

## Apple Varieties for SSE's 2018 Apple Grafting Workshop

**Baldwin:** Medium to large winter apple. Tough, smooth, bright red skin with white stars. Crisp, solid, juicy, somewhat aromatic, yellowish flesh. Good for fresh eating and all culinary purposes. Adds body, spiciness and aroma to cider. Excellent keeper. Tends to bear in alternate years, but can be regulated by timely pruning and thinning. Ripens late September to November, depending on location. Hardy to Zone 4. Unreliable pollinator for other apple trees. Seedling originated in Lowell, Massachusetts about 1740. Named after Col. Loammi Baldwin of Woburn.

**Belle Fleur:** Fruit is small, oblate to roundish, conic. Skin: yellow striped with red/orange. Flesh: cream or slightly greenish. Firm, coarse, somewhat juicy, very sharp acidic flavor, mellowing to subacid. Good. Ripens late August. Origin: France; known in the 1800's

**Black Twig:** Medium-large fruit. Green to yellow skin flushed with red. Very firm, fine grained, yellow flesh. Excellent tart eating apple. Good for cooking. Tannic juice adds kick to cider. Said to be resistant to major apple diseases. Listed as zones 5-9, but doing well in Seed Savers Exchange Orchard (zone 4b). Originated as a seedling on the farm of Major Rankin Toole near Fayetteville, Tennessee. Dates back to 1833.

**Brown Sweet:** Medium, roundish to conical apples. Light yellow, entirely striped with red and orange. Some russeting by pedicel end. Flesh: cream, somewhat coarse. Slightly juicy, aromatic, sweet. Medium to late in season.

**Buckingham:** Large fruit. Tough, thick skin, pale yellow washed and mottled with red stripes and blushed with bright carmine. Tender yellow flesh is juicy with sprightly subacid flavor. Ripens August-September. Old-time favorite throughout the South. Probably originated in Louisa County, Virginia in the late 1700's.

**Devonshire Quarrendon:** Coarse flesh, slightly dry, aromatic to slightly sour. Pretty. Medium size, dark-red fruit, except under a leaf shadow where it is sharply defined green. White flesh sometimes stained with red. Refreshing, vinous flavor. Must be picked at exactly the right time, as it ripens in the heat. Ripens in August. Very old English variety.

**Duchess of Oldenburg:** Grandparent of Northern Spy and McIntosh. Known as the "King of the Ironclads" for its extreme winter hardiness. Medium size, flat, rectangular fruit. Thick, glossy, greenish to pale yellow skin almost covered with crimson stripes and splashes. Almost too tart to eat fresh; makes excellent pies and sauces. Mealy if overripe. Poor keeper. Medium size, spreading, extremely hardy, long-lived, heat resistant tree. Annual producer; bears when young. Resistant to apple scab, cedar apple rust and fire blight. Tolerates moist or heavy soils. Ripens August to September. Zones 3-7. Originated in the upper Volga region of Russia

**Duke of Devonshire:** Russeted dull, green skin. Juicy flesh with rich, refreshing flavor. Scab resistant. Stores well. From England, 1835.

**Dyer Pomme Royal:** Medium sized, moderately juicy apples. Attractive, moderately coarse texture. Good sub-acid, sweet flavor.

**Ellinson's Orange:** Medium size, oblong. Golden yellow dessert apple with crimson stripes and a slight flush. Tender, juicy, yellow flesh. Sweet, aromatic flavor. Tendency to biennial bearing. Subject to canker; resistant to scab. Ripens mid-season. First recorded in England in 1904.

**English Redstreak:** Good cider variety. Form: oblong and flattened on the ends, small to medium in size. Skin yellow with red stripes. Flesh: yellow, fine textured, firm, rich dry. Good quality for cider use. Late season.

**Fameuse:** Small to medium fruit with beautiful red over cream skin. Name comes from its pure white flesh, occasionally stained crimson near the skin. Tender, spicy, aromatic, distinctive flavor. Excellent for cider, fresh eating and cooking. Fair to good storage. Very hardy, heavy bearing tree. Biennial production. Requires pollination. Dislikes heavy soils; can develop scab during a wet summer. One of the few apple varieties that can reproduce itself from seed. Ripens during September. Zones 3-10. Originated from French seed planted in Canada in the late 1600s.

**Golden Russet:** The champagne of old-time cider apples. Medium size fruit. Gray-green to golden bronze with a coppery orange cheek; heavily splotched with light brown russet. Crisp, highly flavored, fine textured, yellow flesh. Very sugary juice. Used for cider, dried apples, fresh eating and cooking. Excellent keeper; under proper conditions will keep until April. Vigorous, medium to large tree; often a tip bearer. Requires cross-pollination. Scab resistant; suffers little from pests. Ripens late in September to November. Zones 4-6. Seedling of English Russet. Originated in New York. Described by Downing in 1845.

**Jersey Black:** Very good quality for dessert, kitchen, and cider. Medium-large. Roundish, irregular, and often ribbed apples. Skin light yellow, mostly blushed with deep, dark purple. Yellowish flesh is crisp, fine-textured and hard initially, becoming mellow and often stained with pink or red. Juicy, mild, subacid, aromatic. Late in season. Originated likely in New Jersey; recorded in 1817.

**Monarch:** Large English culinary apple is flushed with pinkish red and bright red stripes over green-yellow background. Becomes greasy in storage. Flesh is fairly crisp and tart. Tree: upright, spreading, spur bearing. Bears regularly and heavily, but with a biennial tendency. Ripens in September. Dates to 1888.

**Ohio Nonpareil:** Large green and yellow fruit; sometimes lopsided shape. Firm, crisp, juicy, white flesh. Agreeable, mildly subacid flavor. Good early cooking and marketing apple. Slow to begin bearing. Ripens during September. Hardy. Originated in Ohio with Mr. Myers before 1850.

**Pitmaston Pineapple:** Belongs to a class of old russeted English dessert apples neglected today because of their small size. Broadly conical, golden yellow fruit covered with a fine tawny russet. Juicy, sugary flesh, excellent flavor. Resembles pineapple. Compact upright growth habit. Ripens mid-September. Listed as zones 5-9, but does well in Seed Savers Exchange orchard (zone 4b). Named after a town in England where it originated around 1785.

**Red Codling:** Large roundish oblate apples. Skin: attractive light and dark red over yellow. Flesh: firm, tender, with good tart, acidic flavor. Very good for cooking and eating. Ripens mid-season.

**Switzer:** Fruit medium, oblate, regular. Surface: light yellow, almost or wholly covered with bright crimson and with purplish stripes and splashes. Flesh snow-white, firm, fine-grained. Rich, spicy, mild subacid, with sweet after-taste. Very good for dessert, market, and kitchen use. Ripens late August to October. Origin, Russia; brought to the U.S. in 1870.

**Whitney Crab:** Round to conic crabapple; often becoming several inches in diameter. Light greenish yellow with red blush or stripes. Sweet, juicy, yellowish flesh. Mild subacid with slight crab apple flavor. Favorite for home canning, preserving, pickling and spicing. Fair keeper. Narrow, upright trees bear heavily, even when young. Pink and white blossoms. Ripens late July to late August, depending on location. Prolific bearer. Zones 2-9. Originated with A. R. Whitney of Franklin Grove, Illinois.

**Wismer's Dessert:** Medium to large apples. Skin: beautiful greenish-yellow with orange to pink blush. Flesh: yellow with tart, aromatic flavor. Pick before over-mature for best quality. Canadian winter apple that originated in Ontario around 1897.