APPLE VARIETIES- part 6

<u>Sansa</u> - Early Mid season. A cross between Gala and Akane. Bright red, medium to large. Similar to Gala in flavor, sweet, but with perhaps more acid notes, far better bearer than Akane.

<u>Sayaka-</u> A Jonathan by Sekei Ichi cross, resulting in large orange-red apples that resemble Jonagold in appearance and quality.

<u>Senshu</u>- A cross of Fuji and Toko, introduced in 1980. Available in early fall, this Fuji-type apple has a wonderful sweet flavor with a crisp, juicy texture. it is medium-sized, striped red and is somewhat similar to Fuji in taste.

Sierra Beauty- An heirloom variety that has crisp and juicy flesh that is sweet tart with underlying of spice. Good in sweet and savory preparations as well as raw. Said to have come from the Sierra Nevada Mountains in California, possibly as a result from the Gold Rush. Mid October through November

Smoothee - A russet resistant selection of Golden Delicious.

<u>Spartan</u>- Cross between a McIntosh and Yellow Newton. Crisper, more colorful and sweeter than the McIntosh. Medium to large. Round, dark red skin with small white spots Pure white, juicy, crisp flesh. All purpose apple. Usually available between October through December.

<u>Spigold</u>- Crisp, tart; old-fashioned variety, extremely versatile, great for eating, outstanding for baking and sauce. Late season. A cross between Red Spy and Golden Delicious.

<u>Spitzenburg</u>- Discovered in Esopus, New York in the late 1700's. One of the most famous dessert apples in American. Known to have been grown by Thomas Jefferson and Washington Irving. Hard flesh that is very crisp and rich with a nut like flavor. Eat out of hand or bake.

<u>Splendour</u> - Late season. A cross between Red Dougherty and Golden Delicious. A large, pinky red apple with crisp, breaking, white flesh. The apple is sweet and with very good flavor. The skin is thin and it can be fairly easily bruised, so is no longer available in food markets. Splendour stores well.

<u>Spur Winter Banana</u> -An excellent pollinator, this is a spurring mutation of Winter Banana The fruit are large, pale yellow, with a rose blush. The flesh is crisp, juicy, coarse, aromatic, with a good sugar: acid balance.

<u>Stayman</u>- Striped, dull red. Off white flesh. Juicy, crisp and tart. Raw and cooked. Available October through April.

<u>Stayman Winesap</u> - Late season. A seedling of Winesap, and better than it's parent. The fruit are medium to large, yellow covered in dull striped red; thick and tough skinned, fine grained tender crisp flesh, juicy, aromatic and subacid.

<u>Sturmer</u>- 'Sturmer Pippin'. Late season. Medium sized somewhat flattened fruit, yellowish green with a bronze blush on one side, Sturmer is dense 'hard', crisp, with only moderate amounts of juice, and a particularly acidulous flavor. High in vitamin C, having about three times the level of Red Delicious.

Summer Pippin- This is a tart apple that is perfect for baking.

<u>Summer Treat</u>- A sweet summer apple for eating out of hand. Available August and September.

<u>Sunfuji-</u> A variant of Fuji with more color. Spur type, medium to high vigor, precocious bearing.

<u>Sunny Brook</u> - A moderately hardy, medium sized apple, yellow with bright red blush; good cooking and storage quality.

<u>Sunset</u>- Mid season. Sunset looks like a flattened version of Cox's Orange. This is not entirely surprising, as it is a seedling of Cox, and has a very similar superb sweet complex flavor. The fruit are a bit smaller, but Sunset is considered easier to grow than Cox's in cooler climate areas.

<u>Sweet Sixteen</u>- A Northern Spy offspring with a slight anise flavor. An outstanding cooker all around. Firm, crisp texture; moderately acid, aromatic. Blotchy red skin. Short storage life.

<u>SweeTango</u>- Cross of Zester and Honeycrisp. Complex, spicy, crisp and juicy. Early September.

<u>Swiss Gourmet</u>- Also called Arlet. A cross between Golden Delicious and a Ida Red. Originated in Switzerland. Firm flesh that is slightly tart but sweet.

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