



"Italian" Prune Plums
(*Prunus x domestica*)

Italian prune plums are a traditional variety in Italy dating back to at least the 1850s. Sweet and heavy bearing, they're good for eating fresh, jams, plum tarts, drying, plum brandy (popular during the Prohibition era) and canning. Q St. Arcata.



"French" Prune Plums
(*Prunus x domestica*)

French prune plums are the **author's favorite plum variety** because they are the sweetest and smallest of the prune plum varieties. French people agree and enthusiastically eat their famously sugary "quetsche" plums from the Alsace region. Q St. Arcata.



"Damson" Plum (*Prunus institia*)

The small, heavy-bearing Damson plums have traditionally been used for making wine, brandy jam and jellies. This heirloom subspecies is from the Damascus area of modern-day Syria, and were introduced to England by the Romans two millennia ago. The "spicy" yellow flesh is sweet, but the tart skin is what makes for a complex, interesting wine or jelly.



Strawberry Tree
(*Arbutus unedo*)

This relative of blueberries and madrone is juicy, sweet, and creamy, but also rather seedy. The red peeling bark and sinuously shaped branches are reason enough to plant one, but the fruit is fun and one of the first in June. Founders Hall at HSU, 10th and L St, Arcata.

Pluots and Avocados are not known to have fruited successfully near the Humboldt Bay. The summers are too cold.



Pineapple Guava
(*Acca sellowiana*)

This Brazilian member of the Myrtaceae family grows slowly if you don't irrigate, and fruits after 10-20 years, but its candy-like petals are sweet treats while you wait. Hardy varieties of this tropical tasting fruit are grown as far north as Scotland, but we do not yet have a record of what varieties grow around the Bay. Potowat Health Village Farm has a very productive tree planted around 2000.



"Trovita" Orange
(*Citrus sinensis*)

The **Trovita** orange is a sweet, hardy, smaller "naval" type of orange with thick skin that is well known for fruiting in San Francisco. Will always need to be covered from Nov-Feb to keep the tender leaves from freezing and falling off. Don't let ants farm aphids or scale on your citrus—poison ants with natural Borax based products. Q St, Arcata.



"Satsuma" Mandarin Orange
(*Citrus unshui*)

The **Satsuma Mandarin** orange is a sweet, easy-to-peel, nearly seedless small mandarin-type orange that can survive down to 15F when fully mature and bushy, but when young the tree will always need to be covered from Nov-Feb to keep the tender leaves from freezing and falling off. Feed them greywater or Nitrogen-rich fertilizer. Q St, Arcata.



"Candy/Meiwa" Kumquat
(*Citrus crassifolia*)

Kumquats are a cold-hardy citrus, and the **Meiwa** is the sweetest variety yet developed by Southeast Asian breeders in the last 2000 years. It ripens small, rounded kumquats that, have sweet pulp as well as sweet skin-sweet all the way through! Cover in the winter at least the first few years until bushy. Q St, Arcata.



"Bearss/Persian/Tahitian" Lime (*Citrus latifolia*)

This lime was bred in central California by T.J. **Bearss** in 1895, and has been renamed for marketing as **Persian** and **Tahitian**. It is the cold-hardest lime and does ripen small, yellowish limes if given time, a protected, south facing wall and some cover from Nov-Feb (a blanket, plastic sheeting, etc.). Marsh Commons.



"Improved" Meyer Lemon
(*Citrus x meyeri*)

Meyer lemons are sweeter than most lemon varieties and is the most successful citrus for our area, but need to be covered during frosty nights for 5+ years. Meyer Lemon trees have the sweetest smelling blossoms. Marsh Commons, the former Trinity Hospital at B and 14th in Arcata, near the Eureka High School and a backyard in Loleta.



Pawpaw
(*Asimina triloba*)

Pawpaws are North America's largest native fruit, taste similar to mangoes, and are close relatives to the tropical cherimoya. They're hard to grow on the Bay, so plant seeds, not seedlings, in very sandy soil (up to 80% sand!) and water weekly during the summer as if they were in the Midwest. Protect new leaves from slugs and snails. Baby them and you win! An unknown variety fruits on Roberts Way, Arcata.



"Atreano" Fig (*Ficus carica*)

Atreano is a smaller fig, a little earlier ripening than the classic Desert King, and has pinker flesh and yellower skin, with a sweet custard flavor. New from Italy in the 1990s, it tolerates our cool summers and rain better than most figs. An Atreano is fruiting in the Edible Hedgerow on 17th St, Arcata.



"Desert King" Fig (*Ficus carica*)

Desert King is an old standard that provides large, sweet, red-fleshed figs with green skin. They take many years to be fully mature, and are a neighborhood treasure when they rain huge ripe figs. A grove on 10th St, Arcata, by the resale shop, is amazingly productive some years.



"Violette de Bordeaux" Fig
(*Ficus carica*)

Violette de Bordeaux figs were discovered in 1680 in Versailles, France, and are also known as **Negronne** and **Vista**. They taste like thick strawberry jam with molasses and ripen two crops per year. A Violette is thriving in a Eureka yard and is recommended for cold climates.



"Surefire" Tart Pie Cherry
(*Prunus cerasus*)

Surefire is a heavily productive, unusually firm, richly flavored tart cherry that is self-pitting as you pick them—the pit stays on the tree and you have a perfect cherry. Its name refers to the fact that it is so dependably, heavily productive. Surefire was bred by Cornell's famous College of Agriculture at their Geneva, New York breeding station, and is now growing robustly on 17th St. in Arcata.



"Carmine Jewel" Tart Cherry
P. cerasus x *P. fruticosa*)

Carmine Jewel is a cross of a tart pie cherry with a bush cherry, making it shorter and easier to pick the profuse tart cherries that follow a showy spring display on the 8'-10' tall cherry bush. Tart cherries were domesticated in Turkey and Greece, and are generally more disease resistant than sweet cherry species that were domesticated and bred further south in Syria, Iran and Iraq. On Roberts Way, Arcata.



"Lapin" and "Bing" Sweet Cherry
(*Prunus avium*)

The **"Lapin"** is a sweet cherry that grows well on Roberts Way, Arcata. **"Bing"** is a famously dark, rich sweet cherry that grew at HSU near CCAT that produced dependably for years. Sweet cherry trees are more likely than sour cherries to get bacterial canker infections that can only be treated by removing the infected wood, or suffer from fungus infections that respond to Organic sprays.



"Yellow" Cornelian Cherry
(*Cornus mas*)

Cornelian Cherry is actually a dogwood species from Greece with fruit similar to tart pie cherries that ripen until they fall from a gently shaken tree. Cornelian cherries are partially self-fertile but will do better when planted in pairs. **"Yellow"** is excitingly tangy with mango notes, and the only yellow variety—all the others are red. A common purplish leaf discoloration doesn't appear to be a problem. Roberts Way, Arcata.



"Red Star," "Elegant," and "Pioneer" Cornelian Cherry
(*Cornus mas*)

Cornelian Cherries are popular in jams and dried in Greece, Turkey, Ukraine and nearby countries. **"Red Star"** and **"Pioneer"** are especially heavy fruiterers, while **"Elegant"** is a productive natural dwarf of darker red, sweeter fruits than other varieties. A common purplish leaf discoloration doesn't prevent them from fruiting. Roberts Way, Arcata.



"Gold Nugget" Loquat
(*Eriobotrya japonica*)

Loquats are soft, complex, sweet-sour fruit from Southeast Asia that tastes "tropical" and are a popular fruit among the 2000 Portuguese families around the Bay that know them as "nêspêra." In Portugal they have two varieties of yellow loquat—sweet and sour. Loquats are unusual in that they flower in the fall. They are sensitive to frosts, so you may have 1-3 years in between good harvests. The Gold Nugget variety is the only local variety known by name, but there are local trees of an unnamed "sour" type. They grow on the Bay, but really like the hot summers inland, such as a big stand on Highway 36 east of Hydesville. In Arcata they're found on Anina Way, Los Bagels and the parking lot opposite the Jacoby Storehouse.



Eastern Persimmon
(*Diospyros virginiana*)

The **Eastern Persimmon** is native to the Northeast and is the only persimmon to fruit fairly well on the Bay because of our cold summers. It is astringent and mouth-drying like a green banana until it ripens into a gooey sweet cinnamon "custard." Growing on Old Arcata Road.



“Long” Mulberry var. *Pakistan*
(*Morus macroura*)

There are 17 different species of mulberries, but only two are known to fruit well in the Humboldt Bay area, with others likely needing hotter summers. The **Pakistan “Long”** species is one of them, originally from the Himalayan mountains, and it grows extraordinarily long, honey-sweet berries. A big tree is on Spear Ave, Arcata.



“Weeping Black” Mulberry
(*Morus alba*)

The Weeping Black Mulberry is a sweet bite of mulberry perfume, and it can be hard to pick them before the birds when the tree is young. But the weeping form is beautiful and grows into a terrific climbing tree for little kids. Eventually the mulberry tree becomes so productive there is enough for birds and people alike. Foster Ave, Arcata.



Mayhaw
(*Crataegus aestivales and opaca*)

Mayhaws are a 10’ tall fruit tree native to the Southeast wetlands (e.g. Georgia, Louisiana) that do well around the Humboldt Bay. They’re not sweet, but they’re popular in sugary jellies for their flavors of mango, pineapple and apple. Profuse white flowers in the spring and bright red fall leaves add to their charm. Roberts Way, Arcata



Pepperwood/California Bay Laurel
(*Umbellularia californica*)

This highly aromatic **native** tree has nuts that can be roasted to a dark chocolate brown color to reduce their pungency, then eaten whole or ground up in a drink. They’re a delicacy to those who know about them. Arcata’s Redwood Community Forest.



“Reliable” Almond
(*Prunus dulcis x persica*)

These perfumed, sweet almonds are actually a *hybrid with peaches* and produce wonderful “almonds” in Arcata’s cold summers with showy, self-fertile, fragrant flowers and no bitterness, just a sweet marzipan flavor. Get a good nut cracker because the nutshells are harder than the average almond. Alliance and Spear, Arcata.



American Chestnut
(*Castanea dentata*)

Sweet, soft, rich nutmeat is the hallmark of the Chestnut, and worth the effort of peeling. California is outside Chestnut Blight zone, so our native Chestnut trees can grow large and old, while most chestnut trees are killed before they can ever fruit. There is a very large, old tree in a yard on Old Arcata Road that drops hell a nuts.



European and Native Hazelnuts, “Eta,” “Epsilon,” and “Yamhill”
(*Corylus species*)

Former Wiyot Tribal Chair and tribal Elder Cheryl Seidner remembers eating native hazelnuts when she was 12, but not since—the plantings have all but disappeared. Hazel trees are only lightly productive on the Bay—they want a hotter summer—but are also excellent for hedges, and can handle wind and partial shade. Roberts Way, Arcata.



“Carmelo” English Walnuts
(*Juglans regia*)

It is commonly said that the Bay’s cool climate doesn’t grow walnuts. Not true! “Carmelo” is a very tall walnut tree with nuts that are double the size of most walnuts. Fragrant and self-fertile. Fruits on Old Arcata Road.



“Pedro” English Walnuts
(*Juglans regia*)

“Pedro” walnut trees are a third smaller than standard, and relatively short at just 30’, while the nuts are a fan favorite in taste tests, making this tree a good choice for the backyard orchardist. Self-fertile and satisfied with the low number of chill hours on the Bay. Fruits on Old Arcata Road.



"Centennial" Apple
(*Malus domestica*)

This apple is my personal favorite and is the first to fruit in July with sweet, **nearly seedless** small apples that are so cute, they're ornamental. Eat them whole! Perfect for kids. You may want to thin the apples some years because the Centennial can fruit so heavily it breaks its branches. Q St.



"Golden Delicious" Apple
(*Malus domestica*)

The "Golden Delicious" family of apple varieties are sweet, crisp, and profuse, best eaten fresh, juiced or sauced, but are wet and sloppy in pies. **Supreme** and **Sir Prize** are both favored varieties. Ripens in September, but are best picked in October and November—they grow sweeter the longer they hang on the tree. Foster Ave.



"Red Gravenstein" Apple
(*Malus domestica*)

The popular Red Gravenstein is a firm apple that bursts with complex flavors and perfumes, tart and sweet, so this terrific apple has can be used for eating fresh, pies, sauces and drying. It is also among the earliest ripening apples. On Old Arcata Road.



"Pink Pearl" Apple
(*Malus domestica*)

The pink-to-magenta sweet-tart apple tastes of raspberries and is best fresh but makes an incredibly beautiful sauce. This extraordinary local heirloom is from modern-day Ettersburg in Southern Humboldt County. Q St, Arcata.



"Mountain Rose" Apple
(*Malus domestica*)

The scarlet red flesh of this apple smells like cotton candy and strawberries. The apple is a sparkling sweet-tart when it falls from the tree. The rare variety hails from Mount Hood, Oregon. Q St, Arcata.



"Rubaiyat" Apple
(*Malus domestica*)

The Rubaiyat flowers late and fruits late in the fall, with sweet purple flesh that ranges from good to great. For eating fresh rather than storing. Developed by Albert Etter. Q St, Arcata.



"Red Devil" Apple
(*Malus domestica*)

The Red Devil apple is popular in Britain for its sweet and exciting strawberry flavored flesh that ranges from ruby red to white with deep pink veins, and ripens early in the fall. Q St, Arcata.



"Scarlet Surprise" Apple
(*Malus domestica*)

This early season apple is tart, berry flavored and juicy. Scarlet Surprise is vigorous and healthy, and the apples should be eaten right away—they don't "keep." This variety was used by Albert Etter to breed the Pink Pearl. 17th St, Arcata.



"Pink Princess" Apple
(*Malus domestica*)

A cross bred in Toronto in 1967 and released in 1997, Pink Princess combines Pink Pearl and King of the Pippins apples to make a sweet, extra fruity flavored, crisp fall apple. Q St, Arcata.



"Redlove Odyso"
(*Malus domestica*)

Perhaps the sweetest of the tart Redlove family of red-fleshed apples that include **Era**, **Calypso** and **Circe**, it has robust raspberry flavor and wants to ripen on the tree until it falls off. Q St, Arcata.



"Strawberry Parfait"
(*Malus domestica*)

This soft, juicy summer apple doesn't keep, but the strong strawberry flavor will make them hard too hard to resist anyway. Q St., Arcata



“Mutsu”
(*Malus domestica*)

The Mutsu is a very large, sweet, crisp apple grown at Clendenen Cider Works in Fortuna. Its fruit is similar but a little tarter than Golden Delicious, and often huge! Q St, Arcata.



“Macintosh”
(*Malus domestica*)

The Macintosh is a perfect summer apple—crisp, sweet, easy to eat. So popular it is used to breed 1/4th of all new varieties. Fruits heavily in the Windsong subdivision in Arcata.



“King” Apple
(*Malus domestica*)

The “King” Apple is large, sweet and a local favorite in commercial orchards. The tree grows vigorously and fruit ripens in August. Old Arcata Road



“Melrose”
(*Malus domestica*)

The Melrose is the favorite apple of Mary, the fruit tree buyer at Miller Farms. Dick LaForge, says: “Good in all ways, medium-late fruits, stores well, no disease and tasty.” Redmond Rd.



“Wynooche Early”
(*Malus domestica*)

A crisp, juicy, sweet and flavorful apple lives up to its name—it ripens early—and is resistant to various apple ailments. Thin skin disappears when baked or sauced. Fortuna.



“Honeycrisp”
(*Malus domestica*)

A proven success in the blustery Arcata Windsong neighborhood and Deep Seeded Community Farm. Famed for its exceptional sweet-tart flavor and crisp texture, it also stores fairly well.



“Hudson’s Golden Gem”
(*Malus domestica*)

This large, sweet dessert apple tastes like a Bosc pair, and the small tree fits in any yard. Apples ripen on the tree until September. Western Ave, Arcata.



“Wickson” Crabapple
(*Malus domestica*)

“Crab” apples are small, but they can still be sweet like the Wickson! This gem was bred by Albert Etter and is named after his mentor, Edward Wickson.



“Muscat de Venus”
(*Malus domestica*)

This small, sweet apple tastes very much like muscat grapes, making this dense desert apple bred by Albert Etter a fun conversation piece with guests. Q St., Arcata.



“Pink Lady” Apple
(*Malus domestica*)

Pink Lady apples are wonderfully sweet and tart, with dense white flesh and bright pink skin. They store well and prefer a hot summer, but still fruits on Q St. in Arcata.



“Granny Smith”
(*Malus domestica*)

Granny Smiths are wonderful—sweet, productive, store well, great in pies, and can be left to sweeten on the tree until February. J St, Arcata. Loleta and Redmond Rd.



“Liberty” Apple
(*Malus domestica*)

Robust, healthy, sweet-tart and flavorful—the Liberty is a local favorite, similar to MacIntosh apples. Hilfiker St and Roberts Way, Arcata.



"Atago" Pear
(*Pyrus pyrifolia*)

Atago Asian Pears are very large, with sweet flesh that has a hint of sour, and thick brown skin. The trees are vigorous growers and very disease resistant. Hilfiker St, Foster Ave, Roberts Way, Arcata.



"Hamese" Pear
(*Pyrus pyrifolia*)

Hamese is the earliest ripening, juiciest and most refreshing Asian pear--**the author's favorite pear**. Grows large pears on Q St, Arcata.



"Shinseiki" Pear
(*Pyrus pyrifolia*)

Shinseiki is a prolific fruiter of small, sweet and aromatic Asian pears with pleasantly thin skin. Thin out the smaller pears to prevent branches from breaking. Q St., Arcata.



"20th Century" Pear
(*Pyrus pyrifolia*)

The **20th Century** variety has thick brown skin, juicy flesh with honey notes, and ripens a few weeks after Hamese and Shinseiki. Q St., Arcata.



Shipova
(*X Sorbopyrus auricularis*)

This cross of European Pear and a Mountain Ash fruited after growing for seven years, and was worth the wait. It tastes like Asian Pear, but is dense like a European pear. 17th St, Arcata.



"Kaunching" Quince
(*Cydonia oblonga*)

Many types of quince grow well on the Bay, but unlike most the **Kaunching** variety can be eaten raw, but also cooked into a sauce, apple pie, custard or liqueur. C St & 12th, Q St, Arcata.



Medlar
(*Mespilus germanica*)

Medlars were popular in Europe around the 12th century, but are mostly a novelty today—apple sauce packaged in its own skin! Medlars ripen on the tree until soft. Roberts Way, 17th St., Arcata.



"Comice" and "Duchesse d'Angouleme" Pears

The Comice and its close relative, the Duchesse d'Angouleme are tender to the touch, juicy, sweet and buttery, when ripe. Somewhat fireblight resistant, which is helpful around the humid Humboldt Bay.



"Bartlett" Pear
(*Pyrus communis*)

A Bartlett has thrived for 30 years on 11th St. in Arcata, producing sweet, creamy pears. Needs a pollinator and prefers well-drained soil.



"Starking Delicious"
(*Pyrus communis*)

Starking Delicious is a disease resistant version of the Bartlett. Thriving on Redmond Road.



"Orcas"
(*Pyrus communis*)

Orcas pears are mild, sweet and one of the most scab resistant varieties of European pear on the Pacific North West. This variety was found in an orchard on Orcas Island, Washington.



"Bosc" Pear
(*Pyrus communis*)

A Bosc pear is crunchy and sugary with thick skin that is resistant to scab and cracking. Windsong and Eye St, Arcata.

Shrubs



“Patriot” and “Blue Crop” Blueberries
(*Vaccinium ssp*)

All blueberry varieties listed below thrive around Humboldt Bay and fruit well with irrigation but may struggle for the first years without irrigation. There are many species of plants called blueberries from all over the world, some of which are evergreen, some deciduous. Foster Ave, Eastern, Spear Ave, Arcata

-Blue Crop*	-Patriot*	-Burgundy	-Elliot
-Brigitta	-Chandler	-Duke	-Darrow
-Blue Gold	-Blue Ray	-Hardy Blue	-Reka
-Rubel	-Sunshine Blue	-Legacy	-Misty
-Brunswick	-Top Hat	-Pink Lemonade	

***Overall favorites**

Notable Failures: “Rabbits Eye” varieties, Camellia and Spartan



Huckleberries (*Vaccinium parvifolium*, *V. ovatum*, others)

Tart-sweet, slightly astringent black and red huckleberries are native to Humboldt Bay and perfect for native gardens. Natives and cultivars of the closely related species do very well in 3/4ths sun with abundant, small, intensely flavored berries. Black and blue species bear more heavily than the milder tasting red huckleberries. Ma-le’l Dunes, Western Ave, former CCAT native gardens and Roberts Way.



Aronia “Viking” and “Nero”
(*Aronia melanocarpa*)

Aronia is a productive fruiter late in the fall, with rich, sweet-tart flesh and somewhat astringent skin. They are native to snow country in the Eastern U.S., and are very hardy. Kids like them. The dark purple juicy flesh and skin has extremely high levels of antioxidants, especially anthocyanins, known to help prevent cancer by reducing cellular damage from free radicals. Foster Ave, 17th and Roberts Way, Arcata.



“Sweet Scarlet” and “Red Gem” Goumi Berry
(*Eleagnus multiflora*)

Goumis are one of the earliest fruits of the season in May and are hugely popular with little children. They are from coastal China, Korea and Japan with cherry-like and sweet-tart berries that can be enjoyed fresh, and are excellent cooked. The seeds are thin and swallowable. Sweet Scarlet grows vigorously puts on a heavy fruiting in the Bay Bottoms. The shrub fixes nitrogen for your garden with actinomycete bacteria living in symbiosis within its roots. Goumi berries and seeds are a rich source of Lycopene, essential fatty acids, proteins and fats. Astringent until ripe, more fertile in pairs. Do not buy non-varietal seedlings, which are invasive. Foster Ave & Roberts Way.



Chilean Guava
(*Myrtus ugni molinae*)

The Chilean Guava is very popular in South America, eaten fresh and in jelly. They are ripe when the red berries lighten to pink and the taste is pleasantly piney and guava-ey. Chilean Guava is evergreen, attractive, easy to propagate and can handle fog, while also providing some of the last fruits of the fall. A terrific hedge of them grows at Q and 11th in Arcata.



Chilean Myrtle and White Chilean Myrtle
(*Luma apiculata* and *Luma chequen*)

Two very similar Chilean Myrtle species produce large evergreen shrub with refreshing, sweet and with the tang of Guava. The “White” species has lighter leaves and is more drought tolerant. Sold in California since 1909. They are very hardy and can be grown as a thick privacy hedge. Q St and 17th St Edible Hedgerow, Arcata.



Jostaberry

(Ribes nigra x R. divaricatum x R. uva-crispa)

The Jostaberry is a highly recommended sweet-tart cross of black currant and two types of gooseberries. It's a large shrub with early July berries and no thorns, perfect for small children. It is also somewhat resistant to the currant worm. Foster Ave, Roberts Way, Arcata.



Red Currant

(Ribes rubrum)

The juicy red berries are sour but tasty in a syrup or jelly. Unfortunately a "recurrent" problem is sawfly larvae called "currant worm", which usually arrives to eat your bush to the stem midribs within 2-3 years after planting. Nicotine has worked to control the currant worm, as does pyrethrin-based organic insecticide, but note that *Bacillus thuringiensis* does not work on sawflies. CCAT, Roberts Way and Western Ave.



"Pixwell" and "Hinnomaki Yellow" Gooseberries *(Ribes uva-crispa)*

Gooseberries are an old European fruit that succeed along the Atlantic coast from France through Scandanavia. In our area, "Pixwell" is the best, followed by "Hinnomaki Yellow," which may prefer more heat to sugar up. "Red Hinnomaki" is on trial, but "Poorman" has been eaten to the midribs by sawfly larvae. Foster Ave, Roberts Way.



Service Berry/Saskatoon/Juneberry, "Smokey" *(Amelanchier alnifolia)*

Although this native tart, soft berry looks like a blueberry, it tastes like the delicate pear it is more closely related to. The fruit is called serviceberry because it blooms in mid-April, when long-delayed religious services were held throughout 19th century New England. It is called the juneberry because the fruit ripens in June. Berries have twice the anti-oxidants as blueberries. Roberts Way.



Clove Currant

(Ribes odoratum)

Around the Bay the best tasting currant that is also resistant to the sawfly larvae is the black Clove Currant, which has bright red and green foliage, is modestly productive and best eaten when almost overripe. It does suffer from a wilting disease that can harm half the harvest. It grows large without pruning and has fragrant flowers. The related Jostaberry is somewhat resistant to the currant worm, and the Pixwell currant has a little resistance. Roberts Way, Foster Ave.

July 17, 1858 "Lewis K. Wood, an ex-county clerk, appears to be as apt at farming as he was at keeping correct records. He is the owner & occupant of the Kiwalettah Ranch [now 1387 Janes Road] & has some of the finest fruits in this vicinity. He sent us some currants & gooseberries yesterday, which are the largest we have seen on this Bay. Receive our thanks, friend Lewis." From the Fountain Papers



Red Flowering Currant

(Ribes sanguineum)

The native red flowering currant is popular with our native hummingbirds and is a gorgeous landscaping plant, but the marginally edible fruit will likely stay on the bush to support native wildlife. Marsh Commons, Foster Ave.



Lingonberry

(Vaccinium vitis-idaea)

These tart red berries grow on low, evergreen shrubs throughout Scandinavia's forests and are smaller and juicier than their similar relative, the cranberry. No fruits in a McKinleyville garden, but more success on Roberts Way, Arcata.

May 12 -1855 - Kiwellattah "The person, who when passing through this farm, has been in the habit of jerking the latches off the gates and otherwise leaving them open, will have the moral courage to let his name be known and give his reasons for so doing unless too low flung and cowardly to do so, in which case I only want to catch him at it." LK Wood's public posting from the Fountain Papers



Fuchsia berries
(*Fuchsia splendens* and others)

Fuchsia species have surprisingly sweet juicy berries, although sometimes peppery. Roberts Way, Foster Ave.



Chilean Wintergreen (*Gaultheria mucronata*)

This species grows throughout South America and is highly variable, with pleasant, juicy and wintergreen-tasting purple to pink to snow white berries on bushes 1-5' tall.



Wintergreen
(*Gaultheria procumbens*)

This lovely evergreen groundcover fruits in late fall and winter. The small red foamy berries and evergreen leaves can be used to make a minty tea. Good for sinus and respiratory health. Foster Ave and Luscious Gardens, McKinleyville.



Native Blue and "Adams"
Elderberry (*Sambucus nigra* L. ssp. *Caerulea* and *Sambucus canadensis*)

The native Blue Elderberry is sweet, as is the European "Adams" elderberry. These elderberries are sweet enough for wine. "Adams" will fruit better with a cross-pollinating variety such as "Black Lace," which has gorgeous purple foliage and a modest amount of fruit. Local forests as well as Roberts Way and the Greenway Building Gardens.



Saltspray Rose
(*Rosa rugosa*)

Extremely hardy, vigorous, disease-free rose will form a thicket if left unchecked. Huge sweet/tart and mushy rosehips form after fragrant blooms on young canes, good for eating fresh or making into jam, wine, etc. Rose petals are edible.



Cranberries
(*Vaccinium macrocarpon*)

Cranberries grow successfully in sunny Blue Lake and want a warm spot in your Bay region garden. Almost every genus of *Vaccinium* does well in our climate (blueberries, huckleberries, lingonberries), but cranberries especially need irrigation and warmth.

Vines and Canes



"Blake", "Hayward" and "Vincent" Fuzzy Kiwi
(*Actinidia deliciosa*)

Small and sweet kiwis are available around the Bay, and the "Blake," "Hayward" and "Vincent" varieties have proven themselves. Kiwis grow vines big enough to swallow a house and must be pruned to keep them under control. They are a sexed plant, so a male and a female are necessary for fruit. However, hand pollination is easy if your friend has a male in blossom and you have a female. CCAT, Foster Ave, Roberts Way.



"Blue Moon", "Blue Forest" and "Blue Pacific" Honeyberry
(*Lonicera caerulea*)

Honeyberries are a type of honeysuckle shrub that has been bred into different edible varieties. Around the Bay they are juicy and tart, not "honey", and the leaves can be afflicted with caterpillars. "Blue Moon" is the better tasting variety. Roberts Way.

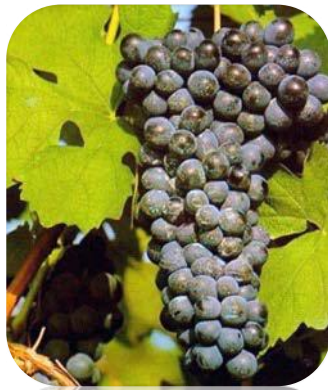
* Notable Shrub Failures

- Goji berries grow inland but will not flower or fruit in the cold summers on the Bay
- Highbush Cranberries will fruit terrible "butyric" tasting berries
- Bush cherries get confused by false spring weather and consistently suffer from brown rot



“Muscat of Alexandria”
(*Vitis vinifera*)

There are 200 varieties of Muscat grapes, which are perhaps the oldest family of domesticated grapes. They have sweet and exotic flavors that makes them a favorite for table grapes and in desert wines. Very successful on Q St and Foster Ave, Arcata



“Barbera” Grapes
(*Vitis vinifera*)

Small, sweet grapes that fruit dependably in the Arcata Bottom on Roberts Way. They are the third most grown wine grape in Italy.



“Interlaken”
(*Vitis labrusca*)

A seedless table grape that is good fresh or as raisins. Vigorous, disease resistant vines. Developed from the same parents as Himrod, although Interlaken may have higher yields and ripen earlier. Near Wildberries.



“Vanessa”
(*Vitis labrusca*)

A sweet, firm and extremely cold hardy seedless grape that stores well. The flavor is bright and mild. Near Wildberries.



“Himrod”
(*Vitis labrusca*)

Himrod is a seedless green grape known for excellent flavor and ripening early. It has a fast growth rate and is known as one of the hardiest green grapes. Near Wildberries.



“Venus”
(*Vitis labrusca*)

Venus has unusually large grapes for a seedless variety. The skin may be somewhat astringent, but it is well known for being a table grape and sweet wine grape. Near Wildberries.



“Marechal Foch”
(*Vitis riparia x Vitis rupestris*)

An early ripening small red wine grape that is disease resistant, very cold-hardy and has a semi-trailing growth habit. It is grown in Southern Ontario, Minnesota and much of the NE and NW of the U.S. Near Wildberries.



“Hero” Russian Arctic Kiwi
(*Actinidia arguta*)

Arctic kiwis are a large family of related vines, and the “Hero” variety has proven to be a successful variety in Arcata, with sweet and flavorful berries growing on a fence in mixed shade and sun. They are slow-growing in our area due to the cool summers, but are invasive in the forests of Massachusetts. Roberts Way.



“Einset”
(*Vitis labrusca*)

A medium sized seedless table grapes famous for tasting like strawberries. Prefers to grow on longer canes. Growing in a wind protected garden near Wildberries.



Chocolate Vine
(*Akebia quinata*)

This beautiful, healthy vine produces lovely and unusual fragrant flowers that result in bizarre purple fruit. Very little of the fruit is edible—just the goo around the seeds tastes custardy and mildly sweet, while the rest of the fruit is bitter. The plant is a vigorous trellis-vine, even in partial shade, and regrows after hard frosts. Needs cross pollination. Roberts Way, Q St.



“Maypop” Passionflower fruit
(*Passiflora incarnata*)

Maypops are a type of passionfruit/lilquoi native to the East Coast with tart, exotic flavored gelatinous flesh around the seeds in a yellow-green ball shaped fruit. The maypop must have cross-pollination to produce fruit. The maypop dies back with winter frosts and grows new vines each spring. Janes, K St and Zehndner in Arcata.



Chocolate Berry/Himalayan Honeysuckle (*Leycesteria formosa*)

Chocolate berries are pungent, tasting just like bitter dark chocolate mixed with red wine. They grow into a modest bush and fruit prolifically. This honeysuckle species is from the Himalayan mountains. Foster Ave.

Common Fruit Pests



-“Cherry slugs” are actually sawfly larvae covered in slime. They are not affected by Bt bacteria, but die if sprayed with NEEM or “Safer Soap” mixed with pyrethrins.



-“Currant worms” are also sawfly larvae and have no response to Bt. Manual removal is very difficult, but NEEM or “Safer Soap” mixed with pyrethrins works.



-The Spotted Fruit Fly arrived in CA in 2008, and is a serious pest to all soft fleshed fruits. Eat fruit punctually or it will turn into goop with fruit fly larvae.



“Cascade”, “Willamette” and “Shasta” Hops
(*Humulus lupulus*)

Cascades and Shasta provide medium-sized buds and heavier yields, while Willamette has a lighter yield of very large buds. This beloved bud of beer brewers grows surprisingly well around the Bay. The dried flowers, “hops,” are used to flavor beer and some teas, and the vine does double-duty as decorative greenery. Janes Road, CCAT gardens, Bayside, Roberts Way.



“Blue Dream,” “707 Headband,” “Gorilla Glue,” “Purple Panty Dropper” & “Northern Lights” Cannabis (*Cannabis indica x C. sativa*)

Growing outdoors on the Bay is possible with many varieties of cannabis even in the misty bottom land. Plants may be half-size without a greenhouse, but still be healthy and productive. Grown on Stewart Ave, Tilley Court and Foster Ave in Arcata.



Salmonberry
(*Rubus spectabilis*)

Salmonberry is a native that will grow to 10+’ in dappled shade, but it is a sparse fruit producer and its berries are mild. Found in sunny patches of local Redwood forest groves.

Thimbleberry
(*Rubus parviflorus*)

Thimbleberry is a native raspberry that will grow to 8+’ in dappled shade. It has tart, brightly flavorful berries that ripen best in dappled light, such as in the understory of the Arcata Community Forest and along the Eel River. Lee Ann Dulco, a local Wiyot elder, makes the most incredible thimbleberry jam with berries she collects with her father—they have tiny seeds and huge raspberry flavor.





California Blackberry
(*Rubus ursinus*)

Our native California Blackberries fruit in the Dunes in July, a month or more before the invasive Himalaya blackberries. The native berry is distinctly more flavorful, making a fruitier jam and a more enjoyable handful. Unfortunately they can be light bearers for the amount of thicket they create, and they require direct sun to sweeten up. Natural thickets with enough berries to make it worth your while are found on the North Jetty near the airport/drag strip.



Triple Crown Thornless Blackberry
(*Rubus ideaus*)

The Triple Crown Thornless is a superb berry—named for its three pre-eminent traits: flavor, productivity and vigor. It will give you fresh berries for a month straight. If you have room for only one blackberry, this is a great choice. The berries are enormous, and sweet. Foster Ave.



Boysenberry, var. "Nectar Berry"
"*Rubus spp x*"

Boysenberries were developed accidentally in California through multiple crosses, but became a national best-seller for their plump, juicy, complex flavor. Boysenberries are tart on the Bay, but the "Nectar Berry" variety is better suited to our cool summers. Foster Ave and Western Ave.



"Heritage" Red Raspberry
(*Rubus ideaus*)

Many raspberry varieties, both yellow and red, grow a light crop around the Bay, but "Heritage" red raspberries are a proven, productive success. June-bearing raspberry varieties fruit on 2nd year growth, while Everbearing varieties should be pruned ever year after fruiting for new crops. Do not mulch with pine or you will introduce a deadly virus to your raspberries.



Marionberry
(*Rubus L. subgenus Rubus*)

The marionberry is our most productive berry on long, heavily fruit laden canes. They are perfect for trellises and training on fences or the side of your house. The berries are sour until almost overripe—they're best in smoothies or cooked in pies and preserves. Foster Ave and Roberts Way.



**"Albion," "Seascape," "Tristar,"
"Hood Junebearing," & "Chandler"
Strawberries**
(*Fragaria x ananassa*)

Many different varieties of garden strawberries will grow around the Bay, but local strawberry farmers say Albion is most resistant to the Spotted Fruit Fly larvae. Seascape and Chandler are large and productive. Gardeners appreciate the flavors of Tristar and Hood Junebearing. Straw bedding keeps down weeds, prevents mold and deters slugs. Rice straw is high in silica and lasts the longest in our moist climate.



Loganberry
(*Rubus x loganobaccus*)

Loganberries are a hybrid of particularly flavorful blackberries and raspberries accidentally created in 1883 by a Santa Cruz lawyer. They ripen early and set large numbers of berries that are not ripe until purple. Loganberries are sweet enough to enjoy off the bush and can replace blackberries and raspberries in jam and pie recipes.



Tayberry
(*Rubus fruticosus x ideaus*)

Many local gardeners think Tayberries are the very best kind of Rubus berry (blackberry, raspberry, etc.) that grows on the Bay. Tayberries are a boysenberry/raspberry cross, highly productive, disease resistant, lovely tasting, and easily trained to trellises or propped up with wires. The canes can grow 9' 17' long, so give them space. Foster Ave & Tilley Court.



Beach Strawberry
(*Fragaria chiloensis*)

The native beach strawberry of the Humboldt Bay is one of the two species of strawberry that were hybridized to make domesticated strawberries. The fruit is small and sweet, while the plant spreads vigorously with runners that can make a thick and attractive ground cover.



Panther Lily (*Lilium pardilinum*)
and
Columbia Lily (*Lilium columbiana*)

The Panther Lily likes moist soil and is found only in California. Its edible bulbs have been harvested by indigenous people for millennia, and it was much more common in years past. The orange with red-speckles Columbia Lily can be harvested for both its delicate petals and edible bulbs, which are peppery and somewhat bitter.



Soap Root
(*Chlorogalum pomeridianum*)

This fibrous native has numerous medicinal uses and was traditionally used as soap, with the outside fibers bundled to make a scrubby brush—supper, soap and scrubber all in one. It is unpalatable unless roasted like a potato, but it is still very fibrous. The flowers are fragrant in the evening to attract moths.

Brodiaea californica leptandra
and
Tritelia laxa

The natives *Brodiaea* at left and *Tritelia* at right are small lily-like flowers with abundant and edible bulbs that were a main ingredient in pre-Settlement indigenous meals, and now a valued but rare ingredient in traditional meals.



Fungus and Bulbs: Fruits of the Earth



Blewits (*Clitocybe nuda*)

Blewits are delicious, colorful and like to eat fresh lawn clippings. They were planted in a garden bed heavily mulched with wood chips, but popped up in the lawn 20' away. Tasty and fragrant. Local culinary mushroom expert Bradley Thompson has a 20% success rate of "planting" mushrooms in his garden in layers of wood chips and green waste. Foster Ave.



King Stropharia
(*Stropharia rugosoannulata*)

Stropharia were historically grown with corn in Europe because they supported corn health with their habit of eating nematodes (microscopic worms). They can grow large and meaty, and like most mushrooms they taste delicious fried in butter and garlic. Roberts Way, Fungaia Farms on Old Arcata Rd.



Wavy Caps
(*Psilocybe cyanescens*)

These edible hallucinogenic mushrooms have purple spore prints and bruise blue after a minute when the stem or cap is squished. There are many look-alikes that do not have purple spore prints and blue bruising. They can be grown in the pathway and mulching around fruit trees on fresh wood chips, except redwood which does not support their growth.

Tomatoes (*Solanum lycopersicum*)

The essential thing to know about growing tomatoes around the Bay is that they should ripen in less than 70 days, and give them space to get air movement to dry off after fog or rare summer rain. Sadly, extended wet and cold growing conditions will kill an entire tomato plant.

All tomatoes that ripen fruits within 55-70 days are good candidates around the Bay. Some smaller and cold-hardy varieties that have done well include:

San Francisco Fog*- firm, **best tasting** saladette
Mountain Princess*- **fastest ripening** slicer, compact and productive growth, very little flavor
Mountain Magic*-saladette
Stupice* - saladette
Cherry Tomatoes*—all varieties
Moscovich* - a big slicer with little taste
Early Girl* (DNA patented by Monsanto)--slicer
Oregon Spring - slicer
Principe Borghese-small tomatoes for drying
Siberian - saladette
Siletz - slicer
Sub Arctic Plenty - saladette
Thessaloniki - saladette
Willamette - slicer
Alaskan Fancy - paste
Crimson Sprinter - saladette
Glacier - saladette
Legend - slicer
Marmande - saladette
Matina - saladette

***Most successful varieties**

Hot Weather Annuals



Sweet Pepper "Elephant Ears" (*Capsicum annuum*)



"Deux des Landes Basque" (*Capsicum annuum*)

If given enough time (e.g. 80 days), some peppers can ripen in the cool summer weather on the Humboldt Bay. The Serbian paprika-type "**Elephant Ears**" sweet pepper is meaty and sweet, and the only non-hot pepper that turns red on the Bay. Hot peppers include **Red Rocoto** from the cool Andes mountains, the hot frying pepper "**Doux Des Landes Basque**" from alpine southwestern France, and the Serrano pepper "**Tampiqueno**" on Mad River Road, Foster Ave, and Blakeslee in Arcata.



"San Francisco Fog"



"Georgia Jet"

"Georgia Jet" and "Beauregard" Sweet Potatoes (*Ipomoea batatas*)

These two varieties of sweet potatoes are highly productive and among the fastest to harvest with 80-90 days of "normal" summer in the Northeast, but on the Bay we have less than 70 days of growing time so they produce light harvests. They are also especially favored by gophers. Mad River Hospital.



"Golden Bantam," "Spring Treat" and "Sugar Dot" (*Zea mays*)

The three varieties of sweet corn that produce at all still have modest harvests on a good year due to lack of spring ground heat and summer ripening heat. The Golden Bantam at left is a genuine heirloom, the corn that started the yellow sweet corn craze in 1902 when it came out in the Burpee catalogue. Spring Treat (not pictured) looks like Golden Bantam, but is a hybrid seed. The bicolor hybrid Sugar Dots at right is noted for starting "vigorously" in cool soils like ours. A few varieties of feed corn and decorative corn will grow small ears, but according to Paul Giuntoli, a 4th generation Bottoms farmer, "the others just give a pretty stalk." Bottoms farms and the Mad River Hospital farm.



This Book's Origin Story: Back in 2011 there was a neighborhood conflict between a Swiss corporation that wanted to expand a cheese factory on land zoned for farming, and we farmers who wanted the farmland to be farmed. One of the compromises we agreed to was that the corporation plant an "Edible Hedgerow" on 17th St, Arcata, which is 6 blocks of public fruits on the edge of 8 acres of permanently preserved Organic farmland. To make the Edible Hedgerow planting list I spoke with more than 60 local farmers and gardeners, so I decided to covert the planting list into something of wider service—a booklet to share with fellow gardeners. Every 6 to 24 months I put out a new edition with new fruit varieties. I think we need this collective wisdom to save us all years of pointless waiting for heat loving fruits (e.g. Pluots, Gojis), and the knowledge is part of an ancient tradition--the earliest evidence of farming yet found is from 21,000 years ago, and dog domestication is even older--27,000 years ago. To grow what you love is human. ☺

If you plant the known successes in this booklet and baby them for the first couple of years, you too can have the rare experience of a red-fleshed apples that *taste* like raspberries, or savor the dark chocolate flavor of Himalayan chocolate berries. Enjoy and be fruitful!

Subtropical Fruits Being Tested



"Strawberry Guava"
Psidium cattleianum

This native to Brazil is too delicate to be a commercial crop, but its fruit are wonderfully sweet and guava-ey, so worth tending the tender leaves which require cover on frosty nights. Once well-established it can survive down to 20F, but it wants the warmth of 73F or hotter to fruit—rare weather on the Humboldt Bay—so the jury is out. Growing on Q St, Arcata.



"White Sapote"
Casimiroa edulis

Creamy, sweet and with strong vanilla notes, this cousin of citrus is also known as Custard Apple. Its delicate evergreen leaves can survive occasional frost to 22F, but young trees die at 30F without frost cover. To fruit it wants 70F and 4-6 years of healthy growth, so we will see by 2030? Q St., Arcata.



"Jelly/Pindo Palm"
Butia odorata

Pindo Palm, aka Jelly Palm, is one of the cold-hardest of all palm trees and can survive an occasional dip to 5F. The palm's pectin-rich sweet-tart fruit can thicken jelly while adding flavors of pineapple, mango, coconut and apricot. It wants 70F for fruiting, so time (8+ years!) will tell. Q St., Arcata.



"Thornless Prickly Pear"
Opuntia ellisiana

There were 800 new kinds of plants developed by Luther Burbank in Santa Rosa, CA. This marvel is a spineless "prickly pear" cactus. The Taino people's word for the sweet fruit was adopted into Spanish—"Tuna"—as was the Nahuatl word, "chochtli" into "nopal." A thorny variety fruits on Tilley Ct, Arcata.



Passionfruit
Passiflora edulis

Passionfruit grows well in Arcata, but I know of nobody who has grown a variety that provides the wonderful fruits, just flowers. The **Frederick** and **Black Knight** varieties are promising. Snail and slugs eat and kill starts, so grow them in a pot for a year.



Yellowhorn
Xanthoceras sorbifolium

Yellowhorn is growing well on Q St, but to fruit it wants a hot summer. Flowers, leaves and nuts are all tasty, so even if the cold Bay summer doesn't support nuts, the tree can still be nibbled on.



Banana
Musa species

There are fruiting banana varieties that can survive a frost, but they want a heated greenhouse to thrive. **Namwah**, **Pisang Ceylon** and **Veinte Cohol** are the most cold-hardy, but plant them in a 15gal-45gal pot so you can bring them in.



Avocado
Persea americana

The **Mexicola Grande** is the most cold hardy (17F!) of all avocados and has a flavorful, rich texture. It is Type A—female flowers open in the afternoon. Plant with Type B avocado such as **Bacon**.