

## OUR FRUIT

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### APPLES

#### **Almata Redflesh**

Almata is a red-fleshed apple variety closely related to the red-fleshed crab-apple *Malus niedzwetzkyana*. The apples are dark red, with a soft red flesh, producing a pink juice. They are small, round-conical, about two inches in diameter. The blossom is dark pink, the leaves are a dull bronze-green color, even the wood has a pink stained appearance. The gene for red-fleshed apples seems to have come from a crab apple, and many of these varieties have crab-apple characteristics, including relatively poor flavor. Almata is an exception, in that the flavor is reasonably good. The juice is sweet and tart. There are apples in most years, though there is a slight tendency to be biennial. This apple is more acidic than typical dessert varieties, having an intense sharp brisk flavor. It keeps in good condition for about a week. After this time it is sweeter and less acidic. The tree is slender and partial tip-bearing. The blossom is wholly red, new leaves are bronze-coloured, and the wood is pigmented red. The flowering period is early and it is an effective pollinator. The tree grows quite vigorously and there is no susceptibility to woolly aphid or mildew.

#### **Amere de Berthecourt B Sw 2017**

Prolific bittersweet cider apple of French origin c 1800s. Yellow fruit with a pink to red blush. Flesh is fine, sugary and slightly bitter perfumed. Good disease resistance. Stores 1-2 months.

#### **Arkansas Black Sw Sh 2018**

Possibly raised by a settler called John Crawford in Arkansas in the 1840s, and widely grown in Arkansas and Missouri later that century. It is thought to be a seedling of Winesap. This apple is notable for the extremely dark coloration, which becomes almost black after storage. Medium in size, the color is a lively red, deepening on the exposed side to a purplish red or nearly black. Flesh is yellowish, very hard and crisp, with a distinctive aromatic flavor. It is a long keeper that improves in storage. Ripens in October or November. Good for cider and cooking. Various sources list this apple as either pollen sterile or triploid, thus to achieve fruit set, the selection of at least two other apple varieties which bloom during the same period is advisable.

#### **Ashmead's Kernel Sh Sw 2018**

Ashmead's Kernel is one of a very small band of apple varieties from the Old World that succeeded in the New World. When the first settlers arrived in North America they brought with them tried and tested varieties from Europe, yet few adapted to the climates of North America and most of the early successful American apple varieties were chance seedlings which evolved in America. Ashmead's Kernel did thrive, and today holds a position of respect on both sides of the Atlantic.

It is a non-descript green russeted apple, originating in the 1700s, Ashmead's Kernel is widely regarded as one of the all-time best-flavored apples. The appearance is not especially attractive. It is lumpy, mis-shapen, and rather small. The underlying bright green skin is entirely covered in russet. Yet Ashmead's Kernel has remained popular for well over 2 centuries with good reason: it has a distinctive flavor which is quite different from most other varieties. Tasters rarely agree on exactly what the elusive flavour reminds them of, but pear drops is probably close.

Ashmead's Kernel does not seem to be related to any of the mainstream apple varieties, although one of its probable cousins, Duke of Devonshire, is also quite well known. The name "kernel" suggests that this variety was discovered as a chance seedling. It is a versatile apple, for fresh eating, salads, cooking, and highly-valued for juicing and hard cider. It is a good keeper, 3-4 months.

Ashmead's Kernel's quirky character can make it less than straightforward to grow. Unlike modern apple varieties which tend to be quite precocious, Ashmead's Kernel takes its time to come into bearing and once it does, cropping can be still be light to average because Ashmead's Kernel flowers erratically. Pollination is also difficult. Although Ashmead's Kernel is considered a conventional diploid variety, its unreliable pollination characteristics have led some researchers to suggest it might be a triploid variety. In any case, Ashmead's Kernel greatly benefits from having other good pollinating varieties nearby. Golden Delicious is a good choice. Resistant to powdery mildew, somewhat resistant to apple scab.

#### **Bellflower Sh 2017**

From early 19th century, Bellflower originated in New Jersey and was already considered an old variety in 1817. It is a medium to large apple with oblong or conic shaped fruit, delicate lemon-yellow skin color with conspicuous white or

russet dots and blushes red to red-orange on the sun-exposed side. It is juicy & aromatic, a good keeper, excellent culinary variety. The cream-colored flesh is crisp and tender with a sweet subacid flavor. Considered a high quality apple for pie and sauce making, storage improves its use as a dessert fruit. It is also an excellent cider variety, because it contains 13.61% sugar, which ferments to 6+% alcohol. It is speculated to be the mother of Red Delicious. Susceptible to scab and bruises easily. The tree grows tall and vigorously with spreading growth. Tendency to biennial production. Ripens late September and early October.

### **Belle de Boskoop Sh 2017**

Belle de Boskoop was introduced in the 1850s in the Netherlands, and is still popular on the continent. It is a large, lumpy, dull red apple, often with extensive russeting. Highly esteemed cooking and pie apple. Heavy crops of large to very large fruits. Green and red skin in patches and stripes with a brown russet extending from the base. Coarse, crisp, juicy, creamy white flesh is richly flavored, sweet-tart and highly aromatic. Keeps well, improves in storage

### **Black Oxford 2020**

Black Oxford apple tree is one of Maine's most noted. Roaming the countryside of Maine you can still discover old plantings of the Black Oxford apple trees that continue to produce in abundance. They are easy to spot with their beautiful light pink blossoms. George Stilphen, in the book *The Apples of Maine*, provides the history of this special fruit: "Black Oxford was found as a seedling by Nathaniel Haskell on the farm of one Valentine, a nail maker and farmer of Paris in Oxford County, about 1790 and the original tree was still standing in 1907, ..." The Black Oxford apple is medium, round, deep purple fruit has a blackish bloom; Black Oxford is an all-purpose variety, fresh eating, pies and cider. The apples are well noted for their long shelf life in northern climates.

### **Brown Snout B Sw V 2020**

Traditional English hard-cider variety, producing a mild bittersweet juice. Late-flowering variety, classed as a "bittersweet" apple, with relatively high tannins and low levels of malic acid. It makes a medium-sized tree with a stiffly upright habit. The fruit are small and green, with patches of russeting, and a large patch of russeting at the calyx end, giving the variety its name. Suseptible to fire blight.

### **Cox's Orange Pippin 2018**

This is the classic English apple, often regarded as the finest of all dessert apples. It arose in England in the 19th century as a chance seedling, and has inspired apple lovers ever since. It remains unsurpassed for its richness and complexity of flavor. Two characteristics tend to be apparent in its offspring to a greater or lesser extent. Firstly the relatively pronounced and complex "aromatic" flavour which elevates it above most other varieties. Secondly, the striking and attractive orange-red colouring.

The range and complexity of flavors makes Cox's Orange Pippin appealing to enthusiasts of the "English" style of apple. This is a variety for the connoisseur, who can delight in the appreciation of the remarkable range of subtle flavors - pear, melon, freshly-squeezed Florida orange juice, and mango are all evident in a good example. Almost all other apples taste one-dimensional alongside a good Cox's Orange Pippin.

Not a long keeper, it is at its best when picked fully ripe straight from the tree, or within a few weeks at most. Cox has been frequently used in breeding programs, with growers seeking to marry its unique flavor with desirable characteristics from other varieties. Whilst some might argue that none of its offspring achieve the unique blend of flavors that Cox does, many of these varieties are nonetheless excellent in their own right - and to many people are more appealing than the more "serious" nature of the Cox. Unfortunately England's greatest apple is not particularly easy to grow. It needs a relatively cool maritime climate and is also prone to diseases.

### **Chisel Jersey B Sw 2017**

CHISEL JERSEY is an older cider variety concentrated around Martock, central Somerset, England. The juice is bittersweet and very astringent. Ripens in late Fall. The fruit is round-conic and red-striped with a brownish-pink blush. It has good sugar content and slow to medium fermentation, with medium acidity, very astringent, harsh and high in tannins. It produces strong, rich, full-bodied, colorful cider. It is best blended with other apples. In old English, "chesil" means "pebble." Chisel Jersey is small, hard and bitter. The spreading tree may require encouragement to develop a strong central leader. It is a consistent cropper, closely related to Dabinett, but they should not be relied upon to pollinate one another. It is also a late bloomer.

### **Dabinett B Sw V 2017**

DABINETT is thought to be a seedling from the 19th century of Chisel Jersey, likely named for the grower. It is a full,

bittersweet and a vintage variety. The tree is weak in growth, but self-pollinating and precocious in cropping. Small in size, it is greenish-yellow and very aromatic when fully ripe. The juice is sweet and astringent and produces an astringent full-bodied bittersweet cider. Likely, its quality as a vintage cider keeps it in production.

### **Foxwhelp B Sh V 2017**

Originating in Gloucester, England during the 17th century, Foxwhelp is one of the oldest English cider apples still used today. The 'Foxwhelp' is classed as a bittersharp cider apple, containing high levels of tannin and malic acid. It has small to medium-sized fruit, usually ripening in September, with an uneven, ridged shape, and a deep crimson skin with yellow stripes. Its flesh is acidic and yellow with a red tinge, and its juice produces a powerful, tannic cider. Its rich and saccharine juice has a specific gravity of 1076, even higher in shrivelled fruit. Powerfully aromatic and as musky as the fox hole by which it was discovered, Foxwhelp has a long tradition of bulking up weak ciders with its assertive acidity and tannins.

Foxwhelp was first mentioned by John Evelyn, an English writer and gardener, in his "Advertisements Concerning Cider" 1664 saying "cider for strength [...] is best made of the Fox-whelp of the Forest of Dean, but which comes not to be drunk until two or three years old." By the early eighteenth century, Foxwhelp had become one of the most prized cider cultivars. A letter written by Hugh Stafford in 1727 states "I have been told by a person of credit that a hogshead of cider from this fruit has been sold in London for £8 or eight guineas, and that often a hogshead of French wine has been given in exchange for the same quantity of Fox-whelp. It is said to contain a richer and more cordial juice than even the Red-streak itself."

Along with many other old varieties of apple, the 'Foxwhelp' is now rare. Some sources state that many apples identified as Foxwhelp today are not, in fact, the original variety, which came to be known as "Old Foxwhelp" to distinguish it from later sports such as "Improved Foxwhelp", developed by H. P. Bulmer, which were selected from the original cultivar. By the 1960s the Long Ashton Research Station could locate only "a few very old trees" of Old Foxwhelp in Herefordshire and Gloucestershire. However, the Gloucestershire Apple Collection did manage to secure cuttings for propagation from an orchard in Gloucestershire, which had been used by Long Ashton as a source of Foxwhelp propagating material until the 1950s.

The tree has a naturally upright habit, with large branches. Its leaves are distinctively curled and wavy. Foxwhelp is known for a tendency to produce sports (mutations), on single branches. These mutations were a source of many of the later 'improved' varieties of Foxwhelp, such as 'Black Foxwhelp', 'Red Foxwhelp', and possibly 'Broxwood Foxwhelp'. The Foxwhelp is susceptible to the disease apple scab.

### **Frequin Rouge B Sh 2020**

Frequin Rouge is a traditional French cider variety, popular since the end of the 19th century. Originating from the extreme west of France, in the region of Bretagne, it produces a strong bittersharp juice. It is a required variety for several "appellations", including Cornouaille in Bretagne and Pays d'Auge in Normandie. This heirloom is precocious and productive but tends to biannual cropping with some susceptibility to scab and fire blight. It matures early midseason.

### **Fuji circa 1996,2018**

One of our favorite dessert apples, Fuji has a lovely pink speckled flush over a yellow-green background. It is crisp and juicy, with dull white flesh which snaps cleanly. The flavor is predominantly sweet and very refreshing. Fuji comes from Japan, where it was developed in the 1940s and released in 1962, but its parentage is all-american. Fuji is a cross between the widely grown Red Delicious, and Ralls Janet, which is much less well known but is probably the reason for Fuji's attractive pink flush.

### **Ginger Gold circa 1996**

Ginger Gold was discovered as a chance seedling growing near a Golden Delicious orchard in Virginia in the 1960s and is considered one of the best early-season apples. The color, shape, and distinctive long stalk all identify it as a relation of Golden Delicious, yet it has a much earlier season - ripening in mid/late August. Unusually for an early apple, but again reflecting a Golden Delicious parentage. The flavor is fairly mild, and a bit sharper than Golden Delicious but still sweet for an early variety. It is equally good for eating fresh or processing and makes excellent sauce, fresh cider, apple butter and dehydrated apples.

### **Golden Harvey Sw Sh RIP**

Intense, sweet, sharp-flavored russet apple famous for strong cider. Golden Harvey was once a popular fresh-eating apple

in England, before gaining favour in cider and brandy. In the case of Golden Harvey, the apple's high sugar level helped it avoid that fate, instead shifting from a popular fresh-eating apple in Victorian times to a cider and brandy apple more recently. Either way, it's a good choice, as Golden Harvey's sweetness is balanced by bracing acidity and it's got strong apple flavour as well. Because of the high level of sugar, it can make a cider of significant alcohol content.

### **Golden Russet 2017**

There are a number of strains and cultivars of Golden Russet, and it may be a seedling of English Russet. It was known in the 18th century, and was described by Downing in *Fruits and Fruit Trees of America*, 1859. A medium-size apple, its russet skin varies from grey-green to a golden bronze with a bright coppery-orange cheek. Under favorable conditions, the skin is smooth and the shape uniform. The fine-grained, yellowish flesh is crisp with an exceptionally sugary juice. It is a tip bearer with tendency toward biennial bearing. For heavy crop production, cross-pollination is necessary. It exhibits resistance to scab and other fruit tree diseases. The dark, reddish-olive bark has prominent whitish lenticels, and the dull leaves are dark-green and sharply serrated. Properly stored, it will keep until April. It ripens the first week in October in Central Virginia, unless hot and dry weather accelerates ripening. Fruit will hang on the tree after leaf fall. Still considered to be one of the best cider apples of all time, but is also a tasty dessert apple.

### **Harrison's Cider B Sw Sh 2019**

The Harrison cider apple is one of the most famous 18th-century American cider apples, primarily used for the production of apple cider. In England and France most hard-cider is produced using apple varieties grown specifically for that purpose, but the tradition in North America has been to use mainstream apples for cider production. Harrison has a harmonious balance of the key elements of good cider juice - tannin (bitter), sugar (sweet), and acid (sharp) and is therefore one of the few single varietal American cider apples

Grown in New Jersey before and after the American Revolution, it became obsolete by the 20th century. The Harrison cider apple was considered lost until it was recovered in Livingston, New Jersey. In September 1976, a fruit collector from Vermont went in search of the Harrison and Campfield Cider Apples in the neighborhood of Orange Mountain in Essex County, New Jersey that Coxe had written about in 1817. On September 25, he discovered an old cider mill in Livingston, New Jersey (Nettie Ochs Cider Mill on Old Short Hills Road, no longer in existence). The owner had a 'Harrison' apple tree in his backyard, which, according to the owner, had been planted by his grandfather at the turn of the century. This tree was about to be cut down to make room for an expanding vegetable garden; and it was cut down less than one week later. The tree was full of small yellow apples matching Coxe's description. The suckers Coxe had described were also present. Scions were cut and stored for the winter. In the spring of 1977, dozens of Alnarp #2 seedling rootstocks were topworked with the 'Harrison' cider apple.

Harrison Cider Apple tree is extremely susceptible to the Cedar Apple Rust which is harbored by the conifer *Juniperus virginiana*. It is such a serious problem, that unsprayed trees will become totally defoliated in August. Controlling this disease is the chief obstacle in the culture of the Harrison. After three seasons of Cedar Apple Rust defoliation, the tree dies. Thus, finding old Harrison trees growing outside of a sprayed situation in New England on through Virginia and into Georgia is highly improbable. However a Harrison growing in an urban setting, with no wild *Juniperus* present, stands a favorable chance of longterm survival.

### **Harry Masters' Jersey B Sw RIP**

Harry Master's Jersey is a cider apple from Somerset, England, that produces a bittersweet, vintage cider and was first discovered in the early 1800's. The apple is small, conic, and golf-ball sized, with dark burgundy over yellow russet color. Gently astringent and bitter with inedible flesh, it does not make good on its own but can be used to add bitter and sweet characteristics to a hard cider as well as a funky barnyard flavor to cider. The tree is precocious and productive with a tendency towards biennial cropping. Late flowering and late midseason harvest. Scab and fireblight susceptible.

### **Herefordshire Redstreak B Sh V RIP**

The Redstreak, also spelt Redstrake, Red Streak or Red-streak, is an old variety of once commonly planted in England. It produces a bittersharp juice and could produce a cider with as much as 11% alcohol. It is sometimes referred to as the Herefordshire Redstreak or Old Redstreak to distinguish it from later-developed varieties, such as the Somerset Redstreak, with a similar name. The variety is said to have first appeared in the early 17th century. John Evelyn recorded that it was originally named the "Scudamore Crab", having been intensively planted by the diplomat and politician John Scudamore, 1st Viscount Scudamore. Scudamore's efforts in improving and raising fruit trees on his estate at Holme Lacy were an attempt to match the superior French cider available at the time. Scudamore had been ambassador to France, and supposedly raised this apple from a pip brought back from there.

During the 17th century, the Redstreak was celebrated as the finest cider apple variety in England, and was the source of Herefordshire's reputation as the premier cider-producing region in the country. Scudamore himself assisted in popularising the drink, having tall, elegant glasses for it engraved with his and the royal arms, and setting up large-scale production at Holme Lacy, where the cider was bottled and kept in water-cooled cellars.

For a time cider made from Redstreak apples changed hands at extraordinarily high prices - as high as the best imported wine - but by the late 18th century the variety was already in decline. By the 19th century the Redstreak was reported to be almost extinct. Thomas Knight's *Pomona Herefordiensis* (1811), noted that "trees of the Red-streak can now no longer be propagated; and the fruit, like the trees, is affected by the debilitated old age of the variety, and has in a very considerable degree, survived those qualities to which it was owing its former fame". This decline may have occurred in older apple cultivars as viruses gradually built up in their tissues over time and were transferred during propagation, with increasing negative effects on productiveness, vigour and even flavour. "Herefordshire Redstreak" apples are currently available from some nurseries, but it is unclear whether these are related to the original variety, which may now be extinct. The Improved Redstreak variety in the UK National Fruit Collection is assumed to be an example of the original variety.

### **Hidden Rose 2018**

The original tree from which today's Hidden Rose Apple trees are grown was located on land belonging to Lucky and Audrey Newell in Airlie, Oregon. The "parent tree" of the unique apple known as the Newell- Kimzey variety was growing in the middle of the Newells' meadow just six feet from an abandoned, hand-dug well. This original tree from which all Hidden Rose brand of red-fleshed apples come was still young in 1960 when the Newells moved to this land where they raised horses and cattle. The apple tree was too small for the Newells' children to climb, so they played at the edge of the meadow where a spring bubbled up in the middle of an old orchard of larger fruit trees and grapes on this almost magical land where life was a wonder and yellow-green apples were red inside. The Newells sold the eighty acres where this one and only red-fleshed apple stood and then moved to a larger property in the mid 1960's.

Two decades later, Louis Kimzey, former field manager at Thomas Paine Farms, was walking through the Newells' old orchards and meadows when he picked an apple from a large tree and was amazed at what he found inside: the apple that has now become the world's foremost red-fleshed apple fruit: the Hidden Rose

The Hidden Rose Apples® brand of Newell-Kimzey cv. apples is grown exclusively by Thomas Paine Farms in Kings Valley Oregon, just a few miles from where the original parent tree is located.

### **HoneyCrisp 2020**

Honeycrisp is a modern variety, developed in the 1960s and introduced to the market in the 1990s - sometimes trademarked as Honeycrunch. It comes from a long line of apples developed by the University of Minnesota from the 1930s onwards. One of the objectives of this breeding programme has been to develop varieties which can tolerate the bitter cold of winters in some parts of the USA, and most plantings have been in the northern USA, including New England, Minnesota and Washington State.

The parentage of modern apple varieties is often obscure because they are the result of lengthy breeding programs with cross after cross. The University of Minnesota initially stated that the original parentage was Honeygold (raised in the 1930s from a cross between Golden Delicious and another University of Minnesota development, Haralson) and Macoun, a well-known American variety, developed in the 1920s. This seemed plausible, but subsequently the University carried out a DNA test which indicated that the records were incorrect, and suggested Keepsake - another University of Minnesota variety might have been one of the parents. Honeycrisp does have a close resemblance in flavor and appearance to Keepsake. In 2017 the results of further analyses were published which proved that Keepsake was a parent, along with another selection called MN1627 which has now been lost, and that Golden Delicious and Duchess of Oldenburg were grandparents of MN1627.

Honeycrisp is a medium-to-large sized apple, with a light green/yellow background largely covered with red-orange flush with strong hint of pink if grown in good sunlight. The skin may be flecked with occasional russet dots. The flesh is white, perhaps not quite as bright as a McIntosh style apple, but similarly crisp and not too dense. The flavour is sweet with very little trace of acidity and little depth or complexity. There can also be a trace of pear-drop flavour. In a good example this is a juicy and instantly refreshing apple, in a less good example it will be simply sweet and bland.

Surprisingly for a modern commercial apple variety, Honeycrisp tends to bruise easily, and therefore is usually sold in

packs rather than loose. Northern hemisphere fruit ripens relatively early in September. The apples keep until April in storage and retain their crispness. Interestingly it appears that the flavour can improve for 7-10 days after being taken out of cold store, which means that stock taken from cold store and then purchased by consumers is likely to be in optimum condition. In contrast many apple varieties held in cold store tend to ripen and then go past their best very quickly once they are taken out of storage. Honeycrisp has proven to be a good variety for the commercial grower and also the backyard orchardist. It has good disease resistance and although developed for cold-hardiness, appears to have a very wide climate range.

### **Honeysweet Cider 2019**

In the mid-1970's famed apple collector, Elwood Fisher, discovered this apple growing in the Shenandoah Valley in Virginia. Fruit is medium-sized with pale yellow skin flushed with light pink. The flesh is firm, juicy and very sweet. The tree has an open, spreading growth habit and requires little pruning. The fruit exhibits excellent disease resistance. A great cider and dessert apple. Ripens in August.

### **Kingston Black B Sh V 2017**

Kingston Black is a classic cider apple, speculated to have originated in Somersetshire, England, about 1820. It is thought to be named after the village of Kingston St. Mary, near Taunton, and is probably related to other Somerset bittersharp varieties, such as Lambrook Pippin.

Classed a bittersharp, the apple is an irregularly shaped medium-sized fruit about 2 inches high and 2 1/2 inches wide. The skin is a dark mahogany over an orange background, and the juice is a tawny red. It is moderately sweet, with a strong astringent aftertaste. The open framework tree blooms late and is a shy bearer. Kingston Black has the reputation of being difficult to grow and does not get large. It ripens in late September.

Perhaps the epitome of all cider apples, Kingston Black is the most sought-after bittersharp variety in the States. This West Country English apple provides an ideal balance of sugar, tannin, and tartness without blending, and is considered to be the finest choice for making a single varietal cider.

### **McIntosh circa 1996**

One of the great North American apple varieties, McIntosh has become a highly influential apple variety with numerous offspring. The apple was discovered by a John McIntosh, a farmer in Ontario in the early 19th century, and he and his family became involved in propagating the variety. The McIntosh apple was ideally suited to the climate of the area, being a heavy and reliable cropper with good cold hardiness. McIntosh achieves its best flavor in colder apple-growing regions.

The McIntosh style is typified by attractive dark red or (more often) crimson colours, and a crunchy bite, often with bright white flesh. The flavor is simple and direct, generally sweet but with refreshing acidity, and usually a hint of wine - often referred to as "vinous". In general these apples keep reasonably well in store, but the flavor falls away quite rapidly - although remaining perfectly pleasant. Nevertheless to get the full vinous sugar rush it is best straight from the tree.

### **Marechal B Sw 2017**

A medium sized, bittersweet, French cider apple, red striped over yellow/green background, cream coloured flesh. Good blender. Reported to have good crop load and vigour. Harvest is early to mid season.

### **Nehou B Sw 2020**

NEHOU is a French variety introduced into Herefordshire early in the 20th century. The juice has a pronounced bittersweet character, of excellent quality for cider. The apples are soft, medium-sized and easily bruised. Harvesting period is about ten days. The tree is a heavy bearer.

### **Nieswetzkyana 2019**

Malus niedzwetzkyana, or Niedzwetzky's apple, is widespread in China, Afghanistan, Kazakhstan, Kyrgyzstan, and Uzbekistan. It has red-fleshed, red-skinned fruit and red flowers. Some botanists consider it a distinct species, while others have argued it is simply an unusual variety of the common apple, Malus pumila. Niedzwetzky's apple is rare, often growing as an isolated tree, and is endangered throughout its range by agricultural encroachment and logging operations. Only 111 specimens of the tree are known to survive in Kyrgyzstan. The conservation group Fauna & Flora International is working to save and restore the species in that



country, and has put *M. niedzwetzkyana* on its endangered list, brought it under its Global Trees Campaign, and planted over 1000 saplings in 2010 and 2011. The tree is winter-hardy and drought-resistant. New shoots are dark purple, and leaves range from purplish when new to dark green when mature. In the spring it puts out intensely magenta-rose flowers that are up to 4 inches in diameter. The skin of the fruit is deep red to purple-red, sometimes with a bluish, waxy bloom, and the flesh ranges from light to bright red, with dark reddish-brown seeds. The fruit is edible and not very tart, with dry, somewhat chewy flesh.

### **Northern Spy 2018**

Northern Spy may have originally been called Northern Pie Apple, and is also known as Red Spy and Red Northern Spy. It was found in an orchard at East Bloomfield, New York, with seedlings brought from Connecticut about 1800. It has been selected for use in the development of new varieties and in rootstock research. The fruit is large, especially on young trees, and on well-colored fruit, there is a clear-yellow shade with bright-red tints, distinctly streaked with the yellow under-color, making the red almost scarlet, but fruit color can be quite variable. The white flesh is very juicy, crisp, tender and sweet with a rich, aromatic sub-acid flavor. It is a good dessert and pie apple that is also used for cider. The hardy tree has an upright, free-growing habit with long curved branches and dense foliage. The shiny, smooth leaves, medium in size, are folded, reflexed, and slightly waved with sharp, shallow, but indistinct serrations. The principal veins in the leaves are prominent, and the leaves are slow to unfold. It is subject to bitter pit and blossom fireblight, and the fruit will bruise easily. During rainy weather, the fruit may crack, and because of the delicate skin, it is easily damaged during harvest. Northern Spy blooms late and escapes frost, but it is notorious for being slow to begin bearing. Northern Spy ripens in late September and early October

### **Muscat de Bernay B Sw 2018**

A bittersweet cider apple from Normandy, France, Muscat de Bernay originated near the commune of Bernay at the site of the Benedictine Abbey. Fruit is large and ripens midseason. The apples are bitter and astringent-- so tannic they are known as "spitters." Muscat de Bernay has long been grown in England for blending with sharp and sweet apples. They produce a bitter and astringent cider, with prominent fruit character and a dry smoky finish. Muscat de Bernay trees reach straight for the sky and are impossible to train into a more productive shape. A frustrating, but valuable apple.

### **Pink Pearl 2018**

From the noted California plant breeder Albert Etter in Humboldt County, 1944. Bright pink flesh, light pink blossoms. The medium sized, conical fruit is crisp with a sweet/tart flavor. The skin is a creamy pale green blushed with a red cheek. Parent is red-fleshed Surprise. This apple was the Etter Surprise hybrid singled out for patenting and official introduction in the mid 1940s. Good flavor, but tart for a dessert apple, it is better used in cooking. Ripens late August to September.

### **Porter's Perfection B Sh 2019**

Porter's Perfection is a bittersweet hard cider apple originating in England. These apples have an attractive skin striped red over a cream background. Interesting eating out of hand for those who desire some adventure, but best for hard cider.

### **Redfield's 2022 (grafted onto rooted rootstock, scion from Frux Farm)**

Redfield is an unusual apple / crab-apple cross. Its key feature is its distinctive deep red flesh. The red pigmentation of the flesh also extends to the younger leaves and the wood of younger shoots. The flavor for eating fresh is not great, but Redfield produces a particularly attractive red cider. Like Wolf River (its apple parent) it is also an excellent baking apple. Redfield is cold-hardy, and easier and more reliable to grow than many red-fleshed apples.

Like many red-fleshed apple varieties, Redfield is related to *Malus niedzwetzkyana*, a crab-apple originating in central Asia and characterised by purple-red flowers, purple leaves, and red or pink fleshed fruits. Redfield was developed in the 1930s at the New York State Agricultural Experiment Station, and is a cross between Wolf River and *Malus niedzwetzkyana*. The fruit size is larger than most crab-apple / apple crosses, as might be expected given the very large size of Wolf River apples.

### **Rubaiyat 2019**

One of the 'Rosetta' apples rescued by Ram Fishman from the remains of the Albert Etter experimental orchard in Ettersberg, California. The blossom is quite late, very pretty, and one of the last apples in the orchard to show. The foliage is susceptible to mites. The fruit is intensely red-fleshed, tiny, sweet and crunchy, about the size of crab apples. Radiant red inside and out. Its dessert quality is superb with a unique variant on the berry-like aromatics typical of its class. Discovered and saved before the sole specimen tree was bulldozed by cows. Trees of Rubaiyat® tend toward a compact, natural semi-dwarf growth habit. The medium-sized fruits ripen in late October.

### **Scarlet Gala circa 1996, 2019**

Gala is a clonally propagated apple cultivar with a mild and sweet flavor. In 2018, it surpassed Red Delicious as the apple cultivar with the highest production in the United States, according to the US Apple Association. It was the first time in over 50 years that any cultivar was produced more than Red Delicious. [Gala apples are non-uniform in color, usually vertically striped or mottled, with overall orange color. They are sweet, fine textured, and aromatic, can be added to salads, cooked, or eaten raw, and are especially suitable for creating sauces. The first Gala apple tree was one of many seedlings resulting from a cross between a Golden Delicious and a Kidd's Orange Red planted in New Zealand in the 1930s by orchardist J.H. Kidd. The original cultivar produced fruit with orange stripes and a partial orange blush over a yellow background. Many sports of Gala have been selected, mostly for increased red color. Scarlet Gala was patented by Creech in 1988.

### **Smith's Cider 2020**

SMITH'S CIDER is also called Choice Kentuck, Fowler, Fuller, Jackson Winesap, Pennsylvania Cider, Poplar Bluff and Smith's. It came from Bucks County, Pennsylvania, and was recorded in 1817. Hessian soldiers, who were interned there after the Battle of Trenton, brought grafts to Frederick County, Virginia, during the Revolutionary War. Variable in size from small to large, the apple's skin is a clear pale-yellow, sometimes with a greenish cast, and is splashed and striped carmine. The surface is covered with whitish or russet dots, and there is russet at the base. The white flesh is fine-grained and crisp with a subacid flavor.

The tree is a spreading, vigorous grower with straggling branches, and it bears early and fruits heavily. Because of its low chill requirement, it can be planted in the warmer areas. The young wood on the tree is a rich dark brown. Coxe in, *A View of Fruit Trees*, 1817, wrote: "The apple propagated under this name is highly esteemed as a most productive and excellent cider fruit, in the county of Bucks, and the contiguous parts of Pennsylvania; the size is middling, its appearance resembles the Vandervere...the skin is smooth, a lively streaked red...it is a pleasant table fruit, but is chiefly used for cider. The tree is tall, the limbs shoot upwards; it is sometimes loaded with fruit beyond any other tree in our orchards, requiring care to prevent the branches being destroyed by the weight of the fruit." Smith's Cider ripens in October.

### **Sops in Wine 2018**

Old English culinary and cider apple. Fruit medium, skin greenish yellow flushed purple red. Flesh soft, fine stained pink. Flavor aromatic, subacid, vinous.

### **Tompkins King 2017**

This heirloom apple is thought to have originated in New Jersey, but it was first publicized by Jacob Wycoff, a grower in Tompkins County, New York, around 1805. He named it the King apple, but it gradually became known as King of Tompkins County or the King of apples, for size and flavor. It was the fourth most popular New York apple in early 1900's. Fruit large to very large, red-striped, rectangular apple with ribs near the base and a classic apple flavor. Its coarse, crisp flesh is subacid, sweet and distinctly perfumed. Used for dessert, cooking and cider. Keeps several months, but at its best soon after harvest. Horizontal limbs, spreading growth habit.

### **Hewe's Virginia Crab 2019**

Virginia Crab, also known as Virginia Hewes Crab, Hewe's Crab, Hugh's Crab, Hughes Crab is one of the earliest American cider apples, 100 year old trees were discovered in Virginia in 1817, so the exact date of planting is unknown. Although most crab apples are grown for their ornamental value, Hewe's Crab is grown primarily for cider production. It produces a high quality clear juice which adds a dry flavor to cider blends. It produces a clear, dry, full-bodied and biscuity cider reminiscent of champagne, which is excellent by itself or used in a blend. Virginia Crab is at the center of Virginia's cider revival, and is used by several producers, including Albemarle CiderWorks, Foggy Ridge Cider, and Castle Hill Cider.

It is also a good pollinator of other apple trees, as it produces lots of blossom over a long period. Fruit is small, @ 1.5" diameter, with dark green skin mostly covered with dull, purplish red and numerous large white dots. Flesh is firm, crisp, astringent and acid in flavor. Ripens September to October and is a good keeper. Quite susceptible to cedar apple rust.

### **Wickson Crab 2019**

Wickson is a variety developed by Albert Etter, the California plant breeder, and named for his fellow pomologist and friend, E. J. Wickson. It is a cross of Newtown Pippin and Esopus Spitzenburg, selected in 1944. Warren Manhart in his *Apples for the 21st Century*, argues that it is actually a cross of two offspring of these notable old apples. Whatever its parentage may be, it is a superb example of a class of apples that have superior taste and other characteristics, but have



never "made it" in the modern apple-growing world. It is considered more a crab than a dessert apple, but has sugar content up to 25%, which gives it an extraordinary sweet taste. The fruit ranges in size from one to two inches in diameter and bears heavily on first and second-year growth. The color is red and yellow and the fruit will hang in garlands on the tree. Wickson ripens in September. It is especially promising for cider.

### **Whitney Crab RIP**

~~Whitney Crab is a greenish yellow skin apple with red blush and stripes. It has a subacid flavor with a slight astringency, and the flesh is juicy and yellow. The small fruit is 1 to 2 inches in diameter and contains 11.39% sugar that will ferment to 5+% alcohol in cider production. Heavy precocious bearer. Growth is upright and the blossoms are pink and white. Beach in Apples of New York, 1905, wrote "One of the most popular of the large crabapples, particularly in the West and North. The fruit is attractive, yellow, striped with lively red, subacid, good for dessert and culinary uses. The tree is a thrifty, upright grower, comes into bearing young and is very productive. Originated with A. R. Whitney, Franklin Grove, Illinois...described by Warder as early as 1869. Flesh yellowish, crisp, juicy, mild subacid or nearly sweet with slight crabapple flavor. Good to very good." It ripens in August.~~

### **Yarlington Mill B Sw 2020**

The original Yarlington Mill apple tree was found growing out of a wall at a water mill in Yarlington North Cadbury, Somerset, England in 1898. It is a vigorous tree that produces high yields of small yellow apples, the tree flowers mid season and it fruits midseason to late. Yarlington Mill is sweet to bittersweet English cider apple. Firm, medium size apples hang on tree well. Late season blending apple. Bears consistently.

## **PERRY PEARS**

**Barnet 2018** (syn. Brown Thorn; Hedgehog) An early-mid season scab-resistant perry pear with low acids and tannins and is thus also palatable. Grown in the south of Gloucester, England in the 1800s; propagated and distributed by Long Ashton Research Station, Bristol, England in the early 1900s. Small elliptical fruit. Skin green to yellow-green flushed with orange-red and covered with russet; lenticels inconspicuous. Ripens early October in England's West Midlands, late September in western Oregon; easily shaken from tree. Mature tree is medium to large, with compact growth, acute branch angles, distinct spurs, tends toward biennial bearing; precocious bearing; late flowering; fruit scab rare. Fallen fruits resemble baby hedgehogs!!

**Brandy (MID) 2018** A mid-season heirloom pear with medium acid and low tannin.

Brandy is a compact tree, smaller and with a tighter crotch angle than most perry trees. This cultivar is vigorous, sturdy, and precocious, producing in two to three years. It tends to biennialism, and exhibits greater blight tolerance, than most perry varieties. USDA data suggests that Brandy is also highly resistant to scab, mildew, and rust. This pear is used exclusively for cider; it is not suitable for fresh eating.

Brandy is among a number of perry pears that are named after alcoholic spirits, possibly to indicate their potency. Among the cider varieties that were used in England in the 1800s, Brandy has remained a popular choice for perry makers ever since. This particular tree hails from West Gloucestershire. Its small turbinate (sharply decreasing cone shaped) fruit yields a dark, aromatic, mild vintage. It is classified as medium sharp and should be milled within four weeks after harvest.

**Butt (MID-LATE) 2018** A late season perry pear with high tannins. Also known as **Norton Butt**.

Butt grows on a vigorous tree with narrow crotch angles. It is a heavy producer, but it is slow to come into production and does tend to biennialism. This pear is used exclusively in cider production; it is not suitable for fresh eating.

The late-season fruit is small and globular with lemon colored skin that is dotted with russetting. It is remarkable for the length of time it will sit on the ground without rotting, giving rise to the saying "Gather your Butts one year, mill them the next, and drink the year after." It can actually be milled four to ten weeks after harvest. The juice is astringent and fruity. It is slow to ferment but produces a high quality cider. This pear is a popular cultivar among perry makers; it is most extensively cultivated around Ledbury in Herefordshire, England.

**Normanischen 2018** (SCAB RESISTANT) NORMANNISCHEN CIDERBIRNE Widely cultivated in Austria and Normandy, this tree is upright, with a slender, poplar-like form. It is slow to produce and low vigor, but it is resistant to

scab. Normännische produces a very small, turbinate pear, with a greenish yellow skin that is russeted and speckled with grey lenticels. This pear is used exclusively in perry production; it is not suitable for fresh eating. The yellow-white flesh yields a sweet, sprightly juice. Originated in Normandy in 1913.

**Winnals Longdon 2019** A midseason perry pear from England.

The tree is medium-large and slow to bear. Once it enters production, however, it is very productive and largely free of scab. It tends to biennialism, and crops should be thinned to maintain regular bearing. This variety is one of the few perry pears that is compatible with quince rootstock. The fruit is small, with a green-yellow skin that is blushed red and slightly russeted at the ends. This pear should be milled within a week of harvest, and it yields a high-quality juice with moderate acids and low tannins. Winnal's Longdon was first raised by Mr. Winnall of Woodfield, England, in the parish of Weston-under-Penyard around 1790.

## DESSERT PEARS

### *Asian*

**Nijiseiki** aka 20<sup>th</sup> Century circa 1996, 2018

One of the most popular Asian Pears, the Nijiseiki Asian Pear Tree is a large, crisp, juicy and flavorful, yellowish-green variety. The fruit often found in markets in mesh bags, Nijiseiki Asian Pear ripens in late August into September.

**Korean Giant 2018**

The Korean Giant produces **very large, golden-brown pears about the size of a grapefruit**. The fruit is firm, crispy, and sweet. Growing Korean Giant pear trees is relatively straightforward, and you'll have an abundance of juicy pears in about three to five years.

**Shinseiki 2018**

Shinseiki is a round, medium to large, yellow smooth-skinned fruit with little or no russet. Crisp, creamy white flesh; mild, sweet with a hint of spice. The Shinseiki pears taste best when tree ripened. Hangs on the tree in good condition for 4-6 weeks so often requires multiple harvests during the season. Moderate fireblight resistance.

### *European*

**Bartlett**

The most popular and common pear, and the yardstick by which all other pears are measured. Also known as Williams Pear, Williams' bon Chrétien. Bartlett trees are very vigorous, precocious, and easily managed. They are tolerant of varied growing conditions, and they are an excellent choice for a grower who wants an easy, fast pear. Bartlett is partially self-fertile, but it will produce a better crop in the presence of a pollinizer. The only difficulty in Bartlett cultivation is its susceptibility to fireblight, scab, and pseudomonas. Bartlett is not compatible with quince rootstock and it should not be used as a pollination partner with Seckel.

This hierloom pear was discovered as a wildling by English schoolmaster John Stair, who cultivated it in Berkshire, England. By 1799 it had reached America, where it was grown in Roxbury, Massachusetts under the name Williams' bon Crétien, but in 1817 Enoch Bartlett of Dorchester, MA acquired the Brewer estate and produced the pear under his own name, "Bartlett." In England and France, however, the pear is still known as the Williams Pear. Under any name, this has become the most popular pear in Europe and America, and it accounts for about 50% of all US pear production today.

The fruit of the Bartlett is classically pear shaped, wide at the base with a narrow neck, with a finely speckled thin green skin that ripens fully to a clear yellow. The flesh is fine grained and very juicy, and the flavor is sweet and aromatic. The fruit should be harvested when still green and allowed to finish ripening to yellow off the tree. Bartlett stores well, will hold its form when baked, and is an excellent fresh eating pear.

**Bosc (Flemish Beauty) 2018**

A hardy pear with exceptionally good flavor. Also known as **Fondante de Boise, Sweetmeat of the Woods, Barnard, Bosc Peâr, Pear of the Woods**. Flemish Beauty has fallen out of favor with commercial growers on account of its susceptibility to scab and fireblight. For the home grower, however, it is worth the extra effort; the exceptional flavor of the fruit and the vigor and cold hardiness of the tree compensate for difficulties in cultivation. For a European pear, Flemish Beauty is exceptionally self-fertile. It will, however, be even more productive in the presence of a pollinizer. The

tree has a spreading habit with drooping branches.

The fruit ripens about two weeks after Bartlett. It is large, with clear yellow skin that bears an attractive blush on the exposed cheek and a fine russet. The flavor is unmatched: rich and musky with balanced sugars and acids. Hedrick writes in *Pears of New York*, "a bright-cheeked Flemish Beauty is as handsome as any pear, and is almost unapproachable in quality; the flavor is nicely balanced between sweetness and sourness, very rich, and has a pleasing muskiness." Flemish Beauty should be picked when full sized and allowed to finish ripening off the tree. This pear is not recommended for extended storage before final ripening.

Flemish Beauty has a complex history. It is reported to be a descendent of a wildling found in the woods in East Flanders, Belgium around 1800, when its original name was *Bosc Peêr* or Pear of the Woods. In 1810 its propagation was taken up by Van Mons, who renamed the pear *Fondante de Bois* "Candy of the Woods," and it was broadly known in Europe by this name for many years. In 1931, however, Lindley described this pear as being widely cultivated in England under the name Flemish Beauty. Van Mons popularized the pear in America, donating grafts to numerous friends and acquaintances, and Flemish Beauty was recommended for general cultivation during the very first meeting of the American Pomological Society in 1848.

### **Comice**

The **Doyenné du Comice** (or **Comice**) pear originated in France, where it was first grown at the Comice Horticole in Angers in the 1840s. It was brought to the United States in 1850 as a seedling. By the 1870s, they had been introduced to Oregon by a French horticulturalist. Brothers Harry and David Rosenberg began marketing their Comice pears under the name "Royal Riviera". It remains one of their leading products. The Comice tree is vigorous, with small, round oval leaves. It is a late season bloomer, similar to the Bosc or Anjou pears. It is likewise a late harvest pear, about 150 days after blooming. It is self-sterile, needing another pear as a pollinizer.

The Comice pear is large and greenish-yellow, with a red blush and some russeting. Its flesh is pale, melting, and very juicy. Because the skin is very delicate and easily bruised, it requires special handling and is not well suited to mechanical packing. The Comice pear has received great acclaim. The London Horticultural Journal in 1894 called it the best pear in the world. It was praised by Edward Bunyard in his "Anatomy of Dessert" (1929), in which he described it as having "the perfect combination of flavour, aroma, and texture of which man had long dreamed." It was awarded the RHS Award of Garden Merit in 1993 and reconfirmed in 2013.

### **Honeysweet 2018**

A modern Seckel-like pear bred for cold hardiness and disease resistance.

Honeysweet is a great choice if you only have room for one pear. It is a spreading and precocious tree that will bear in four-six years. It is somewhat resistant to fireblight and it is self-fertile. Cropping will, however, be improved by the presence of a pollinizer.

The fruit is large and turbinate, and it ripens shortly after Bartlett. The skin is an attractive golden russet, and the flesh is buttery and sweet. In terms of flavor, Honeysweet strongly resembles Seckel, which is one of its parents; it is rich, spiced, aromatic, and as sweet as honey.

From a 1955 cross of Seckel and a breeding selection, Honeysweet was chosen from 137 seedlings planted at Purdue University, selected for survival of fireblight inoculum and severe winter damage and, finally, fruit quality. It was introduced in 1979.

### **Red D'anjou original**

The **D'Anjou pear**, sometimes referred to as the **Beurré d'Anjou** or simply **Anjou**, is a short-necked cultivar of [European pear](#). The variety was originally named 'Nec Plus Meuris' in Europe and the name 'Anjou' or 'd'Anjou' was erroneously applied to the variety when introduced to America and England. It is thought to have originated in the mid-19th century, in [Belgium](#) or [France](#). The Red Anjou was discovered by chance in a green D'Anjou orchard in Oregon and has become one of the most popular pears on the market. The fruit has a mild, pleasantly sweet flavor with a creamy texture and is very juicy when ripe. Red D'Anjou's distinctive dark maroon coloring also makes them a favorite ingredient when a visual accent is desired, such as sliced in a tossed green salad or paired with fine cheese.

Excellent for baking as it holds shape well when cooked. Product of the U.S.A.

### **Suij 2018**

Pronounced "Sigh", this is a pear that you pick while its rock hard in October or November and store it in a root cellar and eat fresh through March. This type of pear was popular for hundreds of years in Europe where people used it as a staple food through the winter but has gone out of fashion in the last 60 years. Suij is one of the best of this type. It makes a delicious and beautiful pink pear sauce. It is a cross of Comice and the winter keeper St. Remi, and both blooms and ripens late. We got it from the Bullock family who got it from Ed Suij. Incredible long keeping pear is a cross of St. Remy winter pear and Comice. Given to me by my friend Ed Suij of Orcas Island, it was originally developed by his father in Holland, who was a farmer and long time fruitgrower and enthusiast. A truly unique

### **Ubileen circa 1996**

An early ripening pear that does not need cold storage to soften Large to very large, pyriform, ripening in late July; skin yellow with red blush; flesh yellow, fine-textured, buttery, sweet, juicy, subacid, and aromatic; can be stored for 4 to 6 days at room temperature. Originated Institute for Fruit Growing in 1957. Released in 1984, introduced into the U.S. in 1974.

### **Warren 2018**

The Warren pear tree was named for Thomas O. Warren, a founding father of the North American Fruit Explorers (NAFEX), who discovered this gem in Mississippi, in 1976. The Warren pear is medium to large, long-necked, drop-shaped fruit is faded green with an occasional red blush in full sun. That said, the Warren pears can vary in size and shape. The pears are rated equal to Magness by many. The Warren pears are sweet, spicy and very juicy, buttery, silky flesh with no grit. Pyramidal tree shape. Fire blight resistant. One of the best for providing a source of pollen to other European pear trees.

## **PLUMS/PLUOTS**

**Beauty** c.2000 This smaller Japanese plum tree offers a tasty crop of sweet flavorful fruit in mid July - earlier than other selections. Each delicious plum has bright red skin and amber tinged, red juicy flesh. Abundant white blooms appear in later winter through early spring. Self-fertile. Requires 250 chill hours. Deciduous.

**Duarte** 2018 A Japanese variety, Duarte is a large, heart-shaped plum that has deep red skin and flesh color. Large and very juicy when ripe, the fruit has a sweet flavor and is excellent for eating fresh or for canning.

**Early Golden** 2018 is one of the first plums of the season, ripening two weeks before Shiro. It is a small golden plum with a pretty, pink blush and sweet, rich flesh. It is firmer than Shiro and less easily bruised.

**Elephant Heart** 2018 has heart shaped mottled skin and deep red purple flesh

**Flavor Grenade** 2018 is a green skinned pluot blushed with red. Flesh is pale yellow. Flavor Grenade will hang on the tree for 4-6 weeks while getting sweeter yet retaining its crunchy texture. 300-500 chill hours, requires an Asian plum pollinator.

### **Flavor King Pluotc.1996**

A late ripening pluot with dappled red green skin and deep crimson, almost black flesh.

### **Flavor Queen 2018**

*Flavor Queen* has yellow-green skin and amber yellow flesh. *Flavor* is immensely sweet, a real treat for dessert. Superb texture with a juicy apricot aftertaste.

### **Flavor Supreme 2018**

Early ripening interspecific with olive green skin and cherry red interior. Sweet with firm flesh.

### **Friar 2018**

Deep purple oval fruit with black overtones and gold flesh. Mid season-- mid to late summer. Sweet with a firm texture. Crack resistant and well suited to our hot summers.

### **Italian Prune c 2000**

Italian prune plums are a freestone European plum. They are oblong, about the size of a large strawberry with dark purple skin often dusted with a cloudy film. Flesh is yellow and somewhat dry.

### **Petite Prune D'agen 2018**

Petite is a French prune plum, very similar to the Italian prune. It was brought to the US over 100 years ago. The dark purple fruit is one of the best plums for drying and making prunes, but also great for fresh eating.

### **Satsuma c 2000**

Satsuma Plum is a **Japanese** with firm, juicy dark red fruits inside and out that ripen late July to early August. Although the name suggests that this variety of tree is from Japan, it actually originated in China.

### **Shiro 2022**

A yellow thin skinned Japanese plum that is a reliable pollinizer for many plums and pluots.

### **Splash 2018**

This upright variety is consistently rated high for its fruit flavor and quality. Characterized by small- to medium-sized red-orange colored fruit, with very sweet orange flesh, this tree bears heavily. Harvest in early midseason and enjoy eaten fresh, dried or in desserts.

## **CHERRIES**

### **~~Black Gold 2018 RIP 2022~~**

~~Blackgold cherry tree is a later blooming cherry less susceptible to spring frosts and diseases than many other varieties. It produces rich fruit which is perfect for eating fresh off the branch. This is a deep red cherry with firm flesh.~~

### **Craig's Crimson 2019**

A naturally semi-dwarf tree, self -fruitful sweet **cherry**. Dark red to nearly black, medium to large size, wonderful spicy flavor, very firm texture.

### **Lapin 1996**

A self fruitful, early, heavy bearing cherry. The cherry is bright red when picked and has a strong cherry flavor for cooking but does not produce the reds/purples we think of when we think of cherry pie or jam.

### **Montmorency 2021**

America's most popular tart cherry for pies and preserves. The **Montmorency cherry** tree is a cold-hardy hybrid species that ripens early in the season. Cherries are bright red and retain color well when cooked.

### **Tartarian 2021**

This early season almost black cherry blooms prolifically to yield large, cherry-red to purplish-black fruit. Sweet, rich flavor is irresistible; perfect for fresh-eating and juice. An ideal pollinator for other sweet cherries. Originates from the Circassia region of what is now Russia, introduced to the U.S. in the late 1700s. Ripens in June. Needs another sweet cherry as pollinizer.

### **Rainier 2022**

This is the classic yellow cherry blushed with red. Firm tasty flesh. Developed in 1952 at Washington State University by Harold Fogel, they are a cross between two red cherries, Bing and Van.

## **STONE FRUIT**

### **Autumn Rose Peach 2018**

This is actually misnamed. Purchased at the now defunct Applegate Nursery. Autumn Rose peach is actually a standard orange peach, while this is a white donut or flat peach. Pale yellow blushed pink and one of the sweetest most lovely fruits in the property. Highly recommended.

### **Bubblegum Plum 2023**

An aromatic, delicious, disease-resistant plum originally called **Toka**. Bubblegum grows on a vigorous, upright, dense tree. It is precocious but not self-fertile, and it will need to be partnered with another Japanese plum that blooms early or midseason. Bubblegum has a good reputation as a reliable pollinizer for other trees in these bloom periods. It is also very resistant to black knot.

The plum, is small-medium sized, bright red, and intensely aromatic. The yellow flesh is freestone, juicy, and very sweet, with a distinctly candy-like flavor. Bubblegum originates from the prolific breeding experiments of Niels Hansen. In the 1890s, finding himself in South Dakota, Dr. Hansen made it his mission to breed plant varieties that would stand up to the challenge of this cold, dry climate. He collected breeding material from even harsher climates, such as Siberia, and he is now most known for his red-fleshed apples and the Purple-Leaf Sand Cherry, a common ornamental. Toka was the result of Hansen hybridizing *Prunus americana* with *Prunus simonii*, the Chinese apricot plum. The offspring has the delicate flavor of the apricot plum bolstered by the cold hardiness and disease resistance of the American plum.

### **Chinese Mormon Apricot 2018**

This is a late blooming apricot supposedly more resistant to our late frosts, precocious and self-fertile. I have yet to get fruit after 5 years, but there's still hoping! Apricots are extremely marginal for S. OR, even more so than peaches.

### **Contender Peach 2017**

One of the most reliable and productive peaches for our area. It is cold hardy and disease resistant. All peaches should be sprayed regularly in the dormant season to prevent peach leaf curl. My tree gets a small amount of curl but fares better than some other peaches. A yellow cling. Self-fertile but will get better fruit set with other peaches nearby.

### **Fantasia Nectarine 2019**

Yellow freestone nectarine ripens late August. My tree is 5 years old and has not yet given me a good fruit set. Nectarines, like peaches are marginal for our area due to early blooming and late frosts.

### **Flavor Delight Aprium 2019**

Apriums are a cross between apricot and plums that lean more toward the apricot direction in terms of color and flavor. Medium, freestone yellow fleshed fruit.

### **Frost Peach 2017**

A later blooming yellow semi-freestone peach that is well suited to our area. I have gotten several good crops off this 5 year old tree.

### **~~Harcot Apricot 2017-RIP 2022~~**

~~Another apricot which is supposed to be more cold hardy and suited to our area. I have yet to get a fruit from it after 5 years. But I am always hoping. Apricots are extremely marginal for our area.~~

### **Hardired Nectarine 2017**

A cold hardy yellow semi-freestone variety that is supposed to be better suited to our climate. Last year I got my first fruit from this five year old tree. Yes, one fruit (:

### **Harko Nectarine 2019 (re grafted)**

Harko is a cold hardy Canadian variety. Scion was taken from customers on Marcy Loop who say their tree is very

productive. Red skin and yellow flesh ripens mid August.

### **First Nation Blood Peach 2021**

This tree was grown from seed collected in Sonoma County CA. It is still small but some of its siblings have fruited and the peaches were tasty. A large, clingstone fruit with dark crimson skin and flesh. Red-fleshed peaches were recognized in the early 17th century France; the Spanish brought them to America, where Native Americans and colonists grew seedlings. Distinctive, tart flavor when fully ripe. Indian Blood Cling peach tree provide beautiful and delicious pickled peaches. Excellent for eating fresh, pies and preserves. High yield, dependable.

### **Kreibich Nectarine 2017**

Kreibich Nectarine is a white-flesh Nectarine discovered by Roland Kreibich in Western Washington. A reliable producer of bright red, sweet and delicious, smooth-skin fruit, It is cold hardy and leaf curl resistant. I have yet to get fruit from this tree.

### **Sweet Treat Pluerry**

Sweet Treat is the first of its kind, the Pluerry™: a new fruit type from the genius of Floyd Zaiger. This taste-test favorite is a complex interspecific hybrid, predominantly of plum and cherry, combining the sweetness of a cherry with that summer fresh plum zing. Much larger than a cherry, this precocious and prolific variety will hang on the tree for over a month, and the colorful fruit make Sweet Treat a true ornamental. Tested as 46MB583. Harvest late June through July. Estimated chilling requirement 450 hours. Pollenizer required: Burgundy or Santa Rosa plum, or Flavor King Pluot® recommended. Patent Pending (Zaiger)

### **Snow Giant Peach 2022**

This is a vigorous, productive, upright tree with moderate resistance to bacterial spot. The bloom is midseason and showy. This variety is self-fertile and a second variety is not required as a pollenizer. The late-season, white fleshed peaches are *huge*, at around 3-3/4" diameter. The flesh is sweet and flavorful, and the fruit is firm enough to make Snow Giant suitable for commercial production. Snow Giant is a cross of two breeding selections. Its parentage includes May Grand nectarine, O'Henry peach, Royal Gold peach, and Sam Houston peach.

### **Summer Salish Peach (Q-1-8) 2022**

A white leaf curl resistant peach.

### **Tlor-Tsiran Black Apricot 2017**

Tlor-Tsiran is a selection of an unusual, naturally occurring hybrid of apricot (*P. armeniaca*) and myrobalan plum (*P. cerasifera*) from central Asia. We tasted it in Russia at the Krymsk Station near the Caucasus mountain range and were transported by the flavor. The skin of the tasty oval fruit is mildly fuzzy, somewhat like an apricot, but is a dark purple instead of yellow-orange. The succulent flesh is marbled red and yellow.

The tree's many showy white blossoms appear slightly later than other apricots, and are usually pollinized by apricots or plum crosses. Dry weather during bloom time ensures good pollination; hand-pollinating can also be helpful.

## **MISC FRUIT TREE**

### **Fuyu Persimmon 2017**

The flat donut shaped non-astringent type that you eat when firm.

### **Hachiya Persimmon 2022**

The more elongated type that is astringent and eaten when soft..somewhat slimy. Also used for Hoshigaki, a dried persimmon delicacy.

### **Weeping Mulberry 2018**

Small fruits borne on a small tree.

### **Standard Mulberry 2022**

## **BERRY**

### **Red Raspberry Polka**



A large firm primo-cane everybearing variety with lots of raspberry flavor.

### **Jewel Black Raspberry**

Generally smaller and seedier than their red cousins these nearly jet black berries have a rich intriguing flavor. One harvest.

### **MarionBerry**

A much loved Blackberry variety. Vigorous grower and thorny. One harvest

### **Tay Berry**

A raspberry blackberry cross, similar to the Loganberry, but tastier. Tay berries grow in a spindly trailing habit. The berries are delicate and more challenging to harvest than some other berries and don't store well, thus are lesser marketable and lesser known. However their hybrid flavor with a hint of tartness is well worth the extra work. Excellent for jam and pies.

### **Triple Crown Thornless Blackberry**

Vigorous Canes produce copious giant berries which explode with juicy flavor. Long harvest period.

### **Prime Ark Blackberry**

A new cultivar that produces twice in the season, once on last years canes and then on new canes in a similar manner as everbearing raspberries.

### **ELDERBERRY 2019**

Black Lace ~ Sambucus Racemosa. A dark leaved pink-flowered decorative variety with deeply cutleaves resembling lace

York ~ Sambucus Canadensis. A productive black Elderberry variety from Denmark

Haschburg ~ Sambucus Nigra. One of the leading fruiting varieties in Germany and Austria

Nova ~ Sambucus Canadensis. A commercial variety known for its productivity

Sambucus Mexicano ~ This is our native blue elderberry

Sambucus Nigra Thundercloud ~ A decorative variety with dark leaves and pink flowers