

APPLE VARIETIES- part 5

Newton Pipin- All purpose. Greenish yellow to yellow skin. Has crisp flesh and is juicy. Slightly tart. AKA pipin, yellow pipin. Available mid winter to mid spring. Usually used for cider making. This apple is as old as the United States, and was grown by our forefathers.

Nittany- Cross between Golden Delicious and York Imperial. Red Orange color, tart spicy flavor. Mid to late October.

Norland - A medium-sized, green-red striped summer eating apple, moderately hardy, susceptible to fireblight.

Northern Spy- Large fruit with green background and muted red overlay. The skin has a light bloom. An excellent flavored, slightly yellowish fleshed, very crisp and juicy, apple Crisp flesh with a sweet-tart complexity and robust flavor. Old-fashioned variety, extremely versatile, great for eating, baking, or sauce. Long suggested for pie making. Long prized as an outstanding pie and cider apple. Available October to March. AKA Spy apple.

Oliver - Ripens in late September it is a greenish yellow apple and streaked dark red. It is a fine-grained and juicy apple. It is a 1800's Arkansas apple.

Opalescent- Old Midwestern variety, unique appearance, very rare, early season apple that is crisp and good for baking.

Ozark Gold- Less sweet than a Golden Delicious and best for eating out of hand.



Pacific Rose- A cross between a Gala and Splendour. From New Zealand but also grows in Washington state. Crispy, juicy and sweet creamy white flesh. Good for eating out of hand or a dessert apple. Mid season.

Parkland - A good cooking apple of medium size, greenish-yellow with a striped red blush.

Patterson - A hardy, medium-sized apple, cream-colored with a red-orange blush; excellent quality for cooking and good quality for eating out of hand.

Paula Red- Beautiful large apple with a solid red blush color. Tart in flavor with a light cream-colored flesh. Equally good for eating, making applesauce, or baking pies. Available in September.



Pinata- Heirloom cross between Orange cox Pipen, and Duchess of Oldenburg. Crisp, Juicy, tart sweet tropical flavor. Mid October. Benefits from storage.



Pink Lady - Late season . The handsome, pink fruit is very distinctive, various red skin mutations have also been selected, which rather negates the name. It is very long season, maturing several weeks after Granny Smith.



Pink Pearl- Tart to Sweet tart, this California variety is considered an antique variety. Good for baking, or eating out of had. Available in August to mid September. Also produces pink blossoms.

Pippin- A sweet, rich apple for baking.

Pitmaston Pineapple- Best for eating, as its small size is not suited for baking.

Polka - 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. Polka is red over green, with a fine vinous flavor somewhat similar to 'Spartan'.

Prima- A fine early cooking apple for pies and cobblers. Juicy and flavored like a Jonathan.

Primevere - Late season. Primevere is an attractive, long keeping moderately acid large red apple that improves in storage. It is resistant to apple scab. It mature several weeks after 'McIntosh'. Cold hardy in the apple growing areas of Canada and North East United States.

Priscilla - Early mid season. Light yellow with a dark red blush, Priscilla has very good dessert quality in the McIntosh style, and is crisp and juicy.

Pristine - Early season. Similar to Early Transparent, (the 'June apple'). Sweet.

Ralls Genet- 'Rall's Janet', 'Genet', 'Geneton'. Late season. A USA seedling circa 1800. A medium sized, smooth skinned, yellow blushed apple mottled red and blotchily striped deep red. Broken lines of rough 'scarf' skin radiating from the base of the apple, coupled with a light bloom, give it a somewhat dull appearance. The flavor is pleasant, sub acid, aromatic. The flesh is white, firm, fine grained and tender; crisp and juicy.

Red Astakhan - Very early season (ripens a month before Gravenstein). The fruit are small to medium sized, pale yellow heavily blushed, splashed, and striped with red and dark red. The thin, tender skin is covered in a heavy bloom, and has numerous white dots. The flavor is good, if rather tart, and the flesh fine, juicy, crisp becoming soft with over maturity. The immature fruit are good stewed (applesauce). Presumed to have originated in Russia. In season August and September.

Redcort - A skin color mutation of Cortland, this mutation has a 90% cover of bright red, a characteristic important for commercial growers.



Red Delicious- Same characteristics as the golden variety except the flesh is crispier and the skin is bright red with streaks. Tough skin that can be bitter, juicy flesh that is, rather coarse textured. Eating out of hand only. Available from September through November.

Red Gravenstein - A red skinned form of Gravenstein.

Red Prince- Available during the winter months, this apple is a cross between the Golden Delicious and the Jonathan. Tangy, sweet flavor with a crisp and juicy texture. Ideal for fresh eating, in salads or baking. Pairs particularly well with sharp cheddars and blue cheeses.

Red Wealth - Suited to colder climates, the compact growing tree is very hardy. Suitable both for fresh eating and culinary use.

Rein des Reinette- A French gourmet dessert apple that has a sweet, rich, crunchy texture that is very aromatic. Available November through January.

Rhode Island Greening- Green to yellow green. Medium size. Sweet-tart flavor that intensifies when cooks. Firm, crisp, juicy, acid, yellowish green apple is renowned as a cooking apple, but it can be eaten as a dessert apple if it is stored a while, or in mild climates, tree ripened. Good for cooking and baking, but good eating out of hand. Available from October through April. Grown mainly in eastern and central part of the country. Related to Northwest Greening.

Ribbston Pippin- Mid season. Crisp, hard flesh, sometimes almost dry, very sweet and quite exceptional aromatic, rich flavor, somewhat similar to a tree ripened Cox's Orange. Orange blushed and striped red skin over green ground color, and often russeted.

Richared - Color variant of Red Delicious. NZ



Rome Beauty- Thick glossy red skin; firm, white flesh with tart flavor. Large and round. Has little white specks. Firm flesh that is mealy and dry. The only cooking apple widely available in supermarkets. Traditional apple for pies, sauce, and juice. Slices may break apart some, but holds its shape well when baked whole. Best when blended with one or two other varieties. Available from November through May.

Roxbury Russet - Late season. A very old variety, pre-1700. A pale greenish brown, tough skinned, russeted apple with firm, crisp, slightly acidic flesh equally good for dessert and for cooking. Also used for cider making. It keeps exceptionally well. Usually available October through January

RubyMac- Very Red and very hard form of a McIntosh. Midwest and East coast. Late September.

Russet- Sweet and tangy. A popular choice in Europe and one of the oldest Ontario varieties. Great as a fresh snack but also ideal for pie filling and applesauce.

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