



Santa Rosa *Prunus salicina*

09-24



<u>Hardiness</u>	<u>Exposure</u>	<u>Soil</u>	<u>Water</u>	<u>Flowers</u>	<u>Height</u>
Zones 2, 3, 7-23	Full sun	Deep, well drained	Deep, well drained	Blossoms early winter-late spring	Will reach 15-20 feet

Plums are popular for cooking, jam making and bottling or canning, but the sweeter varieties are among our most delicious dessert fruits. Damsons ripen a little later than most plums. The fruits are small, oval and richly flavored, but not really sweet enough for the general taste for eating raw. They are, however, excellent for cooking, preserves and bottling. Bullaces are small round fruits, which ripen even later and are useful on that account to lengthen the season. Bullaces can be eaten raw but are excellent for cooking. Gages are simply a class of plum with a characteristic, and particularly delicious, flavor. Gages, bullaces and damsons are all grown in the same way as plums.

Plums will grow in most parts of the country but as they flower early they are very vulnerable to spring frosts. The choicer kinds deserve the protection of a wall where protection from frost (and birds) can more easily be given. They do best in districts where the annual rainfall is between 50 and 90cm (20 and 35in). Damsons will succeed in areas having higher rainfall, and less sunshine, than plums will tolerate.

Plums need a well-drained soil and one containing plenty of humus to hold moisture during the growing season. A very acid soil should be limed, but an alkaline soil should not be planted with plums. Plums (and other stone fruits) do need calcium but they will not prosper in an alkaline soil. Plum trees planted in thin soils overlaying chalk often suffer seriously from lime-induced iron deficiency.