



CHERRIES AND PLUMS FROM LUXEMBOURG

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| INTRODUCTION



A rare sight: a row of cherry trees in a field (Luxembourg - Contern)

Stone fruits in Luxembourg

When people think of traditional fruit varieties, apples usually come to mind first. The brochure “Apples and Pears from Luxembourg,” published by the Fondation Hëllef fir d’Natur in 2014, was the first in a series on Luxembourg’s natural diversity. This brochure now turns to the lesser-known traditional varieties of sweet cherries and plums. Rather than standard types commonly found in nurseries, it focuses on Luxembourg’s regional varieties—many of which have been cultivated in orchards for centuries and passed down from one generation to the next. This is a world that will be unfamiliar to many readers, but perhaps all the more fascinating for that. Prepare to be surprised!

Luxembourg’s cherries: a treasure trove

If you take a walk through old cherry orchards during the season—especially in the Trintange Valley, known for its cherries—you will notice a vivid orange-red hue in the trees even from a distance. The yellow-red cherries, known in pomological terms as “red-variegated,” are particularly common here and in other parts of Luxembourg. Varieties such as the flavour-packed ‘Rouya’, ‘Choque’ and ‘Hänkesch’, as well as the ‘Bongaren’ common around Ettelbrück, the ‘Alte Luxemburger’ and the crisp ‘Straussen’, are almost entirely unknown outside the country. They are part of the red-gold treasure of the Grand Duchy. This brochure also includes some varieties with provisional working names (AN), such as the ‘Luxemburger Rotgescheckte’ (AN) and the ‘Sandweiler Frühe Rotbunte’ (AN), as it was not always possible to obtain names from tree owners, particularly for



older trees. These, too, are long-established traditional varieties with excellent qualities that still deserve a place in today's orchards. Alongside locally developed varieties, fruit growers in the past also looked beyond their borders, trying out promising new types from other countries. As a result, Luxembourg is home to a wide range of red-variegated cherries from many different regions. Among these, we present two particular favourites: the English 'Elton' and the German 'Tilgeners Rote Herzkirsche'. This naturally raises the question of whether there was a specific reason for the preference for red-variegated varieties. Red and variegated varieties have traditionally been favoured for preserving and distilling. However, there is a little-known fact: they also taste excellent when eaten fresh. This contradicts the well-known German children's rhyme, "I like red cherries, but I like black ones even better..." Of course, Luxembourg is also home to dark cherry varieties with excellent flavour, such as the large-fruited, relatively firm 'Grafenburger' and the easy-to-grow, high-yielding 'Coburger Maiherz'. A particular flavour highlight



The good ones in the basket...



... The red-golden cherries in the Trintange Valley

with a wide range of uses is the 'Landelee', which ripens at the same time as the 'Bigarreau Noir' (AN), a variety previously known only in Luxembourg. This brings us to the firm-fleshed cherries, which offer a pleasant crunch when bitten into. Another variety from this group worth recommending is the 'Bopparder Hängige', which originates from the Middle Rhine region. The oldest variety still fairly widespread today is the 'Späte Spanische', which most likely does not originate from Spain. It is also found in Germany, although very rarely. To date, a total of 67 old sweet cherry varieties have been identified. Of these, 33 are described in pomological literature, seven bear regional names, and 27 are listed under provisional working names because their original names are unknown. This illustrates how much knowledge has already been lost. With the exception of the 'Choque', Luxembourg's regional varieties have never been described in pomological literature. Alongside oral accounts, the only known written source to date is a study on Luxembourg plant names by Klees (1983). Fortunately, a considerable number of the varieties listed there—based on names provided by local growers—have since been identified. These include 'Schockekiisch' ('Choque'), 'Bollerten' ('Große Prinzessin'), 'Bongara' ('Bongaren'), 'Gluedekiisch' ('Geluede Kiisch'), 'Hänkekiisch' ('Hänkesch'), 'Straussekiisch' ('Straussen') and 'Maikiisch' (presumably 'Early May Heart Cherry'). Luxembourg therefore bears a



particular responsibility for preserving this diverse group of red-variegated cherries. Due to their sensitivity to transport, this once widespread group has largely disappeared from commercial cultivation. Today, demand focuses mainly on dark, firm-fleshed and mostly late-ripening varieties. In Europe's commercial cherry-growing regions, this has led to a reduction in varieties since the late 1960s, with the majority of red-variegated and soft-fleshed varieties being lost. The proportion of red-variegated varieties can thus serve as an indicator of a region's varietal diversity. In this respect, Luxembourg stands out among all regions studied to date. One reason is that intensive commercial cherry cultivation, with its greatly reduced standard range, never became widespread here. In addition to the wide range of red varieties, Luxembourg is also notable for the presence of some very rare types. For example, alongside the early-ripening 'Frühe Maiherz', there is 'Winkler's White Heart Cherry', previously known from only two locations in Germany. Other varieties such as 'Elton' and 'Tilgeners Rote Herz', as well as the aforementioned 'Späte Spanische', which appears to have been one of the main varieties in Luxembourg in the past, are also regarded as rare in Germany. By contrast, standard varieties commonly found in Germany, such as 'Große Schwarze Knorpel', 'Schneiders Späte Knorpel' and 'Büttners Rote Knorpel', are only found sporadically on old trees in Luxembourg. Only the standard varieties 'Hedelfinger' and 'Große Prinzessin' (known as 'Napoleon' in French-speaking regions) are more widely cultivated here. Regional cherry varieties have traditionally been preferred for cultivation, while internationally distributed nursery varieties have played a smaller role. This is because propagation was historically carried out largely by the fruit growers themselves: seedlings were collected from the forest, planted out, and a few years later grafted with valued local varieties.



Fancy a colourful assortment of plums?

The diversity of traditional plum varieties found in Luxembourg is also remarkable. Even more varied than cherries in shape, size and colour, these richly coloured plums are a true delight for the senses. The range extends from the small, round fruits of the pale yellow 'Dubbele Boerewitte' and the sugar-sweet blue 'Pränzepromm', to the large red fruits of the 'Promm Rouge' (AN), the brightly coloured, egg-shaped 'Ardenner Rotpunktieten' (AN), the quince-yellow 'Duerderer' and the dark red 'Zolverpromm'. Some varieties, such as the widespread "Karschnattspromm" ("Marange"), can be found almost everywhere in Luxembourg, while others, such as the 'Roodter Reineclaude' (AN) or "Lenschouren", occur only in limited areas. There are also distinctive small fruits, such as the teardrop-shaped 'Von Hartwiß Gelbe Zwetschge' with its characteristic 'pregnant tummy', which are particularly enjoyable for fresh eating. This wide range can be enjoyed over nearly three months: the large 'peach plums' ripen as early as the end of July, while the last fruits of the 'Ardenner Spätzwetschge' (AN) are harvested in October. As with their colours and shapes, the flavours vary greatly. All are good, but in warm years the fully ripe fruits of the 'Mensdorfer Bunte' (AN) and the 'Kirkespflaume' are hard to surpass. Plums once played an important role in self-sufficiency, providing the basis for plum purée, prunes, and distilled spirits. Some varieties, such as 'Koupanz', are suitable for all types of processing, while others are reserved for specific products—for example, 'Wenkelcher' is grown primarily for distilling. A total of 72 old plum varieties have been recorded in Luxembourg, alongside 30 additional wild plum types. Of these, 24 are described in pomological literature, six bear local names, and 37 currently have no recorded names, so they are listed under provisional working names. This shows that the loss of knowledge about plums is even greater than that for cherries. In the study *Luxembourgish Plant Names* (Klees, 1983), some of the local varieties identified include 'Wenkelcher' (as Mirabelle), 'Lenjhouer' ('Lenschouren') as a damson, 'Pränzepraum' ('Norbertspflaume'), and 'Kreckel' ('Krieche', 'Haferpflaume'). Surprisingly, one hotspot of plum diversity is the Ösling region, which would seem rather inhospitable for fruit growing. No fewer than 15 of the identified varieties are predominantly found in this region, with the majority occurring exclusively there. Some of these varieties were also presented by Fondation Hëllef fir d'Natur in the 2014 brochure *Uebstkultur* (published by the



A special treat: plum cake topped with 'Von Hartwiss Yellow Plums'

Municipality of Wintger). What makes the plum varieties of the Ösling region, as well as the locally grown varieties in other regions, so special is the method of traditional propagation. Unlike pome fruits and sweet cherries, these plums are root-true and propagated through root suckers rather than grafting. This method has several advantages. First, no knowledge of grafting is required, so the varieties can be passed on easily by anyone “over the garden fence.” Second, root-true plums are more long-lived than grafted trees: even after the mother tree has been felled, new trees continue to grow from its root suckers, allowing the variety to spread over a wider area. Root-true plums are also generally more robust, as they consist of a single plant, rather than relying on the interaction between a rootstock and a scion, as grafted trees do. Because they propagate vegetatively across an area, they are well suited—unlike grafted fruit trees—for forming wild fruit hedges, often in combination with cornelian cherry, elderberry, and hazelnuts. Such hedges can serve as boundary structures for gardens or plots, providing an attractive alternative to standard cherry laurel or thuja hedges. These hedges not only produce tasty fruits that appeal to more than just children, but also support biodiversity by offering birds, insects, and small mammals both food and shelter.

Preserving diversity

The aim of this presentation of Luxembourg’s stone fruit varieties is to reintroduce them into gardens and orchards.



Compared with modern varieties—often bred abroad under completely different climatic conditions—these native traditional varieties have a clear “home advantage”: they are well adapted to local climate and soil. Plant these traditional varieties, which have been successfully cultivated here for centuries! Today, most nurseries and garden centres offer only a relatively small selection of international varieties. Local varieties such as ‘Choque’ or ‘Duerderer’ were, at the start of the variety surveys, practically no longer available as planting stock. To prevent a further drastic reduction in landscape diversity and to preserve the stone fruit diversity recorded to date, the Fondation Hëllef fir d’Natur pursues three main strategies:

- **Conservation gardens:** The varieties discovered are planted in various conservation gardens, safeguarding them both as a genetic resource and as cultural heritage. Newly discovered seedlings with interesting characteristics are also included in these conservation efforts.
- **Planting projects:** As part of planting projects run by the Fondation Hëllef fir d’Natur, these varieties are given priority in order to restore varietal diversity to their original locations in the landscape.
- **Availability through nurseries:** Selected traditional varieties are included in the range of NaturService sàrl (an affiliate of the Fondation Hëllef fir d’Natur), making them accessible to other garden and orchard owners.

NaturService cooperates with the Noehl nursery in Holsthum and the Schmitz nursery in Trier for propagation. The Schmitz nursery also carries out the initial propagation of the entire range of discovered varieties—a task requiring considerable patience and skill due to the often very weak scions.

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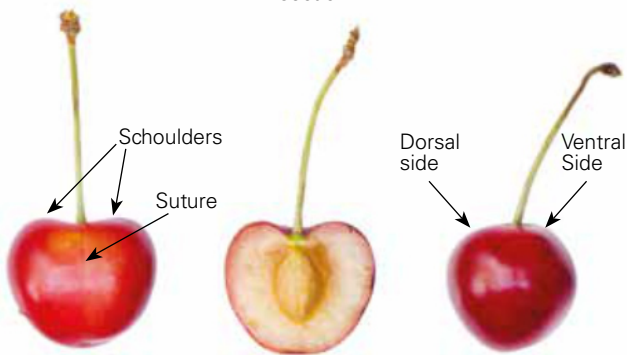
A unique specimen: a cherry tree with an elephant-foot-shaped trunk (Luxembourg Ettelbrück)

| POMOLOGY

Ventral view

Longitudinal section

Side view



Color: Orange-red, partly with dark red spots

Fruit shape – ventral view: Round to broadly round

Fruit shape – side view: Broad, moderately convex along the belly

Ventral side: Evenly shaped, slightly convex, with a shallow suture band

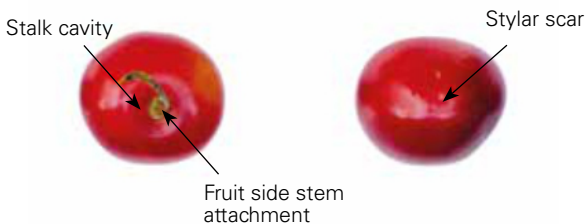
Dorsal side: Moderately convex, with a dorsal groove

Stem: Medium length, light green; fruit-side attachment moderately sized

Flesh: White, medium-firm, very sweet and aromatic

Stalk view

Style view

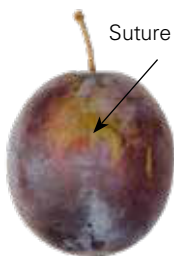


Stalk end: Stalk cavity medium wide, medium-deep to deep

Style end: Stylar scar small, ochre-coloured, centrally positioned, sessile



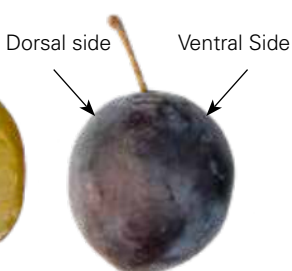
Ventral view



Longitudinal section



Side view



Colour: Dark blue, with prominent ochre-colored lenticels, light blue bloom

Fruit shape – ventral view: Oval, flattened on the stigma side

Fruit shape – side view: Oval to roundish

Ventral side: Moderately curved. Suture in a shallow groove, divides symmetrically

Dorsal side: Slightly curved

Stalk: Medium length, thin, with brown spots

Fruit flesh: Greenish-yellow, sweet and aromatic, skin tart, stone moderately removable

Stalk view



Style view



Stalk end: flattened, stem pit of medium width, medium to deep

Style end: stigma dot small, ochre, in a shallow pit

Note: A key identifying feature of stone fruits is the stone. As identifying fruit by their stones requires specialist knowledge and considerable experience, and as this booklet is aimed at fruit lovers and gardeners, we have chosen not to include illustrations or descriptions of the stones here.

USES



Eating



Cooking



spirits



Dried fruit

CULTIVATION



Orchard
Trees grafted onto
vigorous rootstock



Home garden
Trees grafted onto
moderately vigorous
to weak rootstocks



Plantation
Trees grafted onto
weak rootstock

ALTE LUXEMBURGER

Working Name



This is a very nice cherry, reminiscent of the 'Lucien' variety, with an eye-catching striped colouring. It produces robust, uniformly structured trees and is suitable for both home gardens and orchards.

Fruit: Yellow-red with a pink-red over-colour and turns very dark red when fully ripe. It has very distinctive, long, light streaks and is sensitive to pressure. The fruit is medium-sized, broad and bluntly heart-shaped, and broadly oval when viewed from the side. The stalk cavity is of medium width and depth with flat shoulders. The underside is even and slightly domed. The upper side is moderately domed. The style scar varies in size and colour and sits on the surface or in a very shallow depression. The stalk is of medium length with a medium-sized fruit base. The flesh is white-yellow, soft and fruity. Relatively resistant to splitting.

Origin: Unknown, but probably of Luxembourgish origin. The name was given by the owner of an orchard near Lorentzweiler.

Distribution: Known only in Luxembourg to date. The Müllerthal (Colbette and Bech) is a major area of distribution for the variety; further trees are found in Ettelbrück, Blaschette, Trintingen and Bous.

Ripening period: Early to late June

Tree: It has vigorous growth and forms balanced, spherical crowns with sloping main branches and sturdy fruiting wood. It is very healthy and robust.

BONGAREN

Also known as „Bongara“



This radiant beauty is the absolute highlight of Luxembourg's crisp cherries. The lovely, bright orange-red fruits gleam as if lacquered, bursting with flavor and refreshing sweetness.

Fruit: Initially light orange, later bright orange-red in color with a strong sheen and fine speckles, giving it a lacquered appearance. Medium-sized, conical to broadly conical in shape, with an oval to bulging appearance at the stalk end when viewed from the side. Stalk cavity narrow to medium-wide and deep, flat shoulders. Ventral side even, flatly domed. Dorsal side domed or with a flat ridge. Style scar small to medium-sized, light-colored, located on the ventral side, pointed or in a shallow depression. Stalk of medium length, light green, base often reddish. Flesh dark yellow, medium-firm, very aromatic and juicy. Relatively resistant to cracking.

Origin: Possibly a local variety from the Ettelbrück region, but according to a tree owner, a Belgian or French origin cannot be ruled out. However, the variety name is mentioned in the "Luxembourgish Plant Names" by KLEES (1983).

Distribution: The main distribution area is the vicinity of Ettelbrück, but the variety also occurs in the Müllerthal, the Trintingen area, the Ösling, and sporadically in other regions. It has not yet been found outside Luxembourg.

Ripening period: Late June to mid-July

Tree: Vigorous, forms tall, rounded crowns that become broad with age, with long, thin, pendulous fruiting branches. Robust and relatively adaptable to a wide range of growing conditions.

BIGARREAU NOIR

Working Name



The sole dark-fcoloured variety, presumably with only regional distribution, stands out amidst the colourful diversity of the other varieties. The relatively slow-growing trees are also ideal for smaller gardens.

Fruit: Initially dark brown, turning black when fully ripe. Medium-sized, broadly round fruit with a slightly conical profile. Stalk cavity variable, shallow to deep, with flat shoulders. Ventral side usually even, with a distinct suture ridge on large fruits. Dorsal side with a flattened area. Style scar small, light-colored, in a shallow groove. Stalk of medium length, green; stalk attachment usually small. Flesh medium-firm; flavor of fully ripe fruits very sweet and aromatic. Not very prone to cracking.

Origin: The origin of the variety is unknown. Since no relevant references are available, it is provisionally named here with the relatively non-specific name "Bigarreau Noir" as indicated by growers. Whether it is a Luxembourg regional variety or possibly a French variety is not yet known.

Distribution: The variety has so far only been found in Luxembourg. It is primarily found in the region around Trintage. In addition, it has been found near Waldbillig, Reckange, and Blaschette.

Ripening period: Late June to mid-July

Tree: Slow to moderately vigorous growth, forming small, rounded crowns with thin, pendulous fruiting branches. Somewhat susceptible to tip dieback.

BOPPARDER HÄNGIGE

Also known as 'Spanish Brown', 'Hänkische' and other local names.



Equivalent to the standard variety 'Große Schwarze Knorpelkirsche,' this variety impresses with its abundant yield and aromatic, crisp flesh. These very low-vigour trees can act as a 'sunshade' above a garden seating area.

Fruit: Dark brown fruit, with characteristic light striping when half-ripe. Medium-sized, round to broadly round, oval to inverted-ovoid when viewed from the side. Stalk cavity medium-wide, medium-deep to deep, with medium-high shoulders. Ventral side even, dorsal side domed or flattened. Pistil spot large, light-colored, in a shallow dimple, centered, area around the pistil spot lighter in color. Stem short to medium-length, fruit-side stem attachment medium-sized. Flesh dark red, firm, good aroma. Prone to cracking.

Origin: The variety is mentioned in the Rhenish press from the beginning of the 20th century. It is not identical to other varieties mentioned in historical literature that bear "Spanish" in their names ("Brown Spanish Cherry," "Black Spanish").

Distribution: To date, the variety has only been found in the Trintange region in Luxembourg. In Germany, in addition to its main concentration in the Middle Rhine region, it is also found in the Saarland and sporadically in other regions. In 2008, it was named Orchard Variety of the Year in Saarland.

Ripening period: Late June to mid-July

Tree: Weak to moderate growth with heavily drooping fruit-bearing branches. The tree requires regular pruning due to its high yield; otherwise, growth may cease prematurely. Prone to tip dieback.

| CHOQUE

Also known as 'Schockekiischt'



In warm summers, the flavour-rich fruit can develop a raspberry-like aroma that is unique among cherries.

Fruit: Fully ripe, dark red, slightly marbled, glossy fruit. Medium-sized, heart-shaped with a moderately rounded profile. The underside often has a furrowed midrib. Stalk cavity narrow and shallow, with flat shoulders, often with a slight mirroring on the style end. Dorsal side with a flattened area. Stigma small, light-coloured, sessile. Stalk short, green, with a broad base. Flesh white, very sweet with very strong acidity, with a raspberry aroma in warm climates. Prone to cracking.

Origin: Described as early as 1863 in the catalogue of the Metz nursery Simon-Louis, it was also included in 1882 in the famous variety compendium 'Pomologie Générale' by Mas. It is also mentioned in the 'Luxembourg Plant Names' by KLEES (1983). From 1898 until the start of the Second World War, it appears regularly in Luxembourg nursery catalogues. Named after its place of origin, a Moselle slope called 'Côte des Choques' near Rombas, north of Metz.

Distribution: One of the main varieties of the traditional cherry assortment in Luxembourg, with its primary concentration in the Trintange area. It is also likely to be more common in the Metz region.

Ripening period: Late June to mid-July

Tree: A vigorous variety with steep main branches, forming large, highly spherical trees. Fruit wood is thin and pendulous. Prone to tip dieback; lower branches become bare with age.

COBURGER MAIHERZ TYP SAHLIS-KOHNEN

Also known as 'Altländer Hedelfinger', 'Murtalperle', 'Witzenhäuser Frühe' and others



A very old early variety, highly recommended for its abundant and consistent yield. The robust trees form an umbrella-shaped crown and are ideally suited to orchards.

Fruit: Dark red, turning brown-red when fully ripe. Medium-sized, shape elongated oval to barrel-shaped, relatively narrow when viewed from the side, hanging askew on the stalk. Stalk cavity narrow and shallow, sloping obliquely towards the ventral side, flat shoulders. Ventral side even, slightly domed. Dorsal side strongly domed. Stigma usually large and sessile. Flesh dark red, soft when fully ripe, with a fruity flavour. Resistant to cracking.

Origin: Presumably a very old variety, first described at the beginning of the 20th century in the famous catalogue 'Deutschlands Obstsorten', yet already observed on very old trees at that time. It is not identical to the 'Coburger Maiherz' described as early as 1837 by the pomologist Dittrich, which had been lost by the beginning of the 20th century.

Distribution: Moderately widespread throughout Luxembourg and Germany, known in Germany under various regional names.

Ripening period: Mid to late May

Tree: A large, spindly tree with a broad, spherical to umbrella-shaped crown and conspicuous small leaves. A robust variety, only slightly susceptible to shot-hole disease (Coryneum blight) in very wet years.

| ELTON

No other names



The bright yellow-red fruits, with their elongated-pointed shape, are considered among the most flavorful varieties.

Fruit: Yellow with a bright red cheek and faint light striping. Medium-sized; elongated-heart-shaped, tapering at the stem end, strongly conical-pointed in side view. Stalk cavity medium-wide and medium-deep, with flat shoulders. Ventral side strongly convex, with a reflective area near the stem end. Dorsal side strongly convex. Stigma small, sessile at the fruit tip. Stalk medium-long to long, fruit-side stalk attachment medium-sized. Flesh white-yellow, soft, aromatic. Resistant to cracking.

Origin: English variety, developed around 1806 by A. Knight, president of the London Horticultural Society, through artificial pollination of the 'Holländische Prinzessin' with pollen from the 'White Heat.'

Distribution: Rare in Luxembourg and Germany; found around Trintange, Blaschette, the Müllerthal, and in the Ösling region.

Ripening period: Late May to mid-July

Tree: Vigorous, forming tall, often funnel-shaped crowns. Petioles and leaf midribs reddish. Mostly healthy in Luxembourg; in cooler climates prone to gummosis and tip dieback.

GRAFENBURGER

Also known as 'Bernhard Nette'



One of the largest and most flavorful dark early cherries. This robust variety forms tall, impressive landscape trees and is well suited for orchards.

Fruit: Large, black fruits with a broad heart-shaped form and an irregular, slightly bumpy surface. Stalk cavity narrow to medium-wide and deep, with medium to high shoulders. Ventral side with a distinct suture ridge, near the stalk end bounded by two small folds; smaller fruits with a flattened area. Dorsal side with a broad furrow or flattened area. Styler scar medium to large, light-colored, sessile or in a shallow depression. Stalk short to medium-long, often reddish; fruit-side stem attachment medium-sized. Flesh firm, dark red, sweet with noticeable acidity. Slightly prone to cracking.

Origin: Raised from seed at the Imperial Fruit School nursery in Grafenburg, Brumath (Alsace) at the end of the 19th century. First described and illustrated in 1893 in the Pomologischen Monatshefte by the school director W. Schüle. Reintroduced in the early 20th century by estate gardener Rottert from Beesenstedt (Germany) under the name 'Bernhard Nette.'

Distribution: Rare, with only a few trees found in Luxembourg near Bous, Trintange, and Grevenmacher; also a rare variety in Germany.

Ripening period: Late May to mid-July

Tree: Vigorous, with steeply upright main branches and tall, globular crowns. Robust and well suited for orchards.

HÄNKESCH

Also known as 'Hänkekiischt'



Together with 'Rouya' and 'Choque,' this is the third of the primarily Trintange-region red-variegated varieties, noted for their excellent flavor. The variety's name, Hänkesch or Hänkekiischt, comes from the Luxembourgish verb for 'to hang (down)', reflecting the tree's extremely weeping, willow-like growth habit.

Fruit: Yellow-red, turning dark red at full maturity, with long, light striping; coloration appears somewhat blotchy. Medium-sized, heart- to block-shaped, flat in side view. Stalk cavity medium-wide and medium-deep, with flat shoulders. Ventral side variable, either evenly rounded or with a flattened suture ridge. Dorsal side convex or with a shallow furrow. Styler scar small, sessile. Stalk medium-long to long; fruit-side stem attachment small to medium-sized. Flesh golden-yellow, medium-firm, very sweet and aromatic. Resistant to cracking.

Origin: The origin of the variety is unknown; its name is mentioned in Luxemburgische Pflanzennamen by Klees (1983). Based on its distribution, it likely originated in the Trintange area.

Distribution: Clearly a local variety of the region around Trintange and Contern. Outside this area, only one tree has been recorded near Bech.

Ripening period: Late June to mid-July

Tree: Vigorous, with globular crowns; most distinctive are the long, thin, strongly drooping fruiting branches.

LANDELE

Also known as 'Schwarzer Falter', 'Faltenkirsche', 'Geisenheimer Schwarze' in Hesse; 'Freinsheimer Schwarzkirsche', 'Mohrenkirsche' in Palatinate; 'Zipfelbachperle' in Württemberg; 'Westhofener Schwarze' in Alsace; 'Schwarze von Chavannes' presumably in Switzerland.



Although 'Landelee' is not an "original Luxembourg variety," it is one of the most flavorful black cherries in the country. With its robust, vigorous growth, it is highly recommended for orchards.

Fruit: Deep black, medium-sized, heart-shaped, tapering from stem to mid-belly in side view. Stalk cavity narrow to medium-wide, medium-deep to deep, with high shoulders. Ventral suture often indented near the stem or along the entire length. Dorsal side with a furrow or flattened area. Styler scar typically large and light-colored, though variable, usually sessile. Stalk typically short and thick, sometimes medium-long, slightly loose; fruit-side stalk attachment medium-sized. Flesh dark red-black, relatively firm, very aromatic and sweet. Slightly prone to cracking.

Origin: The origin of this widely distributed variety, which has different local names in almost every region, is unknown. First described in the early 20th century in *Deutschlands Obstsorten* as 'Frühes Landele', it appears to date back at least to the 18th century.

Distribution: Occasional in almost all regions of Luxembourg and Germany; also found in Switzerland and northern France (Alsace).

Ripening period: Early to late June

Tree: Vigorous, with steeply upright main branches. Robust but early-flowering (risk of late frost damage). Adequate warmth is required for optimal fruit quality.

LUXEMBURGER ROTGESPRENKELTE

Working Name



Alongside 'Straussen,' this is the second typical Luxembourg red-variegated cherry. In fruit and stone characteristics it is strikingly similar to the 'Span'sche Knorpel,' but with firmer flesh and a later ripening period. A robust variety suitable for orchards.

Fruit: Red-yellow, turning completely red when fully ripe, with characteristic dark-red mottling. Broad-round to broad-heart-shaped; relatively wide and medium-bellied in side view. Stalk cavity medium-wide and shallow, with flat shoulders. Ventral side strongly convex with a central bulge. Dorsal side with a flattened area. Styler scar small, central, sessile. Stalk medium-long, thick, light green; fruit-side stalk attachment large. Flesh dark yellow, firm, flavorful. Very prone to cracking.

Origin: Presumably a Luxembourg regional variety; traditional name unknown.

Distribution: Mainly found in the Trintange region and as individual trees near Colbette and Bech. Unknown outside Luxembourg.

Ripening period: Early to late July

Tree: Vigorous, forming large, sometimes broadly spreading trees with steep main branches and thin, drooping fruiting wood.

ROUYA

No other names



Alongside 'Choque,' this is the most widely grown and most flavorful Luxembourg variety. Not only the attractive, long-stalked, dark-red fruits, but also the large, spreading trees are striking.

Fruit: Dark red, medium-sized, glossy, with a characteristically elongated-angular shape; relatively narrow and medium-bellied in side view. Stalk cavity medium-wide and medium-deep, usually strongly indented or incised toward the ventral side, with high shoulders. Ventral side variable, evenly rounded, with a shallow furrow or central bulge. Dorsal side with a pronounced furrow. Styler scar small, in a shallow depression. Stalk medium-long to long; fruit-side stalk attachment medium-sized. Flesh medium-firm, white; flavor excellent. Resistant to cracking.

Origin: Unknown, presumably from Luxembourg or northern France. The name likely refers to the dark-red color (rouge) of the fruit. First mentioned in Luxembourg nursery catalogs in the early 1950s.

Distribution: One of the most widely distributed varieties in Luxembourg, found in all examined regions except the Ösling.

Ripening period: Late June to mid-July

Tree: Vigorous, forming large, tall-globular, and in older trees also broadly spreading crowns. Fruiting wood long, thin, and drooping.

SANDWEILER FRÜHE ROTBUNTE

Working Name



One of the earliest Luxembourg red-variegated cherries, with a long history of cultivation.

Fruit: Yellow-red, marbled, turning dark red at full maturity; slightly translucent. Medium-sized, broad-round to broad-conical, flattened at top and bottom; barrel-shaped in side view. Stalk cavity narrow, medium-deep to deep, with medium shoulders. Ventral side evenly rounded, slightly convex, ventral suture often incised. Dorsal side with a shallow furrow. Styler scar small to medium, in a medium-deep to deep depression. Stalk medium-long; fruit-side stalk attachment medium-sized. Flesh white-yellow, soft, very sweet and aromatic. Resistant to cracking.

Origin: Unknown. Based on the age of the trees found, it likely dates back at least to the 19th century.

Distribution: So far, four ancient trees have been located near Sandweiler and one near Junglinster. It is likely that the variety was formerly more widespread.

Ripening period: Late May to mid-June

Tree: Vigorous, with main branches growing obliquely to horizontally, forming broad crowns in older trees. Robust variety suitable for orchards.

SPÄTE SPANISCHE

No other names



Once widely grown not only in Luxembourg but also in Germany, this is certainly one of the oldest cherry varieties, although it is unlikely to originate from Spain.

Fruit: Dark brown, half-ripe with light striping. Medium-sized, conical to blunt-heart-shaped; conical in side view. Stalk cavity narrow to medium-wide and shallow, with flat shoulders. Ventral side slightly convex, with a shallow depression near the apex; half-ripe fruit often with a small nasal protrusion near the stem end. Dorsal side moderately convex. Styler scar medium-sized, light-colored, in a shallow depression. Stalk short to medium-long; fruit-side stalk attachment medium-sized. Flesh dark red-black, firm, aromatic with a slight bitterness. Moderately prone to cracking.

Origin: One of the oldest varieties, likely dating back at least to the 18th century. The variety is not described in pomological literature but was still mentioned in the 1950s for the Alte Land near Hamburg (Germany).

Distribution: Very rare in Germany, and apparently extinct in the Alte Land; still surprisingly widespread in Luxembourg, occurring in almost all regions examined.

Ripening period: Early to late July

Tree: Vigorous, with dominant central leader and main branches growing obliquely to horizontally; crowns slightly funnel-shaped. Somewhat prone to tip dieback.

STRAUSSEN

Also known as 'Straussekiischt'



The best-known red-variegated Luxembourg “crunch cherry,” notable for its very firm, sweet flesh and dark-red color.

Fruit: Uniform medium-red with light, long striping, often with a few slightly raised spots. Medium-sized, slightly angular, flattened at top and bottom. Stalk cavity narrow and medium-deep to deep, with flat shoulders. Ventral side slightly convex, occasionally with a small central bulge; stem-side sometimes with a slight nasal protrusion. Dorsal side convex or with a shallow furrow. Styler scar variable, small to medium, in a central, shallow depression. Stalk short to medium-long; fruit-side stalk attachment small to medium-sized. Flesh yellowish, very firm, sweet, and crunchy when bitten. Prone to cracking.

Origin: The local name of the variety is mentioned in Luxemburgische Pflanzennamen by Klees (1983), though no historical descriptions under this name exist. It is likely a local Trintingen variety, originating in that region.

Distribution: Found only around Trintange and Contern; not known outside Luxembourg.

Ripening period: Early to late July

Tree: Medium-vigorous, forming a balanced crown framework with rounded-globular crowns. Somewhat prone to tip dieback.

TILGENER'S ROTE HERZKIRSCHKE

No other names



These cherries are excellent for eating fresh, and even when made into jams or other preserves, they keep their rich, distinctive flavor.

Fruit: Bright red, medium-sized, with a pointed heart shape; in side view stem-to-mid-belly, often with the ventral apex slightly inclined. Stalk cavity narrow to medium-wide, medium-deep, with high shoulders. Ventral side usually evenly rounded, stylar side occasionally with a small suture ridge. Dorsal side moderately convex. Stylar scar medium-sized, dark, sessile at the fruit apex. Stalk medium-long; fruit-side stalk attachment medium-sized. Flesh dark yellow, medium-firm, very aromatic and sweet, with pronounced acidity. Relatively resistant to cracking.

Origin: Bred around 1800 in Guben (Brandenburg, Germany) from seed by Mr. Tilgener. First described in 1812 by the pomologist and pastor Christ as 'Tilgener's white-speckled red heart cherry.'

Distribution: Few trees located near Contern, Trintange (Waldbredimus), and Bech. Also cultivated in western Germany, but generally rare.

Ripening period: Early to late June

Tree: Vigorous, with obliquely upward main branches and strongly drooping fruiting wood. Healthy variety suitable for orchards.

ARDENNER ROTPUNKTIERTE

Working Name



A very colorful and highly productive variety, which tastes good when fully ripe but should not be left on the tree for too long.

Fruit: Yellow base color, dark red-spotted; fully ripe fruits can be completely red, with pink lenticels and bloom ranging from pink to violet. Medium-sized, oval in both ventral and side views. Ventral side sometimes slightly flattened toward the stalk; stalk cavity narrow to medium-wide and deep. Ventral suture not sunken, usually visible as a dark red line; halves symmetrical. Styler scar medium-sized, light-colored, usually sessile, rarely in a shallow depression. Stalk medium-long to long, thin, green, occasionally brown-spotted. Flesh golden yellow, soft to medium-firm, refreshing plum flavor; with heavy fruit set or over-ripeness, flesh can become slightly bland to watery. Skin mildly acidic. Stone half-freestone to freestone.

Origin: Likely originated in the Ardennes, where its main distribution also occurs.

Distribution: The most common traditional plum variety in the Ösling region. Also found in Mertzig and Schronweiler, as well as in the adjacent Eifel (Bitburg-Prüm district, Germany).

Ripening period: Early to mid-August.

Tree: Weak to medium vigor; high-yielding trees remain small, rounded-globular, with drooping fruiting wood. Usually grown on own roots. Requires regular pruning for a stable framework. Summer shoots mostly glabrous to slightly hairy; leaf stalks hairy.

ARDENNER SPÄTZWETSCHGE

Working Name



A flavor highlight at the end of the plum season, suitable for all types of processing and, of course, as a fresh snack. Also well adapted to higher elevations and harsher climates.

Fruit: Dark blue, with small, dark red, inconspicuous lenticels and light blue bloom. Just under medium-sized, oval to slightly drop-shaped; stalk side slightly pointed or elongated. Stalk cavity narrow and shallow. Ventral side moderately convex; ventral suture in a shallow, broad groove, sometimes one side slightly longer than the other. Dorsal side flat to slightly convex. Styler scar large, light-colored, in a shallow depression. Stalk long, green with brown spots. Flesh golden yellow, firm, sweet, and aromatic. Skin relatively thick, slightly acidic. Stone moderately to fully freestone.

Origin: Clearly a regional variety from the Ösling, likely originating in the Ardennes.

Distribution: So far found exclusively in the Ösling, in the villages of Hupperdange, Marnach, and Munshausen (all in the municipality of Clervaux). No occurrences outside Luxembourg are known.

Ripening period: Early to late September.

Tree: Medium vigor, robust; forms medium-sized, rounded-globular crowns. Usually grown on own roots in the region. Fruiting wood dense, slightly drooping.

DUBBELE BOEREWITTE

Also known as 'Doppelte Weiße Bauernpflaume'



A relatively large, pale yellow mirabelle with a very aromatic flavor, suitable both as a fresh snack in the garden and for traditional orchards (Bongerten).

Fruit: Even pale yellow color with white bloom; only very occasional red spots; lenticels green. Medium-sized, round in both ventral and side views, slightly flattened toward the stalk. Stalk cavity narrow and medium-deep to deep. Ventral side moderately convex, slightly furrowed; halves symmetrical. Dorsal side moderately convex. Styler scar small, brown, in a shallow and wide depression. Stalk medium-long, medium-thick, light green; slightly loosening at full ripeness. Flesh white-yellow, soft and sweet, with aromatic mirabelle flavor. Skin acidic. Stone easily separable.

Origin: Likely identical to sources from the Netherlands, where it is called 'Dubbele Boerewitte' ('Double White Farmer's Plum') (WOLDRING 2012).

Distribution: In Luxembourg, found so far only in Marnach (municipality of Clervaux) and near Bech. Also present in northwest Germany, the Netherlands, and apparently Belgium, as it is included in the Belgian genebank in Gembloux and still offered in Flemish nurseries.

Ripening period: Early to mid-August.

Tree: Medium vigor; forms small to medium-sized, densely branched, healthy trees with conical crowns, usually on own roots. Summer shoots and leaf stalks densely hairy and reddish.

DUERDERER

No other names



A traditional Luxembourg mirabelle with sweet flesh and a distinctive, aromatic spice note. The tree is highly productive.

Fruit: Pale yellow, translucent with white-green veining, white bloom. Medium-sized, oval in both side and ventral views. Stalk side usually slightly flattened, sometimes irregularly lumpy, sloping slightly toward the dorsal side. Stalk cavity narrow and medium-deep. Ventral side even, moderately convex; ventral suture hardly visible, not furrowed. Dorsal side moderately convex to slightly flattened. Styler end often pointed; styler scar small, sitting on the fruit or in a shallow depression. Stalk medium-long, sometimes with a brown ring around the fruit-side stalk attachment. Flesh medium yellow to orange, soft, with a distinctive spice note. Skin acidic. Somewhat sensitive to pressure and rot.

Origin: A Luxembourg regional variety, known only through oral tradition.

Distribution: Mainly found in the municipalities of Bous and Schengen (Upper Moselle). Individual trees have been recorded in Medingen and Roeser. Likely also present in Belgium, as it is held in the Belgian plum genebank under the name "Oeuf d'or." According to oral reports, the variety also occurs near Perl (De).

Ripening period: Early August.

Tree: Medium-sized, forming a high-globular crown, usually grown on own roots. Fruiting wood relatively dense, slightly drooping. Summer shoots barely hairy.

| KIRKES

Also known as 'Prune de Kirke'



Kirkes is one of the most flavorful blue-fruited varieties in warm climates, with a tree suitable for traditional orchards (Bongerten). In cooler climates, it does not reach its full quality.

Fruit: Dark blue with very small ochre-colored lenticels, light blue bloom, sometimes with scab spots. Medium to large, roundish to short-oval fruits. Stalk side flattened to slightly convex, stalk cavity very shallow. Ventral side flat to slightly convex, with or without a shallow, broad suture. Dorsal side flattened to moderately convex. Styler scar small to medium, light-colored, either sitting on the fruit or in a shallow depression. Stalk medium-long to long, green with brown spots. Flesh green to golden yellow, medium-firm, sweet and aromatic; skin slightly acidic. Stone moderately free to free.

Origin: Found before 1826 by the nursery owner Kirke in the garden of Mr. Paupart in Brompton near London. Introduced in Belgium around 1835 and in Germany around 1840.

Distribution: Although regularly recommended in Luxembourg before 1960 and part of the standard regional nursery assortment, the 'Kirkes' plum is now rare in Luxembourg. It has been recorded with single trees in the municipalities of Bech, Dickweiler (Rosport), and Nommern. Also rare in Germany.

Ripening period: Mid-August.

Tree: Vigorous variety suitable for traditional orchards. Fruiting wood somewhat drooping; summer shoots glabrous.

KOUPANZ

No other names



All-purpose plum suitable for all uses: fresh from the tree, for baking, drying, or distilling, this plum is versatile and enjoyable.

Fruit: Dark blue with light blue bloom and small ochre-brown lenticels. Medium to large fruit, slightly drop-shaped, narrowing toward the stalk, medium-bellied. Stalk cavity narrow and medium-deep; stalk side toward the suture slightly and distinctly indented. Ventral suture runs in a pronounced, broad groove; fruit halves often uneven in thickness and length. Dorsal side flat to slightly convex. Styler scar small, dark, located in the groove of the ventral suture. Stalk medium-long to long, thin to medium-thick, green. Flesh golden yellow, firm, very sweet with a cinnamon-like aroma; skin barely acidic. Stone usually fully free.

Origin: Likely a regional variety from the Ösling, historically transmitted by oral tradition.

Distribution: Widely found in the Ösling, including the villages of Binsfeld, Derenbach, Eselborn, Hupperdange, Lullange, Marnach, Oberwampach, and Wincrange. No other occurrences are known outside Luxembourg.

Ripening period: Mid-August to early September.

Tree: Medium vigor, forming high-globular, moderately dense crowns. Summer shoots and leaf stalks densely hairy, reddish. Robust variety, usually grown on its own roots, with low site requirements.

| LENSCHOUREN

No other names



A robust local variety, well-suited for orchards.

Fruit: Yellow to greenish-yellow with fine dark red speckles, white bloom. Medium-sized, drop-shaped in both side and ventral view. Stalk slightly protruding. Ventral suture absent or only slightly indented, fruit halves symmetrical. Dorsal side flat to moderately convex. Styler scar small, located at the fruit tip, often on a small point. Stalk long, thin, green, slightly loosening at full ripeness. Flesh orange, soft, sweet. Skin slightly bitter. Stone moderately free.

Origin: A local Müllerthal variety with a name transmitted orally; not known outside this region. It is unclear whether the 'Lenjhouer' mentioned as damsons in the Luxemburger Pflanzennamen (KLEES 1983) refers to this variety.

Distribution: So far only found locally in Braidweiler (municipality of Consdorf) and Mompach. No known occurrences outside Luxembourg.

Ripening period: Early to mid-August.

Tree: Vigorous, forming large, slightly conical, healthy trees with steep main branches and dense fruiting wood, usually grown on its own roots in the region. Summer shoots glabrous; leaf stalks slightly hairy.

MARANGE (KARSCHNATTSPROMM)

Also known as 'Erntepflaume', 'Kornpflaume', eventuell 'Johnnisplfaume'



Widely grown, easy-to-eat plum: Its Luxembourgish name, Karschnattspromm, comes from the traditional term for the grain harvest, Karschnatz, highlighting the fruit's early ripening during this period.

Fruit: Dark red to dark blue with thick, pale blue bloom; coloration often slightly uneven. Just below medium-sized, round to oval in shape. Stalk side slightly flattened toward the ventral side, ventral suture absent or only slightly indented. Styler scar small, sitting at the tip. Stalk medium-length, green or woody, slightly loosening. Flesh medium- to dark-yellow, relatively firm. Skin thin, not acidic. Stone moderately to fully free.

Origin: Long known only under the orally transmitted names "Karschnattspromm" or "Erntepflaume." Its original name was identified as "Marange" from a Belgian plum collection. Very old variety, name derived from the French commune Marange-Silvange near Metz.

Distribution: After the 'Hauszwetsche,' the most common plum in Luxembourg. Also widespread in the western half of Germany. Likely occurs outside northeastern France in border regions of Belgium and the Netherlands.

Ripening period: Early July to mid-August.

Tree: Medium-strong to vigorous growth, forming trees with steep main branches and loosely branched, tall-round crowns. Leaves noticeably rounded; summer shoots and leaf stalks violet and strongly hairy. Usually grown on its own roots, often also as a hedge or bush.

MENSITORFER BUNTE REINECLAUDE

Working Name



Bright orange-yellow fruits, visually striking and comparable in aroma to the “Grande Verte Reine Claude,” often considered the queen of plums.

Fruit: Base color orange-yellow, sun-exposed side dark red, partly evenly, partly heavily spotted. Medium-sized, round to short-oval, side view oval. Stalk side slightly convex, stalk cavity narrow to medium. Ventral side moderately convex, ventral suture slightly indented, halves sometimes uneven in length. Dorsal side variable, flat to strongly convex. Styler scar small, sitting on tip or in shallow depression. Stalk long, green with brown spots. Flesh golden yellow, fairly firm, extremely aromatic when fully ripe. Skin slightly acidic, relatively thick. Stone only slightly free.

Origin: This variety resembles the pomologically described ‘Boddaerts Reineclaude,’ listed in early 20th-century Luxembourgish nursery catalogs. Further investigation is needed for definitive identification, so it is provisionally named.

Distribution: Currently only found in Mensdorf, where it grows on three old trees. No occurrences outside Luxembourg are known.

Ripening period: Early August.

Tree: Very vigorous growth, forming large trees with broad, rounded crowns. Branching framework somewhat sparse, with dense fruiting wood. Summer shoots reddish-brown, slightly hairy; leaf stalks strongly hairy.

PFIRSICHPFLAUME

Also known as 'Prune Pêche', 'Peach', potentially 'Rothe Nektarine' and others



One of the earliest-ripening plum varieties, producing large, red fruits reminiscent of nectarines.

Fruit: Dark red with partly translucent yellow background, sometimes slightly marbled or speckled, bloom pink. Medium to large, round to short-oval. Stalk side relatively flat, stalk cavity narrow and deep. Ventral side flatly convex, ventral suture in a shallow groove, sometimes notched, often one side longer than the other. Dorsal side moderately to strongly convex, often with a hump toward the stylar end. Stylar scar small, in a wide, shallow, central depression. Stalk short to medium-length, woody, medium-thick. Flesh golden yellow, medium-firm, very sweet and aromatic in warm climates. Skin relatively thick, acidic. Stone not free.

Origin: The origin of this very old variety is unknown; it likely existed already in the 18th century. Literature describes several similar varieties, but distinctions between them are not always clear.

Distribution: In Luxembourg, the variety has only been found in Mensdorf and Munshausen, each with a single tree. In Germany, it has been recorded only near Gotha. It appears to still be available in Poland, where it is sold on markets.

Ripening period: Late July.

Tree: Relatively vigorous, forming a round to broad-round crown. Summer shoots slightly hairy. According to literature, the variety is demanding regarding site conditions and is better suited to warmer regions.

PRÄNZEPROMM

Also known as 'Pränzepraum', 'Prinzenpflaume', 'Prune de Prince', 'Norbertspflaume'



Like tiny clusters of grapes, the small dark-blue plums hang densely along the branches, making them perfect for snacking and easy to incorporate into a wild-fruit hedge.

Fruit: Black-blue with thick, pale blue bloom. Flattened round, broad in side view, top and bottom flattened. Stalk side moderately convex, stalk cavity narrow and medium-deep. Ventral side even, moderately convex. Ventral suture in a shallow, broad groove. Dorsal side moderately to strongly convex. Styler scar medium-sized, pale, in a wide, relatively deep central depression. Stalk short, thin, green, sometimes slightly brown-spotted. Flesh green, firm, very sweet, skin hardly acidic. Stone free.

Origin: The 'Prinzenpflaume' has long been native to Luxembourg and Belgium. It may be identical to the 'Norbertspflaume' described in the Illustrated Handbook of Pomology (LUCAS & OBERDIECK 1870), which is also noted by KLEES (1983).

Distribution: Found mainly in the Gutland (Nommern, Pétange, and Préizerdaul). Likely also present in Wallonia, as it is among the varieties officially recommended by the University of Gembloux for extensive cultivation.

Ripening period: Early to mid-September.

Tree: Medium- to vigorous-growing, with fruiting branches soon arching downward due to high yield. Often occurs as a rootstock-grown shrub. Summer shoots densely hairy, reddish-brown.

PROMM ROUGE

Working Name



The red plums of the 'Promm Rouge' (AN) are highly visible in the canopy from afar, and the variety is so productive that branches often need support to prevent breakage.

Fruit: Violet to dark reddish-brown with a pink bloom, sometimes showing a few scab spots. Medium-sized, round to short-oval shape. Stem side moderately convex, stem cavity medium-width and medium-deep. Belly moderately convex, seam slightly indented, sometimes more pronounced near the stem. Fruit halves often uneven in length or thickness. Back side flattened near the stem, strongly convex near the blossom end. Stigma small, in a shallow depression. Stem medium-length, medium-thick. Flesh golden-yellow, relatively firm, flavor variable; sweet and aromatic under warm weather and moderate crop load. Skin tough, slightly acidic. Stone semi-free to free.

Origin: Unknown, possibly from the Ardennes. Listed in the Belgian plum gene-bank in Gembloux as "Falsche Althanns Reineclaude," as the pomological name is otherwise unknown.

Distribution: Found in the Ösling region of Luxembourg (Beiler and Boevange), also in Belgium and near Hamm, North Rhine-Westphalia (D).

Ripening: Mid-August to early September.

Tree: Moderately vigorous, forming spherical to high-spherical crowns with slender, arching branches; usually grown on its own roots.

ROODTER SPÄTE REINECLAUDE

Working Name



This variety, which closely resembles the 'Große Grüne Reineclaude', matches it in flavor but ripens two to three weeks later—at a time when few plums are available.

Fruit: Initially dark, ripening to yellow-green with a blue-green bloom. Lenticels white, very fine and dense. Small to medium-sized, round to slightly flattened in belly and side view. Stem side moderately convex, stem cavity narrow and medium- to deep. Belly moderately convex, sometimes one side longer than the other. Belly seam shallow or barely indented. Back side convex to angled, sometimes with a small projection near the blossom end. Stigma ocher, in a shallow, wide depression. Stem short, green. Flesh green, medium-firm, sweet and aromatic. Stone free.

Origin: Unknown. Possibly a formerly common, pomologically described variety whose original name has been lost.

Distribution: Found only on eight old trees in Roodt/Syr. No other known occurrences outside Luxembourg.

Ripening: Late August to early September.

Tree: Vigorous, forming large, spherical to high-spherical crowns. Summer shoots reddish-brown, smooth; leaf stems slightly hairy; leaves rounded. Usually grown on its own roots in the region.

VON HARTWISS GELBE ZWETSCHGE

No other names



Highly flavorful when fully ripe, with an apricot-like taste.

Fruit: Yellow with delicate green veining, very small green lenticels, and white bloom. Small to medium-sized, strongly “pregnant-belly”-shaped in side view, tapering slightly toward the stalk end. Stalk cavity narrow and shallow, slightly indented toward the ventral suture. Ventral side strongly convex; suture often indented on the stylar scar end, fruit halves usually symmetrical but sometimes one side thicker. Dorsal side variable, from flattened to angled. Stylar scar small, ocher, either sitting on the surface or in a shallow depression. Stalk long, thin, green with brown spots. Flesh dark yellow when fully ripe, medium-firm, sweet, apricot-like in flavor. Skin relatively thick and slightly acidic. Freestone.

Origin: Bred by pomologist Georg Liegel from stones of the 'Gelbe Frühzwetschge', named after Colonel Von Hartwiß, director of the Imperial Gardens in Nikita (Crimea).

Distribution: Mentioned in early 20th-century Luxembourgish nursery catalogs. Currently, ten trees exist in Mertzig, descended from a single old tree in Buschrodt (Wahl). Originally from Oberkorn, possibly introduced by Austrian workers. In Germany, only recorded near Berlin.

Ripening: Mid to late August.

Tree: Vigorous, forming tall, slender trees with a dominant central axis and horizontally spreading fruiting branches. Summer shoots smooth; leaf stems short-haired.

WENKELCHER

No other names



Very productive and easy-to-grow Mirabelle, less suited for fresh eating but excellent for distilling and other processing.

Fruit: Dark orange, sun-exposed side with a pinkish hue, often with dark red spots, pink bloom. Small, flattened-round fruit, thick in lateral view. Stalk side slightly convex; stalk cavity narrow to medium, moderately deep. Ventral side moderately convex; suture hardly visible, sometimes in a shallow furrow, often more indented near the stylar scar. Dorsal side strongly convex. Stylar scar small, in a shallow, wide depression, sometimes indented toward the ventral side, tapering toward the dorsal side. Stalk (pedicel) short to medium, medium-thick, green. Flesh orange, soft, slightly bitter; skin also slightly bitter. Stone not free.

Origin: Unknown. The name 'Wenkelcher' was recorded by a distiller in Haller and appears in KLEES (1983).

Distribution: Rare, no particular local focus. Found in Gutland (Bech, Mensdorf, Valley of Trintange) and Ösling (Marnach).

Ripening: Late July to early August.

Tree: Weak to medium vigor, small, mostly own-rooted in the region, with dense, rounded crowns. Summer shoots and leaf stalks reddish and hairy. Possibly used as a rootstock in the past.

ZOLVERPROMM

No other names



A plum producing abundant, sweet, aromatic, red oval fruits, distinctly superior in flavor to the more common 'Königin Viktoria', which is similar in size and ripening period.

Fruit: Dark carmine-red with translucent yellow ground color, fine dark-red speckling, and light purple bloom. Shape oval to reverse-egg-shaped, in lateral view angular to rhombic. Stalk side often slightly convex; stalk cavity narrow and moderately deep. Ventral side moderately convex; suture hardly indented, sometimes unequal, halves often unequal in length. Dorsal side strongly convex to angled. Styler scar small to medium, either flush or in a shallow depression, sometimes slightly furrowed toward the ventral side. Stalk (pedicel) medium to long, densely hairy. Flesh golden-yellow, medium-firm, very sweet with distinctive aroma; skin sour. Stone moderately free.

Origin: Likely of Luxembourgish or Belgian origin; the cultivar name is only orally transmitted.

Distribution: Found on three old trees in Luxembourg's Gutland (Bech, Hobscheid, Petange). No other known occurrences outside Luxembourg.

Ripening: Mid to late August.

Tree: Medium vigor, upright scaffold branches; fruit-bearing wood soon droops under weight of the fruit. Summer shoots densely hairy.



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