

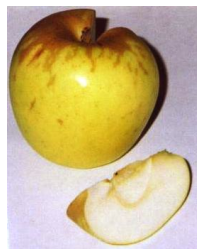
APPLE VARIETIES- part 2

Dayton- Large, attractive apple that we found to be a good fresh-eating variety when we tried it for the first time last fall. The taste isn't overwhelming, rather it has a nice balance of sweet and tart flavors, and has a crisp, juicy texture. Don't worry if it is splashed with a significant amount of bright green coloration, as this is not an indication of ripeness. McIntosh lovers should give this one a try. September through October.

Discovery- A light red flushed over green, medium sized apple, with slight russetting on the top. Crisp, moderately sweet, firm, slightly chewy texture.

Duchess- Duchess is a very early ripening apple that has been a traditional favorite for baking since it was introduced from Russia in the early 1800's . As a fresh-eating apple it may be a little too tart for some tastes, and it is not usually thought of as a dessert apple. Still, it has an interesting flavor right off of the tree and is an excellent performer in the kitchen. The coloration and shape of Duchess can be very beautiful, with marked striping and perfectly round profile. It once was a popular variety for home use, so there are still a lot of lone trees standing near old farm houses. August through September.

Early Cortland- Ripens about one month prior to the Cortland. Its sweet flavor makes it a good for snacking and making sauce.



Early Harvest- This pale yellow mixed-size apple is never marketed because the skin is thin and the flesh tender, thus subject to bruising when handled. The fine white flesh is juicy and pleasantly subacid when fully ripe. It ripens irregularly over about a month, and if you pick it when not absolutely fully mature it is a good cooking apple, and when fully tree ripened is a very good dessert apple. The tree is vigorous, productive, and relatively disease resistant.

Edith Smith - A medium-size, cream-red blush, good fresh eating and cooking quality apple with average hardness. From Canada.

Egremont Russet-Early mid season. A small apple, pale brownish-green, heavily russeted with a golden russet. The flesh is yellow, dense, and dry. The flavor is excellent-complex and sweet. It is prone to 'bitter pit', small sunken brown lesions in the flesh, caused by a calcium deficiency in the fruit. The effect is usually relatively minor. The fruit are best held for several weeks after picking before you eat them. They store well, too, but you will need to put them in a plastic bag, as they tend to shrink and become rubbery otherwise.

Ellison's Orange- Mid season. Medium sized golden yellow fruit with crimson stripes. Derived from a cross of Cox's Orange and Caville Blanc, and has Cox's strong aromatic flavor. Picked

early it is crisp, but if left for too long on the tree the flesh is soft, similar to Telstar. It has a slippery skin feel.

Elstar- Originated in Holland. It is a cross between two stellar dessert varieties, Golden Delicious and Ingrid Marie. It is very popular in Europe and is at its best as a fresh-eating apple. It may not have a lot of red coloration and the skin may be a little rough, but neither of these effect the quality of the apple. Give it a try. It has a strong following. August through October.



Empire- Originally from the US, a cross between the McIntosh and Red Delicious. Almost the same flavor as the McIntosh, but more resistant to bruising. Keeps longer, medium size and round. Its skin is streaked with dark red and has spots. All Purpose apple. Used for cider making. October through January.

Epicure-A very productive early apple, bearing small, firm, aromatic fruit of very good eating quality. From the United Kingdom.

Esopus Spitzenburg- Sweet and spicy, crisp apple that is eaten raw only.

Exeter -A large, cream-red blush apple with good hardiness, produces good quality apple juice. From Canada.

Fameuse- Fameuse apples are also known as snow apples, so called because of their snow-white flesh that is very tender. They are a parent of the delightfully scented McIntosh apples. They're tangy and sweet and great for eating or baking. Probably originated in Quebec. Usually available September through December.

Fireside- A great fresh-eating apple with a great name. Originating from Minnesota, it is mainly seen in northern orchards. It doesn't get as red as McIntosh, Cortland, Empire, Jonathon and other northern varieties when ripe, but rather is splashed with quite a bit of green. This color doesn't affect the flavor, which by the way is excellent. You may notice some peening on the skin, which look tiny little dents. This is not a defect, just part of this apple's interesting character. Minnesota apples certainly have the best names. October through January.

Fortune- Laxton's Fortune'. Early/mid season. Produced from Cox's Orange x Wealthy in 1904. Sweet and aromatic, excellent flavor. This apple is crisp at first and becomes softer the longer it is left on the tree.

Franklin- Attractive looking fruit that is the result of a cross between McIntosh and Red Delicious. Mild, pleasant flavor that is much better than Red Delicious but not quite as spicy as McIntosh. October.

Freyburg-Mid/late season. A small (medium if thinned), dry skinned, light golden yellow slightly russet streaked apple. A cross between Golden Delicious and Cox's Orange, this is an extraordinary

flavored apple. The flesh is crisp, very juicy, and light yellow. It is sweet and moderately rich flavored. However, the outstanding flavor component is a distinct anise flavor. Some have compared the flavor to Benedictine liqueur. The anise component becomes stronger the longer the apple is left on the tree, and varies with seasonal climatic conditions. Freyburg stores well.



Fuji- Better for eating than cooking, but an excellent options for pies if mixed with an assertive tart apple. Dense, and sweet. Becomes a bit mushy if cooked too long. A cross made in Japan between Rall's Genet and Delicious. Available October through December or later.



Gala -Firm, yellowish flesh with pinkish-orange blush. Thin, pale yellow flesh. Striking, peach like appearance. Sweet aroma and flavor; good dessert apple. Excellent for eating out of hand. Created in New Zealand. A cross between the Cox's Orange Pippin and the Red and Golden Delicious. Used in cider making. October through November.



Ginger Gold -Medium to large, mildly tart with a vibrant yellow skin. This is an early yellow apple that should not be considered a long storage variety. Possibly originated in Virginia in 1969. Great for baking; especially good for tarts. August though December.



Golden Delicious-Yellow, sometimes flushed with pale orange; crisp, juicy, sweetly aromatic; occasionally musky, mellow and honey flavored. Slightly elongated, narrowing at the vase and ending in 5 distinguishing bumps. A long-lasting, all-purpose apple good for snacking and cooking. Excellent for eating our of hand, sauce, pies, and juice when mixed with another variety. Holds it shape when baked, and okay in pies. Best with tangier apples. Created in the US at the end of the 19th century. Usually in season from September through early June.

Golden Pippin- Greenish Golden skin that gets very gold when ripe. Subacid flavor that is a little aromatic. Around since the1800's.

Golden Russet -Medium or small, round, with lovely russet-colored skin with a slight texture. The skin is about the thickness of a potato peel. Corky, yellow flesh. Extremely dense and sweet, historically used for cider. Now immensely popular for eating, but hardly available except at a few farmer's markets or through mail order. Poor keeping qualities. This is an antique variety often used in paintings by Rembrandt. October through January.

Golden Supreme- Late mid season. A chance seedling, Idaho 1960. A large, smooth golden yellow apple with a pink blush, Sweet and similar to Golden Delicious in flavor. It is also a very good culinary apple.

Goodland- A large, green-red blush apple with excellent dessert quality. This cultivar lacks hardiness and should only be grown in sheltered locations.



Granny Smith- Quite tart. Makes a tangy pie by itself, but it is best mixed with a sweeter apples like Braeburn, or Golden Delicious. A very late maturing, late keeping large, green, slippery skinned, dual-purpose cooking/eating apple. The flesh is hard, crisp, and juicy. The flavor is tart, becoming very sweet if tree ripened. Juicy and acidic. Holds its shape well, but will go mushy if cooked too long. Also good eaten out of hand. Green skin. A chance seedling from the backyard of Marie Ann Smith, Australia. A good summer apple, since it is also grown in Australia and New Zealand. Harvested here October through December.



Gravenstein- Crisp, juicy, sweet- tart. Beautiful green skin streaked with red. All purpose apple. The creamy yellow flesh is very juicy, crisp, fine textured, markedly aromatic and slightly acidic. Makes delicious pies and applesauce. Does not bake well. Available from August through late September.

Grimes Golden- A spicy apple good for frying and baking. An old (1790) West Virginia variety that many older growers hold to be the best dessert apple available, when properly grown. With a rich spicy flavor and perfumed skin, it can be a gourmet delight when it is at its best. The flavor is elusive to describe, some likening it to coriander. It is not quite as crisp as Golden Delicious, but makes up for that with character. October through December.