

APPLE VARIETIES- part 7

Telstar - Mid season. A sister to Gala, derived from the cross of Kidd's orange red with a Cox's Orange. Unlike Gala, Telstar has a very rich and deep flavor, similar to Cox, but with less acid and much more sweetness. The apple is small to medium, flattened, and looks like a scruffy version of Cox. At first the flesh is quite crisp and melting, but as the apples hang on the tree the flesh becomes soft and rather 'floury'.

Tompkins King- Very rich and aromatic apples that is a cooking apple, but can also be eaten out of hand. Available October through December.

Twenty Ounce - 'Cayuga Redstreak'. Available September through October. A very large, handsome, round, yellow apple striped and splashed with red. The trees start bearing early, and are regularly productive of its juicy, coarse yellow-fleshed sub acid fruit. It is a very good culinary apple, but only an average dessert apple.

Tydemans Red- 'Tydemans Early'. Early season, ripens a month before McIntosh. A cross made by H.Tydemans between Worcester Pearmain and McIntosh. A medium sized to large McIntosh type scarlet to dark red, juicy, crisp apple.

Tydemans Late Orange - Late season. A cross made by H.Tydemans between Laxton's Superb and Cox's Orange, Similar to a Cox in appearance, a little smaller and often russeted. The flesh is firm, very juicy, and deep yellow. It tastes similar to Cox as well, but it perhaps lacks some of the acid notes in Cox.

Vista Bella - Very early season. A medium sized, glossy, very dark red apple of rather indifferent eating quality (it has a tendency to have watercore).

Wagener – October to December. An old variety (pre-1800). The medium to large, slightly flattened fruit are distinctly five sided. The color is predominantly a bright red over a pale yellow background. The flavor is very good, being aromatic, slightly acid, and sweet. The flesh is fine grained, tender, crisp, and very juicy. It is a very good cooking apple as well as dessert apple.

Waltz - 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. Dark red over green and similar in flavor to red delicious.

Wealthy- A good all purpose kitchen apple in season during September. Used for baking, freezing, cider and eating out of hand. The texture is coarse, but soft and has a sweet aroma.

Westfield Seek-No-Further- An old New England variety that is used as a dessert apple. Available October through November, it has a dense flesh, with a rich, complex flavor and an interesting aroma. It is used for eating out of hand.

Westland - A large cooking apple, ripens in mid to late August, yellowish with light red stripes; stores moderately well and has moderate hardness.



Winesap- Dark red, very crisp, tart early; sweeter later in the season; extremely versatile, great for eating and baking. Winesaps are believed to have originated in New Jersey more than 300 years ago. Great for any use, especially in pies, sauce, and cider. Available November through May.



Winter Banana- This fruit was discovered in Indian around 100 years ago. An excellent pollinator, the fruit are large, pale yellow, with a rose blush. The flesh is crisp juicy, coarse, aromatic, with a good sugar: acid balance. Has a pleasant distinctive aroma- but not of bananas! The fruit bruise very easily, so are hardly ever found in the shops. Available October.

Wolf River- An apple that usually grows to the size of a small pumpkin. Grown in Wisconsin. Used for making apple butter and drying. Has a low acid level that is moderately tart, but tender and juicy.

Worcester Pearmain - Mid season. Bright red over green ground color, Sweet with good i unremarkable flavor and has crisp white flesh.

Yellow Newton - A vigorous, spreading tree. The fruit is green to light yellow. The medium to large apple has fine dessert quality.

York Imperial- Medium to large apple with firm flesh that's tartly sweet. Red skin with yellow streaks and off white flesh. Excellent cooking apple. Good for baking because it keeps its shape well. Used in cider making. Discovered near York, Pennsylvania around 1830. Available October through April.

Zester- Flavors are complex. Crisp. Mid to late August. Common in the Midwest