

## APPLE VARIETIES- part 1

Abram- Ripens late and is greenish-yellow in color with brownish dots. Spicy to sweet flavor. Said to have originated in Virginia or South Carolina in 1775.

Adanac - A medium-sized, green-red striped, good dessert quality apple, moderately winter hardy, good resistance to fireblight.



Akane- Relatively new entry from Japan, though almost identical to the Jonathan. A cross between 'Jonathan' and 'Worcester Pearmain'. A small to medium sized apple with an attractive bright cherry red fruit color. The juicy, white crisp flesh and sprightly flavor resemble Jonathan, but with even more complex flavor. It keeps well, dries well, and stores well on the tree. A notoriously shy bearer. Akane is relatively winter hardy. An all-purpose apple. Considered the great cooking apple of the Midwest. Excellent for pies. August through September.

Alexander- An old Russian variety, Alexander is a large, beautiful apple that is not as common as it once was. It is esteemed more for culinary use than as a fresh-eating apple, and is especially good for sauce. It is lightly scented and somewhat sweet. Not a very good keeper. Late September through mid October.

Albemarle Pippin - Ripens in late fall and is green-yellow in color. Subacid flavor. It is said to have originated in New York in or around 1666.

Albany Beauty- A red skinned form of 'Gravenstein'.

Ambrosia- Chance seedling discovered in B.C. in the 1980s. It is a large red apple that is crisp and juicy with a distinct aroma and a sweet low acid flavor. Excellent for eating fresh.

American Golden Russet- Ripens in October and has yellow skin with a rough golden Russet coating. It has a crispy, sugary juice. Originated in New Jersey in or around 1700's.

Arlet -Fine fruit with a nice sugar/acid balance. Firm, tart, and best for snacking. Cross between Golden Delicious and Idared.



Arkansas Black- A dark red skinned apple that has yellow, fine-grained flesh that is crisp, juicy, and aromatic. It is said to have originated in Arkansas in or around 1870. October and November.

Ashmead Kernel -Ripens in October through November and is golden brown with orange or reddish bronze cheek. It has a acidic sweet, juicy, sugary flavor. Said to have originated in Gloucester England in 1700.

Aurora -A skin color mutation of Braeburn, this one is bright red with a distinct stripe.

Autumn Glory- A cross between Fuji and Golden Delicious. Hint of cinnamon flavor. Mid to late September. West Coast.

Baldwin- Hailing from the New York region. All purpose apple. Red skin that is mottled and streaked with yellow. A mildly- sweet tangy flavored and fairly crisp texture. Available from October through April.

Balwin- Ripens in early August and is yellow, with red stripes and dots. It has a juicy subacid flavor. Said to have originated in Massachusetts in 1740.

Ballarat- Primarily a cooking apple, Ballarat is large, green with a red blush, and with creamy white flesh. Cooked it is excellent. The fruit will store for several months after maturity without needing refrigeration. Ballarat is very vigorous, and should be on a dwarfing rootstock.

Battleford-A medium to large, green-red striped apple with only fair dessert quality but good for cooking. This cultivar should be grown in sheltered locations as it is only moderately hardy.

Beacon- A newer variety, Beacon is a cross between Wealthy and Malinda. A beautiful apple that has lively, juicy flavor and is good for baking, it does not keep extremely well. August through September.

Belle de Boskoop-Late September through December. A medium to large sized, rather oval, yellow over-russeted greyish apple with a dark red blush. An excellent cooker, the firm, crisp, creamy yellow flesh. Flesh is rather acid and very aromatic. It keeps very well, and sweetens somewhat in storage. Discovered in Holland in the 1850's.

Belmac- Late season. A cross between a disease resistant selection (Ottawa 521) and Spartan. Belmac is an attractive very good flavored red apple that resembles 'McIntosh' in color, size, and shape. It has good immunity to apple scab, a prime objective of breeding this variety, along with cold hardiness.

Ben Davis- Late September into spring. An old former commercial variety, Exceptionally handsome-the fruit are large, uniform size and uniform in shape, their yellow background color is striped, mottled, and splashed with bright red. The skin is smooth, shiny and tough. It is aromatic and pleasant, if unremarkable; but the yellowy white flesh is firm and coarse, although juicy enough. The medium sized tree spurs well, is adaptable, vigorous, productive and reliable. Said to have originated in Arkansas in 1880.

Benham- Ripens in September and is Greenish-Yellow. It has a juicy subacid flavor. Said to have originated in Tennessee in 1857.

Black Gilliflower-AKA Sheepnose, is a distinctive looking apple with its conical, uniform shape and reddish color that sometimes darkens almost to black. It can be good as a fresh-eating apple. It originated in the late 1700's in Connecticut. October.

Black Limbertwig- Ripens in September through October and is deep dark red. It has a rich, spicy aromatic juicy flavor. Originated in Georgia.

Black Amish- Extra tart and crisp. Good for baking, and eating out of hand.



Black Twig- Crisp flesh that is sweet/ tart. Cider, eating out of hand. Ripens in September through October and is red with green. It has a mild tart/sweet flavor. Thick, almost fuzzy skin. It is said to have originated in Tennessee in 1800's.

Blue Pearmain- A large heavy apple, Blue Pearmain has an unusual blue appearance that can be startling. It is a classic early American dessert apple, full-flavored and rich, and was a favorite of Thoreau. It keeps well, but loses flavor over time. October through January.

Bolero- Early season. A remarkable naturally columnar shaped apple tree with short spurs and no major branches. These trees were bred in England to fit the modern small space garden. Bolero is green blushed yellow, crisp and rather acidic.



Braeburn- Great for eating and surprisingly good in pie. Crisp juicy, a little floral with a bit tartness; holds shape well. Usually eaten as a light olive green apple overlaid with striped muted red, this apple is crisp, sweet, and has very good flavor. Fully tree ripened very late in the season, it is a deep yellow apple faintly washed and lightly striped with pinky red. Available November through April with good summer crop shipments from New Zealand.

Breakly- A medium to large, green-red blush apple with good dessert quality but only average hardiness. From Canada.

Burgundy- A newer variety that has an intense deep red color, and can be very attractive. A good fresh-eating apple with sub-acid, but not a good keeper. September.

Bush Mt. Limbertwig- Ripens in October and is dull red with lemon yellow overlay. It has an unusual, aromatic flavor. It is said to have originated in North Carolina.

Buckingham- Ripens in early fall and is yellow with red strips. A subacid flavor. Said to have originated in Virginia about 1777.



Calville Blanc D'hivier- A very old European (pre-1600) variety. The medium large fruit are pale green with light red dots on the side that is exposed to the sun. It is aromatic, sweet, spicy, of the highest dessert quality in the European style. The flesh is tender and juicy. It is said to have more vitamin C than an orange. It is good for stewing (applesauce) as well. Late October through December.



Cameo- Sweet Tart and Crunchy. Early October. Excellent Storage

Captian Kidd- Mid season. An old variety selected in New Zealand. The fruit are streaked bright red, very sweet, juicy, with very good flavor.

Carlos Queen- A large, green-red blush apple with good dessert and cooking quality. It has been moderately hardy and the fruit stores well.

Chenango Strawberry- also called Strawberry Chenango, is a delicate and attractive fruit that does not ship or store well. Slightly tart and juicy with a unique aroma, it can be a very good fresh-eating apple at its peak. August through September.

Cornish Gilliflower- Unusual in appearance and flavor, Cornish Gilliflower is definitely worth a try should you encounter it. It has a spicy aroma, plenty of juice and a sweet, rich flavor. Fine, crisp, greenish flesh, aromatic and strongly flavored, good as a dessert apple. November through January.

Cortland - Tart, good for baking, sauce, and eating. A cross between Ben Davis and McIntosh. A large apple with crisp white flesh. The skin is red with yellow green streaks. When cut, the Cortland retains white color longer than other varieties, making it especially good for salads. Perfumed, slightly acid, very good flavor. Remains firm if baked whole. All purpose apple, good for eating out of hand, perfect for pies, oven baking, and applesauce. September through early October.





Cox's Orange Pippin- September through October. A seedling of Ribston pippin. This medium sized deep yellow striped/streaked/splashed with red apple is regarded as the finest flavored 'English style' apple there is. A complex-some say perfect- blend of sugar, acid and aromatics is contained in juicy, tender, yellow flesh. "Spicy honey flavor". Thought to have originated in England prior to 1830.

Crabapple- A small rosy red apple with a rather hard, extremely tart flesh. Too sour for eating out of hand, but make outstanding jellies and jams. Sometimes spiced and canned whole. Delicious accompaniment for meats, pork, and poultry. Available during the fall months.

Cripps Pink- An Australian apple introduced in 1985, tangy, sweet Cripps Pink is an excellent snacking, pie, salad and sauce apple. It's rated good for freezing and baking. A late October harvest means that the fruit isn't available during September and October. Because it remains on trees for a long while, this apple develops the rosy pink color for which it is named,

Crispin- Late season. A crisp and juicy apple that is fairly good, but acidulous flavored. It is a dual purpose eating/cooking apple. The trees are particularly vigorous.

Criterion- Slightly tart apple. Bright red skin with green highlights. It's good for baking as well as out of hand eating. October through December.