## Apple Luscious Organic Orchard

**Description of our 211 Apple Varieties**

Apples.doc/Apple Varieties/Apples

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### Airlie Red Flesh

From Airlie, Oregon.

Aug 20  15

(See Hidden Rose)

### Akane

(Tokyo Rose) Morioka, Japan.  .1970

Sept 10  Oct 10  12

Jonathon x Worcester Pearmain. An attractive, Jonathon-type dessert apple. The colour is bright, cherry red. The flesh is crisp and juicy, with good flavour. An early bearer, it can be a shy producer. It will bear well in low chill climates.

### Almata

South Dakota  1942

Aug 30

Beautiful Arcade x Red Flesh Crab. One of our first solid red fleshed apples. Of Russian and Canadian parentage, it was bred by Dr. Neils Hansen, of South Dakota, famous for his horticultural explorations in Siberia and North China. A small to medium apple with solid pale red skin covered with a greyish bloom. The flesh is throughout a striking watermelon red. The flavor is tart. When fully ripe Almata is not unpleasant to eat out of hand. It makes a most beautiful and delicious cranberry red applesauce. A mix with sweeter apples makes it more palatable for the whole family. Ripens the end of August. Tree very hardy. Prone to scab in wet areas. **Pollination Day** =

### American Summer Pearmain

USA, early 1800s.

Aug 10  10

Excellent early dessert apple, also good for cooking. Medium size, yellow-green fruit is flushed and streaked red to purple red. Sweet, very juicy flesh. Tree of low vigour, heavily fruit spurred. Ideal for trellis or espalier. Does well on light soil.

### Apricot Apple

Salem, Oregon, 1987 (by Lon Rombough)

15  15  Nov 5  Nov 5  15

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(1)
Chance seedling along road west of Salem. Fruit: very firm, crisp, with unique, apricot-like after
taste. Shape is flat with a somewhat convex calyx, has yellow-golden flesh and a rather dull
reddish-orange blush finish. Hold apples very late into November. Pollination Day =15

ARKANSAS BLACK STARKSPUR  (Lonacre Cultivar) Arkansas, 1870 –

Originated in Benton County, Arkansas about 1870 and is speculated to be a seedling of Winesap.
Medium in size, the color is a lively red deepening on the exposed side to a purplish red or nearly
black. The yellowish flesh is very hard and crisp with an aromatic flavor. It is regularly round with
smooth skin. The tree is moderately vigorous in growth with long slender branches. The bark is a
dark reddish olive. Arkansas Black is pollen sterile and therefore a pollinator is required to set
fruit. Varieties like Grimes Golden, Winter Banana, Ben Davis or a crabapple, all in our list, will
do the job. It appears to be less subject to codling moth larvae damage because of it thick tough
skin and is resistant to cedar apple rust. Storage for a few months will soften the flesh and enhance
the flavor. Ripens in October. Self Fruitful. Trademarked

ASHMEAD'S KERNEL. Gloucester, England, 1720.

This one of the finest russets we know, and perhaps one of the finest flavored of all apples to be
eaten at the table for dessert. A golden brown russet (sometimes in full sun with an orange or
reddish bronze cheek), flattish round, sometimes slightly conical, medium in size with crisp
yellowish flesh that is exquisitely sugary, juicy, and aromatic. In an article on "Hardy Fruits, Old
and New, for the Private Garden, Dr. J. M. S. Potter, once longtime director of England's 3,000
worldwide variety collection listed Ashmead's Kernel, along with Mother, Ribston Pippin and
Cox's Orange Pippin as his "special favorites." And at a "blindfold test" taste session, held by the
Royal Horticultural Society, London, England, Ashmead' s Kernel was ranked first in quality. As
grown in Michigan, Ashmead's Kernel is a regular cropper and its flavor here fully merits the
recognition bestowed upon it abroad. An ancient English variety about 300 years old, it was raised
by a Dr. Ashmead, an eminent physician of Gloucester. It ripens in late October and is an excellent
keeper. It is hardy , rugged, rather resistant to scab and easy to grow or else it would not have
survived until now. Should be stored for a few weeks before use for flavour enhancement.


B

BALDWIN (Woodpecker, Butters Apple) Lowell, Massachusetts, USA, 1740,

Chance seedling. Good cooking, dessert and cider apple. This commercial variety from the turn of
the century was for many years the most popular winter apple, first class for export. Medium to
large, yellow flushed with orange and striped red. Juicy with sweet to subacid flavour, aromatic and
firm. Usually a productive and vigorous tree. The tree is long lived and will grow large even on a
semi-dwarf rootstock, like Belle de Boskoop. Baldwin stores well and ripens in October.

BELLE DE BOSKOOP. Holland, c. 1856.

Found c. 1856, brought to America about 1870. Believed to be a bud sport of Rechette de
Montfort, this large Reinette originated as a seedling in the Ottolander family nursery at Boskoop,
Holland. The "Schone van Boskoop" as the Dutch call this apple, it is still very popular not only in
its homeland, but all over Europe and even internationally. The fruit is oblate and regular in shape
and the greenish yellow skin is red blushed on the sunny side. The creamy white flesh is coarse, tender, juicy and crisp and has a subacid flavor. They are very good for eating out of hand, are good keepers tasting best after the New Year. It's the perfect apple for the kitchen and industrial processing. A triploid that requires a pollinator, it bears heavily but may be slow to begin to bear. Ripens late September, Scab resistant, slow to bear but in maturity a good cropper.

**BELLE DE BOSKOOP RED** Red sport of Belle

See Belle De Boskoop

**BENVOULIN, Kelowna, BC**

Benvoulin was found in a ditch under a Red Delicious in the section of Kelowna called Benvoulin by Harold Rhenisch, the poet of One Hundred Mile House. He is rather an apple connoisseur. I've always kept a tree because of its flavour. It doesn't keep well, but it it also a marvelous pie apple. It has been propagated by connoisseurs because of it's exceptional flavour and unusual appearance (from Hugh Dendy)

**BILL'S RED FLESH** Scarlet Surprise

Named by Bill Shultz, Oregon. Another red-fleshed introduction, this is a medium sized fruit with red skin and a shape like Red Delicious. The flesh is even redder than Hidden Rose. Very sweet flavour. Makes a good and colourful applesauce and a delightful addition to salads when sliced.

**BLENHEIM ORANGE** (Kempster’s Pippin, Bleinheim, Rosy Blenheim). Woodstock, near Blenheim, Oxfordshire, England 1740

It is recorded that a countryman named Kempster planted the original kernel and the apple now known as Blenheim Orange could then be found in London nurseries in 1818, receiving the Banksian Silver Metal in 1820. Many clones exist and it seems to be the Broad Eyed Blenheim that is most common. It is a dual purpose triploid apple with vigorous growth, requiring a dwarf rootstock in restricted areas. It is a partial tip-bearer and fairly resistant to mildew. The tree bears shyly when young, but improves with age. Oblate in shape and somewhat lopsided, the skin of this large, yellow and red fruit is smooth and the creamy white flesh is coarse and crisp with a sharp subacid and aromatic flavor, which resembles the Roxbury Russet taste. Very high vitamin C content. Beach in " Apples of New York" 1905, wrote: "Fruit large to very large, yellow, more or less washed and striped with red, attractive in appearance of excellent quality." It ripens in September. Susceptible to scab but mildew resistant with heavy rainfall. Slow to come into full bearing but a good cropper. Does well in grass orchards.

**BLUE PEARMAIN**

Another old American variety first noted in 1833, which was once widely planted in New England. It has what the pomologists called "the true pearmain flavor"--mild, aromatic, sweet. The apple is large and most beautiful--a well colored deep red and dark purplish red with large dots and
covered with a most unusual dull bluish bloom-- whence its name. Ripens early October. This keeper dries and shrivels in storage, yet retains good flavour.

**BRAEBURN**  Waiwhereo, Nelson, New Zealand  Introduced in 1952

| Oct 30 | March 18 |

Unknown parentage, speculated to be an open-pollinated seedling of Lady Hamilton. Medium to large fruit of very high quality. Orangish red blush over yellow background. Crisp, tangy flavour. Self fruitful. Very early bearing. Low vigor. Susceptible to scab, mildew and fire blight. Bitter pit and sunburn can be a problem. Requires thinning. Ripens in late October. Keeps well in storage. Tree is spreading, productive and precocious with a tendency to biennially bear. Requires 700 hours of chilling. New late season apple from New Zealand. Self Fruitful  Pollination Day

**BRAMLEY'S SEEDLING**  Nottinghamshire, England.  c. 1809

| Oct 10 | Feb 15T |

Propagated from a notable seedling. A very large (4 x 3") greenish yellow apple with broken brown and red stripes. In England where much care and discernment is applied to the selection of cooking apples, Bramley's is considered without a peer. According to Taylor, "APPLES OF ENGLAND", Bramley's is rated richer in vitamin C content than any other English variety tested and Taylor labeled it "the greatest cooking apple of the century." A triploid that needs a pollinator. Bramley's is a heavy bearer, ripens first of October. Great cooking, good cider, good keeping apple. This traditional cooking apple of the British Isles still enjoys an excellent reputation. Fruit large, greenish-yellow with broad broken brown and red stripes. Flesh firm, juicy and sharply acid, high in vitamin C. Scab and mildew resistant, well suited to coastal B.C. climate. Tree large, vigourous and spreading, tolerates some shade. Heavy, regular bearer.

**BROCK**  Maine, USA  Created 1934  Introduced 1966

Golden Delicious x McIntosh. Large fruit is pink-red over a cream background. Mildly sweet, distinctive flavour, similar to Golden Delicious, but with more aroma and flavour. Texture is firm and white. Stores well, 2 to 3 months in cold storage. Ripens soon after Red Del. Developed by the late Russ Bailey of University of Maine and named for Henry Brock, an orchardist from Alfred, Maine, who first popularized it.

**BURGUNDY** (NY 161) (Macoun x Antonovka) 1974

| Sept 15 | 

Monroe X Ny 18491. Large, round, blackish red fruit with a solid blush, but without stripes. Skin is smooth and glossy. Crisp, subacid flesh, cream coloured stained pink. Very good eating quality. Fruit hangs well for 3 weeks after harvest ripe. Storage life is short, no more than one month. Susceptible to scab and mildew. Ripens in mid-Sept. Pollination Day =15

**CALVILLE BLANC D'HIVER (White Winter Calville)**

| Oct 25 | Mar 15 |

Introduced 1598, recorded 1626 by Le Lectiér, procurer for Louis XIII, who grew it in the King's gardens at Orleans, France. A classic dessert apple of France, considered unsurpassed by any other variety for its excellence of quality as a dessert apple. It is still served for dessert in the finest Paris restaurants. Very popular dessert apple on the continent, also good juice apple with more vitamin C than an orange. Good
sauce and cooking apple as well. Fruit medium-large, pale green with light red dots on sunny side. Flesh tender, sweet, juicy. Aromatic, spicy flavour. Tree does best in warm soil, against a sunny wall or bank. Precocious bearer.

Its tender, spicy flesh with a delicate banana-like aroma belies its high Vitamin C content, in which characteristic it exceeds not only all other eating apples, but also even the orange. It is a large flattish round apple with uneven ribs extending the whole length of the fruit and terminating in prominent unequal ridges at the base. Pale green with light red dots on the sides exposed to the sun, it turns a beautiful yellow in storage as it reaches maturity. In examining our Calville Blanc D'Hiver trees this year, it dawned on us that the fruit always seemed to be well-spaced on the branches, as if properly thinned, perhaps a factor in its good size. It does not show its true perfection for its first year or two of cropping. Season - end of October and early November. With its high vitamin C content Calville is also our absolute favorite for pies, tarts, compôtes, and sauce as well as for dessert at the table with a knife and a good cheese like aged Gouda.

Pol.Date: 15, Harvest: late Oct., Season: Nov.-March, excellent!

**CALVILLE ROUGE D'AUTOMNE** France 1670

| Sept 15 | 16 |

Large, with characteristic ribbed Calville shape. Skin pale red with a tinge of yellow. Sweet, slight strawberry or vinous flavor; tender, juicy flesh. Good for baked apples, keeps its form with a smooth creamy texture. Not for cold, foggy climates.

Pollination Day =16

**CAROLINA RED JUNE** (Red June, Blush June, Carolina Red, Georgia Red, Georgia June, Jones Early Harvest, June, Knight’s Red June, Red Juneating, Susy Clark, Wilson’s June), North Carolina, described 1848.

| Aug 25 | 7 |

Pies in July, fresh eating in August, good cider. Attractive small deep red skin over yellow fruit. White flesh stained red. Brisk and juicy. Tree is early and heavy bearer, tendency to biennial bearing can be somewhat controlled by timely thinning and pruning. Excellent for pies. Poor keeper. Medium size tree, early and heavy bearer. Crop ripens over a period of time in July

**CHEHALIS** Chehalis, Washington (near Oakville)

| Sept 15 | Oct 15 |

Found by Lloyd Lonborg. Similar to Golden Delicious, but larger, crisper and better for the Pacific Northwest. Large, crisp and juicy yellow fruit with pinkish blush. Good for fresh eating and cooking. Can store for 3 months if picked before over-ripe. Scab resistant. Moderately vigorous tree is self-fruitful

**CHENANGO STRAWBERRY** Chenango County, New York. Known since 1854, NY.

| Sept 25 | 16 |

Dessert quality, excellent for all uses. Medium to large fruit, flesh juicy, mildly subacid, aromatic. Skin smooth and tough. Tree medium size, vigourous, long lived. Regular bearer. Extended ripening time makes it suitable for a home orchard.

A most beautiful long conical apple, greenish or yellowish white with red stripes and a bright pink blush on the sunny side. The shine skin is almost translucent through which the gleams like porcelain. A fine flavored juicy, tender-fleshed apple with a singularly powerful aroma. A bowl of Chenangos fills the room with its scent. However, it must be picked at exactly the proper time, usually in Michigan about the first week in September, just as the skin begins to develop a milky
appearance, otherwise the overripe flesh becomes dry and tasteless. It is very delicate and should be picked carefully.

**CHERRY COX** - Denmark. 1950

| Oct 16 | 15 |

A more or less solid red sport of Cox’s Orange Pippin. Often shows dark red stripes and splashes on the solid red. Keeps in storage a month longer.

Pollination Day = 15

**CORTLAND** - Geneva, N.Y. 1915

| Oct 10 | Jan 12 |

Developed by S A Beach at the N Y State Agricultural Experimental Station. Ben Davis x McIntosh made in 1898. The apples are large, roundish, oblate, skin attractive red, darkly striped. Bloom is heavy. McIntosh type with sweet, vinous, crisp, tender, juicy flavor, but not as aromatic. Very white crisp flesh; one of the best salad apples because it doesn't brown quickly.

The tree is an early, heavy annual bearer and very hardy. Hangs on the tree better than McIntosh

Nov to Feb Pollination Day =

**CORTLAND SPUR** probably Starkspur (LaMont Cultivar)

| Oct 16 |

Bright red fruit. Pure white flesh that will not brown. Fresh use: cooks well; good for cider and pies. Trees are heavy bearers. Ripens late Sept. Zone 4 to 6. US Plant patent # 4800.

Pollination Day = 16

**COX'S ORANGE PIPPIN** - Ribston Pippin seedling, c. 1829 England.

| Oct 12 | Jan 14 |

Parent of Ellison's Orange, Holstein, Elstar. Grandparent of Gala


COX'S ORANGE PIPPIN - One of the finest apples ever grown. In England, where the apple is king of fruits, Cox has long been regarded as the richest in flavor. A medium - sized English variety requiring special care to grow in England, it succeeds famously here in Michigan. Of red and yellow skin it is unsurpassed in the tender juiciness of its yellow textured flesh that lingers on the tongue like ice cream. Taylor, the modern English authority on apples, says in THE APPLES OF ENGLAND, "all characters so admirably blended and balanced as to please the palate and nose as no other apple can do . . . .the greatest apple of this age." Bears excellently trained as vertical or oblique cordon. Also makes a superb apple compote. Ripens end of September.

With Cox's renowned quality it is not surprising that it has been bred often to get superior progeny, many of these which are in our list of apples, in alphabetical order with history and descriptions; Cherry Cox, Ellison's Orange, Freyberg, Golden Nugget, Holstein, Ingrid Marie, Karmijn de Sonnaville, Kent, Kidd's Orange Red, Laxton's Fortune, Schweitzer (Swiss) Orange, William Crump and the mother of Cox, Ribston Pippin, which before Cox, was the classic dessert apple of the British landed gentry.**Pol.Date: 14, Harvest: Harvest: mid Sep. - mid Oct., Season: Nov. - Dec.**
**COX'S QUEEN**

Oct 12   15

More heat resistant and more fruitful sport of Cox’s Orange Pippin with similar flavor. Red blush is even more than Cox, but not as red as Cherry Cox. The preferred strain of Cox’s Orange Pippin in England. Fewer problems with leaf spot and bitter pit than common Cox.

**DEL ESTRE**

Pollination Day =


Sept 6   14

One of the best early apples. Medium size, brilliant red-striped fruit, yellow background. Crisp, juicy flesh, often pink stained; excellent flavor with a hint of strawberry. Round, slightly flattened. Early season eating and market apple. Good for fresh eating or sauce. Not a keeper. Fruit tends to crack. Hardy compact tree is a natural semi-dwarf. It is a spur and tip bearer. It is rather slow to come into bearing. Some resistance to scab. Originated in England around 1900. Ripens from early to mid-August depending on location.

**DUCHESS OF OLDENBURG** Russia, 1700, introduced into England c. 1815.  
(Borovinka or Charlamowsky).

Aug 15   7

Good cooking apple, fair dessert apple. Very beautiful, medium to large sized greenish yellow with bright red stripes, splashes and russetted dots. Flesh fine, firm and juicy. Flavour tart, brisk and refreshing, first class. Keeps for only a few weeks. Tree is very hardy and vigourous, early and abundant bearer. Disease resistant.

One of a group of four pioneer Russian apples brought to the United States in 1935 when the London Horticultural Society sent them to the Massachusetts Horticultural Society in Boston. (The other three were Emperor Alexander, Red Astrachan and Tetofsky) A round above-medium sized apple with pale yellow skin almost entirely covered with irregular stripes and splashes of bright red. Yellowish flesh, crisp, tender, juicy, brisk and sprightly - suitable for eating when ripe, but excellent for cooking throughout August and September. (In England it was often used for tarts in early July.) An old pie apple still widely grown in Europe where it has always been valued for its exceptional tree hardiness, its early bearing and wide adaptability.

**ELLISON'S ORANGE** (Ellison's Orange Pippin), Lincolnshire, England, 1911.

Sept   16

Dessert apple. Medium sized, golden-yellow with crimson stripes. Tender, juicy flesh with spicy anise flavour. Oblong, golden yellow apple with crimson stripes, a very juicy, aromatic dessert fruit, very popular in England as an earlier season Cox's Orange type.
ELSTAR – Netherlands 1972

Raised by T. Visser at the Instituut voor de Veredeling van Tuinbouwgewassen, Wageningen (IVT). (Golden Delicious X Ingrid Marie-a Danish seedling of Cox)

Intensely flavored, very honeyed, sweet, crisp, juicy flesh. Planted extensively in Belgium, France, Germany and Holland. Also in Italy and Washington, USA. Ripens in early October. It is medium-large, round-conical, with yellow skin striped with red. It is good for fresh desserts and salads as it does not go brown when exposed to the air.

EMPIRE – NY, USA 1966

A recent McIntosh-type New York State Agricultural Experimental Station introduction (McIntosh X Red Delicious) first fruiting in 1954. Excellent eating quality, ripening with Delicious. Striking, bright red flush with waxy bloom. On Dr. R. D. Way's list of 20 favorite dessert apples. Crisp, clean taste of fruit; sweet, with hint of McIntosh flavor, quite scented; tough skin. Resists bruising, stores better than McIntosh. Pick early-mid-October. Season November - Jan.-March.

ENTERPRISE – (Coop 30) Purdue University, USA 1992.

This new scab resistant apple is large, round, deep maroon red in colour with a good sugar-acid balance. Texture is breaking crisp, ripening early October. Tree is spreading and vigourous. Highly productive. Enterprise is a better keeper than Liberty, but also requires a longer growing season. Eating quality somewhat like Idared. Pollination Day = 14

ERWIN BAUR, Germany, near Berlin, 1928.

Duchess of Oldenburg X, Muncheberg. Dessert apple. Medium size fruit, deep yellow skin with stripes. Flesh especially hard and crisp with sweet aromatic flavour. A good sized open-pollinated seedling of Oldenburg named after the founder of The Institute of Plant Breeding in that town. A late variety, lightly striped red over yellow, it has especially hard and crisp flesh with the high flavor of Cox's Orange. We propagated this on the recommendation of H. Fred Janson of Toronto who regarded it as the best late winter apple out of a collection of over 500 principally foreign varieties. It has proven to be a fine addition to the Southmeadow collection.

ESOPUS SPITZENBURG – Esopus, N.Y., 1790.

Likely parent of Jonathan. In the fall of 1790, Thomas Jefferson returned to Monticello after serving three years as Minister Plenipotentiary to France. One of his first acts was to order twelve Esopus Spitzenburg apple trees from the famous William Prince Nursery at Flushing, Long Island. Even before the Revolutionary War, Americans knew about the apple and in 1824 when Michael Floy, an early pomologist, sent a group of American fruit trees to the London Horticultural Society, he described Spitzenberg "as the finest eating apple in the world when perfectly ripe." Even today its hard, crisp, juicy, yellowish flesh with a rich aromatic flavor makes it one of the best to eat out of hand. The skin is brilliant orange red with gray spots, a beautiful sight on the tree.
"Spitz" is believed to be a parent of Jonathan, itself a choice dessert apple. Connoisseurs' dessert apple of great beauty and exquisite flavour. Large, oblong fruit is lively red approaching scarlet with russet dots. Yellow flesh is juicy, aromatic, spicy, sprightly and singularly rich. Improves radically with storage, best at Christmas. Light bearer, disease susceptible. This classic American apple would hardly seem a candidate for cooking. But one winter in March we found a half dozen out of sight in our fruit room. We decided to try them in a tarte tatin. They were as good as any apple we have ever used, sufficiently tart and retaining the special richness of the fresh fruit.

**Pol.Date: 15, HHarvest: late Sep. - early Oct., Season: Nov. - Mar.**

**ETTERS GOLD** Ettersberg, California 1940

One of the first apple varieties developed by Albert Etter and perhaps his best. This is a hybrid of Wagner and Transcendental crab. It is a medium to large apple with a handsome clear golden colour, the original name was Allgold. The eating quality is excellent, the flesh remains crisp and juicy even after months in storage. It holds up very well in cooking and is especially gold in pies. The most impressive virtue of Etter's Gold is its outstanding productivity. In Nov. the original tree in Ettersberg appears totally laden with fruit while the ground beneath it is covered with windfalls. A reliable annual producer with a spur type growth habit. Etter's Gold begins ripening in Oct.

**FREYBERG** – Greytown, New Zealand 1934

(Cox's Orange Pippin x Golden Delicious) by J.H. Kidd. It honours a Governor General Freyberg from New Zealand. This is recommended over Cox. The flavour is more sprightly and more sophisticated. The fruit is larger, better looking and it is juicier than either parent. A small, golden, reinette-type apple. Georges Delbard, of the famous French nursery, has described Freyberg as "a veritable cocktail of flavors with the merest touch of anise and producing a juice that combines the taste of apple, pear and banana." The flesh is creamy white, lightly acidulous and sugary. Specimen fruited here at Southmeadow was excellent. Ripens shortly after Cox's Orange in September. It is a great apple to close the season off with. The tree is small, vigorous, with upright branches, spur-bearing, productive. Pollination Day = 14

**FUJI** Fujisaki, Aomori, Japan 1939, released in 1962

Ralls Janet X Delicious. High quality apple with fairly poor appearance. Tall, rectangular, medium size fruit. Yellowish green skin with an orangish red flush and darker stripes. Darker blush on sun side. Crisp, juicy slightly subacid white flesh with outstanding texture. Fuji apples retain their shape when cooked, but take longer than average to cook tender. May require up to 200 days to mature. Vigorous, productive, somewhat bushy tree. Needs annual detailed pruning. Good keeper. Ripens November, keeps until April. Promoted to be one of the future major commercial varieties. Self Fruitful Pollination Day = 16

**FUJI YNO SPUR**

See Rocky Meadow catalogue for description of Fiji Lynd Spur (possible similarity
GALA  New Zealand, 1934.
Sept 30  Jan 16
(Kidd's Orange Red x Golden Delicious). Fruit medium sized, yellow skin, heavily striped with red, glossy and does not bruise easily. Flesh yellow, fine, firm, crisp, very juicy, very sweet. Tree vigorous, long branches, heavy spur bearing habit, yields are precocious, heavy and regular. Excellent for fresh eating. A very pretty apple, yellow skin patterned with bright orange-red. Partially Self Fruitful

GASCOYNES SCARLET-

Pollination Day =

GENEVA 163  Ottawa, 1930.
Sept
Choice for cider, jelly and blending in juice for colour. A medium-size crabapple with red flesh and very tart flavour. Tree is hardy and scab resistant. Its red leaves make it beautiful for a home garden.

GLOWING HEART  Hamilton, Ont  1990’s

Bred by Fred Janson, the chap who helped start NAFEX and who also bred Pink Princess (formerly Pink Lady) looks like a beet both outside and in, ie very deep red/purple. It is early, about Sept. 1, and tart

GOAT FARM –(probably Yellow Gravenstein)

Pollination Day = 6

GOLDEN DELICIOUS  West Virginia, 1890
Oct 20  Feb
This widely adaptable golden apple is an ideal pollenizer because it blooms midseason and has three different sets of blooms. The heavy crop can be picked over a period of time. Fruit off your own tree is much better than that in the store. Self Fruitful

Oct 10  13.1
A 1932 cross of Golden Russet and Cox's Orange Pippin made not for breeding purposes but for a pollination investigation. Luckily some were used in a subsequent breeding program, and in 1949 Dr. C selected this seedling. J. Bishop, of the Kentville, Nova Scotia Station of the Canadian Department of Agriculture.
Fine eating and excellent culinary apple. Small yellow fruit with orange streaks and splashes. Crisp, juicy flesh with extra sweet, rich, mellow flavour. Vigourous, disease resistant tree. This is one of the choicest dessert apples in the Southmeadow collection and is being here propagated commercially for the first time. Small, broadly conical long-stemmed apple,

**GOLDEN RUSSET,**  NY  1845.  
|       |       | Oct 25 |       | Feb | 9 |
Seedling of English Russet. In the 19th century, this variety was many times voted first rank among dessert and keeping apples. Also excellent single variety cider apple. The fruit is medium-sized, russetted skin, varying from grey-green to bronze with a copper-orange cheek. The flesh is fine grained and crisp, with sugary juices. Scab resistant.
One of the most famous of the old American russet apples, Golden Russet, before the turn of the twentieth century, was always voted in the first rank among dessert and keeping apples. It was recommended as a part of all plantings by the Michigan Pomological Society commencing with its first report in 1870. A medium-sized apple, its russet skin varies from grey-green to a golden bronze with a bright coppery orange cheek. The flesh is fine-grained, yellowish, crisp, with an exceedingly sugary juice that sticks to one's fingers like candy. An excellent keeper; under proper moisture conditions in common storage it will keep in sound condition until spring. Often a tip bearer. Ripe very late October hanging on the tree even after the leaves have fallen.

**GOLDEN SUPREME**  
|       |       | Oct 10 |       | Feb | 16 |
Appearance is similar to Golden Delicious with smooth yellow, russet resistant skin. Creamy white, firm, juicy flesh with good flavour. Vigorous, non-spur type tree has a tendency to biennial bearing which can be controlled by good bloom management. Requires a pollinator. Ripens 10 days before Golden Delicious.  Pollination Day =16

**GRANNY SMITH** –  
|       |       | Nov 5 |       | 13 |
Originated in 1868 from some discarded apples bought from Tasmania, which Mrs. Thomas Smith of Eastwood Ryde, Paramatta Rive, New South Wales, Australia
The most popular Australian apple, used for both eating and cooking. The skin is a beautiful pure grass green, with a rugged shiny surface like peened metal, sometimes with a bright reddish blush and purple dots. Hard, crisp, juicy white flesh, sometimes with citron-like flavor, keeping right through the winter and refreshing eating in the spring. Ripens very late - November. Should be grown in warmer regions and not in a Northern State like Michigan where the Fall season can start early. Granny Smith arose with Mrs. Anne Smith, Ryde, New South Wales. Believed from pip of French Crab; fruiting by 1868. Mrs. Smith was born in England in 1800 and emigrated in 1838. In 1860 she found seedling tree growing in creek where she had tipped out last of some apples brought back from Sydney. She used its fruit for cooking, but boy claimed they were good to eat fresh. Tree was propagated and later family increased their orchards and marketed fruit in Sydney, where proved popular and ideal for export market. Now grown in all warmer fruit regions - Spain, Southern France and Washington, USA. Self Fruitful  Pollination Day =

**GRANSPUR**  
|       |       |       |       |       |       |
Pollination Day =
**GRAVENSTEIN** Italy or Germany, early 1600s. USA 1790.

|   |   | Sept 12 | Nov 6 |

First class dessert apple, wonderful for pies, sauces, juice and cider. Well known for flavour. Large tree is vigorous, tends toward biennial bearing. We are propagating nearly a dozen different strains of Gravenstein, including several local homestead trees, standard Gravenstein from a commercial source, and the named sports Teal Crimson, Yellow, Henry, Kozlowski, and IR2-46-1. The best early apple. Large, round to slightly flattened orangish yellow fruit with red stripes. Thin skin. Crisp, juicy, fine grained, yellowish white flesh. Known for fine flavor. Unexcelled for cooking. Makes wonderful pies, desserts, sauces, and cider. Keeps until early November. Large, vigorous, upright tree. Triploid. Pick frequently because of uneven ripening and premature drop.

**GRENADE** Ettersberg, California 1940

|   | Nov 20 | Dec 25 |

This Albert Etter creation has the deepest and darkest red-flesh colour. It’s purplish-red interior is somewhat like a pomegranate and the dull grayish-transparent skin further invites this comparison. It requires a long growing season to mature, and is still to brisk for eating at picking time. It needs a few weeks in storage to mellow into a very enjoyable dessert apple. It is great for cooking, cider making and can even substitute for cranberry sauce at holiday meals. This variety, part of the Rosetta series was saved from extinction by Ram Fishman of Green Mantle Nursery.

**GRIMES GOLDEN** Brooke County, West Virginia, USA, 1804.

| Oct 10 | Feb 14.1 |

Possible parent of Yellow Delicious. Multiple uses, superior dessert apple, great cider, keeps well. Medium to large clear yellow fruit. Flesh is crisp, fine-grained, and juicy. Rich, distinctive, aromatic spicy flavour. A very old variety, long planted for home use. Tree bears young. Highly esteemed as a dessert and cider apple. It has a clear yellow skin that will be noticed on a distance. It has a crisp yellow tender flesh and a rich aromatic and distinctive flavor. Grimes Golden is self-fertile and is an excellent pollinator for other apple varieties. Grimes ripens in late September and stores very well. Believed to be a parent of Yellow Delicious. Often found in old orchards, it has some degree of disease resistance. Long bloom period.

**HAEUR PIPPIN** California

If you want a large, crisp, hard, late, juicy, tasty, tart apple that will keep practically forever either on the tree or off of it, this is your apple! Green with an orange blush and white spots. Spreading, somewhat irregular growth habit. Still grown commercially near Watsonville, CA.

**HALL’S PINK** Merville, B.C., Canada, 1980.

| Aug 30 | 11.9 |

Originally propagated by Renee Poisson, this great eating apple, makes very good pink sauce. Fruit medium, pinkish-red with red-tinged flesh. Very juicy. Shows disease resistance. It resembles Wealthy.
HAWAII - A cross of Gravenstein and Golden Delicious. Originated in Sebastopol, California and was introduced in 1945 by William Silva.

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The skin is a clear yellow and sometimes a light pinkish orange striping will give the fruit an orange color. The crisp textured flesh has a distinctive "pineapple" flavor. The tree is spreading in form and of moderate growth. Hawaii like its parent the Golden Delicious tends to overset with fruit. Thinning is necessary to produce large size fruit. Hawaii stores well and ripens in September.

HANSONS RED FLESH
Brookings, South Dakota 1930?

Pollination Day = 16

HIDDEN ROSE

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The amazing red fleshed apple. Probably nothing gives a backyard fruit grower more pleasure than to see the surprise and delight on the face of a family member or friend as they take their first bite of a red fleshed apple that you have grown in your fruit garden. The more recently discovered Hidden Rose, which may be the best of all red fleshed varieties and indeed would be an outstandingly delicious apple no matter what color the flesh is. A choice seedling from Oregon, Hidden Rose has a beautiful yellow skin with pale whitish dots, but it is inside that it excels. Deep rose red flesh, juicy, crisp, hard, sugary and richly flavored, ripening late (October) and keeping throughout the winter. The late Conrad Gemmer, an astute observer of apples with 500 varieties in his collection, rated Hidden Rose an outstanding variety of top quality. He predicted this apple, with its delicious red flesh, to be the wave of the future, just as pink grapefruit has supplanted the white.

At Southmeadow we have always been aware of the charm of red-fleshed apples ever since Almata was first tested over 30 years ago and offered in our second catalog (1962). Next we propagated Pink Pearl the first of the red-fleshed apples with a delicious rich aromatic flesh and a delight because the red flesh barely shines through the translucent cream to pale green skin. Then there is also the little Surprise apple (parent of Pink Pearl) with green skin and sprightly flesh tinged with red that has proven to be a special delight to children. We also grow Pink Sparkle, of unknown parentage with pink and red flesh that is exceedingly juicy. (The just mentioned red-fleshed apples are all in our list). Pollination Day = 15

HOKUTO
Aomori, Japan 1983

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Fuji x Mutsu. 330 g, round, purplish-red strip over yellow background, cream flesh, dense, sweet with moderate acidity, excellent quality, long storage. Tree is vigorous and upright. Triploid.

HOLSTEIN
Hamburg, Germany discovered 1918 introduced 1950.

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Seedling of Cox's Orange Pippin. Large, yellow fruit with blush of reddish-orange, sometimes lightly russetted. Firm, juicy flesh. Aromatic flavour of Cox's Orange, but easier to grow. Tree is more vigourous, scab resistant. It was rated in the 1969 National Fruit Trials Report (England) as "without doubt the most promising cultivar in this trial." At Southmeadow it is one of our all time favorites that is very scab resistant, a regular and heavy bearer and a good keeper. It is the largest
seedling of the Cox's Orange Pippin wonderfully flavored in its own right a rich delectable flavor that we have found to be the best for pies and tarts with all the requisites of sharpness, juiciness and lip smacking flavor. It's wonderful to eat straight from the tree. The fruit is large, flattish, cone shaped, of deep yellow with varying red flush, sometimes lightly russeted, with creamy yellow, crisp flesh that has the most luscious aromatic flavor. Holstein is wonderful for culinary purposes, ripening late September. Holstein is a nice addition to every orchard and backyard.

**HONEY GOLD**  Minnesota , 1969

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**HUBBARDSTON NONESUCH**  USA  Pre-1832 origin

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(American Blush, American Nonpariel, Farmer’s Profit, Hubbardston’s Pippin, Old Town Pippin, Orleans, Van Fleet, John May)

One of the great Massachusetts apples of the 19th century. Large, rugged fruit with red skin, highlight of gold. Flesh hard, crisp yet fine-grained. Sprightly and rich flavour, becoming sweeter when fully ripe. Moderate vigour, bears young. Tree is a regular and abundant producer of evenly sized fruit.

**HUDSON'S GOLDEN GEM**  Unknown seedling, Oregon 1931.

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Found as a fence row seedling at Hudson Nursery in Tangent, Oregon. Excellent dessert apple; russet of large size. Dull yellow russet skin. Crisp, sugary flesh with nutty flavour. Vigourous tree. Disease resistant. Probably the largest-sized high-quality russet, with a pronounced conical shape, smooth, uniformly dull yellow russet skin, a very long stem, and deliciously sugary, juicy, crisp flesh. We believe to most tastes this would be regarded as the finest russet apple for eating out of hand. It is a vigorous, productive annual bearer.  Pol.Date: ?, Harvest: late Oct., Season: Nov. - Jan.

**IRISH PEACH**  (Peach) Irish Seedling x Yellow Transparent. Ireland, 1800.

| 8 |

An ancient Irish apple, green with faint red stripes, it was first described in 1820 in The Transactions of the London Horticultural Society. Good baking and dessert apple. Fruit small, pale yellow-green. Crisp, juicy aromatic flesh. Slender tree with upright growth, bears at tips. To Robert A. Nitschke's taste this is the best very early apple. It ripens in late July. Unlike most of the very early apples that are too tart for dessert, Irish Peach has a pleasantly rich flavor and a fine aroma.  Pol.Date: 8, Harvest: Aug

**JEFFERIS**  (Everbearing and Grantham). Pennsylvania, USA, 1848.

| Sept 25 | Dec 12.1 |

(14)
It originated on the farm of Isaac Jefferis of Chester County, Pennsylvania, and in 1848 was awarded the premium by the Pennsylvania Horticultural Society for the best seedling apple exhibited. In 1888, Dr. H.E. Van Deman, U.S. Pomologist, said, "if I should be asked to select the choicest early autumn apple known to me, I should say the Jefferis. No family orchard should be without it." When one considers these are words from a man who was acquainted with more fruit varieties than any man of his time, it is certainly high praise indeed. And it is still merited today, for Jefferis is one of the truly delicious fruits of the garden.

Choice early fall apple. Thin-skinned fruit, light red with darker red stripes. Flesh is juicy, crisp yet melting. Rich, pear-like flavour. Tree is hardy, scab and mildew resistant. Bears regularly and heavily. The rich pear-like flavor of the juicy, crisp yet tender and yellowish flesh is unsurpassed. The color is mostly an attractive light red with darker red stripes. The hardy tree rates as high as the fruit, bearing a heavy crop every year.

**JONAGOLD**

| Oct 15 | Dec | 13T |

Another superb dessert apple raised in 1943 at the New York State Agricultural Experiment Station and was named and introduced in 1968. It is a cross of Jonathan and Golden Delicious. The large fruit is round conic in shape and the color is an orange-red blush on a yellow background. Attractive with a rich, honeyed, almost aromatic flavor; crisp, juicy, nearly yellow flesh. The tree is open and spreading and it is cold hardy. A heavy cropper. A triploid, which means it has three sets of 17 chromosomes. Triploids produce very little viable pollen and cannot be used as pollinators. For there own successful pollination and good crops they need two other diploids (to pollinate the triploid and each other) Most varieties are diploids like Melrose, Akane, Winter Banana, Newtown Pippin or the crabapple Snowdrift.

Jonagold ranks with Spigold in eating quality and probably surpasses it in some characteristics such as ripening more evenly. It does not have stippen, and is handsomer in appearance. We would not want to be without it. Flesh has same cracking quality of Spigold yet equally dissolves into luscious liquid in the mouth. Ripens early October. Very easy to manage tree with near perfect limb angles. Triploid. Pollination Day = 13

**JONAGOLD, RED**

| Oct 15 | Dec | 13T |


**JONATHON** (Phillip Rick, Red Jonathon, Ulster Seedling) New York, USA, 1826.

| Oct | 13 |

**JONATHON, RED** *(Redder sport of Jonathon)*

Oct 13


**KANDIL SINAP** *Turkey* Early 1800s

Oct 8

Tall cylindrical apple. Creamy, yellow porcelain-like skin with red blush. Crisp, juicy, fine-textured flesh, excellent flavour. Tree tends toward small, pyramidal shape. Heavy, regular bearer. An amazingly tall, narrow as a spire, cylindrical-shaped apple from Turkey, cream-yellow porcelain-like skin washed with a brilliant red blush. An apple of great beauty and striking form, it's tall as a minaret. The flesh is crisp, juicy, fine-grained and of excellent flavor. Tree also grows in a pronounced narrow pyramidal dwarfish form but is a heavy and regular bearer.

**KARIN SCHNEIDER** *Denmark.*

Oct 17

Originated in the nursery of a Mr. Schneider on the Isle of Fyn as a red sport of Ingrid Marie *(Cox's type).* Medium large fruit, skin yellow skin with crimson. Sweet, aromatic flavour.

**KARMIJN DE SONNAVILLE** *Jonathon x Cox's Orange Pippin, Netherlands, 1971.*

Oct 20 Mar 17

(pronounced carmine) Very good dessert and juice apple. Large yellow-green fruit flushed carmine. Intense flavour, juicy, high acidity at harvest. Tree vigourous, spreading, a good cropper. The round fruit, variable in shape, is red orange over a greenish yellow background. Manhart says," biting into a crisp Karmijn" will cause you to "come up out of your chair", very rich, juicy and "one of the best liked of high flavored apples"

**KATHARINE** *Ettersberg, California 1940*

Oct 25

Another late apple developed by Albert Etter (though never introduced), this is a hybrid of Wagner and Reinete Ananas. It resembles Wagner in form and colour, only with much more refined appearance. It has firm, juicy flesh, and fine flavour and will keep this high quality a long time in storage. A versatile apple, the Katharine is also an excellent cooker. Albert considered this one of his best and named it after his wife. Though it is virtually unknown, those who have been privileged to sample this fine apple invariably rank it among the best.

**KEEPSAKE**

Oct 15


(16)
KESTREL Kentville, Nova Scotia 1950


Kestrel is a distinctive, midseason, attractive red apple of exceptional texture and quality with good storage and shelf life. The tree is moderately vigorous, well spurred, upright spreading, annually productive if thinned. The fruit is of medium size, somewhat variable, from 2 1/4" (57 mm) to 3" (76 mm) diameter depending on crop; round-conic oblate, regular to slightly ribbed; cavity wide, medium depth, acute, yellowish-green to russet; basin medium width and depth, sides abrupt, calyx closed, lobes slightly recurved, calyx tube conical, stamens basal; skin smooth, thin, tender, pale greenish-yellow (RHS 663/1) almost completely washed or lightly striped with carmine (RHS 21) to deep currant red (RHS 821); stem rather short, medium to thick; flesh creamy white, crisp, juicy, fine, melting; flavor sub-acid, mildly aromatic, very good to best; harvest early October a few days after McIntosh; retains quality in storage longer than McIntosh. Should be compared with Macoun, Spartan and Empire as a fresh fruit apple. Pollination Day = 20

KIDD'S ORANGE RED (DELCO) New Zealand, Crossed in 1924, released in 1932.

Cox's Orange Pippin x Red Delicious by J.H. Kidd of Greytown, Wairarapa. One of the finest flavoured dessert apples, commercially grown in New Zealand. Pale greenish-yellow fruit well covered by crimson flush and broken stripes of purple-crimson. Patches of russet. Flesh is creamy-white, firm, juicy and fine textured with a sweet, aromatic flavour. Fruit can be small if not well thinned.

This apple has the shape, size and robustness of Delicious, but its quality, taste, aroma and coloring are much closer to Cox's Orange. Kidd's Orange Red was on a list of 20 favorite dessert apples by Dr. Roger D. Way, Professor of Pomology at New York State Agricultural Experiment station, where exists perhaps the most extensive apple variety collection in the United States. Ripens just before Cox's Orange. The commercial market does not tolerate its half drab, half ruddy uninspired looking skin. There is hidden underneath an utterly luscious and almost spicy flavour which lasts and last way into the new year.

KING (King of Tompkins County), New Jersey, USA 1750, introduced 1804.

Very fine dessert, sauce, baking, and juice apple. Highly desired fruit. Beautiful large, yellow apple with red stripes and flush. Crisp, coarse, juicy flesh. Sweet, subacid, and aromatic flavour. Adds a lot of flavour to juice. Highly recommended for West Coast climate. Tree vigourous, spreading and productive.

To our taste, Tompkins' King has no superior for size, beauty and flavor. It always seems to bring back boyhood memories of the way a real apple ought to taste. In addition to being of delicious flavor for eating out of hand, it is one of the finest of apples for sauce, pie and " Apfel Kuchen." It is large, often very large, red and red striped, crisp and juicy. Andrew Jackson Downing, wrote in his FRUITS AND FRUIT TREES OF AMERICA of its "rich vinous flavor unexcelled by any other apple for home use." Ripens second week of October.
KINSEI  Aomori, Japan  1972

Golden Delicious X Ralls.  360 g, round conic, yellow with red blush, considerable russet, firm sweet (13-18% brix), excellent flavour, sets heavily, requires severe thinning, excellent storage.

KOGETSU  1981  Aomori, Japan

| Golden Del x Jonathon.  325 g, round, 95% red skin, cream flesh, good sugar (14-17%), low acid (0.36%), , excellent flavour, some drop, stores well. Pollination Day =15

KOTOKU  1985  Aomori, Japan

Toko open pollinated.  280 g, round, pinkish blus over yellow, white flesh, very firn, sweet with low acidity, water core, excellent storage quality. Pollination Day =

L

LAXTON’S EPICURE  Bedford, England

| Wealthy x Cox Orange Pippins. Medium size fruit. Green-yellow skin is flushed orange-brown and streaked red; smooth, dry and tough. Coarse flesh is sometimes tinged pink. Sweet flavour sometimes described as pear-like. Upright, spreading, hardy tree is moderately vigorous and spur bearing. Frost resistant. Requires fruit thinning for large fruit production. Ripens late Aug and early Sept.

LAXTON’S FORTUNE, (Fortune)  Bedford, England  1904, introduced 1931

| Wealthy x Cox Orange Pippins. Early tp, od seasm. With sweet, aromatic, taste and excellent flavour. This apple is crisp at first, becoming softer, the longer it is left on the tree. The tree spurs freely and is remarkably resistant to disease, except for European Canker to which it is irritatingly susceptible.

A mid-season dessert apple raised by Laxton from a Wealthy x Cox Orange Pippins cross. It received an Award of Merit in 1932 and a First Class Certificate from the RHS in 1948. I used to be grown commercially, but is now considered too soft. It is a fairly small, compact tree of moderate vigour, suitable for a small garden. Usually a good cropper, but can be biennial. The trees are fairly hardy and trouble free, showing some resistance to scab, but prone to canker. The fruits are sweet with a good acid balance and good aromatic flavour. The flesh is creamy-white, tender, but firm, with a coarse texture.


| MacIntosh type apple. Large, red blush covering nearly all of yellow fruit. Flesh is crisp, juicy and sweet, one of the better-flavoured modern varieties bred for disease resistance. Very disease-resistant. Flavour develops over one month of storage. Heavy fruit sets require thinning.
LOWLAND RASPBERRY  Russia 1860

Medium to large, round fruit. Attractive, red stripe on a cream background. Tender, white flesh. Mild, pleasantly sweet flavour. Mature trees are not very large. Tend towards biennial bearing. Good scab and fire blight resistance. Ripens during August. Hardy to –50 degrees F. Pollination Day =

MACOUN  McIntosh x Jersey Black, Geneva, New York, 1909.

Dessert apple with flavour similar to McIntosh. Green fruit blushed and striped dark red with a bluish bloom. Greenish white flesh is crisp, juicy and easily bruised. For those who like the McIntosh apple, this cross of McIntosh and Jersey Black from the Geneva Station is the best of its type, and in our opinion one of the best flavored of juicy, crisp eating apples. Macoun has a beautiful shiny dark red and red striped skin with white flesh, ripening in late September.  Pol.Date: 14, Harvest: early- mid-Oct., Season: Nov. - Jan.

MAIGOLD  Switzerland, 1944


MALLINGS KENT  Kent, England  1960’s


MANTET  - Manitoba, Canada  1929.

Tetofsky x McIntosh. Its name comes from MANitoba (where it originated) and TETosky (a hardy Russian variety, its mother parent). The father is from the McIntosh family. Early dessert apple. Round, with bright red wash and stripes. Juicy, sweet and subacid (mild tart and aromatic). It has its fathers tender, fine grained flesh. Hardy, productive tree. It cannot stand rough handling. Ripens August.  Pol.Date: 15, Harvest: Aug.

MARGIL  England or France, prior to 1750.

The history of this old dessert apple is uncertain. One theory is that it was brought to England by George London, who worked in the gardens at Versailles under De La Quintinye and who was a partner in Brompton Park nursery where this apple was extensively cultivated in 1750. Rogers in his Fruit Cultivator of 1834 states that he has known it for 70 years, it being then in repute as a dessert apple. The first tree he saw of it was an espalier planted by Sir William Temple in the Sheen Garden. They are hardy, but susceptible to late frost. They are spur bearers with good cropping. Among the best of dessert apples. Greenish-yellow fruit flushed red with crimson red

(19)

Recommended to Robert A. Nitschke by the Director of the National Fruit Trials in England, it is one of the class of small, highly flavored old English apples, still regarded by English connoisseurs as among the best of all dessert apples. It's medium to small, slightly conical, orange-red with dark red stripes and always russeted on one side. The flesh is firm, yellow, sugary and as Hogg said, "with a powerful and delicious aromatic flavour." Bunyard said,"of the highest possible quality. Should be in every garden." Late September.

**MELON (NORTON’S MELON, WATERMELON)**

When it is properly developed the Melon is one of the best dessert apples of its season, as Beach rated this apple. The Melon (many synonyms) besides being crisp, is tender and delicious. Melon originated in East Bloomfield, Ontario County, New York in the old seedling orchard of Heman Chapin. This orchard was planted about 1800 with seedling grown trees grown from seed brought to East Bloomfield from Connecticut. It was introduced in 1845. Fruit large, very beautiful, flushed in strawberry red over pale yellow. Crisp yet melting, juicy flesh; refreshing flavor suggesting perhaps melons or strawberries. Grown for 'fancy trade' in Western New York early 1900s. Ripening mid-October.  

**MELROSE** Jonathon x Red Delicious.Ohio, 1944.

Cross by Dr. Freeman S. Howlett of the Ohio Agricultural Experiment Station, Wooster, Ohio. Very good dessert and cooking apple. Large fruit with dark red streaks over yellow-green. Vigourous, productive tree. Good pollinator.

Another newer variety that should grace every home fruit garden and worthy of being included in any all-time list of choice apples. It has everything going for it. In appearance it is a rugged, shiny red apple which feels good in the hand, as does Hubbardson Nonsuch. It has size and a fine sugary sweetness tempered with just the right amount of lip-smacking tartness that gives it first rank among hard, crisp-fleshed eating apples. In addition to its beauty and delicious eating qualities, Melrose preserves its fine qualities and crisp, juicy flesh throughout the winter into April and May in our cold storage room. Its downfall in commercial circles is that its red is too dull and cannot be machine polished to a gloss. Their loss.

**MELROSE SPUR**

Spur variation of Melrose

**MERTON BEAUTY** England 1932, not released until 1962

Developed by M.B. Crane from Ellison’s Orange X Cox Orange. It makes an upright-spreading tree of moderate vigour which produces spurs freely and is a useful pollinator due to late flowering. The fruits are sweet and sharp with a distinct trace of aniseed, which it gets from Ellison’s Orange. It is an extremely good apple and the cropping is good. Apples are flat-round to slightly conical. Skin is pale green. Flesh is creamy white, fine textured, juicy, crisp and firm with a slight aroma.
MICHINOKU  1981 Aomori, Japan
Kitakami x Tsugaru; 280 g, round to oblate, solid red with prominent lenticels; firm, crisp, juicy, good flavour, sweet, attractive, shelf life 1 mo.  Pollination Day =

MILO GIBSON
Small to medium size.  Ripens around Oct 10.  Shy bearer. They have an amazing, licorice flavor and a brix of 20.4. Tree is twiggy. Stores well, but the Anise overtones fade in storage. Hangs well to the tree.  Pollination Day =

MOTHER (Gardener’s Apple)  Massachusetts  1840.
Very good dessert apple. Fruit is round to tallish, conical, red over yellow. Distinctive flavour, wintergreen aroma. Needs full sun to be at its best. Called by Hedrick "one of the prized apples of all orchards." Mother almost disappeared from cultivation in America in the 20th century although widely grown in English fruit gardens and listed in British nursery catalogs as one of the finest dessert apples. It has smooth, solid bright skin with a round oval shape that is good to hold in one's hand. The flesh is creamy yellow, breaking, juicy, sweet, and acidulous with a fine rich flavor, which Bunyard, the English pomologist, called the "flavor of pear drops." It's the only American apple among Mr. J. M. S. Potter's five favorites from the great English 3,000 variety international collection. The other four were Ashmead's Kernel, St. Edmond's Pippin, Ribston Pippin and Cox’s Orange Pippin. Andrew Jackson Downing, the great American pomologist, said of the Mother apple, "this admirable fruit is to our taste unsurpassed in flavor of any in its season." It also has a fine aroma that reminded Cole, the Maine pomologist, of "chick wintergreen." Should be in every connoisseur's fruit garden.

MUTSU (Crispin)  Aomori, Japan 1930.
Golden Delicious x Indo.  This late-season dual-purpose apple is large to very large, oblong and irregular in shape, sometimes angular or ribbed.  The waxy smooth skin is a clear greenish-yellow with a copper blush.  The flesh is yellow-white, dense, very crisp, sweet-tart and juicy.  Juicier and coarser than Golden Delicious.  Good dessert apple, 500 g average, first class cider and sauce.  Green fruit ripens yellow.  Good sugar/acid ratio.  This large vigorous tree grows well in the West Coast climate.  Grown commercially.

NEWTOWN PIPPIN (Newton, Yellow Newton, Ablemarle Pippins)
Newtown, Long Island, NY  1759.
This late-season “four-star winner fresh and in pies” is an antique apple resulting from a chance seedling.  Prized for it’s flavour and keeping quality, it was taken by Benjamin Franklin to Britain as he pleaded the American cause in 1759.  It is a particular apple, intolerant of a cool growing season and certain soil, and needs a long growing season to ripen.  These plain looking yellow apples with a reddish blush are often underrated.  Some are picked too green.  For sweetest
flavour, wait until they turn a light greenish-yellow. Russetting around the stem end is normal. Good ripe apples have a lively sweet tart flavour. Flesh is dense, crisp, rich, yellow and moderately juicy with refreshing piney tartness, breaking and high-flavoured. These apples cook up into a thick rich-flavoured sauce and excellent pies with body. According to Coxe, "probably the best apple in the world," depending on richness of the soil. Highest quality dessert, cider and cooking apple. Self Fruitful

NEWTOWN SPITZENBERG 1817

Oct 15  14
Greenish yellow skin flushed orangish red with dark red stripes and russet dots. Firm, coarse, creamy yellow flesh. Sweet, subacid flavour. Ripens very late. Pollination Day = 14

NIEDZWETSKYANA CRAB

Oct 15  6
A Russian crab producing a huge beet red-fleshed apple. Leaves and wood also shows this characteristic red colour.

NORTHERN SPY East Bloomfield, New York, 1800.

Nov 4  Feb  20
May also have been known as Northern Pie Apple. Excellent all-purpose apple. First class dessert apple, renowned for pies. Red striped over green. Very large tree. Requires about 12 years to start bearing. Pol.Date: 20, Harvest: late Oct., Season: Oct. - Feb. They are a real great eater, cooker and keeper, so they are a valuable apple this time of year. They are also a challenge to growers as they take 12 years to start producing, they are difficult to pollinate since they blossom so late, their skin is soft, so that insect damage occurs due to the long ripening time and they tend to sucker badly and they bruise easily. That is why they are not grown much these days. But the yellowish-white flesh is juicy and sweetly tart, with a high Vitamin C content. Slices stay firm in a pie.

Northern Spy was first discovered in Canadaigua, New York about 1800 having grown from an apple seed. But despite the fact they challenge growers, they still exist due to the great quality of the apples. We have some for sale, as a good winter keeping apple.

It is said that the blacks heading for freedom in Canada on the underground railroad used the name Northern Spy as a code word for Canada.

NORTHFIELD BEAUTY Vermont, USA

Oct 30
When Albert Etter began his homesteading program back around the turn of the century, he obtained scionwood through the University of California for 600 varieties. He grafted these to established trees. Winner of this trial was Northfield Beauty, an obscure apple from the hills of Vermont. Medium to large, predominantly red fruit. Hangs well on the tree. Maintains its quality longer both on the tree and in storage. Heavy producer. Immune to apple scab. This tree was found in the remains of Etter’s orchard near Ettersberg, CA and rescued from oblivion. Pollination Day =
NORTONS MELON (See Melon)

NY 429 (FORTUNE in 1995)  Geneva, NY

A Red Spy/Empire cross from the Geneva, N.Y. Experiment Station with the size and bite-back of a Northern Spy and McIntosh aromatics. Large, attractive fruit, yellow flesh. Tree has dense foliage, and is very vigorous. Blooms between Red and Golden Delicious. Very good fresh eating quality. Ripens midseason. Pollination Day =

OLC-1 (Ohio Licking County #1)  Ohio, USA


ORENCO  Oregon,  c. 1840, Introduced 1920.

High quality dessert apple was introduced by the Oregon Nursery Company, discovered in an old pioneer cemetery as a chance seedling. Splendid and beautiful. Almost solidly bright red. Tender, crisp, juicy flesh. Moderately vigorous and scab resistant. Superior to McIntosh or Spitzenberg for dessert purposes. Widely planted in the Fraser Valley in the 1920’s. As with many of the best varieties, it virtually disappeared from cultivation because it is a shy bearer.

ORIN  Aomori Apple Research Station, Japan  1981

Golden Delicious X Indo. A selection from the same crosses that produced the Mutsu apple. Yellow skin is blushed red-orange and dotted with conspicuous white lenticels. Sweet, very honeyed, pale yellow flesh, but of little acidity. Moderately vigorous, spreading tree is a tip bearer. Reported to be superior to Mutsu. Pick late October. 280 g, aromatic, sweet, juicy, excellent storage, productive.

ORLEANS REINETTE  France,  1776.

Dessert apple. Fine, crisp, yellow flesh is rich, sweet and juicy with a nutty flavour. Round, flattened, green-yellow fruit, somewhat netted with slight russet, usually reddish in the sun. Tree of moderate vigour, very hardy, good cropper. Best in warm location.

PEACH  (see Irish Peach)

PINK PEARL  Ettersberg, California  1940

(23)
A pink-fleshed, pearly-skinned apple that is not just a novelty, but a good-tasting tart apple with firm flesh. Blooms very attractive, darker pink than most. Makes pink applesauce and attractive fruit tarts. An Albert Etter introduction. Our most popular variety.

**PINK PEARMAIN** Ettersberg, California 1940

| Oct | 15 |

A pink-fleshed apple variety created by Albert Etter, in Northern California. This variety was retrieved in the 1980 by Ram Fishman, who found it growing in an old orchard near Whale Gulch, CA and gave it the name Pink Pearmain. The fruit is large and has a distinctive “upside down” shape, broader at the base than at the stem. It ripens about mid October and develops a red-striped skin when ready. Flesh colour is a deep pink tone, but varies according to climatic conditions. It is quite tart, but has that distinctive aromatic flavour that characterizes the pink-fleshed apples. Pollination Day =15

**PINK PRINCESS** (Pink Lady Janson, formerly Pink Lady) Ontario, 1974.

| 14 |

Pink Pearl x King of Pippins. Created by Fred Janson, in Dundas, Ontario. Good dessert, sauce and juice apple. Unique, pink-fleshed apple, very sweet, juicy and flavourful. Skin yellow, flushed with carmine. Small, spreading tree, a good cropper. Not as tart as Pink Pearl.


| Sept 15 | Feb 15 |

Golden Pippin cross. Dessert, juice and keeping apple. Small golden-yellow fruit covered with fine, fawn russet. Sweet, juicy, sugary, and pineapple-like flavoured. Small, upright tree, very suitable for small gardens. Belonging to a class of old russetted English dessert apples, neglected today because of their small size.

**POPPYS WONDER** Victoria, BC 1990’s

| 14 |

A seedling of Cox Orange Pippins, reported to be better than Cox Orange.

**PUMPKIN SWEET PINEAPPLE SPORT** (Pound Sweet) Manchester, Connecticut, 1834.

| Oct | 16 |

Prized for baking, good for canning or dessert. Yellow skin marbled with greenish-yellow and a brown flush. Sweet, nonacid flesh is crisp and juicy. During the Civil War, orchards of Pumpkin Sweet were planted in Ohio for apple butter production.

**RED FLESH**

| Oct 10 | 10 |

Deep red fruits are 2 inches long. Pink flesh makes a clear red jelly. Beautiful, spreading tree with copper coloured leaves and red flowers. Blooms late. Biennial bearer.
Similar to Cox.

**RED GRAVENSTEIN**  
Germany  1873

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<th>Sept 15</th>
<th>Nov 15 6T</th>
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The best early apple. A red sport of Gravenstein. Large, round to slightly irregular red fruit. Thin skin. Crisp, juicy, fine grained, yellowish white flesh. Known for fine flavor. Unexcelled for cooking. Makes wonderful pies, desserts, sauces, and cider. Keeps until early November. Large, vigorous, upright tree. Pick frequently because of uneven ripening and premature drop. Ripens September. Gravenstein’s quality is all that saves it from extinction as it is a most frustrating apple to grow commercially and make a profit. The trees usually contribute only marginally to an orchard’s profitability.

**RHODE ISLAND GREENING**  
(Rhode Island, Burlington Greening, Russine, Ganges, Greening Green Newton Pippin, Green Winter Pippin, Jersey Greening)  
Rhode Island, USA  1650

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<th>Cook, Dry</th>
<th>Oct 30</th>
<th>April 12T</th>
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Large, yellowish green skin sometimes with orange flush and russetting at base. Greasy, firm, crisp, juicy, sub-acid, greenish yellow flesh. Good for fresh eating if tree ripened. Large, spreading, vigorous, productive, healthy, long-lived tree. Well known since earliest colonial days, this apple is still an important commercial variety grown mainly for its excellent culinary qualities. It is also considered one of the best varieties for drying. It should be picked when quite firm, usually in mid-Sept. Since it is a Triploid, it will not pollinate other varieties.

**RIBSTON PIPPIN**  
(Ribston, Essex Pippin, Beautiful Pippin, Formosa, Glory of York, Rockhill’s Russet, Travers)  
Yorkshire, England c.  1707

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<th>Cook, Cider</th>
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Parent of Cox’s Orange Pippin. Before being supplanted by Cox’s Orange Pippin, this was the classic English dessert apple for centuries. Yellow, flushed bright orange, red blush. Hard, crisp, fine-grained, sugary, rich and aromatic flesh, although not an attractive apple. Storage only fair. Medium sized tree. The original tree lived until 1928, probably grown from an apple seed from Rouen, Normandy. Flowers ornamental.

**SANDOW**  
Ottawa, Canada  1912

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<th>Oct 24</th>
<th>16</th>
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Open-pollinated seedling of Northern Spy from the Canadian breeding program. There is much similarity to its parent in shape, creamy fresh colour and long keeping quality, but it has a fuller flavour, is harder, redder and less troubled by scab. Red fruit with high quality, juicy, crisp flesh. Ripens midseason. Hardy to –40 degrees F. Mid to late Oct. Pollination Day = 16

**SANSA**  
Morioka, Japan  1988

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<th>Sept 10</th>
<th>Nov 16</th>
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A fine flavoured, early dessert apple. Gala x Akane, 225 gm, conic, yellow-green with bright red; whitish yellow flesh, slightly aromatic flavour, shelf life 3 weeks, cold storage 1 mo.

**SCARLET SURPRISE**  (possibly a renamed Bill’s Red Flesh)

|    |     |     |     |     |
From Oregon State University, Scarlet Surprise lives up to it’s name. The blossoms are pink, and the foliage has a reddish cast as does the bark. But best of all, the dark red fruit, shaped like a Red Delicious, is bright red inside. It is one of the most flavourful of the red-fleshed apples. (Stark’s 1998 catalogue) Pollination Day =

**SENSHU**  Akita, Japan  1980  
Oct 15  Not  14  
Toko x Fuji. Large (280 g) round, red with firm juicy, coarse flesh of excellent quality, shelf life 25 days, good disease resistance, cold storage until Jan. Excellent sugar-acid balance. A good cropper and disease resistance. Pollination Day =14

**SHIZUKA**  Aomori, Japan  1949  
Oct 21  Apr  16T  
Golden Del x Indo. 450 g, yellow with pink blush, sister of Mutsu, sweeter that Mutsu and juicier, moderate acidity. Tree is very vigourous and slightly upright. Triploid. Pollination Day =16

**SINTA**  Summerland, BC  1970  
Sept 30  Jan  16  

**SPARTAN**  Summerland, BC  1936  
Oct 10  Jan  15  
One of the best flavoured mid to late season keeper, this dual purpose apple is thought to be a cross between McIntosh/Newtown Pippin cross, but recent DNA tests have shown Newton not to be a parent. It is medium sized, round conic with dark red skin covered with a purplish bloom. A medium-sized McIntosh type with white, crisp, juicy, aromatic flesh. The core is small. Truit tends to be small if allowed to overcrop. It is little affected by scab or mildew. Firmer, better-colored, and a better keeper than McIntosh

Oct 15  Feb  18T  
Golden Delicious x Red Spy. Premier dessert apple, stores well. Pale green to golden yellow skin with flushed red cheek upon ripening. Very firm, crisp, melting, juicy flesh. Flavour sprightly and sweet. The tree offers an excellent combination of Spy’s crisp, cream coloured, juicy and sprightly flesh and the slight herbal aromatic sweetness of Golden Delicious. Important to train early into spreading shape. Slow to bear and a tendency toward biennial bearing.

**STAYMANS**  (Stayman’s Winesap)   Kansas,  1895  
Cook, Cider  Oct 15  Apr  T  
<table>
<thead>
<tr>
<th>Variety</th>
<th>Origin</th>
<th>Year</th>
<th>Harvest Dates</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>SUMMERRED</strong></td>
<td>Summerland, British Columbia, Canada</td>
<td>1964</td>
<td>Sept 10</td>
<td>This early, dual purpose apple was raised from an open-pollinated Summerland (McIntosh X Golden Delicious). The large oblong fruit is solidly blushed dark red and the flesh is creamy, white, fine grained and juicy with a somewhat tart flavour. It grows well in cooler areas but requires thinning to develop good size. Self Fruitful</td>
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<tr>
<td><strong>SUMMERLAND RED MAC</strong></td>
<td>Summerland, British Columbia, Canada</td>
<td>1929</td>
<td></td>
<td>One of the most attractively coloured red sports of McIntosh. Blushed colour pattern with very little striping. Attains colour early. Crisp, juicy, distinctive flavour. Widely adapted. Especially desirable for higher elevations. Early blooming. Excellent pollinator.</td>
</tr>
<tr>
<td><strong>SUNTAN</strong></td>
<td>Maidstone, Kent, England</td>
<td>1955</td>
<td>Oct 25</td>
<td>Cox's Orange Pippin x Court Pendu Plat by Dr. Alston of East Malling Research Station. It is a good late dessert apple, later than Cox with a Cox-like flavour. Because of it's late flowering, it is a useful variety to grow where frost is a problem. It is Medium-large fruit, gold-yellow flushed and striped orange-red. Flesh is cream coloured with sweet-sharp, juicy, rich and aromatic taste. Very good flavour. Tree is spur bearing, vigorous, wide-spreading, good cropper. Triploid</td>
</tr>
<tr>
<td><strong>SURPRISE</strong></td>
<td>Turkestan</td>
<td>before 1830</td>
<td></td>
<td>Small, green, winter apple with creamy, white, red stained. One of the parent of Pink Pearl and the primary parent of all the Albert Etter red-flesh apples in the Rosetta Series. Surprise was grown at London Horticultural Societies Gardens around 1830. Andrew &amp; Charles Downing in their book The Fruit &amp; Fruit Trees of North America (1869) describe it as a small, round, whitish yellow apple of little or no value, but admired by some for it’s singular quality of the flesh being stained red. first noted in the 1813 &quot;Catalog of Fruits&quot;.</td>
</tr>
<tr>
<td><strong>SWAYZIE</strong></td>
<td>Niagara, Ontario, Canada</td>
<td>1872</td>
<td>Oct 15</td>
<td>A Pomme Gris type fruit that is small to medium, flattened conical shaped. Best quality dessert apple. Golden yellow sprinkled with russet spots and streaks with cinnamon russet becoming solid at base. Rich, distinctive flavour; aromatic and sprightly. Tree vigorous, upright, moderately productive.</td>
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<tr>
<td><strong>SWEDISH MAI</strong></td>
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<tr>
<td><strong>SWEET WINESAP</strong></td>
<td>(Hendrick, Hendrick Sweet, Henry Sweet, Red Sweet Winesap, Rose Sweet, Sweet Pearmain), Pennsylvania</td>
<td>1867</td>
<td></td>
<td>An attractive red winter apple, symmetrical, uniform, of good medium size, or under favorable conditions, rather large. It is excellent in quality for dessert or for baking or other culinary uses.</td>
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</tbody>
</table>
Skin tough, smooth, pale yellow or greenish nearly overspread with bright light red with carmine stripes. Flesh nearly white, firm, rather fine, moderately crisp, tender, juicy, distinctly sweet, good to very good. In season from November to April. Slow to begin bearing.

**TOLMAN'S SWEET** *(Tolman Sweeting, Tolman, Brown’s Golden Sweet, Talman Sweet)*  
Massachusetts, USA, 1822.  
| Bake, Cider, Dry | Sept 25 | 16 |

Believed Sweet Greening x Russet. Excellent for cider and drying, also a good dessert and baking apple. Large, round, green or yellow apple, sometimes blushed red with lines of russet, often marked by a suture top to bottom. Flesh is firm, dry to moderately juicy, decidedly sweet. Late flowering. Due to its high sugar content it is ideal for baking and cider making. Large, healthy, hardy, productive, long-lived tree, which bears early and reliable everywhere. Historically, a highly esteemed "sweet" apple. Probably the hardiest of all New England apples.

**TSUGARU** *(Homei Strain)*  
Aomori, Japan 1975  
|  |  | 16 |

Open pollinated Golden Delicious. The apple is large (325 g); round with wide red stripes over yellow-green. Suffers from pre-harvest drop. Crisp, firm, juicy flesh with sweet-tart flavour. Spreading tree. Annual bearer. Does not store well.

**TUMANGA** *(Auralia)*  
Schoner von Nordhousen x Cox Orange Pippins  
Oct 20 12  

This mid October apple has a very thin, tender yellow skin with orange blush. Tumanga is flat and irregular, tending to be small. It is however ranked as the Chanel #5 of the apple world because of its refined piquant flavour and modern, racy aroma. Pollination Day = 12

**TYDEMAN'S LATE ORANGE**  
Kent, England 1930  
|  | Nov | Dec 25 | 16 |

(Laxton’s Superb x Cox's Orange by H. Tydaman at the East Mallings Research Station). Yellowish flesh has rich Cox-like flavor with a nice sugar-acid balance. Skin gold with green and red blush and conical shape. Late ripening. Scab-resistant, but prefers dry climate. Flowers ornamental. Keeps until April and by late winter the skin has intensified and the flavour developed equal to Cox. Spur bearer which tends to biennially bear. Pollination Day = 16

**VANDERPOOL RED**  
Benton County, Oregon 1903  
|  | Oct 25 | Dec | May | 16 |

This firm, tasty, late season dessert apple has been grown in the Fraser Valley since 1920. The apples are small to medium, bright red, conical with white, crisp, juicy flesh, mildly sub-acid with some sweetness. The tree is a strong compact grower and is resistant to fungal diseases. Dessert apple. Medium-small red fruit. Very firm and flavourful. Stays juicy in storage until April.
Often included in early 20th century West Coast orchards. Small, reliably productive tree.

**WADHURST PIPPINS**

W Nov 1 14

**WAGENER**

Pen Yan, New York 1790s. Cook, Cider Nov 15 Apr 9

One of the best late fall varieties for dessert, sauce, cider, juice and storage. Possible parent of Northern Spy. Doesn't shrivel. Medium sized, glossy green, red flushed fruit that is irregularly shaped, five sided and flattened, with glossy, hammered skin. White flesh, very crisp, juicy and tender, resembles Northern Spy in taste. Hardy, scab resistant tree bears well and heavily. Thinning necessary to produce large fruit.

**WALTANA**

Ettersberg, California 1940 Cook, Cider

Medium to large, variable-sized green apple with thin red striping and crisp, hard, juicy flesh. Requires a long growing season and attains its best flavor after frost. Hangs well on the tree. Excellent for cooking. An Albert Etter variety, which he did not appreciate, so he gave it to his brother Walter and his wife, Ana and named it after them. This is the most widely planted of the Albert Etter varieties. Trees are vigorous, healthy and regular bearers.

**WAYNE**

New York 1951 Cook Sept 1 19

Northwestern Greening x Red Spy. Large fruit with solid blushed skin. Good for fresh eating, canning, freezing or apple sauce. Upright, spreading tree. Late bloomer. Should be a good pollinator for late blooming varieties. Pollination Day =

**WEALTHY**

Escelsior, Minnesota 1860. Cook Sept 15 Oct 14

Seedling of Cherry Crabapple by Peter Gideon. Excellent dessert and multi-use apple, picked a few weeks early for cooking. Beautiful fruit ripens to bright red across the surface. Crisp, juicy white flesh, with pink veins. Refreshing, sprightly, vinous flavour. Excels for home garden or orchard for many reasons. Profuse, long blooming period makes it a good pollinator. Heavy and early producer. Tends toward biennial bearing. Resistant to scab, fire blight and cedar apple rust.

**WICKSON CRAB**

Ettersberg, California, USA 1944.

Cider Sept 30

Newtown Pippin x Esopus Spitzenburg. This diminutive fruit, more crab than apple, remains one of the finest and least known achievements of Alber Etter’s long apple breeding career. Wickson was developed as a cider variety and Albert claimed it could be used to make apple champagne. It has extraordinarily sweetness, up to 25% sugar with a highly flavoured juice and a pronounced acid tang. The apples are small (1 to 2 inches diameter) making it easy to crush. Apparently Wickson cider did enliven some old Ettersberg school picnics. The small yellow and red apples are an impressive sight when hanging on the tree. The variety is so prolific that most are completely garlanded with fruit. Eaten out of hand, the Wickson is one of
the most enticing confections to come off a tree. Wickson was named after E.J. Wickson, a distinguished California pomologist

**WIJCIK** Okanagan Valley, BC 1961

This tree, the first columnar apple variety known to man, was discovered in 1961 in the Okanagan Valley, BC by a Polish orchard worker called Wijcik. It was a single branch mutation on the top of a 50 yr old McIntosh tree. The branch had no side shoots, only fruiting spurs along its entire length. Since then it has been crossed with many varieties to produce the Sentinel Series in Canada and the Spire Series in Britain.  

**WINEKIST** Winthrop, Maine, USA Aug 20

A red-fleshed apple ready in mid August. The tree is bushy with leaves having a dark cast. The blossoms are red and the wood is pink. Fruit is medium sized and wine red in areas, with stripes of darker red. The stem is long and slender. The cavity is deep and steep. The basin is shallow and slightly buy obviously lobed. The flesh is very juice, coarse and almost a beet red, a real eye popper. The tart flavour is not one you would go out of your way for, but it is quite edible especially for a red flesh.

**WINESAP** (Old Fashioned Winesap) New Jersey, USA 1817 Cook, Cider Oct 25 Apr 13T

Round, dark red fruit with crisp juicy yellow flesh with a spicy, vinous flavor and aroma. The fruit is medium sized, smaller than Stayman Winesap. Good for cooking and juice. Noted for its crisp, very juice, yellow flesh and its blend of sugar with high tartness. Gets its name from its spicy wine like flavour and aroma. Top quality, multi purpose apple. Flavour is too sharp for some, preferred for dessert by others. Makes fine cider. Good for cooking. Excellent for sauce. Keeps until May. Heavy producer. Will not pollinate other apples. Adapted to a wide range of soils and climate. Ripens from late Sept to early Nov depending on location. Requires 800 hours of chilling. Blossoms are pink. Many strains exist.

**WINESAP SPUR** 18

A spur like sport of Winesap

**WINTER BANANA** (Flory, Banana) Indiana, 1876.  

Originated on the Flory Farm, Cass County, Indiana. Good dessert and cooking apple, keeps well. Strikingly beautiful, large and waxy late apple. Green ripening to yellow, cheek overlaid with pinkish-brown. Firm, crisp, juicy flesh with the distinctive aromatic flavour for which it is named. Medium sized tree bears young and annually. Medium-heavy crops. Excellent pollinator. Widely grown in mild winter areas due to it’s low chill requirements (100 to 400 hours / year).

**WINTER BANANA SPUR** (Housden Strain) 15
Widely used as a pollinator for Granny Smith and Red Delicious. Spur-type mutation of Winter Banana has been quite variable in its degree of spurring. Fruit is large, pale yellow, with a rose blush, crisp, juicy, coarse, aromatic with a good sugar to acid balance. Annual defruiting of tree will optimize return bloom if used as a pollinator. Spur-type growth makes trees compact with little maintenance required. Begins bearing early. Very large leaves. Fairly winter hardy. This strain introduced by C and O Nursery, Wenachee, Washington.

**WINTER RED FLESH**

| Sasha X Redflesh | Oct 15 | 16 |

Red fleshed fruit. Excellent for red applesauce and jelly. Abundant purple flowers, bronze-red leaves. Hardy to –50 degrees F.

**WINTERSTEIN 1901**

| Gravenstein seedling with less tart flavour and later maturity. Attractive, pink-red fruit with crisp, subacid, flavourful flesh. Luther Burbank selection. |

**WYNOOCHEE EARLY**

| Cook | Aug 31 | 8 |

This beautiful red apple ranks with Liberty for scab resistance. Thin skinned, red fruit. Great for fresh eating, skin almost disappears when cooked. Will keep until Christmas when refrigerated. Scab resistant. Ripens early Aug, 2 weeks before Gravenstein, and is unique for early apples for its full-bodied flavour. Delightful for fresh eating and tart enough for cooking. Good choice for coastal areas.

**YORK IMPERIAL (York, Johnson’s Fine Winter)** York, Pennsylvania, 1830

| Nov 5 | 16 |

Medium to large, rectangular, intermediate to flat fruit. Bright green or yellow skin with light red or pinkish red flush. Firm, crisp, tender, juicy, yellowish flesh. Aromatic, subacid flavour. Excellent for baking and making cider. One of the best old-time winter keeping apples. Hold until Christmas for best flavour. Ripens in late Oct. Hardy Zones 4-7. Favourite in the East. Downing described it as the Imperial of Keepers, hence it’s name. Found by a Mr. Johnson who watched school children digging out leaf covered apples in early spring.

**ZUCCALMAGLIO'S REINETTE**, (Von Zuccalmaglio) Germany 1878.

| Oct | Mar | 12.1 |

Ananas Reinette X Purpurroter Agatapfel. Dessert apple that has been described as "Strong harmonious fruitness. Exciting and titillating with tones of wild strawberry, quince, pineapple, ripe pear and a fine floral touch." Rough sticky skin flushed brown- red with faint red stripes and some russetting. Dry, fine grained, yellow-white flesh. Bears early. Some disease resistance. **Pol. Date: 12.1, Harvest: Oct., Season: Nov. - Mar.**