



SCION WOOD 2019

South Coast Environment Society

- We will send the first batch out on 16th September
- Some varieties are limited to 1 per person as there are limited amount of scions, and it means we can share the varieties around. We are starting with a maximum of two scions per variety. If you are interested in more get in touch before the 23rd of September and we can look at options.
- Each 15 cm scion would make at least 2 new trees and sometimes three if the buds are close together.
- We are 95% certain of the identity of these scions. Over the next couple of years we hope to get them DNA tested to confirm. Hopefully more named varieties will come out of our collection as well as we will also DNA test the many unknown varieties we have.
- Price: \$3 per scion.
- Postage \$4.00 up to 20 scions, \$5.00 for 20 to 50 scions. For more than 50, postage will be advised on ordering.
- Please email openorchard@sces.org.nz to order.

(Note: Triploids are more vigorous trees that don't give out pollen so they need two different apple varieties nearby (2km) for all three to fruit)

Adams Pear mainEAT....MID SEASON

Originated in 1826 Herefordshire; popular Edwardian/Victorian apple. Fruits are juicy and sweet, pleasant aromatic flavour. They are ready to eat early April.

Alexander... COOK + EATMID 3

Russia 1700's. Very large Apple, very attractive shade of pink.

AlfristonCOOK.....MID SEASONKEEPER

Raised in the late 1700s by Mr Shepherd, Sussex and named Shepherd's Pippin. Re-named Alfriston in 1819. It received the Award of Merit from the Royal Horticultural Society in 1920. Fruits are soft, coarse-textured, not very juicy and acid. Pick April keeps 5-6 months.

Ballarat COOK + EAT MID

1870 Australia large fluffy cooker very popular now

Beauty of Bath...COOK + EAT....EARLYNOT KEEPER

Originated at Bailbrook, Bath, Somerset and introduced by Cooling of Bath in about 1864. Good cropper for market but need to put straw under trees as fall when ripe. Good for cooler wetter areas and some frost tolerance. Small to medium, pale green flushed with red stripes soft, juicy, and sweet with sharp flavour. Possibly self fertile? Fruits are soft, juicy, sweet and a little acid, with a distinctive flavour.

Belle de Boskoop... COOK + CIDER + EAT (if stored)....MID KEEPER (TRIPLOID)

Netherlands 1856. Large size, irregular, gold-red skin covered in russet, yellow flesh. Firm, juicy and acidic; has aromatic flavour. High in vitamin C. Excellent for stewing, baking, cider and also dessert once stored (too tart fresh). Fruit keeps 3-4 months.

Biesterfelder Renette EATEARLY 4

Originated at Castle of Biesterfelder, Lippe, Germany. Introduced in 1905. Fruits have fairly coarse, soft creamy white flesh with a sweet subacid and slightly aromatic flavour.

Black PrinceCOOK + EAT..... EARLY/MID

Is a large apple with dark red skin to eat fresh or cook later.

Blenheim OrangeEAT+ LATE KEEPER (TRIPLOID)

Originating in 1740 in Woodstock, Blenheim, Oxfordshire, England. Mid/Late, May/June large flat round, yellow with red stripes Keeps 3-4 Months.

Bramley's Seedling COOK + CIDER + JUICE VERY LATE KEEPER (TRIPLOID)

Origin: Nottinghamshire England, 1809 from a seedling in Betsy Braisford's garden later owned by Mr Bramley a local butcher! (triploid) Late- Very late season. Large size, green-yellow with red stripes, irregular shape. Most popular cooker in UK. Excellent for baking cooks to a golden puree ,excellent for pies, also cider and juicing. Vigorous tree with good disease resistance High in vitamin C. Keeps well

Brownlees Russet.....EAT.....LATE

Hertfordshire UK 1848 late...May self fertile. Medium size, slight Brown/red flush and brown russet. Juicy Crisp and sweet. Good crops but not regular. Tolerated cooler, wetter climates.

Charles Ross EAT + COOK + JUICE + CIDER EARLY-MID.

(Peasgood crossed with Cox Orange). Like a large Cox Orange Raised by Charles Ross at Welford Park Gardens, Newbury, Berkshire. 1890 Fruits are rather coarse-textured, juicy and sweet with a moderate flavour. Good all round apple for eating cooking, juice or cider. Keeps shape when cooked. Ready March. Not a keeper use or process fresh.

Claygate Pearmain.....EAT.....LATE

1823 John Braddick Esq. found tree growing in hedge in Claygate, Surrey Green with red blush and russetting. Late eating, sweet and aromatic almost tastes like pineapple- fresh eating

Cornish AromaticEAT....MID KEEPER

Originally found growing in Cornwall. It was brought to notice in 1813 but thought to be many centuries old. Fruits have firm, rather dry flesh with a rich, aromatic flavour. Knobby exterior with yellow perfumed flesh. Sweet, sharp, pear drop and spice flavour. Cornwall 1813. Dessert Apple ready mid April and keeps 4-5 months.

Cowies triangle COOKLATE KEEPER

Very attractive firm green cooking apple with a red splash by the stalk. This apple has been found on several heritage orchards in Southland so it is an very old variety and one well worth including in a home orchard. We are presently working to identify it. This one was planted by a fruit tree enthusiast a Mr Kennedy many years ago when, like us, he was putting back heritage apples he thought worthwhile for Southland.

Cox Orange Pippin EAT + JUICE MID KEEPER

1825 Slough, Buckinghamshire by a Mr. Richard Cox .Medium size, gold-yellow skin, red blush, faint stripes with some russet.Tender, crisp, very juicy, sweet, slightly sub-acid and aromatic. Excellent dessert apple Good for juicing. Early mid (March/April) keeps 3 months. Described once as "the finest dessert apple in existence.

Crimson Bramley.....COOK.....MID (TRIPLOID)

A more highly coloured sport of Bramley's Seedling. Originated in Southwell, Nottinghamshire. Catalogued in 1913. Fruits have firm, coarse-textured, juicy flesh with an acid flavour.

Devonshire QuarrandonEAT.....EARLY

Thought to have arisen in Devon, but may have originally come from France. First recorded in 1678. Fruits are sweet, crisp and juicy with a distinctive aromatic flavour. Harvest mid February

Early Strawberry.....EATEARLY

1838 USA large sweet early apple red striped cream flesh.

Ellison's Orange.....EAT.....EARLY

Raised by Rev. C.C. Ellison, Lincolnshire. First recorded in 1904. Fruits have soft, juicy flesh with a rich and strong aniseed flavour. Cox Orange cross ready mid-March.

English Golden Pippin.....EAT + JELLY + CIDER.....MID KEEPER

1629 Arundel, England (later described as the most excellent and most ancient apple there is). Fruits have firm , crisp flesh with a sweet sub-acid and rich flavour. Sweet with lemon tang, gold with russet dots. Ready April keeps 2-3 months.

Egremont Russet EAT EARLY

Origin: 1872 England. On the estate of Lord Egremont, Sussex? (Diploid) Ripens early March. Medium size apples. Delicious taste, especially with cheese. Cream and green flesh. Healthy heavy cropping tree. Delightful old russet. Self fertile.

Fairbelle or Belle BonneEAT + COOKMID

Late March-April. Large size, rosy red. Excellent cooker and dessert apple. Cooks to a pulp. Very healthy disease resistant tree

Fall pippin..... COOK + EAT..... MID/LATE

Large, yellow fall apple. Good flavor and keeper. Flesh tender, rich and of very good quality. Excellent for eating but especially desirable for culinary use.

Golden Delicious COOK + EAT..... MID/LATE

USA 1890. Eating mid & late season so a good pollinator for others. Large golden sweet apples for cooking or eating- tastiest when left on the tree to ripen. Good strong tree with heavy crops

Golden HornetPOLLINATION

Universal Pollinator for all apple trees because it has an extended flowering season. Prolific tiny yellow fruit.

Gravenstein EAT + COOK EARLY

It is thought to have arrived in Denmark in about 1669. Fruits have crisp, rather coarse-textured, juicy flesh with a pleasant mixture of sweetness and acidity with a distinctive flavour.

GrenadierEARLY....EAT

First recorded in 1862 and introduced to commerce in about 1875. . The most widely grown early commercial cooking apple in the UK. Fruits have firm, fine-textured, juicy flesh with an acid flavour. Cooks well to a froth.

Heatherlea GoldEAT.....MID

Central Southland original similar to a golden delicious.

Hetlina..... EARLY....EAT

Czechoslovakia 19th century. Early eating. Red and crisp, high in antioxidants.

Jonagold * (Triploid) (K)

1943 New York Golden Delicious X Jonathon Dark red with stripes. Good Keeper. Mid season April

Kentish Fill Basket COOK + EAT MID-LATE

Origin: Kent England, 1820. Mid-late season. Large pale green apple with red streaks. Excellent for dessert or processing. Vigorous disease resistant tree.

Keswick CodlinEAT + COOK.....EARLY

Early Season cooks up soft and fluffy. Doesn't keep long 2-3 weeks- good for processing. Lincolns

Kidd's Orange Red EAT..... MID-LATE

Greytown NZ 1924 Cox Orange X Delicious mid/late April/May Crimson with dark stripes, juicy, crisp and sweet, strong flavour. Keeps well, reliable cropper but leave on tree when possible for best flavour. Good for cooler areas.

Kingston BlackCIDER.....MID

Kingston Somerset late 1800's April - Small yellow with maroon flush. Excellent Cider apple-vigorous tree

Lady Sudeley.....EAT....EARLY

1849 by a cottager Jacob Petworth Sussex originally called Jacobs Strawberry desert - Early –March Self- fertile, medium striped red and pink. Juicy, firm, good cropper. Suited to cooler areas.

Laxtons Fortune.....EAT FRESH....EARLY- MID

Raised Bedford, 1904. Round medium size dessert apple with an attractive appearance. Pale yellowish-green flush with bright red stripes, creamy white flesh. Firm, sweet, juicy with a rich flavour. Small compact tree suitable for the small garden in cooler climates good resistance to blackspot. Crops well from an early age.

London PippinCOOKING.....LATE

lovely late cooking apple is a London or Five Crown Pippin ready April/ May

Lord Suffield COOKING..... EARLY

Raised by Thomas Thorpe, a Weaver, from Middleton, near Manchester, England. It was first distributed in about 1836. Fruits have crisp, juicy flesh with an acid flavour.

Lord Wolseley COOK..... MID

Origin: England 1850 Mid season March/ April, large yellow flushed with red. Juicy crisp apple. Good cooker and stores well

Merton Russet EAT MID

England 1921 Sturmer crossed with Cox Orange. Ready April keeps 4-5 months. Yellow flushed with dull red and russeted. Firm flesh, crisp tender and sweet.

Monties Surprise *EAT...COOK....MID

Origin: 90 year old seedling from Nth Island New Zealand. One of the top anti-oxidant rating varieties. Large- red streaks, dessert or cooking variety. Vigourous tree hardy and good disease resistance. Mid season. Can be slow to start fruiting in Southland.

Munroes Favourite (A.K.A. Dunn's Seedling)EAT.....MID

Said to have been raised by Mr Condor at Kew, Melbourne, Australia. First recorded in the UK in 1890. It was introduced by Mr Munroe. Fruits have crisp, hard flesh with a sweet, subacid flavour. Ready mid April

Norfolk Beefing.....COOK + BAKE...LATE (Triploid)

UK 1700's Cooking and baking keeps shape

Northern SpyEAT...MID

First grown in the seedling orchard of Heman Chapin, at East Bloomfield, New York. It was raised in about 1800 and introduced in 1840. Fruits have fairly firm, juicy, sweet flesh with a pleasant flavour. This variety is resistant to woolly aphid and has been used as a parent in the breeding of resistant rootstocks and varieties. A dessert apple ready in mid April, keeps 4-5 months

Peasgood Non Such.....EAT + COOK.....MID

Raised (reputedly) by Mrs. Peasgood who is said to have grown the tree in a pot from a seed of a 'Cathead', Lincolnshire, about 1858. Mid . (April) Flattish round, very large apple. Golden yellow-greenish with bright crimson flush. Flesh yellowish, soft, very juicy, sub-acid and aromatic. Pulps up well when cooked. Growth vigorous makes a large spreading tree. Cropping good. Probably self fertile.

Ralls Janet EAT MID

French pre 1800 or USA? Late season Yellow/green with shades of red stripes with yellow flesh. med large, crisp juicy excellent keeper. Heavy and reliable cropper.

Red Gravenstein EAT + COOK EARLY

It is thought to have arrived in Denmark in about 1669. Fruits have crisp, rather coarse-textured, juicy flesh with a pleasant mixture of sweetness and acidity with a distinctive flavour.

Red Spy.....EAT + COOK MID

New York 1800

Similar colouring as Northern Spy, but redder. Cream coloured flesh with juicy, crisp, rich, aromatic flavour.

Reinette de Canada COOK + EAT MID-LATE (TRIPLOID)

1771 Normandy France mid-late season, eating or cooking. Good flavour and good keeper. In many old Southland 19th Century orchards.

Rhode Island Greening....COOKLATE KEEPER (Triploid)

Rhode Island USA - 1650. Fruits have coarse, juicy flesh with a pleasant flavour. Pick April. keeps 5-6 months.

Ribston PippinEAT + COOK + SAUCE.....LATE KEEPER (TRIPLOID)

Yorkshire 1688 Yellowy green with orange/red blush. Mid season highly esteemed for eating , sauce, and cooking. First tree lived for 220 years near Ribbston Hall. Keeps well and flavour increases as it ages. Best pip to use if you want to grow a new tree from a seedling.

RokewoodEAT.....MID

Australian, ready April. Lovely crisp sweet red and green eating apple. Good reliable cropper. Healthy disease free.

Rome Beauty....COOK....LATE

Creamy yellow with a crisp texture. Mild, sweet flavor with tart nuances. Unlike most apple varieties, it has a very low chilling requirement which means it can be grown in areas which do not have cold winters.

Ross Non PareilEAT.....MID

1802 Meath Ireland Fruits have firm, rather dry flesh with a rich, aromatic flavour. Eating apple ready late March/ early April

Stayman's Winesap ... COOK +LATE (Triploid)

An old favourite USA cooker. First raised by Dr Stayman of Leavenworth, Kansas, USA 1866

Striped Beefing.....COOK.... LATE KEEPER

Found by George Lindley in the garden of William Crowe, Lakenham, Norwich, England in 1794. Distributed in 1847. Fruits have firm, coarse-textured, moderately juicy flesh with a fairly acid flavour. Excellent cooking apple. Cooks up better than Norfolk Beefing, but doesn't store as well.

Sturmer Pippin... COOK + EAT +CIDER... LATE KEEPER

1800's Suffolk. Sturmer has blushed, green/bronze skin with an acidic, aromatic, sweet and juicy flesh that is very firm. This variety makes excellent cider and is great cooked. The fruit is very high in Vitamin C. It is a compact tree with low vigour meaning it needs little pruning. Tolerates cold. Very popular in NZ home orchards pre1970's

Tydeman's Late Orange EAT LATE KEEPER

Kent (East Malling Research Station) 1930 Laxtons superb X Cox Orange Very late dessert apple, picking may. Keeps very well in natural storage through until following spring. Medium size, roundish to slightly conical shape, golden yellow tinged green with orange-red flush. Flesh cream, firm, crisp, sweet sub-acid and aromatic. Vigorous tree with high yield. Prefers cool and dry.

Warners King....COOK..... Early- MID

Kent late 1700's. Large, flat yellow green cooking apple that cooks up well.

Worcester Pearmain.....EAT..... EARLY

Mr Hale of Worcester England 1874. Gorgeous strawberry hint in flavour. Red stripes over green. Crisp and juicy. White Flesh. Heavy regular bearer- loved by children.

Wilson's own....COOK + EAT.....MID

Paparoa NZ 1904. Reliable heavy cropper. Fruit yellow with red blush

Yellow Ingestre.....EAT..... EARLY-MID

Yellow Ingestre is an old English apple variety, quite well-known for its distinctive yellow coloration. The yellow becomes more pronounced as the fruit is left to mature. The flavour is pleasantly aromatic. Yellow Ingestre was the result of a cross between Orange Pippin and Golden Pippin, made in about 1800, by a Mr Knight of Herefordshire. Weeping habit, used as specimen tree in Victorian times and the long branches of small golden fruit were used on kissing boughs.

Yorkshire Greening....COOK +SAUCEMID KEEPER

(Yorkshire Goose Sauce).—Large, roundish, irregular, and flattened. Skin dark green, striped with dull red next the sun. Stalk short and thick. Eye closed. Flesh white, and pleasantly acid. One of the best kitchen apples. April - keeps 3-4 months.

SOUTHLAND ORIGINALS

Dipton RedburstCOOK.....MID/LATE

A Southland Original well worth sharing- cooks to a sweet soft very tasty golden pulp, so no need for sugar.

Sherwood Seedling.....EAT

Smaller bright red , really tasty. Found on Dick Turnbull a famous NZ runners property fence line at Tussock Creek.

Terry's PearmainEATLATE

Lovely sweet crisp very late eating apple. Golden with flush. 'Southland original' 1990 (not heritage) but worth sharing.