

**ADAMS PEARMAIN** Herefordshire, England 1862

					Oct 15	Nov	Mar	14W
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Adams Pearmain is a an old-fashioned late dessert apple, one of the most popular varieties in Victorian England. It has an attractive 'pearmain' shape. This is a fairly dry apple - which is perhaps not regarded as a desirable attribute today. In spite of this it is actually a very enjoyable apple, with a rich aromatic flavour which in apple terms is usually described as

Although it had 'shelf appeal' for the Victorian housewife, its autumnal colouring is probably too subdued to compete with the bright young things of the modern supermarket shelves. Perhaps this is part of its appeal; it recalls a bygone era where subtlety of flavour was appreciated - a lovely apple to savour in front of an open fire on a cold winter's day. Tree hardy. Does well in all soils, even clay.

**AERLIE RED FLESH** (Hidden Rose, Mountain Rose) California 1930's

19		20		Cook	Oct 20			15
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An amazing red fleshed apple, discovered in Aerie, Oregon, 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, Aerie Red Flesh 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.

**AKANE** (Tokyo Rose) Morioka, Japan. 1970

19		18	14.2		Sept 10		Oct 10	12
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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.

**ALASKA ETTER** (Bedfordshire Jr.), Ettersberg, California 1940's

				Cook,					13
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A seedling of Bedfordshire Foundling, a handsome, white-skinned, white-fleshed cultivar created by Albert Etter. The tree is vigorous, impressive, healthy and productive. The fruit is medium to large and ripens late. This multipurpose apple has fine dessert and cooking qualities. Spur bearing traits.

**ALKMENE** (Early Windsor) Frankfurt, Germany 1930's

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A Duch of Oldenburg X Cox Orange Pippin cross originated from the Kaiser-Wilhelm Institute, introduced into commerce in the 1960's. Currently grown commercially in the UK, Germany, Belgium, and the Netherlands. The result is an early harvest apple (early mid season), which is very attractive, with a honeyed flavor similar to Cox's but slightly sharper. Its main use is for fresh eating.

Two natural mutations (sports) of this cultivar that have red-skinned fruit have been selected: one called 'Red Alkmene' was trademarked under the name of Red Windsor; the other is 'Ceeval'. Alkmene flower early mid season. Fruit size is medium and variable, flesh color is yellowish or extremely yellow for an appleskin has greenish-yellow background with orange-reddish flush and strong red strips. It is resistant to apple scab and susceptible to blossom frost. Spur-bearer

## **ANANAS REINETTE**

Holland

1821

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Ananas Reinette is an old variety probably of Dutch origin first recorded in 1821. Formerly grown in Germany where it was popular as a dessert and culinary apple as well as for juice.

Small round fruit. Golden yellow skin with russet freckles. Attractive looking. Crisp, juicy, yellowish white flesh. Sweet sharp taste developing into a pineapple flavour as the name implies. Spurbearer  
Moderately vigorous, upright, free spurring tree. Good cropper.

## **ARIANE**

France

2002

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Ariane is a modern cultivar of domesticated apple that was recently developed in France for scab resistance.

Ariane is mainly served as a dessert apple because of its mild pleasant flavour. The skin has an attractive combination of yellow and red colours. It was developed by **Institut National de la Recherche Agronomique** (INRA) by crossing a hybrid of 'Florina' x 'Prima' with pollen from 'Golden Delicious'. Besides good resistance to scab, it does quite well with other apple diseases. Fruit keeps fresh three months or more.[https://en.wikipedia.org/wiki/Ariane\\_\(apple\)-cite\\_note-pip-1](https://en.wikipedia.org/wiki/Ariane_(apple)-cite_note-pip-1) Fruit is ripening in late summer, and is delicious even if refrigerated for winter eating.

## **ASHMEAD'S KERNEL** Gloucester, England, 1720.

17					Nov 1	Dec	Feb	16
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This golden brown russet apple, one of the finest flavored of all apples, 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. This flattish round apple, sometimes slightly conical, medium in size with crisp yellowish flesh, is exquisitely sugary, juicy, and aromatic. At a "blindfold test" taste session, held by the Royal Horticultural Society, London, England, Ashmead's Kernel was ranked first in quality. Ashmead's Kernel is a regular cropper.  
Tart, tangy, crisp, juicy





**BELLE de BOSKOOP.** Boskoop, Holland, c. 1856,.

				Cooking	Oct 15	Nov	Apr	11T
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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 in Holland and around the world. 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 plus it has a subacid flavor. Good for eating out of hand, cooking, keeping, tasting best after the New Year. It bears heavily but may be slow to begin to bear. Scab resistant. Triploid

**BELLE DE BOSKOOP, RED**

					Oct 23			8W
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A very large, somewhat scab resistant apple that produces heavy crops each year. Red Belle de Boskoop is a modern redder strain of Belle de Boskoop, A superior cooking and pie apple with a rich combination of sweet and tart flavours. In Europe, it is prized because it stores all winter and flavour improves with storage. It originated in Boskoop, Holland in 1856 and is still a popular commercial variety. It is a russeted apple over a red base colour.

**BELLEFLOWER DE KRASNYIA,**

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A red flesh apple of the Hansen type, from Nick Botner's collection in Yoncalla, Oregon. Russian; raised by Michurin; sweet, red-stained white flesh. Part descendant of Niedzwetzkyana. (4)

**BELLE FLEUR KRASNY** Tania Scully (Syracuse, New York) tells me that Krasny is Russian for "red". Info from "Directory of Apple Cultivars" written by Martin Crawford: Fruit: bright red flushed, Flesh: white, stained red, sweet, dry, firm , aromatic, Tree: vigorous, heavy cropping.Parentage: Belfleur Kitaika x Jahontonoye. Origin: Russia.

## **BILL'S RED FLESH** (Scarlet Surprise) Oregon

				Cook				14
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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.

## **BIO ACTIVE** (Aroma Best)

					Sept			17
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The latest trend-apple, called 'Aroma Best,' also known under the synonym "bio-active apple," is currently attracting attention. A few years after planting, Aroma Best will produce a considerable harvest of highly aromatic apples, every year. The apples are great for eating fresh, but also for making red apple juice, apple jelly, and as a pie topping.

The red pulp of the apple 'flavor Best' not only contributes to a healthy diet, it is also an exceptional eye-catcher! The variety is scab resistant and robust and therefore easy to maintain even in home gardens! 1A-quality can be achieved in a 5 L container, a real rarity!

## **BLLENHEIM GEMBOUX**

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A sport of Blenheim Orange

## **BLLENHEIM ORANGE** (Kempster's Pippin, Bleinheim, Rosy Blenheim).

Woodstock, near Blenheim, Oxfordshire, England 1740

18			13.6		Oct 10		Jan	14T
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It is recorded that an Englishman 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." Susceptible to scab. Slow to come into full bearing but a good cropper. Does well in grass orchards. Spur  
Scab free 95%.

## **BLUE PEARMAN**

18					Oct			13
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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. Dense flesh, sweet and mild. Cory Menhenick and daughter Lotus Ruckle used to NEVER sell this apple, but always kept it for themselves.

## **BLUSH ROSETTE** California 1930's

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CV. Etter 14-1) Like Pink Pearmain® , this ripens in September and can suffer from heat damage during periods of extreme high temperatures. As the name implies, it is a blushed red apple with the bright pink flesh glowing through the cream ground. Blush Rosette™ at its best is a beautiful fruit, medium to large in size with extraordinary dessert quality. The flavor is robust and complex: high in sugar, acids and memorable aromatics. We regard Blush Rosette™ as one of the best apples - regardless of flesh color - of its season. Probably an Albert Etter creation.

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

18		16.8		Nov 10		March	18
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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. Spur bearer. Hard, juicy, crisp, tart flesh. Self Fruitful. Our best keeper until end of March at least.

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

17		19		Cook, cider	Oct 10		Feb	15T
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Propagated from a notable seedling. A very large (4 x 3") greenish yellow apple with broken brown and red stripes. In England, Bramley's is considered THE BEST. 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." Bramley's is a heavy bearer, ripens first of October. Great cooking, good cider, good keeping apple. Flesh firm, juicy and sharply acid. Scab and mildew resistant, well suited to coastal B.C. climate. Tree large, vigorous and spreading, tolerates some shade. Heavy, regular bearer. Scab free 95%. TRIPLOID

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

17		17	15.3		Sept 12			12W
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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. Tart flesh, good flavour. Tip bearer.

## **BURFORD RED FLESH** (Clifford Red Flesh)

			Cider, Cook				6
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BURFORD'S REDFLESH is a tree discovered by Tom Burford, growing in Amherst County, Virginia, near Clifford, on the home site of Patrick Henry. It is distinguished by dark red foliage, and the apples have a characteristic red flesh.

Medium size fruit. Solid red skin covered with light russeting. Solid red flesh, juicy, very tart flavor. Can be used for cider, ripens mid september.

**CAMEO** (Carousel, Caudle) Wenatchee, Washington 1987

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Cameo apples are a relatively new strain of apples, a chance seedling in an orchard of Red Delicious trees by the Darrel Caudle family. They are widely heralded as most flavorful, juicy apples available.

Cameo apples represent about 1% of the USA apple harvest, and it is expected that this number will continue to grow based on the its popularity with consumers. The tree exhibits standard growth characteristics, although it can be quite spurry. It is both a vigorous and hardy producer. Patent expires Aug 31, 2013

**CAMEO, RED** (TM) (Dudek cv.)

					Oct		
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A limb sport of Cameo, it has all the characteristics of its parent — attractive color, crisp, juicy, sweet-tart flavor and outstanding storage quality. The tree exhibits standard growth characteristics, although it can be quite spurry. It is both a vigorous and hardy producer.

It is not as streaky as the original Cameo apple, with a prettier red pattern through, while retaining all of the popular characteristics of its parent. Cameo apples ripen just before Fujis. Red Cameos hold their shape well when cooked and stored, and their unusually thin skin adds to the eating pleasure. U.S. Plant Patent No. 19766

**CHAMPION** (Shampion) Kaunas (Lithuania)

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*Malus domestica* `Champion` (Alma: Champion)

Harvested in early October, it has a cylindrical-round shape, a deep-pressed cup, a beautiful carmine red, medium-hard flesh, an aromatic, juicy dessert. It has a very good resistance to diseases! A variety with a conical crown, strong growth and very good crop safety. From Gintare Jankauskaite, (Fulford, BC) obtained scionwood for this variety from her father in Kaunas, Lithuania. Grafted in spring 2013.



## **CHRISTMAS PINK**

Ettersberg, California

1940

					Nov 10	Dec 25		14W
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A bright, rosy coloured apple with red flesh. This medium to large apple has translucent skin glowing with the pink aura of the sweet tart flesh. Although it is quite brusque when picked, by Christmas it has become quite sweet, taking on an increasingly intense colour both inside and out. It can get to be watermelon-red inside with pockets of deeper coloured watercore enhancing the sweetness. An Albert Etter creation, saved from extinction by Ram Fishman of Green Mantle Nursery.

## **CLIFFORD RED FLESH** (Burford Red Flesh)

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American. Medium size fruit; solid red skin with light russeting. Red flesh, juicy, very tart flavor. Ripens mid September.

## **COX, CHERRY** - Denmark. 1950

18					Oct 16			15
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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. Spur bearer.

Pollination Day = 15

## COX MENDOCINO

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Mendocino Cox is a easier to grow BUD sport of the Cox Orange Pippin. Striped red over yellow, this is crisper, later and a better keeper than Cox's Orange Pippin. Spreading habit lends itself to improved branch angles for fruiting. The flavor is equally intense as the original. Mendocino Cox does well in warmer interiors compared with Cox.

## COX'S ORANGE PIPPIN

England. c. 1829

20					Oct 12		Jan	14
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One of the finest apples ever grown, it is a Ribston Pippin seedling. Well known, classic, very fine dessert apple. Also excellent for all-round processing. Flavour enhanced by ripening off the tree. Fruit medium sized, pale green with red stripes, flushed orange. Firm, tender, juicy flesh. Distinctive aroma and flavour. Susceptible to scab and canker. . Ripens mid September. Keeps until Dec. 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

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. Cox has been bred often to get superior progeny, many of these which are in our list of apples; Cherry Cox, Ellison's Orange, Freyberg, Golden Nugget, Holstein, Ingrid Marie, Karmijn de Sonnaville, Kent, Kidd's Orange Red, Laxton's Fortune, Elstar  
Spur bearer

## COX'S QUEEN England 1973

19		20			Oct 12			15
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A new patented self fertile clone of Cox Orange Pippin, this variety is a more heat resistant and more fruitful sport of Cox's Orange with larger fruit of 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. It sets big crops of delicious fruit each year. The tree is 15% less vigourous than Cox Orange. Crisp, flesh with great complex flavour.

**CRESTON** (8M-15-10) Summerland, BC 1985

17		14.2		Oct 15		Dec 15	14T
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(Golden Delicious x NJ 381049). Harvested in the 3<sup>rd</sup> to 4<sup>th</sup> week of September; large, high quality fruit similar to Jonagold in appearance (orange stripes on a yellow background) but rated better in texture and flavour; stores for 2 months in air storage and 4 to 5 months in CA; yield is good, but it tends to be alternate bearing. In taste tests, it finishes in the top two for crispness, juiciness, sweetness and flavour. Prone to alternate bearing. Patent expires June 19, 2017.

**DARLENE CHAPMAN,**

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Sourced from Nick Botner in Yoncalla, Oregon, originally from a tree in Springfield, Oregon. Darlene Chapman is the name of the person who grows this variety.

**DAVE'S DELIGHT** Sunbury, Ohio, USA recent

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A cross of Melrose X Suncrisp by David Orndorf of Sunbury, Ohio. Can have sugars about 20% and seems to be quite cold hardy having survived -20 degrees some years ago. May have commercial potential. Everything about it is good other than size. It is about the size of a tennis ball and ripens late [about 10/25 here in zone 5b]. Super sweet, precocious, and an annual bearer and I think has some disease resistance. A hurricane will not blow them off the tree.

**DELBARD ESTIVALE** (Delcorf Estivale, Delbarestivale)France. 1950

18								14W
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Developed by the Delbard nursery, this is a very successful attempt to improve on Golden Delicious. It is very attractive in appearance, with the light yellow/green of Golden Delicious overlaid with lovely red and orange stripes. Estivale is an early apple variety, grown commercially on a small scale in France and England, and usually available in early to mid September. Whilst still a sharp apple, Estivale is inherently sweeter with a better balance of sweet and sharp than most.

The flavour, being sweet but with a bit more acid to it than Golden Delicious, is rather more refreshing. There is a hint of strawberry and even pear. The flesh is cream, and quite crisp when fresh. Its main drawback is that it bruises quite easily, but it does not go soft within a couple of days of picking. In short, this is a pleasant summery apple, and one of the best early apple varieties.

**ELLISON'S ORANGE** Lincolnshire, England, 1911.

18		18	14.8		Sept 15			16
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A cross of Cox's Orange Pippin and Calville Blanc d'Hiver raised by the Rev. Charles C. Ellison at his vicarage in Bracebridge, England, and introduced in 1911.

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. Scab free 95%.

**ELSTAR** – Netherlands 1972

19		16.0	Cook	Oct 6		Dec	15
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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, with beautiful texture. 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. Sweet tart flavour, with crisp, juicy flesh. Patent expires Jan 30, 2007.

## **ELSTAR DALIEST** (Elista)

					Oct 10			
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A natural mutation of Elstar which produces more red colour in a hotter climate. Fruits are sweet, crisp and juicy with a good flavour.

## **ESOPUS SPITZENBURG** Esopus, N.Y., 1790.

18			15.2	Baking	Nov 5		Mar	15W
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In the fall of 1790, Thomas Jefferson returned to Monticello and ordered twelve Esopus Spitzenberg apple trees from the famous William Prince Nursery at Flushing, Long Island. 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. Improves radically with storage, best at Christmas. Light bearer, disease susceptible. Sweet, dense flesh, with lots of flavour.

**EVE'S DELIGHT** Hood River, OR, 1983

								12W
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Eve's Delight is a sport of Spokane Beauty and so is similar in color, shape and type to "Spokane Beauty" an unpatented, striped partially red variety of Delicious type. Enormous fruit, reaching 2 lb. Large size as compared with "Spokane Beauty" (unpatented.) Resistance to scab and mildew.

Less tendency to bitter pit. Tree is vigorous, upright but spreading with good crotch angle. Tree adapts well to central leader training.

The fruit color is attractive similar to the striped Delicious.

Tip bearer. **Patent expires Feb 2, 2003.**

**FREYBERG** - Greytown, New Zealand 1934

19		16.2		Oct 30			14
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(Cox's Orange Pippin x Golden Delicious) by James Hutton 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, calls it "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 crisp flesh is creamy white, lightly acidulous, sugary sweet, with beautiful texture.

The tree is small, vigorous, with upright branches, spur-bearing, productive.

**GASCOYNES SCARLET** Kent, England 1887

18				Oct 10			14
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Raised by W. Gascoigne of Bapchild Court, Sittingbourne, Kent, and introduced by Bunyard in 1871. Received first class certificate award in 1887 by R.H.S. Good looking, red flushed, deep blood red. Good regular size. Dual purpose apple. Pick mid-September – keeps until January. Very late to leaf out in the spring. Beautiful scarlet coloured apple, with light, sweet taste.

## **GENEVA 163**

Ottawa, 1930.

17		18	13.5	Cider, Cook, Juice	Sept			12
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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. Believed to have been bred by Frank Kirby in Victoria, BC. Tart, mild flavour, and is a pretty apple, cooking up red in a pie.

## **GIANT RUSSIAN CRAB (Antanovika)**

					Sept 1			15
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Small to medium size fruit. Red skin, dark red foliage. Red flesh, very tart flavor. Ripens late August to early September

A Giant Russian Red Flesh Crab apple, or an "Antanovika" in Russian, splashes color inside and out. It's one of many rare offerings, and a favorite of its grower Joe Stabile grows "heirloom" varieties of apples, some dating back to the 18th century, on his farm in the hills above Watsonville.

## **GINGER GOLD** (Mountain Cove) Lovington, Virginia 1982

19		16	16.8	Cook	Sept 30		Jan	15
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Golden Delicious type apple. Can be picked green, but will turn an attractive yellow with a blush if allowed to hang on the tree. Uniform size fruit. Keeps up to 6 months in storage. Vigorous tree habit but no limbs spreading is necessary. Found as a chance seedling in the orchard of Clyde and Ginger Harvey of Lovington, VA after Hurricane Camille destroyed the Winesap trees in their orchard. Tip bearer. Soft, sweet flesh, with good rich flavour. Tender skin. **Patent expires Dec 7, 2008**

**GLOWING HEART**

Hamilton, Ont

1990's

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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

**GOLD RUSH**

(coop 38) West Lafayette, Ind 1994

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(Golden Delicious X Coop 17) from the PRI program (Purdue/Rutgers/Illinois). The fruit is a green/yellow with a bronzed blush, medium in size with a thin, non-waxy skin and conspicuous russetted lenticels, making the finish somewhat rough. Fruit vary in attractiveness, maturing 3-4 weeks after Red Delicious, but are excellent in texture and storage ability. The flavour is a good, somewhat acid, complex spicy mixture with a high degree of sugar, mellows in storage. Storage is excellent -7 months possible in air storage (0°C) and 10 plus months in C.A.

The trees are heavily spurred, slightly upright and moderately vigorous with limited branching and a strong tendency to produce a central leader. Fruit thinning is required to adequately size fruit and avoid biennial bearing. Fruit quality and firmness out of storage are excellent. Immunity to apple scab, susceptible to cedar apple rust, moderate resistance to fire blight, susceptible to powdery mildew. This cultivar should only be grown where adequate season length and heat unit accumulation are available. **Patent expires June 2, 2013.**

**GOLDEN LASA**

(TN 79-108-04)

France

recent

17					Oct 25			17
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(Ed Goud Golden X PRI 1956-6). Yellow Golden simile apple, scab resistant, one week after Golden Delicious.

(under plant patent) Sweet flavour, not so juicy.

## **GOLDEN SENTINEL**

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This unique COLUMNAR variety breeding program at AgCanada's Summerland Research Station in Summerland, BC.

Growth of the tree is vertical with almost no branching, making it ideal for planting in small yards or in big pots, with 3 foot spacing. The apples are produced in clusters on short spurs along the trunk. Golden Sentinel produces very large and attractive golden-yellow apples that are sweet, juicy and delicious. Fruit is ripe about mid-September. The trees are naturally dwarf, only 8 to 12 feet when mature, and have good disease resistance. They often yield fruit the year after planting.

## **GOLDEN SUPREME**

Idaho, USA 1960

16		15.0		Oct 20		Feb	16
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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. Great, sweet, tangy flavour, with unique, crisp texture.

## **GOLDGELB** Germany

								16
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Very difficult to get info on this variety. Goldgelb looks like the innocuous Golden Delicious, but has a lovely sweet tangy citrusy crunch. Triploid. Goldgelb was sold as Golden Yellow in 1886 to 1890 by Huntsville Nursery in Tennessee, medium large apple, skin yellow with red blush good quality, ripens late. (Hunt 1886)

**GRANNY SMITH** Ryde, New South Wales, fruiting by 1868

18					Nov 5			13
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Originated in 1868 from some discarded apples, believed from pip of French Crab bought from Tasmania, which Mrs. Thomas Smith of Eastwood Ryde, Paramatta Rive, New South Wales, Australia. She 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 boys 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. 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, tart, white flesh, sometimes with citron-like flavor, keeping right through the winter and refreshing eating in the spring.

## **GRAV. WASHINGTON RED**

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Improved red strain of the old favorite. Tender, juicy, highly flavored flesh. Fine for applesauce. Triploid, has sterile pollen.. Improved red strain of the old favorite. Tender, juicy, highly flavored flesh. Fine for applesauce. Triploid, has sterile pollen. Dan Thompson, Agriculture Canada, Saanich, BC

## **GRAVENSTEIN** Italy or Germany, early 1600s.USA 1790.

19		20		Cook, cider	Sept 12		Nov	6
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First class dessert apple, unexcelled for cooking, wonderful for pies, sauces, juice and cider. Well known for flavour. Large tree is vigorous, tends toward biennial bearing. Many different strains of Gravenstein, including named sports Teal Crimson, Yellow, Henry, Kozlowski, Rosebrook 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. Keeps until early November. Large, vigorous, upright tree. Triploid. Pick frequently because of uneven ripening and premature drop.

## **GRAVENSTEIN (MLC- Mary Lou Cuddy)**

					Sept 12		NOv	6
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A Yellow Gravenstein tree grafted from a tree in the home of Mary Lou Cuddy on Isabella Point Rd., Fulford, Salt Spring Island, BC. Called by her kids TOAYEN (the only apple you'll ever need), it is highly recommended. Delicate flesh, with a sweet, juicy flavour.

## **GRAVENSTEIN, ROSEBROOK**

					Sept 12		NOv	15
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Sport of Gravenstein which is more heavily red striped. No difference in flavour. Lively red stripes on yellow background. All purpose. Late blooming. Subject to winter injury in severe climates. Zone 6-10

## **GRAVENSTEIN, RED** Germany 1873

20					Sept 15		Nov 15	6T
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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. Spur bearer.

## **GRENADINE** Ettersberg, California 1940

17			16.0		Nov 20	Dec 25		15W
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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. Very tart, with a beautiful, pink skin with lenticels when ripe.

## **HALL'S PINK** Merville, B.C., Canada, 1980.

15		15	9.0		Aug 30			11.9
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Found growing wild near a beach by Armelda Buchanen, Hall's Pink was originally propagated by Renee Poisson. This great eating apple, makes very good pink sauce. Fruit medium, pinkish-red with red-tinged flesh. Very juicy, with a great taste and light texture. Shows disease resistance. It resembles Wealthy. Intermittent harvest. Harvest when showing a red cheek. In 2009, Hall's Pink was picked over 4 consecutive weekends for market.

## **HANSENS RED FLESH** Brookings, South Dakota 1930?

		18		Cook	Sept 12			14W
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Developed by Dr. Nels Hansen who was working on apple varieties that could take cold temperatures, such as South Dakota, this beautiful, small, beet-red crab apple is perfect for cooking or preserves. It is very prolific and like all red flesh crabs, has a beautiful pink blossom in the spring. A favourite with cooks for making preserves that maintain the red colour. Not an eating apple. Scab free 100%.

**HAWAII** Sebastopol, California 1945

16					Oct 15		Feb	18
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A cross of Gravenstein and Golden Delicious by William Silva . 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.

**HEDWIGAE** Germany

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Medium size yellow apple with overall light red blush. Solid light pink flesh. This plant is attractive to bees, butterflies and/or birds  
Flowers are fragrant

**HIDDEN ROSE** (Airlie Red Flesh) Oregon Recent discovery

19		20		Cook	Oct 20			15
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An amazing red fleshed apple, this 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, 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.

**HOLSTEIN** Hamburg, Germany, discovered 1918, introduced 1950,.

18		19		Cook	Sept 30			14T
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Seedling of Cox's Orange Pippin. 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. Aromatic flavour of Cox's Orange, but easier to grow. Tree is more vigorous, scab resistant. It was rated in the 1969 National Fruit Trials Report (England) as "without doubt the most promising cultivar in this trial." A regular and heavy bearer and a good keeper, it is the largest seedling of the Cox's Orange Pippin with a rich delectable flavor that is 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. Holstein is wonderful for culinary purposes, ripening late September. Holstein is a nice addition to every orchard and backyard.

**HONEY CRISP** Minnesota, USA 1991

19		19	18.0		Sept 25		good	14
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Thought to be(Macoun X Honeygold), but actually (Keepsake X Unknown). Fruit is large to very large. Conical. Skin is mottled red over yellow. The flesh is very crisp and is excellent for eating. A near perfect balance of sugar and acid. Great, tangy, sweet flavour. Very popular. Texture is breaking firm (very crisp). Moderately vigorous and very productive. Rated superior to McIntosh and Delicious for fresh eating. Good keeper - up to 5 months. Very cold hardy down to Zone 3. Patent #7917 by University of Minnesota. Spur bearer. Holds well on tree. Scab free 95%. **Patent expires Nov 7, 2008**

**HUDSON'S GOLDEN GEM** Oregon 1931.

18					Oct 25			15
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Found as a fence row seedling at Hudson Nursery in Tangent, Oregon, this chance seedling is an excellent dessert apple. 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 with nutty flavour, shaped like a pear. It is a vigorous, productive annual bearer. It holds well on the tree. Disease resistant.

We believe to most tastes this would be regarded as the finest russet apple for eating out of hand. Harvest: late Oct., Season: Nov. - Jan.

## **JONAGOLD**

Geneva, New York 1943, named/introduced 1968

18				Cook	Oct 15		Dec	13T
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Another superb dessert apple from the New York State Agricultural Experiment Station. 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 their own successful pollination and good crops they need two other diploids. It does not have stippling, and is handsomer in appearance. Flesh has same cracking quality of Spigold yet equally dissolves into luscious liquid in the mouth. Very easy to manage tree with near perfect limb angles. Sweet, rich, full flavour.

## **JONAGOLD DECOSTER**

					Sept 20		Dec	13T
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A more highly coloured sport of Jonagold. Red blush over a yellow background with red color developing just before harvest; Excellent dessert & processing qualities; Trees are vigorous & productive. **Patent expires Nov 29, 2010.**

**JONAGOLD, RED** (New Jonagold, Jonagored)

					Oct 15		Dec	13T
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Japanese strain. Red blush over yellow ground. Juicy, semisweet taste. Unusually large. All purpose. Keeps well. Triploid. Cannot pollinate other varieties. Cross incompatible with Golden Delicious. Fruit must be exposed to sunlight for coloration. Best apples will not have over 75% red colour. Matures during end of Red Delicious harvest. Should be grown in moderate vigour to prevent winter injury. Tangy, crisp, juicy flesh. Patent expires Oct 16, 2004.

**JONAGOLD RUBINSTAR** Gaiberg, Germany 1980

					Oct 15		Dec	13T
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This new Jonagold sport, which forms quality fruit having an attractive substantially uniform red coloration, originated in the Federal Republic of Germany as a mutation of the Jonagold variety. (It was observed that an apple on a Jonagold trees where one single spur exhibited a highly attractive more intense red coloration than other apples formed on the same tree. The Jonagold Rubinstar exhibits a more intense red coloration which covers a greater portion of the fruit surface forms red colors approximately one week earlier than its parent.

Excellent quality, early colouring Jonagold sport. Compact tree. Patent #7590. **Patent expires Dec 20, 2009.**

**KANIPE RED FLESH** Yoncalla, Oregon.

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A red flesh apple, sourced by Nick Botner in Yoncalla, Oregon, originally from an old homestead in Douglas County, between Yoncalla and Roseberg. The daughter took over the property and now it is a 1000 acre County Park. A great tasting small green apple. Best tasting RED FLESH apple according to Nick.

## KARAMIJN DE SONNAVILLE

Netherlands, 1971.

19		19.2		Oct 20		Mar	14W
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Jonathon x Cox's Orange Pippin (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"

## KEEPSAKE (MN 1593) Minnesota 1947 Released 1979

				Oct 15			
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A small, curious apple with yellow flesh that is purported to improve with time in storage. A parent of Honeycrisp. Developed by the University of Minnesota. (Northern Spy x MN447 (Frostbite). The light yellow flesh is hard and crisp, with plenty of juice. The flavor is distinctive, strong, sweet, nutty, and aromatic, which gets smoother with age

About the only time Keepsake has received any press was when genetic fingerprinting was used to determine that the decidedly unsubtle Honeycrisp is offspring of Keepsake and MN1627 (a never-named variety from the University's breeding program that no longer exists) and not Macoun X Honeygold as had previously been thought.

## KESTREL

Kentville, Nova Scotia

1950, released 1975

19				Oct 30			20
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Parentage: New York Red Spy x Macoun by C.J. Bishop in 1950, selected by R.P. Longley in 1961, evaluated, named and described by A.D. Crowe. 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; 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; retains quality in storage longer than McIntosh. Should be compared with Macoun, Spartan and Empire as a fresh fruit apple. Slow to leaf out in Spring. Big, red, tasty apple that holds well. Not a keeper.

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

18					Oct 20		Jan	15
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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. Spur bearer.

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.

Juicy, crisp, great flavour. (Cox's Orange Pippin x Red Delicious) by James. Hutton Kidd of Greytown, Wairarapa

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

17				Cook	Oct 10		Dec	13T
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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. Spur bearer.

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." 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." This is the best King by Dick Eldridge, Victoria from a house near Save On Foods.

**Krasnoyak** (Krasnoyarsk),

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From Nick Botner, Aug 2014. Tasted it and this small red flesh was good.

**LAXTON'S EPICURE** Bedford, England 1909

18		14.0		Sept 10			14
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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. Crops heavily.

**LIMBERTWIG, BRUSHY MOUNTAIN** North Carolina

				Oct			
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An unusually aromatic fall apple, this variety is one of many fine old apples to have in originated in the Brushy Mt. Region of Alexander County in northwest North Carolina. A fine eating apple with bright yellow skin with a dull red wash, some russet on the skin and quite juicy. Crisp, juicy flesh and highly aromatic. Good keeper. Tree is true weeping type.

**MAIGOLD** Switzerland 1944

17				Oct 15		Mar	8
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Rich, sweet-sharp taste, slightly honeyed, mellowing to a citrus taste in storage. Crisp, pale yellow flesh, slightly breaking. Very vigorous growth with somewhat weeping habit. A heavy cropper. Tangy, crisp, juicy. Scab free 95%.

**MALLINGS KENT** (Kent) Kent, England 1960's

18					Oct 15			16
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East Malling Research Centre. Cox x Jonathon. Medium, round-conic, yellow striped red with dark orange, and smooth russet radiations from the stem end. Sweet, sharp, juicy, aromatic white flesh. Sweeter and milder than either parent. Ripens later than Cox and keeps longer. November to December. Makes the smallest tree. Mild, sweet, crisp, dense flesh.

**MAYPOLE CRAB SPIRE**

				Cook				13
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Shaped like a column- a single, sturdy trunk covered with blossoms, leaves and then fruit. Breathtaking deep-pink blossoms smother this tree in May. New growth has distinctive red-tinged leaves. Foliage turns a gorgeous burgundy in Autumn. The large, abundant crimson-red crab apples are ready for harvest in late September. Excellent for apple jelly and as a pollinator for other Collonade trees. Grows to about 8 ft in 5 years. Mature height is 12 feet. Rootstock M111. Normally starts bearing in 3rd year. US Patent No 6184. **Patent expires April 15, 2006**

**MELROSE**. Wooster , Ohio, 1944.

19			15.8	Cook	Oct 15		Mar	16
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A Jonathon X Red Delicious by Dr. Freeman S. Howlett of the Ohio Agricultural Experiment Station, this fine apple is a newer variety that should be worthy of being included in any all-time list of choice apples. .  
 Very good dessert and cooking apple. Large fruit with dark red streaks over yellow-green. Vigourous, productive tree. Good pollinator. It has everything going for it. In appearance it is a rugged, shiny red apple which feels good in the hand. 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. 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. Scab Free 95%

## **MELROSE SPUR**

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A sport of Melrose that is much more spur bearing.

## **MERTON BEAUTY**      England      1932, released in 1962

18		19	13.5					16
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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.

## **MERTON RUSSETT**      Merton, England      1921

					Oct 10			9
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This intensely sharp flavoured fine russet apple, a Sturmer Pippin x Cox's Orange Pippin cross, by M. B. Crane, was named in 1943. An oval shaped apple, which is medium to small in size, this yellow flushed dull red is covered in golden russet. Flesh yellowish tinged green, firm, crisp, sweet and sub acid, an excellent keeper. Best stored 2-3 weeks before eating. Ripens in early Oct. Vigorous, Upright-Spreading, Spur-bearer and heavy cropper.

**MILO GIBSON** (Linnton) Oregon mid 20<sup>th</sup> century

					Oct 10			18
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Small to medium size greenish-yellow background skin colour, solidly blushed with red,. Shy bearer. They have an amazing, licorice flavor quite different from any other you've tasted and a brix of 20.4. Stores well, but the Anise overtones fade in storage. Hangs well to the tree. Hardy to -50 Celcius. Milo Gibson discovered this fine apple as a chance seedling, likely somewhere in Oregon. He named it Linnton, after a Portland neighbourhood and the apple won favour among aficionados. NAFEX renamed it MILO GIBSON in 1975, following Mr. Gibson's death. He was co-founder of NAFEX.

**MOTHER** (Gardener's Apple) Massachusetts 1840.

18			15.6		Sept 22			18
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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. Spur bearer.

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. 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. 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." Should be in every connoisseur's fruit garden. Slow to leaf out in spring.

**MOTTS PINK** California 1940

18		18	16.0		Sept 1			12W
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Possibly an Albert Etter creation, but this is an early apple,

One of the better-flavoured redfleshed apples. Almost luminous orange-pink in sunshine; smooth translucent skin; slightly sticky when fully ripe. Very similar in flavour and texture to Laxton's fortune, but slightly more tart; firm, crisp, very juicy. The apple is pleasantly scented. Prone to scab.

Similar to Pink Pearl. Tangy, juicy flavour. Conical shape with yellow dots.

## **MOUNTAIN ROSE** (Hidden Rose, Aerie Red Flesh).

California 1930's (recently discovered in Aerie, OR)

19		20		Cook	Oct 20			15
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An amazing red fleshed apple, this 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. 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 and keeping throughout the winter. The late Conrad Gemmer, an astute observer of apples with 500 varieties in his collection, predicted this apple, with its delicious red flesh, to be the wave of the future, just as pink grapefruit has supplanted the white.

## **MUTSU** (Crispin) Aomori, Japan 1930.

18			15.0	Cook, cider	Oct 20		Mar	13T
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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. Crisp, Juicy, with delicate flavour. Keeps well.

## **NEWTOWN PIPPIN** (Newton, Yellow Newton, Ablemarle Pippins)

Newtown, Long Island, NY 1759.

				Cook, cider	Oct 25		Apr	14
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This late-season "four-star winner fresh and in pies" is an antique apple resulting from a chance seedling. Prized for its 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. Russeting 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 Cox, "probably the best apple in the world," depending on richness of the soil. Highest quality dessert, cider and cooking apple. Self Fruitful

## **NORMAN CROSS PINK MEAT**

		20						
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Described by Nick Botner of Yoncalla, Oregon as the best tasting red flesh apple in his collection of 3000 apple varieties, and also the best looking apple. This pink, good sized, Red Delicious shaped apple is from Sunderland, Oregon, and grown by the father of the mayor of Yoncalla.

## **NORTHERN SPY** East Bloomfield, New York, 1800.

18		19	15.0	Cook, cider, dry	Nov 4		Feb	20
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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. 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. Its name comes from the codename of an Underground Railroad operator, who guided former slaves through New England into Canada. Tangy crisp and juicy. Bruises easily.

**NOVA**

France

recent

18					Oct 25			18
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TN 79-003-004 (Lutz Golden x Priscilla)

Nice red apple, scab resistant, mature in Red Delicious harvest, resulting from a new apple breeding program in France. (under plant patent). Holds well on tree. Sweet, crisp, dense flesh with a mild flavour.

**NY 429** (Fortune)

Geneva, NY

recent

		19			Sept 22			18
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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. PPAF (Plant Patent Applied For Named FORTUNE in 1995. **Patent expires April 1, 2017.**

**ORENCO** Orenco, Oregon, c. 1840, Introduced 1920.

18			16.0		Oct 12		Jan	17
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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.

## **ORLEANS REINETTE**

France, 1776.

					Oct			19
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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.

## **PACIFIC ROSE** (Scired, Sciros)

16								12
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Gala X Splendour cross. apples are medium size, full bright red colour with pronounced lenticel spots. The flesh is a dense cream colour, juicy with high sugar levels at harvest. This apple has a light rose-colored skin, with a crisp and juicy flesh. The Pacific Rose has a clean, refreshingly sweet flavor which also makes it a perfect desert apple. Mild flavour.

**Patent expires Aug 13, 2010.**

## **Paradisiaca Atra Sanguinea** **France**

								10W
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A small red fleshed crab sourced from Nick Botner, with sweetness of 16%. Very beautiful pink blossoms in spring and a good pollinator.

### **Source:**

F. Dalaunay Nurseries  
Angers, Maine-et-Loire  
France

## PEACH

15			18.6		Sept 1			14
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An early apple that is very pretty, with a soft, dull, yellow colour and a red check. It has a nice tangy flavour, but is not a keeper, so eat it soon.

A very popular variety. Possibly a TRANSPARENT apple or an offspring of TRANSPARENT.

## PENDRAGON

Wales 12<sup>th</sup> Century

								10W
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A dessert/cooker/cider. A very interesting tree and another favourite of my own with its small red apples and red flesh, red stems and reddish leaves and dark pink blossom making a very attractive tree. Season 2nd early to mid.

## PINE GOLDEN PIPPENS

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Pine Golden Pippin is a classic English russet apple from the Victorian era.

The skin is usually extensively, if not entirely covered in russet.

Like most russets the cream flesh has a firm rather than crisp texture, and is not as explosively juicy as modern apples. The flavor is multidimensional, but essentially sweet, with a distinct pineapple-like note.

Pine Golden Pippin was well-regarded in Victorian England as a late fall dessert apple. If you have not tried a russet apple before it is very typical of this distinctive group, and makes an interesting addition the backyard orchard.

## **PINK DELIGHT**

19		20			Oct 2			16W
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One of the best tasting sweet-tart red fleshed apples in mid Oct. Large fruit has creamy yellow skin with red stripes. Deep pink flesh is sweet and aromatic. Ripens in late Sept. It also has a natural waxy surface, so it shines like a Christmas tree ornament on the tree.

## **PINK PARFAIT-E**

17					Sept 20			10W
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Came labeled as a Pink Parfait , but 2 adjacent Pink Parfait trees were very different. One was mislabeled. This variety ripens early and is very similar to Pink Pearl, so still a mystery, until we fruit it to compare to Pink Pearl.

## **PINK PARFAIT-W** Ettersberg, California 1940

18					Nov 30			14W
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These late ripening apples, with bright pink marbled flesh stand out for their extraordinary quality. The redness is due to anthocyanins, which enhance the flavour and also are health benefits. This large rugged looking apple with red stripes over a greenish ground, somewhat like a King. The flesh is distinctly two-toned with patches of brilliant pink swirled with creamy white. The flavour is complex, rich and unforgettable with an amazing crystalline texture. It is somewhat prone to fungal diseases. Another of the Rosetta Series of red-fleshed apples, created by Albert Etter and, saved from extinction by Ram Fishman of Green Mantle Nursery. Crisp, juicy, tangy with a full flavour.

## **PINK PEARL** Ettersberg, California 1940

				Cook	Sept 15			14
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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 and the only one that is well known these days. In 1940, Albert collaborated with California Nursery Company of Fremont to introduce some of his apple creations. Today, Pink Pearl, US Patent No 723, is the only one and the most popular one of those 1940 introductions. The rest have all been lost to time. People were not receptive in the 1940's to red flesh apples, but they sure are today.

## **PINK PEARMAIN** Ettersberg, California 1940

19		20			Oct 10			15
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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. Spur bearer.

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

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Pink Pearl x King of Pippins. Created by Fred Janson. Good dessert, sauce and juice apple. Unique, pastel to 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. Originally named Pink Lady, Fred did not patent the name, as he did not believe in fruit patents, and an Australian variety was subsequently patented as Pink Lady, which is the one now available commercially. In 1997, Mr. Janson changed the name of his apple to Pink Princess, which is sweet/tart and aromatic, medium sized. The parentage is Pink Pearl x King of the Pippins. (1)

## **PINK SPARKLE** (Sparkle)

					Oct 10			16W
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A beautiful Etter style red flesh apple that ripens late and has a natural waxiness to it, which give it the appearance of a Christmas Tree Bulb. Perhaps a synonym for Pink Pearmain

## **PIXIROSSO**

					Oct 10			17
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A real gem! When fully ripe, the fresh, crisp flesh is a spectacular bright pink-red colour, with dramatic white flashes running through it. Unlike many red-fleshed apples that have been bred in the past this delicious and visually stunning apple has a lovely sweet flavour. Apple 'Pixirosso' is a vigorous grower with pretty red blossom and attractive red foliage. The fruits can be harvested from October.

## **POPPYS WONDER** Victoria, BC 1990's

19					Sept 15			17
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A seedling of Cox Orange Pippins, reported to be better than Cox Orange. It was created when a Cox Orange Pippin core was discarded into a compost pile, and this tree resulted. Poppy is the woman's daughter. It is a very slender tree, with a fabulous, tasty apple with a very netted skin. A most beautiful apple.

## **PUMPKIN RUSSETT**

New England 1832

				Baking				16
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Pumpkin Russet tends to be our largest, round yellowish-green russet apple in the orchard. Exceedingly rich and sweet, with accents of pear and a little citrus, containing an aromatic, crisp, juicy flesh.

This old-time New England apple is excellent for baking, stewing, and cider-making. Ripening in late summer, the yellowish-white, firm, coarse flesh of this cooking apple is tender, juicy, and sweet. Pumpkin Russets are poor keepers. The relatively large, vigorous, disease-resistant trees tend to bear in alternate years. It makes a good choice for growers of heirloom apples.

## **RED DEVIL**

Kent, UK, 1979

								12W
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Discovery x Kent cross. Developed by Hugh Ermen, Kent, UK, 1979. Related to Discovery. Red Devil is, as the name suggests, a bright red apple. The red colour is usually solid with no other colours present, and it can become very intense and crimson when it is fully ripe. It ripens mid-season and has a sweet/sharp flavour. Superb fruity strawberry flavour.

Red Devil is an essential variety if you like making your own apple juice. It produces a very attractive pink juice, with a good balanced tangy flavour.

## **RED FLESH**

18				Cook	Oct 20			10W
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These late ripening apples, with bright pink marbled flesh stand out for their extraordinary quality. The redness is due to anthocyanins, which enhance the flavour and also are health benefits. This large rugged looking apple with red stripes over a greenish ground, somewhat like a King. The flesh is distinctly two-toned with patches of brilliant pink swirled with creamy white. The flavour is complex, rich and unforgettable with an amazing crystalline texture. It is somewhat prone to fungal diseases. Another of the Rosetta Series of red-fleshed apples, created by Albert Etter and, saved from extinction by Ram Fishman of Green Mantle Nursery. Crisp, juicy, tangy with a full flavour.

## **REDLOVE ERA**

Switzerland

recent

					Sept 10			
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Medium size, round, 95% dark red, almost fluorescent flesh. Firm and crisp, medium-celled, fine texture, juicy, super bite. Sugar and sourness are very balanced, appreciated by lovers of sweetish and tart apples, the refreshing tone predominates slightly, berry flavour, very round. Disease resistant - Exceptionally high resistance to scab. Attractive in the garden - Long-lasting, deep pink spring blossom. Versatile in the kitchen - Delicious eaten raw but also ideal for cooking. It started twenty years ago with one man's dream and now Markus Kobelt has turned it into a reality. Eat apples straight from the tree or store until the end of October.

## **REDLOVE SIRENA**

Switzerland

recent

					Aug 25			
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Medium size, round, 95% dark red, almost fluorescent flesh. Firm and crisp, medium-celled, fine texture, juicy, super bite. Sugar and sourness are very balanced, appreciated by lovers of sweetish and tart apples, the refreshing tone predominates slightly, berry flavour, very round. Disease resistant - Exceptionally high resistance to scab. Attractive in the garden - Long-lasting, deep pink spring blossom. Versatile in the kitchen - Delicious eaten raw but also ideal for cooking. It started twenty years ago with one man's dream and now Markus Kobelt has turned it into a reality.

## **RED MOON** (Roter Mond)

Germany

1915

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Planted early 2011. A red-fleshed variety (flowers, leaves, pips, wood are also have a red cast) bred by French apple grower Jean-Luc Carrieres and Escande nursery

Apparently very similar to Weirouge - some say it is the same variety. The flavour is said to be rather acidic and not terribly aromatic, making this more of a culinary variety than a desert apple. Stores well and is perfect for making juice or apple butter.

**REDDI** Buckley , Wash

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This apple, a red-flesh with light red flesh came from the Buckley Nursery in Buckley , Wash. and may be one the owner developed. His name was Schwaab and did the Buckley Giant which gets large, but over-ripens too fast. The scionwood came from George Moergeli whose tree is over fifty years old. Unfortunately it does get some scab.

**REINE DE REINETTE** (King of Pippins) 1700's

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The Reine des Reinettes is still important in many French markets at the start of the season. A smooth, shiny outer skin, these apples are considered the best apple within the “reINETTE” family. Its color range from golden yellow to orange red, often a indication long sun exposure. Crisp, white flesh that's slightly acidic, but deliciously sweet and juicy. It can be used as a dessert apple but also has many culinary uses. It keeps its shape when cooked and brings an authentic old-fashioned flavour. The sweet-sharp juice is also useful for making fresh apple juice and in cider-making.

THE ORIGIN OF THIS VARIETY: The Dutch claim it originated in Holland and was called Kroon Renet (crown reinette). The French claim it's a French variety, not Dutch, and the English named it King of Pippins. One thing is clear; it's a special apple everyone wants to call their own. .

**ROSETTE** (Raspberry Ripple) ENGLAND recent

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This exciting new early dessert apple has a most attractive pink speckled ‘rosette’ pattern that penetrates deep into the flesh. It also has a lovely sweet flavour that is far superior to any other red-fleshed apple. Found in a garden in Worcestershire, this natural sport of Discovery develops a rich red skin colour and has a crisp, juicy texture and fresh flavour reminiscent of raspberries. Easy to grow with a compact habit, ideal for the smallest of gardens. Flowers and crops heavily from an early age.

## **RUBINETTE** (Rafzubin) Switzerland 1966

18		17.7		Oct 20		Dec	15
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A Swiss bred Golden Delicious - Cox's Orange Pippin cross. A small-medium, conical shaped apple, yellow-flushed-striped bright red with some fawn colored russet. The flesh is deep cream with sweet-sharp, rich flavored. Juicy, crisp, aromatic taste. So far, this Cox offspring seems to handle our mid-USA climate much better than Cox does. Planted commercially in Switzerland and is scab and mildew resistant. Sweetest apple at SSI Fall Fair (2005) = 17.7%. **Patent expires June 15, 2007**

## **RUBIYAT** Ettersberg, California 1940

19		20					12W
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Ruby red inside and out, Rubiyat shines as a rare gem in the red-fleshed creations of Albert Etter. It is relatively small in size, probably reflecting a pollen parent with crab apple lineage. The unusual genetics was magic, since Rubiyat is one of the finest flavoured of Albert Etter's numerous cultivars. The flavour is memorably intense-very sweet, very tart, and delightfully aromatic. Texture is almost impeccable, simultaneously crisp, melting and juicy. It ripens in late Oct and keeps well. This variety was rediscovered by Ram Fishman (Greenmantle Nursery) in the original Etter orchard; a decrepit fragment of a tree growing near the back fence. Fortunately, their grafts were successful, for the following season it was gone, bulldozed over by some pesky cows. What luck!

## **SANDOW** Ottawa, Canada 1912

18		15.0	Cook	Oct 24			16
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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 hardier, redder and less troubled by scab. Red fruit with high quality, juicy, crisp flesh. Ripens midseason. Hardy to -40 degrees F. Scab free = 90%. Crisp, juicy, tangy, sweet flavour.

## **SANSA** Morioka, Japan 1988

17		19	17.8		Sept 10		Nov	16
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A fine flavoured, large, juicy, crisp, sweet, 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. Some resistance to fireblight and scab. Scab free = 95%. Great taste.

## **SCARLET SENTINEL**

British Columbia, Canada

1996

								12
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One of two outstanding selections from the Silhouette Series developed at Agriculture Canada Summerland Research Station, developed from controlled crosses of the Wijcik columnar cultivar. Scarlet Sentinel is a columnar Ida Red type apple variety. It is the most compact variety of the series. The fruit matures in mid to late October.

These trees are columnar and well suited to growing in small areas such as patio planters. Mature height in the field is roughly 2.5 m after 10 years or in containers 2.0 m. The leaves are resistant to scab and retain a healthy lustrous appearance throughout the growing season.

Fruit is flavourful, medium sized, roundish to oblate in shape and finishes with an attractive red blush. This variety had an early season blossom and produces dense clusters of attractive white blossoms.

Leaves are elongated, slightly cupped and spaced closely along the main stem giving this tree an attractive growth form. Pollination Day = 12

## **SCARLET SURPRISE**

19		20			Aug 28			14
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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) (possibly a renamed Bill's Red Flesh)

## **SHIZUKA**

Aomori, Japan

1949

19		15.8		Oct 21		Apr	16T
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Golden Del x Indo. 450 g, yellow with pink blush, sister of Mutsu, sweeter than Mutsu and juicier, moderate acidity. Tree is very vigorous and slightly upright. Triploid. Mild, sweet, juicy, crisp, with a great flavour.

## **SNOW SWEET** (Wildung cultivar) Minnesota, USA 2006

				Sept 25			
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A creation of the University of Minnesota, (Sharon X Connell Red) has enjoyed significant commercial success, and with good reason. This is a hardy apple, well suited to cold northern temperatures. A sweet apple with a hint of tartness to it, the Snow Sweet apple has a bright white flesh underneath a skin that is red and deep gold over a green and yellow base. The flesh of this hybrid has a stand out quality to it; it is slow to turn color when the apple is cut. Because it keeps that white color so long after cutting, the Snow Sweet is just right for salads and fruit trays, and is enjoyed eaten out of hand, used in cooking and in apple sauce. The Snow Sweet can be stored for at least two months. **Patent expires Oct 13, 2026**

## **SPARKLE** (Pink Pearmain)

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Possibly a synonym for Pink Sparkle, which is a synonym for Pink Pearmain, an incredible red flesh apple that ripens in mid October. The natural wax on the skin makes the apples shine like Christmas Tree bulbs.

## **SPIGOLD**

Geneva, New York, 1962.

19		13.0		Oct 15		Feb	18T
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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. Spur bearer.

## **SPIRE History**

1. Tony Wijick in the Okanagan Valley of British Columbia in 1961 discovers **Wijick** as a limb sport of a MacIntosh tree.
2. **Spire Series** (6 varieties) bred by Institute for Horticultural Research in East Malling, Kent, England under the Ken Tobutt Breeding Program.
3. Plant Breeders International in Cambridge, England.
4. Became the Ballerina series of trees in Cambridge, England.
5. Came to the USA as Collonade series.
6. **Sentinel Series** (Golden & Scarlet) bred in the Okanagan.

## **SPIRE, CRIMSON** Flamenco, Obelisk Kent, England

				Oct 30			16
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(Obelisk cultivar) This late season season eating apple, one of the Collonade series is bred in Britain from the Wijcik columnar variety, which was discovered in the Okanagan Valley of British Columbia. Shaped like a column- a single, sturdy trunk covered with blossoms, leaves and then fruit. Grows to about 8 ft in 5 years. Grows to about 7 ft in 5 years. Mature height is 12 feet. Rootstock M111. Normally starts bearing in 3rd year. Produces dark red apples with crisp, tangy white flesh. With Cox in its ancestry, stores well into the New Year. Pick early October for mellowness and can be stored until Christmas. Attractive white flushed pink blossoms early to mid May (late early to mid blossom). Very late to leaf out. US Patent #9060. **Patent expires Jan 10, 2014.**

**SPIRE, EMERALD** Bolero, (Tuscan) Kent, England

					Oct 18			10
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Wijick X Greensleeves. This early season eating apple, one of the Collonade series was bred in Britain from the Wijcik columnar variety. Shaped like a column- a single, sturdy trunk covered with blossoms, leaves and then fruit. Grows to about 8 ft in 5 years. Mature height is 12 feet. Normally starts bearing in 3rd year. Fruit from this green-gold apple is crisp and juicy. Pick and eat from the tree in mid September. Attractive white flushed pink blossoms early to mid May (late early to mid blossom). US Patent No 6225. **Patent expires April 15, 2006.** Tendency to biennial bearing.

**SPIRE, IRISH** Hercules, Charlotte Kent, England

18				Cook	Nov 4			14
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Wijick X Greensleeves. This late season eating apple, one of the Collonade series is bred in Britain from the Wijcik columnar variety, which was discovered in the Okanagan Valley of British Columbia. Shaped like a column- a single, sturdy trunk covered with blossoms, leaves and then fruit. Grows to about 8 ft in 5 years. Mature height is 12 feet. Rootstock M111. Normally starts bearing in 3rd year. Large apple with crisp, juicy, tangy flavour with a nice balance.

## **SPIRE, NORTH POLE**

Kent, England

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This late season eating apple, one of the Collonade series is bred in Britain from the Wijcik columnar variety, which was discovered in the Okanagan Valley of British Columbia. Shaped like a column- a single, sturdy trunk covered with blossoms, leaves and then fruit. Grows to about 8 ft in 5 years. Mature height is 12 feet. Rootstock M111. Normally starts bearing in 3<sup>rd</sup> year.

## **SPIRE, SCARLET** Polka, (Trajan cultivar) Kent, England

					Oct 10			12
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Wijick X Golden Delicious. This mid season season eating apple, one of the Collonade series is bred in Britain from the Wijcik columnar variety, which was discovered in the Okanagan Valley of British Columbia. Shaped like a column- a single, sturdy trunk covered with blossoms, leaves and then fruit. Grows to about 8 ft in 5 years. Mature height is 12 feet. Rootstock M111. Normally starts bearing in 3<sup>rd</sup> year. Fruit from this red green apple is firm, crisp and juicy with an excellent flavour, reminiscent of the Spartan. Pick and eat from late September. Deep pink and white blossoms early to mid May (late early to mid blossom). US Patent # 6226. **Patent expires June 15, 2006.** Blossoms are white, flushed pink.

## **SPIRE, ULTRA** Waltz, (Telamon Cultivar) Kent, England

18					Oct 22			14
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Wijick X Golden Delicious. This late season season eating apple, one of the Collonade series is bred in Britain from the Wijcik columnar variety, which was discovered in the Okanagan Valley of British Columbia. Shaped like a column- a single, sturdy trunk covered with blossoms, leaves and then fruit. Grows to about 7 ft in 5 years. Mature height is 12 feet. Rootstock M111. Normally starts bearing in 3<sup>rd</sup> year. Fruit from this red green apple is sweet, juicy, reminiscent of the Red Delicious. Pick early October and can be stored for several months. Purplish pink and white blossoms early to mid May (late early to mid blossom). **Patent expires June 15, 2006.**

**STAYMANS** (Stayman Winesap) Leavenworth, Kansas 1866

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Thought to be a relative of Winesap, Stayman is not only tasty but also long-lived, lasting 6 months or more in the refrigerator. The rich, wine-like flavor works well for applesauce, pies and cider, and they are delicious when eaten fresh. It is a striped, cherry red, late-season apple with prominent lenticels and some russeting. It has tender, juicy, cream-colored flesh. Its balanced flavor is slightly more sweet than tart, with hints of honey, and it is highly aromatic. It resembles its Winesap parent, but tends to grow larger, and its color is not as deep. Stayman was discovered by Dr. Joseph Stayman and it was released in 1875.

**SUMMERLAND RED MAC** Summerland, British Columbia, 1929

18		18	15.6					11
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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. Great flavour, but not a keeper. Somewhat susceptible to canker.

**SUNCRISP** (NJ 55) New Jersey, USA 1994

				Sept 20			
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(Golden Delicious x Cox Orange Pippen) from the New Jersey Apple Breeding Program is rated very highly by taste panels. The fruit color is golden with an orange blush, while flesh is whitish yellow, very firm and juicy. This dual-purpose apple matures has a sweet, mildly subacid taste, and typically stores up to six months. The tree has medium vigor with an upright growth habit. Thinning decreases the tendency toward biennial bearing. Site selection is critical as this variety is prone to russet. registered trademark of Rutgers University. PP# 8648.. stem-end russetting and the fruit surface often is rough. Flavor is tart at harvest, but becomes subacid in storage. **Patent expires June 18, 2012**

**SUNNY HILLS 10** (SH 10) Southern Ohio Recent

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Sunny Hills Nursery- Row 10, Tree #1. The parents were Goldrush x an unnamed experimental apple [large & red] selected for disease resistance. Sunny Hills nursery is in southern Ohio. They do a lot of experimental crosses. SH10 is a large, firm, very tasty apple that ripens somewhat late. You will like it!

**SUNTAN** Maidstone, Kent, England, 1955.

19			14.4		Oct 25			20T
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Cox's Orange Pippin x Court Pendu Plat by Dr. Alston of East Mallings Research Station. It is a good late dessert apple, later than Cox with a Cox-like flavour. Because of its 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. Spur bearer. Triploid Scab free = 95%. Tangy, hard, flavourful, crisp, juicy late apple.

**SURPRISE** Russia 1831

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Surprise is a Turkish red fleshed apple descended from Niedzwetzkyana. Brought to the Ohio, US in the 1830's and planted throughout the south in late 1800'. One of the parent varieties of Pink Pearl. The skin of the Surprise apple is beautiful, blushed red and the flesh is a pink-salmon color. The apples are crisp, juicy, very tart, tannic and are great for baking and cider. Albert Etter used this variety to develop many pink flesh apples, including Pink Pearl, the most successful of his pink-fleshed creations. Small, green winter apple with creamy white, red stained flesh. Ripens in Oct.

**SWAAR** ESOPUS, New York 1770

			Cook, Cider	Oct			
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SWAAR originated with Dutch settlers in the Hudson River Valley near Esopus, New York, before 1770. Medium in size and truncate in shape, the pale greenish gold skin is covered with small patches of netted russet and the entire surface is covered with prominent russet dots. The skin is rough and tough and becomes greasy when stored. The creamy white flesh is fine-textured with a sweet and aromatic flavor and the flavor will mellow and improve when it is stored until soft and slightly roughened. In addition, if sliced before eating, the bruising of the flesh seems to enhance the flavor.. It is shy bearing in some soils with a tendency to biennial bearing. Swaar is very high in sugar content and will hang on the tree after all the leaves have fallen, which makes it useful for winter wildlife food. The name Swaar means "heavy apple" in Low Dutch.

**SWEET SIXTEEN** (MN 1630), Minnesota-1937, introduced 1973.

18		20	Cook	Sept 30			18
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Northern Spy x Malinda. Excellent dessert apple and uniquely flavoured cooking apple. Large, red striped over green fruit. Firm, crisp, aromatic flesh with high sugar content. Moderately acidic. Resistant to scab and fire blight. Handles and stores well. Early bearing, late blooming, annual bearing, hardy and vigorous tree with spreading habit. Extremely cold hardy, developed at the University of Minnesota. Stores well. Beautiful, full flavoured sweet apple.

**THORNBERRY** Ettersberg, California 1940

17		15.0		Oct 30			14
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Ram Fishman of Greenmantle Nursery in Ettersberg, California found this unusual little apple growing in an abandoned orchard near Whitethorn, California. Its translucent yellow skin revealed the raspberry pink flesh inside. It has a unique berry-like flavour, not as sweet as Pink Pearl, but sprightly and refreshing. It is smaller than Pink Pearl, but finely formed and ripens almost two months later. Can be picked throughout October, hanging well on the tree. Tip bearer.

One of the Daughters of Surprise, created by Albert Etter. Registered Trade Mark of Greenmantle Nursery.

**TICKLED PINK** (syn. 'Baya®Marisa') Germany 2009

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In our opinion this new variety is the best red fleshed apple currently available. Picked and eaten from the tree in October, the fruits are crisp in texture and have a mildly aromatic flavour with a good balance of sweetness and acidity. Also ideal for cooking, picked earlier in the season. The slices keep their shape when cooked and have an attractive pink colouring. The juice is also pink. The tree is particularly ornamental in the spring with large crimson-pink flowers and attractive purple foliage. Suitable for growing countrywide. Patent Protected.

**TOPAZ** Czech Republic 1990s

					Nov			13
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Topaz is a modern disease-resistant apple variety distantly related to James Grieve. It always does well in taste tests, especially if you like a sharper-tasting apple. Topaz is a medium or medium-large apple. The skin colour is yellow, almost completely overlaid with red and crimson flush. The flesh is crisp and cream-coloured.

It is a cross between 20th century Czech varieties Vanda (Lord Lambourne X) and Rubin (Lord Lambourne X Golden Delicious). Not surprisingly therefore Topaz is reminiscent of Lord Lambourne, and its grandfather James Grieve, although it is much more crunchy and crisp than James Grieve.

**TOPAZ, CRIMSON**

								13
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A Rubin x Vanda cross, Crimson® Topaz is a promising scab-resistant dessert apple harvesting one week before Golden Delicious. The fruit is medium in size, crisp and juicy with good flavor. It has a 70% orange-red striping color over a yellow background. The growth habit is spur-like, vigorous and upright. This variety is resistant to apple scab and moderately resistant to mildew, however, it is susceptible to fire blight.

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

19		18.0					16
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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. It is disease resistant and very productive. It is among the most popular varieties in Japan. Crisp and very sweet. First choice of the young girls at our orchard for Apple Festival 2009.

**TUMANGA** (Auralia) Munchenberg-Mark, Germany 1967.

				Oct 20			12W
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Tumanga resembles Cox's Orange Pippin, with an orange-red flush and red stripes over a greenish-yellow background skin colour, plus dots of russet. 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. (Schoner von Nordhausen x Cox Orange Pippins)

**TYDEMAN'S LATE ORANGE** Kent, England 1930

19		18.0		Nov 25	Dec 25		16W
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(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.

**VALSTAR** (Lustre Elstar) Holland 1950

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Valstar is an improved strain of Elstar with a brighter, fuller red coloring, with the same quality, found by Mr. Charles André. It was originally Lustre Elstar and came from Holland in the 1950's.

It has a very intense red on a large part of the fruit and tastes sweet and sharp with strong flavor. Stores until January in cold store, March in CA storage. Vigourous tree. It is a cross of Golden Delicious and Ingrid Marie.

**VANDERPOOL RED** Benton County, Oregon 1903

18					Oct 15	<b>Dec</b>	May	16
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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. Tip bearer that holds well on the tree.

**WARNERS KING** (King Apples) Kent, England 1700's

18				Baking	Sept 30		Dec 30	
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Discovered in Weaving, Kent, in the 1700s, they were known as "King Apples". Thomas Rivers, a nurseryman in Sawbridgeworth in Hertfordshire received an apple from Mr. Warner from Gosforth, near Leeds, and named it after him. Warner's King Apples were one of the favorite varieties during the Victorian era, and they were widely grown in commercial orchards; Nowadays, the apple trees are only planted in private gardens and orchards. The Warner's King Apples are greenish-yellow in color with light russet. They are appreciated for their juicy flesh and sharp, tart flavor. They are conical to round, large in size. It is a perfect variety for cold or windy areas. The Warner's King Apples are juicy, so they are excellent for cooking and making

juice. When cooked, the apples become a well-flavored puree.

## **WEBSTERS PINK MEAT**

19		20			Oct 3			15
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A red-fleshed apple of unknown origin. Spur bearer. Very waxy surface when ripe, so apples appear like Christmas tree bulbs on a tree.

## **WIJCIK** Kelowna, BC 1961

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This tree, the first columnar apple variety known to man, was discovered in 1961 in the Okanagan Valley, BC by Tony Wijick, a Polish orchardist. 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. **Patent expires March 24, 1998.**

## **WILLIAMS PRIDE** (Coop 23) West Lafayette, Indiana 1987

17		18	14.0		Aug 25			6W
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NJ 50 PRI 1018-101. Beautiful large, uniformly conic, dark red apple. Light cream flesh showing red staining just under the chewy thick skin. Firm, yellow flesh has excellent sugar/acid balance with a nice acidic blend of tart and sweet. Good vigorous, commercial variety requiring 2 to 3 pickings. Thin for annual bearing. Flowers borne over long period of time. Resistant to apple scab and fireblight. Long bloom period. Developed at Purdue University. Scab free- 95%. US Plant Patent 6268. **Patent expires April 25, 2006.**

## **WINESAP** (Old Fashioned Winesap) New Jersey, USA 1817

19				Cook, Cider	Oct 25		Apr	14T
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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. Excellent for sauce. Keeps until May. Heavy producer. Will not pollinate other apples. Adapted to a wide range of soils and climate. . Requires 800 hours of chilling. Blossoms are pink. Many strains exist.

## **WINESAP, RED**

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Medium size apple, with a thick red skin and crisp, crunchy, and juicy flesh.

## **WINTER GEM**

1990s

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Winter Gem is one of the best-flavoured new apple varieties developed in the 1990s by the late Hugh Ermen. (Grimes Golden X Cox's Orange Pippin) Grimes Golden is not that well-known in the UK but is the probable parent of Golden Delicious. Some enthusiasts reckon that Grimes Golden is a better apple than Golden Delicious, as it has the same sweetness but with a bit more richness. This means that Winter Gem inherits characteristics from two of the most influential apple families in the world, and if you appreciate apple flavours it is well worth trying. Winter Gem is a late-season apple, and the apples can be stored for several months.

## **WINTERSTEIN** USA 1901

18					Oct 15			14W
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Gravenstein seedling with less tart flavour and later maturity. Attractive, pink-red fruit with crisp, subacid, flavourful flesh. Selected by Luther Burbank selection. Attractive pink and red blossoms. Tart with a great flavour.

## **WYNOOCHEE EARLY**

19			12.8	Cook	Aug 31			8
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This beautiful red apple ranks with Liberty for scab resistance. Thin skinned, red fruit. Great for fresh eating, skin almost disappears when cooked. Ripens 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. Debbie's favourite early apple. Discovered near Aberdeen, WA., Wynoochee Early is a unique, disease resistant, very early large creamy yellow variety with red stripes. Unusual among early varieties for its delicious full bodied flavor, Wynoochee early ripens in early August and can be stored until Christmas. Pick over a 3 week period, so perfect for a house orchard.

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

18				Cook, cider, dry	Nov 5			16
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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. Spur bearer.

Delicate, slightly tart flavour

# ZABERGAU REINETTE

Wurttemberg, Germany

1885

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ZABERGAU REINETTE was raised at Hausen on the Zaber, Wurttemberg, Germany, from seed sown in 1885. The greenish-yellow skin is flushed orange with bright-red stripes, and heavily overlaid with a rough, yellow-brown russet. The yellowish flesh is fine-grained and firm with a subacid flavor. It is round to conical in shape, sometimes lopsided and medium in size. The flavor of this dessert apple is sometimes described as rich and nutty. Zabergau ripens in September.