

# Apple, Pear Schedule

## (Mid to Late July depending on the year)

**Vista Bella** – Save. Second to ripen, crisp, sweet-tart, good eating, great condition, tasty, bright red to intense maroon color, McIntosh-like. Best eating for this season. 7/4/06 buggy sample overripe. 10/25/07 enjoyable eating. 7/31/07 undamaged sample enjoyable. 2009: Late March fruit bud freeze damage.

**Parkland** – Save. Very good eating, tart, good for pie, soft, tender skin, attractive to birds 7/31/03. 7/4/07 buggy sample edible, not ripe yet. 10/29/07 undamaged sample pretty good. Netting needed for any hope of undamaged crop. “Good for fresh eating & cooking. Keeps well for a summer apple.”

**Dutchess of Oldenberg** - Good for pie, pick when it colors up, better when refrigerated awhile. Keeps quite nicely for a few weeks. Much more crop than I need on the espalier tree, plan to cut back to favor adjacent September Wonder Fuji. Tends to bloom early but extended bloom period helps. 2009: Late March fruit bud freeze damage but still full crop. Plan to cede some of the trellis space to adjacent

September Wonder Fuji. “pies, sauces, pickles, and cider”. “One of the best for drying.”

## (Late July to Early August)

**Wynooche Early** – Nice eating. 8/5/07 eating buggy samples. Some fireblight trouble, regrown from lower section. “stores well. Eat fresh or cooked”.

~~**Irish Peach** — “One of the best early ripening apples. Stores very poorly.” “Good eating and baking” “Ideally eaten straight from the tree” — 10/9/2010 Picked remaining several apples, suspect scion identity error because it isn’t an early apple.~~

**Yellow Transparent** - Superb applesauce, reasonable early pie. Great pie mixed with Gravenstein, Lubsk Queen, Parkland, Norland. “Tart as a drying apple.” “Excellent for drying.”

**Almata** - Attractive red applesauce, not particularly for eating. Use when turned color with yellow undercoat instead of green. No-sugar applesauce good with ice cream. Attractive to birds. 8/9/07 pick some for applesauce, good with ice cream. “Good for jelly.” “Chutney and pickling.”

~~**Oriole** — Good tasting, good for salad. Have decided a couple of~~

~~times to topwork, but haven't gotten there yet. 7/25/04 turned color, red stripes over yellow, nice flavor, ellen likes it a lot. "Superb quality for both eating and cooking, but does not keep long." Has been topworked to Brown's Apple, plan to switch.~~

**Heyer 20** – Save. Don't need whole crop. 2010 Plan to cut back tree size somewhat to cede overhead to adjacent Bramley's Seedling. 7/06: pretty nice eating on damaged samples. 8/05 not interesting beside Early Blaze and Summerred; nice eating. 8/7/04. One of three top eating for the season 2007 Nice.

### (Mid August or so)

**Clapp's Favorite** pear. Topworked onto Ure in 2005. No crop yet. 2009 Seems to be getting the curley leaf problem. "Fireblight susceptible."

**Summerred** - pretty good eating. Quite tasty if you catch it just right. One of three top eating for the season. Attractive to birds. Gets overripe fast. 7/26/05 good reception at duplicate bridge. 2009: Late March fruit bud freeze damage. 8/12/09 too early. 8/19/09 Good. 8/22/09 great eating right off the tree, keeps in the refrigerator well for at least a few weeks. Some fireblight 2009.

**Early Blaze** (aka Starkspur

EarliBlaze) – 8/11/07 Excellent eating. 8/05: Quite good eating this year Keeps OK in fridge. Save. Ellen and Kate like One of three top eating for the season. 8/23/05: Almost perfect, very good eating. 2009: Late March fruit bud freeze damage but still good crop. "Pies or snack."

~~**Lubsk Queen** – Huge, very tart (sample may not be ripe). Attractive to birds. Excellent in pie auditions. Very good for pie, needs lots of sugar. First tree is gone to fireblight (2007). "Pie and apple sauce, stores for a short time." Hope to grow again someday.~~

**Summer Rambo**. Newly grafted on Milton in 2005. Liked it back in NY state for pie.

**Dolgo Crab** – 8/11/07 Incredible fluorescent red skin color. "jelly,cider"

### (Late August)

~~**Gravenstein** – good early pies, very tart. Pie with Dutchess quite nice. 2007 prone to dropping. Cultivar identity is second hand, could be suspect. 2009: Late March fruit bud freeze damage. Not getting much use from this crop, topwork candidate. "Pie and sauce making. Storage life very short." "Best for pie, sauce, and juice."~~

**Colette** pear - (8/19/00) great eating. Nice. Thru mid September. Good productivity. 9/11/03 not ready yet, 9/11/03 very good eating after being on counter a few days. 10/24/04 samples saved 3 days quite nice. 10/9/2009 Refrigerator stored sample for a month or more great condition, nice combination of crunchy and sweet.

**Chestnut Crab** - really nice when it comes in, extended ripening season, but seldom bears due to early flowering. Reported to be good pie. Tends to bloom much too early in the spring, caught by frost a lot. Does not store well at all. Only had two crops in 12 years. Would be topworked except the flavor is good when crop comes in. Portions of tree topworked to other varieties, as the variety itself isn't productive enough for all the space. 8/11/07 first damaged samples ripening. 9/23/07 Last undamaged sample holding well on the tree, tasty, sweet. 2009: Late March fruit-bud freeze damage "Pickles and sauce, stores well

### (Early September)

**Honeycrisp (-2)** nice flavor, keeps well in refrigerator. (9/2/00) bright red, still good. good eating, perhaps just a bit tart. (9/21/02) good eating, perhaps just a bit tart. Seems biennial. Not

really to my liking. 10/9/2009 Still in good condition on the tree, too sweet for my taste. Pick all and give many away at duplicate bridge. "Keeps for 6 months or more." "Great for pies, crisps, and applesauce."

**Porter** - (9/3/03): Really good pie. (9/2/00) soft, overripe, hint of tart, pick earlier. 2007 having some difficulty catching the point between underripe and overripe. "One of the best apple varieties for pie making and canning." "Jelly making". Trouble with too much vigor on Ott-3 rootstock; in process of moving to P22 and M27. (swapping with Unknown MVassar #1 and Northern Spy respectively). 2009: topwork onto Unknown Mvassar#1 upper trellis row #2 as part of swap.

**Prairie Spy** - (buggy 8/29/00) - passable flavor, not enough tartness, good eating (9/2/00) lots of drops. 2007 Not using this variety very much. South side topworked to Kingston Black, keeping Prairie Spy north of pole. 2009: Late March fruit-bud freeze damage "Mid October. excellent dessert and culinary, very long keeping." "Excellent flavor which develops and improves while in storage. Keeps until spring." "Store slices by freezing."

**Flemish Beauty** - Good flavor, nothing spectacular, good eating. Productive. 9/20/08: good crop, collecting samples in netting,

some damaged, good eating.  
“excellent eating & canning”

### (Mid September)

**September Wonder Fuji** - (TM, aka Jubilee; cv Fiero, PP 11193, exp Oct 31, 2017) – planted 2005, first crop 2009. Supposed to ripen earlier than Fuji. 2009 crop picked for the refrigerator Sep 20. Very nice flavor.

**McIntosh** – Great eating when not quite ripe. Attractive to birds. Great chunky applesauce 9/11/03. 2007 lots of drops late August. 10/2/2007 A few non-colored apples in the shade stayed on the tree in good condition and enjoyable eating tree until end of September. Attractive blushed (not striped) strain collected from Rye, NH garden. 2009: Late March fruit-bud freeze damage. 10/9/2009 Samples still hanging on tree still interesting eating, picked several remaining for refrigerator.

**Cox Orange Pippin** (-3) - Excess Nitrogen causes equatorial cracking, few fruits survived in first try. Regrown from a sprout and refrain from thinning very much, seems to be better as regards cracking. 2009 Nice eating.

**Mother** - picked at full red color, sweet, not mealy (9/2/00) very nice, crisp, tart, good taste

(9/09/03): Great eating, sparkling flavor, first good fall-type flavor. 9/17/07 pick all, mostly buggy, for sharing at duplicate bridge, well received. Does not store well; use immediately after picking. Very late blooming. Almost worrisome how late buds break dormancy (“is it still alive?”), which is a very good trait.

**Mott Pink** – (2007) 9/23/07 Very tart, good eating. Keep for now. Beautiful dark pink color blossoms. 2009: Late March fruit-bud freeze damage.

**Faux Foxwhelp** - Scion Identity Error but it has its good points. Dryish, good crisp, clean flavor, probably makes nice cider. (9/16/00) large, fully ripe, tart, hint of astringency, nice eating. ripens to late September. (2003): A few drops between early September and mid September. Very nice as dried apple but browns a lot. [True Foxwhelp is supposed to be late ripening, small, very red, bittersharp -- clearly not a match.]

**Foxwhelp (via Raintree)** – Topworked 2006 from Raintree original source tree. Cider apple. Season not known. Not yet fruited.

**Northwest Greening** - (9/21) turned quite yellow, good flavor but not spectacular. Good tartness, firm, non browning. Good baked apple. Reported to be good for pie. Terrible apple to

store. 2007 not getting a lot of use out of this variety, ripening too early. "Cooking, especially for pie making." "Sauce". Partially topworked 2008.

**Pitmaston Pineapple** (-2) Very good, flavorful, small but very interesting. Strongly biennial. Changed color to yellow, tart great flavor, superb condition. Like this one a lot. Could perhaps ripen more. (9/4/00) wonderful flavor, tart-sweet, crisp (9/13/00) superb, great flavor, best of season. 9/15/04 perfect. Late flowering. 11/08: Keeping very well, good eating. 1/09: still some edible samples, but quality fading.

**Golden Pearmain** – 2008: Produced well in difficult year, nice eating throughout season. 12/08/08: Stored samples still good but starting to fade. (10/4/00) firm, tart, tough, nice flavor. (2003:) Went overripe very fast. 10/4/07 buggy sample, weighed in at 16 ounces, quite nice eating. 10/9/2009 Picked only sample for the year. "Makes exceptional cider."

**Odiorne** pear - Chance seedling from Odiorne Point State Park, Rye, N.H. Leaves having some kind of curling problem. 9/15/07 pick last sample, still crunchy but nice eating. "Thought to be seedling of Seckel. Seckel-like but larger."

**Rye Jelly** – grafted 2004, real identity not known. Mom's favorite for making apple jelly. Not fruited yet..

**Hewes Crab (Virginia Crab)** – Scionwood from Dick Dunn. Ripening unknown. A few samples in 2007.

### (Late September)

**Smokehouse** - (9/16/00) tart, good (9/21/00) great eating, juicy, firm, hint of tart, probably not a keeper. (2001 re-bloom) Delightful texture, tart-sweet, good texture, enjoyable. Good for drying. Goes soft on tree too early. Move to rows 2/3 as space becomes available. 10/18/07 buggy sample good taste. 2009: Late March fruit-bud freeze damage. "Keeps well through March. Great for cider, cooking, eating, and baking." "Cooking in September and dessert in October."

**Unknown Mark Phillips** - (9/26/99, 8/29/00) Good. sweet, some McIntosh background, perhaps like Cortland. Flavor not overly exciting. (9/13/00) very good. Productive, reliable fruiting. Not for storage. 2008: Cutting back on tree size to cede overhead trellis area to GoldRush.

~~**Karmijn de Sonnaville**—Excess Nitrogen causes severe~~

~~equatorial cracking somewhat like Cox, but manages to mature a few fruits. Some watercore. Good flavor. Astringency noticed occasionally. 9/23/07 Buggy sample outstanding eating, slightly tart, juicy, large, crunchy. Tree having fireblight troubles, regrowing from below amputations. 9/4/2008: One damage sample came off easily, great flavor. 2009: Tree not looking healthy, suspect the tree is gone. "Very acidic. Storage ...will reduce the acidity." "Can be stored until February." "Cider"~~

**Tompkins County King** - (9/13/00) good eating apple, some watercore. Tree doesn't seem overly productive. 2009: Late March fruit-bud freeze damage, but managed to mature some apples mid September. "Good for cooking when green and excellent for eating when handsomely striped." "Sauce, pies, apple kutchen."

**Northern Spy (+3)** - standard pie apple and good eating (9/23/00); undamaged samples keeping OK into February. 2008: Good results as frozen pie filling. Edible samples into May, slightly mealy. Outstanding flavor for dried apple but browns a lot. Better on Mark rootstock. M27, P22 too weak. Great pie mixed with Edward VII. Late flowering. 10/04/08: One undamaged sample perfect condition, outstanding eating.

09/24/2009 Excellent pie 1/4c sugar with Bramley's Seedling and King Edward VII. 10/1/2009 Picked all for sorting and refrigerator, use small ones (M27) for cider. "13.77% sugar which ferments to 6+% alcohol". "One of the best storing apples".

**[Redstone] Canyon Gold** - (9/25/00) Really good eating. Something like Golden Delicious. Does not hold well on tree, does not store at all. Good applesauce. Good baked apple. OK for drying, not a lot of flavor. 2007 Plan to cut back tree size somewhat, give space to other grafted varieties. 2009: Late March fruit-bud freeze damage. "High quality for eating or cooking."

**Cortland (-1)** - (10/1/03:) Large, juicy, good flavor. Outstanding for dried slices and sugar-free applesauce-cider butter. 2009: Late March fruit-bud freeze damage. "very good in salads" "Don't turn brown. Ideal for salads, great for pies and cider."

**Twenty Ounce** - for pies. 8/11/07 pick, wash, bag, mostly buggy. "Premier cooking apple."

**Blue Pearmain** - (9/22/03): Buggy sample nice flavor, inviting, nice acid balance. "Will keep all winter." "Not noted for quality in storage." "Favorite for cider"

**King David (+2)** - for pies, not a good keeper. 9/29/03 very good as baked apple, pie potential. "Cider, pies, and eating." "Dessert, pie, sauce making, and cider". "For highest flavor it should be harvested when fully colored on the tree." "Overripe fruit will watercore."

**Hoople's Antique Gold** - Golden Delicious russet version sport but much better flavor, firm, good flavor, not real juicy here; keeps in good condition into December but gets sweet. (Is this the same as Razor Russet?) 2003: good for drying. Occasional limb reversion to smooth fruit pruned off when found. 10/7/07 undamaged sample excellent. "Good pollinator." 2009 less acid than usual. 0/9/2009 Pick all, give away at duplicate bridge; very sweet, well received.

**Ashmead's Kernel (0)** – Tip Bearer. Very shy production so far on Mark rootstock; suspect fruit buds not at all hardy for this climate, need to watch closely in the future. Applesource says "winter tender". 2009: Late March fruit-bud freeze damage. 11/04: sweet/tart, very good eating, nice. 2007 about 6 apples. 9/23/07 damaged sample, deep flavor, tart, good eating, really good, maybe needs to be a little riper. "Storage improves the flavor." "Fresh eating and delicious cider." "Excellent keeper"

**Bramley's Seedling** - Wow! Great for pies. The absolute best for dried apple. Not a particularly good keeper -- limit to Mid November, but (2008:) good results as component in frozen pie filling w/No. Spy. Excellent flavor for pie but doesn't hold shape when baked. 2009 Reasonable crop on smaller, older tree, very good for fresh eating. "One of the best for cooking and cider" "Keeps well but greasy coat" "makes great sauce"

**Ribston Pippin** – 8/18/07 delicious damaged drops as first crop. Really enjoyable, complex flavor. Need to find ripening date of undamaged fruit. 2009: Late March fruit-bud freeze damage. "Intense, rich, aromatic flavor, more acidity than Cox, keeps to January".

**Muscadet de Dieppe** – Cider apple, "bittersweet". Late flowering. Not fruited yet.

**White Jersey** – Cider apple. "Medium to mild bittersweet". Not fruited yet.

### (Early October)

**Geeveston Fanny** - very nice flavor, somewhat dry, tendency toward Cox flavor (9/13/00) OK to eat, not unpleasant. Productive. Late blooming. Some fireblight problems 2009, several places on the tree, need to

evaluate continuing or not. Good for drying. "Good cider apple". Morgan & Richards do not list as a recognized cider apple.

**Belle de Boskoop** – No crop yet. 2009: Late March fruit-bud freeze damage. "Superb cooking and pie apple. Keeps all winter long".

**Court Pendu Plat** – 9/16/07 one buggy sample turned color, very tart. 10/18/07 good taste, outside skin softening. "Very late flowering". Introduced 2003 to help out King Edward VII pollination. Late flowering. Both trees fireblight problems 2009.

**Baldwin** – great eating, tart. Good condition #1 samples keep into January, good eating. When dried, Ok but kind of starchy. Buggy samples crashing early on 11/1. Cider is burbling seemingly forever. Strongly biennial. 2009: Late March fruit-bud freeze damage but managed to mature small crop. 10/8/2009 Pick crop of ½ bushel for storage, many good quality.

**Spigold (+2)** – 10/7/05 OK eating. 10/17/06 buggy sample, quick to brown after slicing, good flavor. 9/23/07 buggy sample mild, juicy, but may not be tart enough for us. 10/18/07 buggy sample flavor not very exciting, good structure and juiciness. "good for sweet cider." "Premier dessert apple. On young trees, bitter pit can be a problem.

Stores well."

**King Edward VII** - A bit to tart for fresh eating, but does good things for a pie, especially mixed with Northern Spy or Baldwin. Keeps great into mid November. Gets soft but not sweet into December. 2008: Good results as component in frozen pie filling. NOTE: Both trees that were topworked to my original Edward VII have developed fireblight. New scionwood topworked onto Early Strawberry from Nick Botner 2004 west end row 2 Late flowering. 2007 Significant fireblight strikes on both existing trees, lost tree at bottom of trellis row 3. Top of trellis row 2 is marginal. More and more scionwood scheduled for 2008 to start again, to see if we can keep anything free of fireblight. Building a tree just East of Cox Orange Pippin to be a perennial fireblight-free scionwood supply by preventing flowering.

**Downing Tart** –Very Good. 2007: Excellent pie by itself or mixed. 2008: Good results as component in frozen pie filling "Really sour apple". Ripened 2003, very tart, and yet something to like. Quite nice, but only for serious eating, not to be taken casually. It's not that it lacks sugar, but there is very high acid. Buggy sample still good eating into mid November. Eating damaged samples in mid September. Need a backup tree.

9/13/07 pick half dozen apples for pie; really nice. (1/2 cup, could use less). 11/14/08: Good crop this year, quite good keeping. 12/20/08: Starting to fade in storage, but as pie component quite good even so. 10/1/2009 Oddly seems a lot less acid this year for some reason, unusually pleasant eating.

**Unknown Buhlman** – very tart, probable pie candidate.

**Tremlett's Bitter** – Cider apple. "Full bittersweet".

**Yataka Fuji** - "Strain is unstable, can revert." "not a true Fuji" "Oct 18". Not fruited yet.

**Unknown IP** – Was supposed to be Irish Peach (summer ripening), but this seems to be late ripening. Identity not known.

### (Mid October)

**York Imperial** – Good. doing well here, stores in somewhat usable shape into February at least. Have eaten some in May. Doesn't start to get very interesting until it has been in storage until early to mid December. Pick early. Best used before February. 2009: Late March some fruit-bud freeze damage. 04/13/2009: Refrigerator sample OK eating, some internal breakdown. 10/9/2009 pick crop ahead of freeze. Many good quality. "Good

for cooking and drying". "Kitchen and cider" "Fireblight susceptible."

**Hubbardston Nonesuch** - (10/10/00) getting to pleasant eating, almost ripe, holding well on the tree, great size. "It contains 12.02% sugar that ferments to 6% alcohol. Smaller fruit will store longer than the large ones."

**Green Sweet** - (2003) Buggy sample dropped. Made sugar-free apple crisp. Very tasty. Good dried apple. Somewhat pear-like flavor. "Keeps until late spring"

**Esopus Spitzenberg** - Great flavor for eating, good texture, explosive flavor. Excellent sweet-tart flavor, juicy, inviting. Only passable for baked apple. OK for drying but not a lot of flavor. Some turned yellow-orange on sun side. Good keeper, keeps in good condition in refrigerator into early December, depending on condition when picked. Late March 2009 fruit-bud freeze damage. New tree on trellis row 1 doesn't look good. 2009 crop oddly without acid bite, flavor somewhat plain this year.

**Kingston Black** - "One of very few single varieties used for high quality cider making. Bittersharp. 14.75% sugar ferment to 7% alcohol." "Don't eat it." "Cider only except for the very brave"

**Tioga** - (9/18/00) good crisp, clean flavor, tart, potential pie or cider. "Mild but mellow." (2003:) Mid Oct good flavor, pie potential, reminiscent of parent Northern Spy. Excellent as dried apple, great flavor. Large yellow apple. Sweet - use 1/4 to 1/3 C sugar. Needs a backup tree someday in rows 2-3 as space is available. 2009: Late March fruit-bud freeze damage. 10/9/2009 Pick crop of several apples, good flavor.

**Ben Davis** - firm, tart, nice flavor, tough skin. I like it, even if not the most exciting and not particularly recommended by others. Keeping thru November. Potential for pie. Nice as a dried apple. 10/18/07 Buggy sample excellent. 10/20/07 Picked for drying. "Exceptional keeper, lasting into June."

**Westfield Seek-No-Further** – 10/18/07 excellent eating; pick for drying, too buggy to store. "outstanding drying apple that develops more flavor as it dries". "Desserts and great for cider." "Sometimes astringent. 2004 pretty good. Doesn't store. 10/1/2009 Damaged sample excellent eating.

**Calville Blanc d'Hiver (+3)** - 10/21/07 apple crisp (Betty Crocker cookbook) is excellent. Dries OK. "superior for all culinary purposes, not especially crisp or firm. Tart" "Exceptional cider and cider vinegar; does not

produce fruit of the highest quality until it has cropped for a number of years. Store for a month or longer to develop its maximum flavor." "Pies, sauce, cider, cider vinegar" "Excellent for tarts" Codling moths love it. 2009 Turning somewhat spur-bound, good productivity.

**Black Oxford** - (10/29/00) great color and pretty good eating. Keeps to mid December with good flavor for eating. Turned deep maroon-purple color. Keeps into November. Very nice as a dried apple. (Tree on 20-ft trellis space being topworked to mostly Bramley's Seedling, leaving token Black Oxford branch.) "Good cooking, late cider. Best December to March. Keeps to July 4."

**Golden Russet** - good eating, cider apple candidate; (10/4/00) delicious. Specific Gravity 1.070, acidity 0.5. Nice, firm, good keeper for at least a month. 10/18/07 good tasting. Late March 2009 fruit-bud freeze damage. "Keeps well for spring eating." "Properly stored, will keep until April" "Good for drying"

**Dumelow's Seedling** – "culinary apple, sharp strongly flavored cream puree, keeps to April". Not fruited yet. Late flowering.

**Porter's Perfection** – Cider apple. "Medium bittersharp". Not fruited yet.

**Bulmer's Norman** – Cider apple. “Medium bittersweet”. 2007 Fireblight strike pruned out. Apple sample very astringent.

**Glockenapfel** - “Swiss apple prized for making the finest Apple Strudel.” Not yet fruited.

Unknown Eben Fine - From Eben Fine park, Boulder. Season not yet known. Not yet fruited.

Newtown Pippin - season not yet known.

Tremlett's Bitter - season not yet known

RubINETTE - (aka Rafzubin) season not yet known. 9/18/08: One damaged sample turned all-over red, nice flavor, good texture, flavor nothing especially distinctive but easy to take. “Be sure to remove the king bloom when thinning.” [better check on this before acting]. Plant patent #6588, Rafzubin, expired Jun 2007.

Knobbed Russet - season not yet known. Not fruited yet

**(Late October, when possible)**

**Gold Rush (+3)** – Keeps into July in refrigerator in good condition, sample stored in

refrigerator good condition, albeit sweet. (10/29/00) very good, bordering on sweet. Firm, tart in December. Excellent for drying, great flavor. Still firm, tart, good flavor Jan 1. Keeps into April in excellent condition double bagged. Good condition but sweet into July. Any pie needs to be in very small pieces to cook right. Pie not spectacular --use less than 1/2 c sugar., 12/4/07 stored damaged samples excellent condition, quite nice, golden delicious character but more tart. 4/21/2009: Refrigerator #1 sample pleasant eating, sweet, somewhat pear-like. PP expires Jun 2010.

**Plateau Road** - small, good clean flavor, keeps well on the tree or storage. Scion collected from roadside seedling. Good eating flavor; yummy. Keeps well into December. Not a pie apple. (2003:) Exceptionally clear apple juice at pressing time, clarifies itself without being asked. SG 1.050, acidity 0.5. Cider quite uninspired, not good flavor, needs some tannin and flavor help. 2007 Plan to cede some overhead trellis area to smokehouse. A few fireblight strikes in 2009. 2009 10/9/09 Good crop, picked before freeze half bushel, good flavor.

**Stayman Winesap (+3)** - favorite eating apple in NY State.. Really nice eating. On the small side so far, but better size when thinned

well. Occasional watercore. Excellent eating in early January. Eating some in April, not too objectionable. 2009 Not a lot of acid/flavor. "Cider and baking."

**Unknown MVassar #1** - good quality flesh, good eating, not a long keeper. Tasty and a bit anise flavor when dried. Color is reminiscent of Baldwin. No identity of this variety has been determined, but it's worth growing from my experience. Wondering if it is perhaps Hubbardston Nonesuch. 2009: Late March fruit-bud freeze damage. Unknown MVassar #1 variety from scionwood originally gathered at the Matthew Vassar estate in Poughkeepsie, NY, which was landscaped by A. J. Downing in the 1<sup>st</sup> half 19<sup>th</sup> century before he was tragically killed in a river steamer explosion around 1852. Downing wrote extensively on fruit varieties and landscaping. This sample was from the mansion's front circle.

**Ralls Genet** - (9/30/00) Very good eating (10/4/00) Great condition, few problems, good flavor. (10/29/03:) Last apples to come in from orchard, reliable fruiting. Tasty, firm, juicy, nice eating. Dries with little browning, but flavor just OK. 10/18/07 buggy sample excellent, picked crop for drying. 2009: Late March minor fruit-bud freeze damage. "Stores particularly well."

**Chisel Jersey** – Cider apple. "Full bittersweet". One apple in 2009, looks reasonably enough like the picture in the book. Waiting for late-season cider to try it.

~~**Harry Master's Jersey** – Cider apple. "medium to full bittersweet". Not fruited yet. "Highly susceptible to fireblight, not recommended in this area (Dunn)." To topwork in 2010.~~

**Red Jersey** – not fruited yet, season not known

**Brown's Apple** – not fruited yet, season not known. Now on Red Astrachan/Oriole which will be abandoned.

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### Freezing Apples

2007: Cut up apples as for pie (perhaps pieces slightly smaller than usual), heaping 6 cups total. Add 1 tablespoon lemon juice to apples, toss. Steam for 5-6 minutes in asparagus steamer. Mix together dry ingredients: 1/3 cup sugar, 1 teaspoon cinnamon, dash salt. Toss all ingredients and put in zip-loc gallon freezer bag. For pie, thaw apple mixture then build and cook pie as usual. Adding 1.5 tablespoon water might help moisture in pie.

## Weather Events

1994 – Nov 13 Low temp 13°F

1995 – Sep 20-22 Low temps 28°F and 7.5 inches of snow

1997 – April 12 Low temp 9°F; April 24 12 inches snow; June 25 hailstorm, golf-ball size, 1.5 inch accumulation, virtually everything defoliated.

2001 – May 21-22 snow, low temp 27°F to 30°F, lots of apples lost

2002 – May 9 frost, 29°F to 30°F, most apples lost

2005 – April 27-29 Snow 8+ inches, low temps 28°F, most apples in bloom. Took out many apple blossoms.

2008 – April 15 hi temp 82°F, April 16 one inch snow; May 3 low temp 29°F nailed some apples, sweet cherries

2009 – prolonged warm spell in February, March, then freeze to 14-17°F on March 26-28. Froze out some apple fruit buds as noted.

2009 – Constant warm to hot weather in the summer, no cool spells. Some apples ripening with noticeably low flavor, no acid bite to them, e.g. Esopus Spitzenburg, Hoopes Antique

Gold. Hard freeze(20 degrees)  
10/10/2009.

## Some Notes on Terms and Coding

Descriptions in the body appearing in quotes were taken from other sources (catalogs, books, etc.), not local experience.

“Good” or “Save” is generally a code for varieties that I think are worth keeping for now, not topworking to something else to get rid of it.

The terms “damaged” and “buggy” refer to coddling moth infestation, which causes the apple to ripen earlier than normal, we cut out the damaged part to eat the remainder. I’ve tried to slot the ripening dates according to ripening of undamaged fruits, but this may not always be accurate.

“Topwork candidate” means the variety is probably on borrowed time before rootstock gets recycled to something else. ~~Strikethrough~~ font shows tree is removed, planned to be removed, or is topwork candidate.

“Unknown” are things I picked up along the way from various sources.

The (+ or -) code is weeks before (-n) or after (+n) Red Delicious

ripens, according to the Applesource catalog.

Sugar amounts are what we use for one pie of that variety.

The term "Cider" used here refers to the fermented alcoholic beverage.

Readers are warned that personal taste tends to favor tart, hard, full-flavored apples, and perhaps eaten earlier than normal people would pick them, especially summer and early fall apples. Apples described are as grown near Boulder, Colorado, nominally zone 5 but with erratic winter weather, late spring frosts, and reasonably severe fireblight pressure. .

#### **Tried but Abandoned**

(Varieties grown here but abandoned for one reason or another. Details available if I can remember.)

Red Astrachan (late Jul)  
Oriole (Early Aug)  
Discovery (Early Aug)  
Breakey (Mid Aug)  
Milton (Mid Aug)  
Canada Reinette (Late Aug)  
Redant (Late Aug)  
Ure pear (Mid Sep)  
Yarlington Mill (Mid Sep)  
Swaar (Early Oct)  
Simrenko Reinette (Mid Oct)  
Bulmer's Norman (Mid Oct)  
Granny Smith (Late Oct)

Dabinette (Late Oct)  
Suncrisp (Mid Oct)  
Kidd's Orange Red  
Palouse  
Gravenstein (Aug)  
Karmijn de Sonnaville  
Harry Master's Jersey

#### **Move to Row 2 Branch as Available**

Tioga  
King David  
Smokehouse  
Black Oxford

#### **Scionwood Candidates Someday**

Golden Noble  
Golden Pippin  
Grimes Golden  
James Grieve  
Jefferson peach  
Jonagold  
Karmijn de Sonnaville (repl)  
Lubsk Queen  
Redstreak  
Reinette Simirenko  
Rhode Island Greening (John Bunker recommends)  
Sheldon pear (Martha recommends)  
Simrenko Reinette  
Transcendent Crab  
Wagener  
Wealthy  
Wickson Crab  
Worden Seckel pear

## **2010 Plans**

### Scionwood from Ian

Seckel Pear

### Scionwood from Dick

Harrison (yet again)

### Pete Scionwood cutting

King Edward VII (build flower-free scionwood tree)

Rye Jelly? (for Steve)

Court Pendu Plat (for backup)

### Apple Topwork Sites

Harry Master's Jersey

old Redant (Harrison)

old Granny Smith (Harrison)

Gravenstein

Bud 9 shoots east of Mother

old "Cap of Liberty"

2011: Ashmead's Kernel?

Northwest greening?

Failed K. Edward VII lower row 3

Failed Court Pendu plat lower row 3