

## CRFG REDWOOD EMPIRE APPLE TASTING OCT.17, 2009

Morning all,

Here are links I promised at the tasting Saturday. Please remember, just because a variety rated poorly Saturday doesn't mean that it is an unworthy apple. For example, Shizuka had no high ratings and 5 low ratings yet was number one two years ago and second last year!

Here are the winners:

1st place tie between Fortune and Hawaii,

2nd tie between Ambrosia and Fuji,

3rd tie between Hoople's Antique Gold and Golden Delicious  
and next was Empire.

Of the leaders only Ambrosia and Golden Delicious did not get any votes for the lowest ratings.

Thanks again to Joe and Sue Henley for hosting the tasting and thanks to everyone for participating and bringing goodies to eat and apples to taste.

Maybe we will have a mini tasting of later varieties at the annual membership meeting.

David

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Blind ratings by attendees. The count under "rate" is the number of attendees ranking an apple either in the top or bottom of their rankings of Top 10. Ie in the first category, two attendees rated YB in their bottom 3 (of 10) and 4 attendees rated YB in their top 3 (of 10).

VARIETY	TASTING #	RATE 7-10	RATE 0-4
<b>YELLOW BELLFLOWER</b>	1	2	4
<b>OZARK GOLD</b>	2	3	3
<b>RIBSTON PIPPIN</b>	3	2	10
<b>CAMEO</b>	4	3	7
<b>ESOPUS SPITZENBURG</b>	5	3	9
<b>EMPIRE</b>	6	<b>10</b>	3
<b>ADAM'S PEARMAN</b>	7	6	6
<b>BRAEBURN</b>	8	6	<b>1</b>
<b>COX'S ORANGE PIPPIN</b>	9	3	5
<b>JONAGOLD</b>	10	7	4
<b>AMBROSIA</b>	11	<b>12</b>	<b>0</b>
<b>MCINTOSH</b>	12	1	6
<b>SUNTAN</b>	13	6	5
<b>GRIMES GOLDEN</b>	14	4	4
<b>KIDD'S ORANGE RED</b>	15	6	4
<b>ARLET</b>	16	6	4
<b>BELLE DE BOSKOOP</b>	17	5	10
<b>SHIZUKA</b>	18	0	5
<b>CINNAMON SPICE</b>	19	2	8

UNKNOWN	20	5	5
ERWIN BAUER	21	2	10
HOOPLE'S ANTIQUE GOLD	22	11	1
SPIGOLD	23	8	2
CONNELL RED	24	2	5
LIBERTY	25	7	0
RHODE ISLAND GREENING	26	8	7
SPARTAN	27	8	1
FORTUNE	28	14	1
ROME BEAUTY	29	3	7
TOMPKINS COUNTY KING	30	0	13
WALTANA	31	5	7
GOLDEN RUSSET	32	5	2
WHITE WINTER PEARMAN	33	4	4
HAWAII	34	14	1
GRANNY SMITH	A	0	11
RED DELICIOUS, OLD FASHIONED (HAWKEYE)	B	5	8
FUJI	D	12	2
PINK LADY	E	4	6
GOLDEN DELICIOUS	F	11	0
ANANAS REINETTE	G	6	6
WICKSON CRAB	I	5	4
RUBINETTE	J	8	0

**ADAM'S PEARMAN** is an English variety sent to the London Horticultural Society in 1826 by Robert Adams with the name Norfolk Pippin. Robert Hogg in *The Fruit Manual* states it originated in Herefordshire, where it was called Hanging Pearmain. The medium sized, long-conical shaped fruit is streaked red on a yellow background or an orange flush over yellow/gold stripes and covered with a thin brown russet; has a rich, nutty, firmly textured flesh. It is an excellent garden tree with particularly attractive flowers. There are conspicuous lenticels of white or grey russet dots. The creamy white flesh is firm, crisp and tender with a rich and sugary taste. Regular bearing, the tree matures small in size and fruits profusely on long slender shoots, but it is particularly easy to shape by pruning. Very hardy, this [dessert apple](#) exhibits some resistance to scab infection. The skin is dry and slightly rough. There is a biennial tendency. It grows well in heavy clay soil and will ripen in September.

**AMBROSIA** is a relatively new [cultivar](#) of [apple](#) originating in [British Columbia](#) in the early 1980s. It is medium to large in size and has mostly red coloration, with yellow patches. It has cream-colored, firm meat with a sweet, crisp, aromatic flavor reminiscent of pear and low acidity. Ambrosia harvest is mid to late season. Trees are hardy and no major disadvantages have yet been identified. The Ambrosia strain was first cultivated by the Mennell family of Similkameen Valley, British Columbia, who discovered the apple growing in their orchard.

**ANANAS REINETTE** is an old variety probably of Dutch origin first recorded in 1821. Formerly grown in Germany where it was popular as a dessert and culinary apple as well as for juice. Small round fruit. Golden yellow skin with russet freckles. Attractive looking with crisp, juicy, yellowish white flesh. Sweet sharp taste developing into a pineapple flavor as the name implies. Moderately vigorous, upright, free spurring tree. Good cropper.

**ARLET** or Swiss Gourmet came from the Switzerland Research Station in the early 1980s. This [dessert apple](#) is a cross of Golden Delicious and Idared. Moderate size and very productive, and annual if thinned. Susceptible to apple scab fungus and powdery mildew. Fruit is medium, mild, sweet flavor. Matures late August. Stores about two to three months at 32 degrees.

**BELLE DE BOSKOOP** originated as a seedling in the Ottolander family nursery at Boskoop, Holland. It was probably brought to America in the 1870s, and may be a bud sport of Reinette de Montfort. The large, moderately vigorous tree, which grows large even on dwarfing rootstock, has open and drooping branches. The fruit is oblate and regular in shape, and the greenish-yellow skin is blushed and mottled a bright red with darker red stripes. The base is covered with a brown russet that extends in a net pattern over the surface, and the skin is very dry to the touch. The creamy-white flesh of this **dessert apple** is coarse, tender, juicy and crisp, with a subacid flavor. The vitamin C content is 7.30 mg/100 gr. A triploid that requires a pollinator, it bears heavily but may be slow to begin to bear. It ripens in late September.

**BRAEBURN** was introduced in New Zealand in 1952, is of unknown parentage, but is speculated to be an open pollinated seedling of Lady Hamilton. Red striped with a red blush on a yellow background, the pale cream-colored flesh is crisp and juicy, breaking off cleanly in chunks when eaten. Flavor has a sweet-tart balance. Truncate in shape, it tends to grow more elongated in colder regions. The tree grows vigorously until it fruits, and then growth becomes moderate. The tree branches heavily from the central leader; therefore, the dominance of the central leader must be maintained by removal of many of the top third tree limbs. It is a heavy bearer that comes into bearing early. Proper thinning and pruning can control the tendency toward biennial bearing. It is ready to harvest about 180-185 days after full bloom. The tree is one-quarter or smaller at maturity than a Gala or Fuji on the same rootstock. It is susceptible to scab and mildew, also fireblight, bitter pit and sunburn. There is little preharvest drop. An excellent **dessert fruit**, it is suitable for **culinary use** and can be used for little-sugar or no-sugar applesauce. Ripens in October before Fuji.

**CAMEO** is a [cultivar](#) of [apple](#), discovered by chance by the Caudle family in a Dryden, Washington [orchard](#) in 1987. Its parentage is uncertain; it may be a cross between a [Red Delicious](#) and a [Golden Delicious](#), since it was found near orchards of those fruits; <sup>[1]</sup> it also appears similar to the original Delicious cultivar. It is bright red striped over creamy orange, firm and crisp with an aromatic flavor. It is rapidly becoming a favorite, and is now among the top ten most grown apples in [Washington](#).

**CINNAMON SPICE** Named for its rich, distinct cinnamon flavor, this apple tastes similar to an apple pie. Found near Bolinas, CA by Jesse Schwartz. Exceptionally sweet, medium in size, wine-red fruit with some yellow hue. Tree of medium vigor, with upright shoots.

**CONNELL RED** The Connell Red apple, a variety adapted to the severe climate of Minnesota and Wisconsin, was formally named in October 1957. It is believed to be a red sport of Fireside, according to W. H. Alderman (formerly with the University of Minnesota), and was first discovered in 1949 by Mr. William Connell, in his orchard at Menomonie, Wisconsin. Like Fireside, Connell Red is very hardy, productive, with fruit that is good in flavor and keeps well. Harvest: September - October; Season: October - April

**COX'S ORANGE PIPPIN** was raised by Richard Cox (1777-1845) as a seedling of Ribston Pippin at Colnbrook Lawn, near Slough, Bucks, England, and was noted in 1830. The skin is thin, yet tough, smooth and colored a dull orange-red. As the apple matures, it brightens in color and is often more red than orange. Sometimes there is a surface russetting. The flesh is tender, crisp and yellow, with a sweet, slightly subacid flavor. This aromatic apple is considered one of the **classic dessert apples** of the world. The flavor is enhanced by ripening off the tree. It bears heavily and annually on a moderately vigorous tree, which is susceptible to scab and mildew. The growth is upright and slender with small leaves that have dull, fine serrations. The bark is a reddish olive color. Since it blooms late and there is a heavy rebloom, it is a reliable bearer in frost-prone areas. Golden Delicious is a good pollinator. The vitamin C content is 10.50 mg/100 gm. Cox's Orange Pippin is a parent of many esteemed varieties, including Ellison Orange Pippin, Holstein, Ingrid Marie, Freyberg, Golden Nugget, Kidd's Orange Red (which is a parent of Gala) and Cherry Cox. Interestingly, the seeds are sometimes loose in the so-called pip pocket and can be heard when shaken. It ripens in September.

**EMPIRE** is a cross between a McIntosh and Red Delicious. It is a medium-sized, attractive, dark red, juicy, firm, crunchy and [sweet](#) apple. They are ripe during September and October, and will keep until January. The variety came from a cross between the varieties McIntosh and Red Delicious and was released by Cornell University's Agricultural Experiment Station, in Geneva, NY in 1966. It is arguably is the most successful apple variety ever released by the New York State Agricultural Experiment Station.

**ERWIN BAUER** was raised at the Kaiser-Wilhelm-Institut, Munchenberg Mark, Germany, in 1928, and was named in 1955. It is an open-pollinated seedling of Duchess of Oldenburg, and was named for the founder of the plant institute in Munchenberg. Medium in size, the deep-yellow skin is flushed, and streaked red-brown. The yellow flesh of this **dessert apple** is especially hard and crisp, with a light, sweet, aromatic flavor. It has the high flavor of the Cox's Orange Pippin and ripens in late September

**ESOPUS SPITZENBURG** originated in Esopus, Ulster County, New York, in the latter part of the 18th century and has the reputation as a favorite **dessert apple** of Thomas Jefferson. He ordered 12 trees of the variety from William Prince's Flushing, Long Island, Nursery in 1790 to plant at Monticello. "Spitz" is likely one of the parents of the Jonathan and is classified in the Baldwin apple group. It is a large apple, oblong in shape, smooth-skinned and colored a lively, brilliant red, approaching scarlet. It is covered with small yellow specks. In hot and humid regions, the color is not as pronounced. The yellow flesh is rich, juicy, and sprightly, and in taste tests, it usually ranks very high. A shy bearer on slender, willowy limbs, this biennial bearer needs a pollinator. The upright growing tree is moderate in vigor with olive-colored bark, and the dull leaves are folded with irregular shallow serrations. The branches have wide crotch angles and are long and drooping. It is susceptible to fireblight, and if left on the tree too long, it will develop a condition called Jonathan Spot, which are brown skin-deep marks that detract from its appearance. Scab, canker and collar rot are also problems of this classic dessert fruit. It ripens over a few weeks in late September and early October.

**FORTUNE** is new from Cornell, N. It a Northern Spy and Empire cross which does not possess the major problems of either parent. The fruit is large, maroon-red, conic, with a wonderful flavor. The tree is much like Empire with stronger branches. This **dessert apple** ripens with Red Delicious in September. Preharvest drop can occur in warmer districts. Named and introduced in 1995.

**FUJI** is a cross of Ralls and Red Delicious made in 1939 at the Tohoku Horticultural Research Station, Nakahara, Japan, by H. Niitsu. It was selected in 1958 and named in 1962. Medium dull-red color, and unless the fruit has good sun exposure, there is low color quality. There are reports from Australia and New Zealand, where the variety has been fruited since the 1960s, that the color intensity does not develop and stabilize until the tree is 5 or 6 years old. Usually, the color does not develop until a few weeks before maturity. The flesh is yellowish-green, dense, crisp and more sweet than tart. The stem is long and the shape is roundish, conic, not crowned. Fuji is slow to begin bearing but is vigorous in habit, with up to 12 or more feet of growth in 3 years under good culture. Since the growth structure takes irregular shape, like its parent Ralls, it must be carefully pruned annually to maintain good tree form. The excessive twiggy inside growth requires thinning out to open up the tree, and if this is done near the first of June, less regrowth will take place. There is a sprawling and weeping form to the tree under a heavy load of fruit. It bruises easily on the light color of the skin and there are some reports of water core problems, but generally there are no pronounced diseases. This [dessert apple](#) has good flavor retention after picking, even when stored at room temperature. Long-term storage is excellent and required for the best flavor to develop. The chilling requirement is 1056 hours. Some cracking has been observed, which is characteristic of the parent Ralls. It is reported that scionwood from the basal portion of the graft limb often will not bud out, and that Fuji grafts tend to be brittle. When fruits fail to mature fully, the flesh is hard and woody. In central Virginia, it is ready for harvest in early October, but weather conditions can accelerate the ripening time.

**GOLDEN DELICIOUS** is also known as Yellow Delicious, and there are many strains, sports and cultivars. It is the second most popular **dessert apple** in the United States, and appeared in 1912 as a chance seedling on the farm of Anderson Mullins in Clay County, West Virginia. Probably, it resulted from a Grimes Golden pollinated by an unknown pollen parent, speculated to be Golden Reinette. Mullins sold the tree for \$5000 in 1914 to Stark Brothers Nursery in Missouri, and a steel cage was erected around it to prevent the theft of scionwood for propagation.

Usually large and conic in shape, with golden-yellow skin, the flesh is firm, crisp, and juicy with a mild, sweet, and distinctive flavor. The skin is dry and it bruises easily. Control of its natural tendency to russet has been a major concern in commercial production. The bark is a yellowish-olive in color and the folded leaves are waved with sharp serrations. A round-headed tree with wide-angle crotches, if properly thinned, it will bear young and annually, and there are 145 to 155 days from full bloom to maturity. Self-fertile, it is an excellent pollinator for other varieties because of its multiple blooming during midseason. Thinning is necessary to produce large fruit, and the quality of fruit depends on the season.

**GOLDEN RUSSET** 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 a tendency toward biennial bearing, and 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**.

**GRIMES GOLDEN** was found by Thomas Grimes in Brooke County, West Virginia, in 1804, near the town of Fowlersville. This town is near Wellsburg, West Virginia, where John Chapman, better known as Johnny Appleseed, and his brother established a nursery. Grimes Golden is believed to be one of the parents of Golden Delicious. Roundish or slightly oblong in form, the fruit is small to medium in size, and the skin is greenish-yellow, ripening to a clear yellow. It is sometimes roughened with yellow or russet dots. The yellowish flesh is crisp and tender, with a spicy, sweet flavor. A good all-purpose **dessert** and **cooking** apple, it contains 18.81% sugar that ferments to a 9% alcohol, and was popular for the **making of hard cider** in the Blue Ridge Mountains of Virginia. It tends to overcrop, and must be heavily-thinned to produce large fruit. The leaves are shiny and smooth, dark green in color, and heavily folded with fine serrations. Heavy pruning to remove its bushy growth will also improve fruit production. There are knobs at the base of its branches, making the limbs more resistant to breakage. Grimes Golden is self-fertile and is an excellent pollinator for other varieties. It is subject to collar rot, but is somewhat resistant to fireblight and cedar apple rust. Grimes ripens in late September and stores very well. Trees of this variety are found in abandoned orchards in Virginia, and after 50 years of neglect, are still bearing small, sooty-blotched fruit of extraordinary flavor.

**HAWAII** is a medium-sized, light-yellow skinned **dessert apple** introduced by William Silvey from Sebastopol, California in 1963. US Plant Patent number 2512. A Golden Delicious/Gravenstein cross. Eating quality is very similar to Golden's, but with a little more excitement in its flavor. Sunburns easily, so not well-suited to dwarf-sized trees. Ripens in September.

**HOOPLE'S ANTIQUE GOLD** The antique in this case refers to antique gold coloration with russeting, not the age of the variety. Found on the Hoople Fruit Farm. Some stripes against a yellow background, sometimes russeted, medium to large size. Rich, lightly aromatic flavor, juicy sweet flesh with excellent flavor.

**JONAGOLD** was developed under the test number NY 43013-1 at the New York State Fruit Test Station in 1943, and was named and introduced in 1968. It is a cross of Jonathan and Golden Delicious. There are a number of strains and cultivars, including a red sport from Belgium. The large **dessert fruit** is round, conic in shape, and the color is an orange-red blush with the hint of stripes on a yellow background. Some strains, like the Red Jonagold from Japan, will show about 75% red coloration. Some other strains are Nicobel, Jonogored and Jonica. There is toughness to the dry and bumpy skin and it has little aroma. Juicy and crisp, the creamy-yellow flesh has a sweet-tart balance of flavor that usually ranks very high in taste tests. The stalk is long and curved to one side. Jonagold is susceptible to mildew, scab and sunburn, and some winter injury can occur when excessive growth takes place. The tree is open and spreading and it is cold hardy. It is very precocious, often cropping heavily on the 3rd leaf. A triploid, a pollinator is necessary. Golden Delicious should not be used as a pollen source for Jonagold. Instead, provide Melrose, Akane, Winter Banana, Newtown (Albemarle) Pippin or the crabapple, Snowdrift. The irregular or

uneven maturing of the fruit makes multiple pickings necessary. Generally, there are 3 or 4 pickings over 14 to 18 days. Even though Jonagold hangs well to the tree, storage life is shortened when the fruit is allowed to hang too long to increase the color.

**KIDD'S ORANGE RED** is also called Delco, for the Delicious and Cox's Orange Pippin parents, and there is a highly-colored sport called Captain Kidd. A 1924 cross from New Zealand grown by J. H. Kidd at Greytown, Wairarapa, it is medium in size and conical in shape, with yellow skin, flushed orange. It is striped scarlet and has patches of russet over the surface. In humid growing regions, the color is a dull red. The cream-colored flesh of this **dessert apple** is crisp, firm, sweet and very aromatic. Its long stem permits good spray penetration. The tree is vigorous with spreading branches and is precocious, fruiting in 4 years on EMLA 111 rootstock. Since it is very susceptible to russeting, its drab and ruddy skin distracts from its commercial value. It resists scab and mildew, but is subject to spray injury. There is some frost resistance and little preharvest drop. It ripens in September, usually just before Cox's Orange Pippin.

**LIBERTY** This disease-resistant apple has been making a major impact in the eastern U.S. Many independent taste panels have rated it the best among the resistant varieties, usually above Empire, and always rated it above McIntosh. Good well-balanced sweet-tart flavor with an attractive red skin makes Liberty competitive with "standard" apples. This apple is not just for the back yard grower but will be important for direct-sales. With consumer interest in low spray and organic produce rising, there comes a need for a high quality cultivar like Liberty.

**MCINTOSH** was discovered in 1796 by John McIntosh near Dundela, Dundas County, Ontario, Canada, and was propagated by Allan McIntosh. It was introduced and named in 1870. Medium to large in size, the pale-yellow skin is flushed and striped deep, bright, red and covered with a bloom. The white flesh, sometimes-tinged red, is fine, crisp and tender with a subacid to sweet flavor. The tartness and spiciness of the apple has become what is known as the classic McIntosh flavor, a favorite **dessert apple**. The tree sets heavy crops, is self-fertile, and blooms early. It is also a good pollinator for other varieties. It is a vigorous tree with red new bark and dull, rough, oval leaves, with shallow indistinct serrations. McIntosh ripens in September. While "Mac" remains the standard of excellence for apples in New England, it does not grow as well in warmer climates. Some offsprings are Cortland, Spartan and Empire.

**OZARK GOLD** is a cross of A1291 and Golden Delicious, developed by the Missouri State Agricultural Experiment Station, Mountain Grove, Missouri. It is a large to very large **dessert apple** with a bright-yellow, waxy skin. Usually, there is a blush on the sunny side. The flesh and flavor is similar to the Golden Delicious, but it ripens about three weeks before the Golden Delicious. It bears young, and the vigorous tree has wide crotch angle branches, but is difficult to train to a central leader structure. There is a tendency to biennial bearing, and it exhibits some resistance to diseases. It is a variety suitable for the home orchard and direct market growers.

**RED DELICIOUS, OLD FASHIONED (HAWKEYE)** ripens in September. The most popular and widely-grown apple in the United States, there are more than 300 variations of this apple under cultivation. A chance seedling found in 1872 on the farm of Jesse Hiatt of Peru, Iowa, in a known variety orchard, it was deliberately chopped down twice and then permitted to grow and fruit. It grew near a Yellow Bellflower, which is speculated to be its maternal parent, and the other parent is speculated to be the Black Gilliflower or Sheepnose. Hiatt decided to promote it as a new variety and originally named it Hawkeye. In 1893, he sent it to a competition sponsored by Stark Brothers Nursery. The paper of identification was lost, but Hiatt re-entered it in 1894, and Stark bought the rights to propagate it and renamed it Red Delicious. The Hawkeye is more striped and less pointed-nosed than modern cultivars, and some claim the flavor of the original is superior. The Standard Delicious is a green-skinned **dessert apple** with red stripes, elongated and red in color. Its white flesh is tender, fine-grained, crisp and juicy. The flavor is mild, and the aroma is distinctive. It is resistant to fireblight and cedar apple rust. Ripens in September.

**RHODE ISLAND GREENING** (also known as Burlington, Ganges, Green Winter Pippin) is an historic old American apple that originated about 1650 at Green's End, Newport, Rhode Island. At the end of the 19th century, it

was one of New York's most important commercial varieties, surpassed only by Baldwin. It is a vigorous and long-lived tree but does well in the South only at higher altitudes. It is tender, crisp, juicy and quite tart, an excellent winter keeper and one of the **best cooking apples** available. It is a very fine substitute for the more commonly known Granny Smith. The fruit is large, uniformly round in shape and flattened on the ends. The dark, waxy green skin turns a greenish-yellow when fully ripe. It ripens from September to October and keeps until February or longer.

**RIBSTON PIPPIN** has the synonyms Essex Pippin, Beautiful Pippin, Formosa, Glory of York, Ribstone, Rockhill's Russet and Travers. It originated in Yorkshire, England, around 1700 as a **dessert apple**, and was grown from three apple pips (seeds) sent from Normandy to Sir Henry Goodricke of Ribston Hall at Knaresborough, in Yorkshire, in 1709. Only one seed germinated and matured. The original tree was blown down in 1810, but was propped up and lived until 1928. A seed of one of its progeny produced the Cox's Orange Pippin. The apple skin is a yellow, flushed orange, and streaked red with russet at the base and apex. The yellow flesh is firm, fine-grained, and sweet. Some tasters detect a "pear-drop" flavor, and others have compared it to fermenting cider. Irregularly shaped and sometimes lopsided, the apple is usually round to conical in shape and flattened at the base with distinct ribbing. Weather conditions during ripening cause a marbling or water coring of the flesh, and in very hot weather, the fruit will ripen prematurely. It is very slow to begin bearing, and the proper pollinators will increase the fruitfulness. Lord Lambourne has been recommended for a pollinator, as well as Adam's Pearmain and Egremont Russet. It does not need thinning; and good culture, especially attention to the soil condition, is necessary to produce good crops. Ribston Pippin has one of the highest vitamin C contents; 30.30mg/100mg. A vigorous tree with upright growth, its medium-sized ovate to oval shaped leaves are a deep green color and distinctly folded with sharp, regular and shallow serrations. The surface of the leaf is smooth and dull with a heavy pubescence. Ribston Pippin does not store well and ripens in September.

**ROME BEAUTY** has the synonyms Rome, Starbuck, Roman Beauty, and Gillett's Seedling, and is speculated to be a seedling of Westfield Seek-No-Further. It was recorded in 1848. Joel Gillett in Proctorville, Ohio, bought a number of grafted trees from Putnam Nursery in 1816. One had sprouted below the graft and Gillett gave this tree to his son. It produced large attractive apples that he named Rome, for the township. The original tree was washed away in a flood in 1860. There is a sport called Rome Beauty Double Red, a tetraploid, flatter and of higher color than the original. Medium to large in size and uniformly round in shape and fairly smooth and well-colored, the greenish-yellow skin is mottled and flushed with bright-red, which deepens to a solid-red on the sun-exposed side. It is conspicuously striped bright carmine. There are many strains and cultivars that vary in coloration. The creamy-yellow flesh is coarse-textured and juicy, and the skin is tough. The stalk is long and thick and usually projects at an angle. The tree growth is narrow and upright and the bark is a reddish-olive in color. Leaves are small, shiny, light-green, oval and sharply serrated. Its limbs are unusually supple and are therefore less often damaged by high winds. Rome Beauty is self-fruitful and blooms late, escaping late frosts. An **all-purpose apple**; it is considered one of the **best varieties for baking**. It stores well and ripens in early October.

**RUBINETTE** is a new Cox descendant from Switzerland which can be grown in warmer districts. Fruit is medium, dull russeted yellow with a sweeter, Cox-like (complex) flavor. This **dessert apple** ripens early September. Tree is spreading and productive.

**SHIZUKA** is a new, high-**dessert quality** Golden sibling by Indo from Japan. Fruit is large, round-conic, with an attractive, medium-yellow finish. It has more sugar than Mutsu, which it resembles in growth habit (very vigorous). Stores well, perhaps to 5 months. Ripens late September. Tree is similar to Mutsu, with better bud hardiness and is resistant to blister spot. Will not pollinate other varieties.

**SPARTAN** was raised in 1926 at Dominion Experiment Station, Summerland, British Columbia, by R. C. Palmer, and was introduced in 1936. This **dessert apple** is a cross of McIntosh and Newtown (Albamarle) Pippin. Large in size and rectangular to conic in shape, it is ribbed from the base to apex. The yellow skin is almost entirely flushed a purplish-red with indistinct stripes. The surface is covered with a heavy bloom and the skin is aromatic. The very white flesh is crisp and fine-textured with a subacid flavor. Similar to McIntosh in quality and texture, it stores well, and the tree bears regular heavy crops, but the fruit is subject to premature drop and it is difficult to thin. If harvesting is delayed, the fruit develops a musty flavor in storage. Upright in growth, the tree requires generous

feedings. It is resistant to fireblight, scab and mildew. Pollination with Lodi will increase yields, and the Spartan is a good pollinator for Jonagold. It ripens in October.

**SPIGOLD** is a vigorous triploid bred from Golden Delicious and Red Spy. It was introduced by the New York State Agricultural Station in Geneva in 1962. At one time, it was considered a replacement for the Northern Spy. A [premier dessert apple](#), the background color is a pale-green that becomes greenish-yellow on ripening, with one-quarter to one-half flushed purplish-red. The flesh is crisp and melting, and at the same time, sweet and sprightly. The skin is tender and smooth with some russeting, and the size is large. It is slow to begin bearing. Because of its upright growth habit, it is important that it be trained early into a spreading shape. On young trees, bitter pit can be a problem. Spigolds picked from the king bloom will fill a bushel box with only 35 to 40 apples. The stem is long, stout, and projects from one side. Spigold blooms late and tends to biennial bearing. It will store well and ripens in late September in Virginia.

**SUNTAN** A relatively new dessert apple, slightly sweet, almost nutty flavor, firm coarse texture, similar in texture and flavor to the cox, perhaps with a more acid bite. The skin is dry, autumnal orange, red over gold with russet patches. It is picked in mid October and needs to be left to mature, ready to eat in mid December. 'Suntan' was raised in 1955 at East Malling, Kent and given its RHS Award of Merit in 1980. Parentage: Cox's Orange Pippin X Court Pendu Plat.

**TOMPKINS COUNTY KING** has the synonyms Flat Spitzenburg, King, King Apple, King Apple of America, Toma Red, Tommy Red, Tom's Red and Winter King. It is thought to have come from near Washington, Warren County, New Jersey, and brought to Tompkins County, New York, by Jacob Wycoff in 1804, who called it King. It was renamed King of Tompkins County about 1855. Another report is that it originated with a Thomas Thacker in Warren County, New Jersey. Large in size and rectangular to truncate-conic in shape, it is ribbed at the eye and on the body. The yellow skin is flushed a pale-red with darker red stripes and white or russet dots. The stem cavity is also russeted. The yellow flesh of this **dessert apple** is rather coarse, but crisp and tender, with a subacid, sweet and aromatic flavor. The skin has a greasy finish, like Black Twig, especially after storage. Vigorous and spreading, the tree grows naturally small, and the shiny leaves are highly folded with sharp, closely set serrations. It is susceptible to fireblight. The limbs grow nearly horizontal with many crossing branches. A pollen sterile triploid, it will not pollinate other trees, but it is partially self-fertile. Known for setting a crop under adverse conditions, Tompkins County King ripens in September.

**WALTANA** Though never officially patented, the Waltana is generally regarded by Humboldt County apple growers as Etter's best and most important variety. It takes a long hot growing season to ripen on the tree, finishing here in late October to November. Growers in cooler coastal climates, however, have successfully finished the Waltana off the tree. The beauty of this apple is its ability to keep in good shape under primitive storage conditions until the following summer. An excellent all-purpose (dessert, pie, cider, etc.) variety, Waltana deserves recognition as one of the world's finest winter-keeping apples. It was Albert's younger brother Walter (1882 - 1946) who first recognized - and then championed - the excellence of this apple. He named it after himself and his wife, registered the trademark with the state, and top-worked a small commercial orchard to his personal variety. Well past their prime now, many of Walter's original trees are nevertheless still producing decent (except for the "worms") fruit crops. The Waltanas on these old trees are red-striped over a greenish yellow background; younger, more open trees produce fruit that is almost all red when fully ripe. Like Etter's Gold and Northern Spy, Waltana is a seedling of Wagener. Its pollen parent was probably the old English variety Manx Codlin.

**WHITE WINTER PEARMAN** is also known as Cambellite, Campbellite, White Pearmain, Griffin's Pearmain in Texas, and Winter White Pearmain. There is confusion about the history, and uncertainty on its American origin and distribution. It is speculated to be of eastern United States origin, and was recorded in 1849, but others claim it is an English apple that dates to 1200 A.D. Medium in size and round to conical in shape, the pale-yellow skin is flushed irregularly a brownish-red and covered with russet dots. The skin is waxy and tough. The yellowish-white flesh of this **dessert apple** is crisp, juicy and tender with a subacid flavor that approaches being sweet. The moderately vigorous tree has oval, medium-sized and medium-green leaves folded and reflexed. The serrations are sharp, regular and shallow. The tree grows tall and upright, and the bark is a dark-red on new growth with

numerous lenticels. A low chill variety that is an excellent pollinator for other varieties, it ripens in late September and early October.

**YELLOW BELLFLOWER** is a medium to very large, pale-yellow apple from early 19th century. Oblong conic shape, good keeper, bruises easily, excellent culinary variety. Originated in New Jersey and was considered an old variety in 1817. Large to medium in size, of a delicate lemon-yellow skin color with conspicuous white or russet dots, and blushed a red or red-orange on the sun-exposed side. The cream-colored flesh is crisp and tender with a sweet subacid flavor. It is juicy and aromatic. 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. The bark is yellowish in color, and the apple stores well. Tendency to biennial production. Ripens late September and early October.

Much of the above information was copied from the Vintage Virginia Apple site.

<http://www.vintagevirginiaapples.com/index.html>

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The following information comes from Ram Fishman's Greenmantle web site. The Redwood Empire Chapter is going to try to grow several of the Albert Etter varieties that are available for propagation such as Pink Pearl.

**Albert Etter Apples:** <http://www.greenmantlenursery.com/fruit/etter-apples.htm>

**GRENADE® ( CV. Etter 7-13)** One of the last apples of the season, this variety would ripen on the tree here in mid-November. However, it is probably best picked in October and finished in storage to avoid possible rain damage. Grenadine® has the most deeply pigmented flesh of the **Rosetta™** selections - and this color shows through the skin, creating a dull purplish effect somewhat reminiscent of a pomegranate. Like Christmas Pink®, it tends to be rather sharp until mellowed for a few weeks in storage. When ready, it makes a colorful and festive fruit for all holiday uses.

**PINK PARFAIT® (CV. Etter 7-9)** Albert Etter was born and died on Thanksgiving Day, and we have always associated this holiday with him. So the end of November became a favorite time for us to explore his old orchard for late ripening apples. It was on one of these Thanksgiving expeditions that we discovered the apple we call Pink Parfait® - the latest and finest flavored of the pink-fleshed varieties. A large handsome fruit with bright red stripes and splashes over a cream background: the flesh is mottled pink and cream, almost as if an ordinary apple were stained with cherry juice. And the flavor and texture are amazing, making Pink Parfait® an unforgettable eating experience. It requires a long warm growing season and can be tricky to finish properly. Those who can grow this apple well are truly fortunate.

**PINK PEARL** was introduced in 1944 by the California plant breeder, Albert Etter. Rich flavored with bright-pink flesh, the skin is cream and pale-green with a light crimson cheek. Pink Pearl is a wonderful [table apple](#) and also makes a beautiful [pink applesauce](#). Unlike one of its parents, Surprise, which was first noted in England in 1831, it has solid green skin, but pink flesh. It is medium in size and irregularly cone-shaped, somewhat like the Yellow Bellflower. When the skin is broken, it is aromatic. The flesh is fine-grained, crisp and has a tart-sweet flavor. Ripens in August.

**KATHARINE** Also a Wagener seedling, this was a breeder's favorite that somehow never got officially introduced - yet another Etter mystery. Because it somewhat resembles its sibling Waltana, perhaps Albert hesitated to put forth a variety that would compete with his brother's "pet". The Katharine apple remained unknown for many years, a solitary tree growing next to the house Albert built for his mail-order bride. The neighbors thought it was just another Waltana tree.... Katharine does indeed resemble Waltana in many respects, reflecting their common seed parent. Like Waltana, it is a large, late-ripening (November), long keeping apple that serves well for both eating and cooking. Yet, there are pronounced differences. Where the Waltana is a handsome red-striped and green apple, the Katharine can be beautiful with richer, more subtle coloration. This Yang/Yin dichotomy applies also to flavor: the Waltana's is pleasantly robust, while the Katharine possesses sublime aromatics that linger on the palate. This complexity no doubt traces back to its pollen parent, the diminutive Reinette Ananas.