

APPLE VARIETIES- part 4



Jazz- tart/ sweet. Cross between Gala and Braeburn. Dense and crisp. Coloration of red, orange, and yellow. Very late harvest. benefits from storage- will soften up.

Jersey Mac- A McIntosh variety that is a cross between an Old McIntosh and a regular McIntosh. Mostly green in color, with some red. A tart, crisp apple that can be used the same way as a McIntosh. It bruises rather easily.

James Grieve- Early/mid season. This is quite a large, rather conical, crimson over yellow background apple. The yellowish flesh is very juicy, soft, and with excellent flavor.

Jonafree - Early Season. A disease resistant, medium sized, glossy-red apple. Like most early apples, it is only a fair keeper.

Jonagold- A cross between Janathons and Golden Delicious. On the tart side, but sweet enough to eat alone. Crisp when raw, but tends to break down when baked. The fruit are striped red over a yellow ground color, fine textured, juicy, and are sweet and with a bit more acidity than Golden Delicious. Consistently rated as one of the finest culinary apples. Mid-September. Could deteriorate quickly if not handled properly.

Jonamac- Behaves like a McIntosh. Good for sauce but needs to be sweetened a little. An early season similar to the Akane.



Jonathan- Bright red apple. Spicy fragrance. Seductive and juicy. All purpose apple. Great for eating out of hand, pies, applesauce and other cooked dishes. Doesn't fare well as a baked apple. Used for cider. Available from September through February.

Kandil Sinap- An unusual variety that most likely originated in Turkey, Kandil Sinap is interesting in appearance and excellent in taste. Crisp, juicy, fine texture. October through January.

Kidd's Orange Red-Mid season. A cross between Cox's Orange and Delicious. The skin is orange overlaid and streaked with red. The flavor is complex and rich, in the style of Cox.

King David- An older obscure variety from Arkansas. Excellent for pies and sauce, although if you don't mind the tough skin, it can be an excellent fresh-eating apple with its spicy, wine-like

flavor. October through December.

Knobbed Russet- An ugly looking apple with its bumps and irregularities. A crisp, rich, and sugary dessert apple. October through January.

Lady- Tiny apple that ranges in color from brilliant red to yellow, with generous red blushings. Sweet tart. Can be eaten raw or cooked. Can be found canned. Commonly used for garnishing purposes. Available during winter months.

Lady Alice- late season. West coast. Better with storage.

Liberty- A crisp, and juicy sweet-tart apple that is an all purpose apple and good for eating out of hand. A medium to large, dark-red-over-green-background skinned apple in the 'McIntosh style' The flesh is very white, crisp, juicy, and tender. The flavor is tart/sweet, somewhat perfumed, and improves in storage.

Lobo -Early mid season. A seedling of Macintosh selected in 1930 in Canada. A very large, bright red, crisp fruit that is particularly good for cooking, making a nice white froth when stewed (applesauce) and making excellent pies. Good all purpose apple, although a little tangy at first. They sweeten in storage.

Lodi- a waxy looking, bright green, smooth-skinned apple that is an excellent early variety for kitchen use, especially for sauce.

Lord Nelson-Early season. This apple is really a baking apple. Its only virtue is its culinary use, earliness, and remarkable disease resistance.

Lurared- A chance seedling found in Bone Gap, Illinois, marketed as a big-fruited, early Jonathan -type. Best for snacking.

Macoun- High sugars with balancing acidity make this apple good for snacking and for desserts where a soft texture is desired. Small to medium in size. Wine red in color. Crisp, juicy, sweetly tart. All purpose, but excellent for eating out of hand. From the East Coast. McIntosh crossed with a Jersey Black. The flesh is greenish white. The fruit are green, blushed dark red and with dark red stripes. The skin has a heavy bloom. Its only down side is that it bruises fairly easily.

Maiden Blush- The skin is a little tough, but the flesh is tender. It is one of the best varieties for freezing and drying, and with its good looks and delicate scent makes a nice addition to a fruit basket. The flesh is highly scented, and tender. Not as popular as it once was.



McIntosh- Good eating when fresh picked; tart to tart-sweet depending on color, the redder the sweeter. This traditional New England apple likes cool falls. Said to be a seedling

of an old apple called Fameuse. Known for its white flesh and apple aroma. Great for snacking and salads. Also good for baking and applesauce. Medium size, round, firm, juicy crisp flesh. Dark red skin with green streaks. Originated in eastern Ontario, Canada when discovered by John McIntosh in late the 1700's

Melba- Medium size, round and irregular shape. Red skin with yellow streak, juicy tender flesh. Turns mealy quickly. Good for eating out of hand, makes excellent applesauce.

Melrose- A mildly acidic apple that is an all purpose apple. A cross of a Jonathon and a Red Delicious. Good eating out of hand, but also retains its shape when cooked. Originally from Ohio.

Merton Beauty- Mid season. The fruit are aromatic, with an aniseed flavor.

Merton Russet-Late mid season. Cox's Orange crossed with Sturmer. A medium sized somewhat oval shaped apple, the skin is entirely covered in a russet of burnished gold. Very attractive. The flesh is very crisp, juicy, and deep yellow. The flavor is complex-acidulous, sweet, spicy. It is best stored for about 3 weeks after picking, when the flavor intensifies, developing, some claim, pineapple overtones.

Mollie's Delicious- Similar, but unrelated, to Red Delicious, this complex variety is sweet, delicate, refined, yet substantial. Too soft for cooking, but ideal for snacking. Developed at Rutgers University. A cross between Gravenstein and Golden Delicious, it is a large fruit with a conical shape. The flavor is crisp, sweet, lively but mild.

Mother-'American Mother'. These very attractive slightly conic apples are yellow, half covered in bright red overstriped with carmine red. The flesh is tender, very juicy, and yellow. The flavor is excellent-sweet, aromatic, and distinctive.



Mutsu- Bred from Golden Delicious by crossing with Indo. Yellowish green sometimes flushed with gray-orange and fairly sweet-tart for snacking; Firm, dense texture which is consistent for cooking. Excellent both for dessert and cooking. In some areas, Mutsu is known as Crispin. Good for applesauce, and cider making.