

# APPLE ORIGINS, FLAVORS AND USES

## Ashmeads Kernel

Ashmeads Kernel apple tree is known as an old English winter russet apple. The first Ashmeads Kernel apple tree, originated from a seed planted around 1700 by a Dr Thomas Ashmead in Gloucester. The Ashmeads Kernel apple is medium size, golden-brown skin with a distinct crisp, nutty snap. The fruit explodes with a champagne-sherbet juice infused with a sugary and sharp character. It's one of the favorites for cider as well.

## Braeburn

The Braeburn apple tree produces one of our most well-known late season apples of very high quality. The Braeburn apple tree was first discovered early 1950's as a chance seedling in New Zealand. It is thought to be a cross between Granny Smith apple and Lady Hamilton apple. The Braeburn apple is medium to large size with orangish-red blush over a green-yellow background. Quite tart and firm, good for eating and makes a fabulous pie.

## Cinnamon Spice

The Cinnamon Spice apple tree was discovered in the small reclusive town of Bolinas, CA by Jesse Schwartz. At the time nobody could identify this delicious apple so it was named Cinnamon Spice apple for its rich, distinct cinnamon flavor, tastes similar to an apple pie. The Cinnamon Spice apple is exceptionally sweet, medium in size, wine-red fruit with some yellow hue. Originally recognized as the old English apple Laxtons Fortune.

## Crimson Gold Apple

The Crimson Gold apple tree is one of the best of the rediscovered Albert Etters' apple gems. The Crimson Gold apple is a thin-skinned apple bursting with bright, crisp, complex, sweet and tart flavor that will wake you up when eaten out of hand. Also creates a great lively fresh cider. Crimson Gold apple holds up well when baked or poached and creates delicious apple jelly.

# Freedom

The Freedom apple tree is resistant to fire blight, mildew, cedar-apple rust, scab and other diseases. The Freedom apple is a medium to large round bright red fruit with almost invisible yellow background. Crisp, juicy, medium-coarse flesh. The Freedom apple tree is a vigorous, spreading tree. Fruit stores until January. Freedom is great for fresh eating, cider and cooking

# Fuji

Fuji apple tree requires little introduction. The Fuji apple is a tall, rectangular, medium size apple with yellowish-green skin and orange-red flush with darker stripes. Flesh white, firm and crunchy, with excellent sweet flavor.

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# Gala

Gala apple tree is a noted grandchild of Cox's Orange Pippin, with some of the aromatic qualities of the famous apple, but very crisp and sweet without the tang of Cox. The Gala apple tree was created by orchardist J.H. Kidd in New Zealand, who also developed the Kidd's Orange Red.

# Golden Delicious

The original Golden Delicious apple tree was found on the Mullins' family farm in West Virginia and was locally known as Mullin's Yellow Seedling and Annit apple. Golden Delicious apple trees are widely adaptable golden apple. It's ideal pollinizer because it blooms over a long period and has three different sets of blooms. The Golden Delicious apple has a mild, very sweet, distinctive flavor. High quality fruit of multi-purpose.

# Granny Smith Apple

Granny Smith apple tree is one of best-known antiques from Australia. Discovered by Maria Ann Smith back in 1868, who propagated the cultivar from a chance seedling discovered near their creek. The Granny Smith apple is thought to be a seedling from a waste pile of French Crab apples. Grass green, crisp and tart, and an excellent keeper. Moderately sweet, snappy flavor. Superb eating and cooking qualities, never gets mushy when baked.

# Gravenstein (red sport)

The Red Gravenstein apple tree is a red sport of our local favorite, it is similar to Gravenstein apple but sweeter. Skin is a deep solid crimson to purple-red and hangs beautifully on the tree. The Red Gravenstein has a white, crisp, sweet, full-bodied flesh lending itself to delicious juice and pies. The Red Gravenstein ripens over the course of several weeks. This striking strain stood out among an orchard of Red Gravensteins in Graton, California.

# Gravenstein

Gravenstein apple trees require no introduction in Northern California where it has long been the premium variety. The Gravenstein apple tree was discovered in 1669 as a chance seedling in Denmark. The Gravenstein apple tree was introduced to California in the early 19th century, perhaps by Russian fur traders, who are said to have planted a tree at Fort Ross in 1811. Flesh firm, crisp, juicy, tart. Good for eating fresh, and one of the best apples for pies, sauce and juice.

# Honeycrisp

The Honeycrisp apple tree, once slated to be discarded, has rapidly become a primary commercial commodity apple variety. The Honeycrisp apple is often considered superior to McIntosh and Delicious for fresh eating in taste tests and sales. The Honeycrisp apple skin is mottled red over yellow with very crisp flesh. Good keeper up to 5 months.

# Jonagold

Jonagold apple tree is another great apple from the Fruit Testing Station. A cross between the Golden Delicious and Jonathan, it is now widely grown. The Jonagold apple is often a large fruit with red blush over yellow-green skin. Cream colored flesh, breaking, juicy. Jonagold apples are fine for pies, sauce and great out of hand.

# Jonathan

Jonathan apple tree is thought to be a seedling from a Spitzenburg when it was discovered on a farm in Woodstock, New York back in the late 1700's. Our Jonathan apple trees are the original, not the redder hybrid. Jonathan apple trees are naturally a smaller tree, this variety bears young, annually, and heavily. The Jonathan apples are medium, highly colored in sunny climates, striped red in cooler climate with fine-textured, juicy, sprightly sub-acid flavored flesh. One of the best dessert and pie apples. The fruit freezes well and has a long storage life.

# King David

King David apple trees have many admirers. The first was Ben Frost of Durham, Arkansas who discovered the King David apple along a fence row in the late 1800's. King David apple tree is a versatile fruit for cider, pies, sauce, and eating. Its admirers boast that it is the most wonderful eating apple in the world. It is a medium size deep dark red apple. It has firm, crisp, spicy, juicy yellow flesh. The King David apple tree is thought to be a cross between Jonathan x Arkansas Black.

# Liberty

Liberty apple tree produces a handsome red apple, usually school box size, of the McIntosh type with a wonderful sweet/tart balance. Liberty apples are crisper, keeps better and more heat tolerant than other McIntosh hybrids. Wonderful dessert quality when dead ripe. The Liberty apple is excellent for cooking and sweet cider too.

# Melrose

The Melrose apple tree produces the official Ohio State apple. For good reason, Melrose apples are a large, fruit with yellowish-green skin streaked dark red with russet spots. The flesh is firm, coarse, sweet, juicy and creamy white. Melrose is one of the best keepers, whose flavor improves in storage. Often desired for use in pies and baking

# Mutsu

The Mutsu apple tree (also known as Crispin) is a cross between the Golden Delicious and the Indo apple varieties first grown in Japan, and named after the Mutsu Province of Japan. The Mutsu apple tree is a vigorous hybrid with very large fruit. Skin green, maturing to yellow, sometimes blushed orange. Flesh yellow-white, firm, juicy, crisp but coarse; slightly aromatic. The Mutsu apple is an all-purpose fruit and a favorite with the kids at our tastings. Often used for baking pies.

# Ribston Pippin

Ribston Pippin apple tree 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. The Ribston Pippin apple is a highly esteemed Victorian dessert apple. Ribston Pippin is also referred to as the Glory of York. Juicy, firm deep cream-colored flesh has an intense, rich, aromatic apple flavor, along with an intense sharpness.

# Splendour

Splendour apples are bright red and highly attractive fruit. The skin is thin. Flesh is deep yellow, much like Golden Delicious, but firmer in texture, and crisp, juicy, with a distinctive sweet flavor. Splendour apples have excellent dessert quality, and handles and stores well.

# Winesap

Winesap apple variety originated in New Jersey prior 1800, the Winesap apple has become beloved throughout the South. The Winesap apple tree gets its name from its spicy, wine-like flavor and aroma. The Winesap Original apples are top quality, multi-purpose fruit noted for the crisp, very juicy yellow flesh and its blend of sugar with high tartness.

Info from:



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