



## SOUTH COAST ENVIRONMENT SOCIETY

### OPEN ORCHARD FUNDRAISER:

# HERITAGE FRUIT TREE LIST 2020

- Ordering closes 31st July. First in, first served at Tree Sale on 8 & 9 August.
- These bare rooted trees are available in Riverton only, they must be physically picked up by a person - we don't post!
- Pick up weekend August, 7<sup>th</sup>, 8<sup>th</sup> & 9<sup>th</sup> August or ASAP thereafter.
- The trees are \$30.00 each for Southland trees, \$38.00 for Waimea Trees
- Maximum order of 5 trees; must be different varieties, to share the varieties around; please give us 7 choices as some are in very limited numbers.
- Please fill in the order form & either email to: [openorchard@sces.org.nz](mailto:openorchard@sces.org.nz) or post to: SCES, 154 Palmerston Street, Riverton, 9881
- No payment is required until we confirm your order. Payment details will be sent with your confirmed order.
- We will have a limited number of trees left for sale during the pick up weekend on a first in first served basis.
- Please note: Demand outweighs supply each year as interest in this project and new orchards continue to grow.

### **SOUTHLAND TREES – All \$30.00 each**

*(These trees are 1 year old and approximately 80cm – 1m) Rootstock MM793 (medium-sized tree that suits Southland soils)*

#### **APPLE VARIETIES** 53 varieties available 12/7/19

*(Note: Triploids are more vigorous high production trees but they don't give out pollen so they need two different varieties nearby, within a couple of Km, for all three to fruit- this is important if you live on a farm- most township dwellers will have plenty of apple trees in the neighbour hood)*

#### **Adams Pearmain** ..... EAT ..... 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 + EAT ..... MID

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

#### **Ballarat** ..... COOK + EAT ..... MID

1870 Australia large fluffy cooker very popular now.

#### **Beauty of Bath** ..... EAT ..... EARLY

Originated Bath, Somerset England 1864. This dessert variety was once the most important early commercial apple in the U.K. Fruits are soft, juicy, sweet and a little acid, with a distinctive flavour. Bright red flush on yellow. Flesh often stained pink under the skin. Sweet and juicy when ripe, don't keep: eat fresh.

#### **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 Reinette** ..... EAT EARLY

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 Prince** ..... COOK + EAT ..... EARLY/MID

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

**Blenheim Orange....** EAT+ 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

**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. Tolerates cooler, wetter climates.

**Claygate Pearmain .....** EAT.....LATE (TRIPLOID)

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

**Cornish Aromatic .....** EAT ..... 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. Keeps 4-5 months.

**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. 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 Quarrandon .....** EAT ..... 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 .....** EAT ..... EARLY

1838 USA large sweet early apple red striped cream flesh.

**Egremont Russet .....** EAT.....EARLY

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

**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.

**Fairbelle or Belle Bonne .....** EAT + COOK ..... MID

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

**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.

**Gravenstein (Red) .....** EAT + COOK..... EARLY (TRIPLOID)

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.

**Jonagold .....** EAT ..... MID (TRIPLOID)

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

**Jonathan .....** EAT ..... MID KEEPER

New York. 1826. Fine, juicy flesh. Sweet and tasty. Eating apple, ready early April. Keeps 2-3 months.

**Kentish Fill Basket .....** COOK + EAT ..... MID-LATE

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

**Keswick Codlin** ..... EAT + COOK .....EARLY

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

**Kingston Black** ..... CIDER .....MID

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

**London Pippin A.K.A. Five Crown Pippin** ..... COOKING .....LATE

Lovely late cooking apple. Ready April/ May.

**Lord Wolseley** ..... COOK ..... MID

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.

**Monty's Surprise** ..... EAT + COOK ..... MID (TRIPLOID)

90 year old seedling from Nth Island New Zealand. One of the top anti-oxidant rating varieties. Large - red streaks, dessert or cooking variety. Hardy and good disease resistance.

**Munroe's 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.

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

UK 1700's. Cooking and baking - keeps shape when cooked.

**Northern Spy** ..... EAT 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 aphis 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 (TRIPLOID)

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. 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. Good cropper.

**Priscilla** .....EAT

Indiana 1972. Red striped. Eating

**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.

**Reinette du 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, highly recommended!

**Ribbston Pippin** ..... EAT + 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.

**Rokewood** ..... EAT MID

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

**Ross Non Pareil** ..... EAT .....MID

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

**Sunset** ..... EAT .....MID

1918 Kent -disease resistant, heavy cropper mid season. Small-med size. Orange with red stripe. Similar to Cox Orange, as raised from a seed of one. Self-fertile, prefers cool, dry climate.

**Tydemans 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.

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

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

**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.

**SOUTHLAND SPECIAL VARIETIES**

**Dipton Redburst** ..... COOK ..... MID/LATE

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

**Sherwood Seedling** ..... EAT

Smaller, bright red, really tasty. Found on famous NZ runner Dick Turnbull's property fence line at Tussock Creek.

**Terry's Pearmain** ..... EAT ..... LATE

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

**WAIMEA TREES – All \$38.00 each**

*(These trees are 18 months old and approximately 1.20m – 1.50m)*

**APRICOTS**

**Moorpark**

The best apricot for Southland - Self fertile. Ripens in February, bright orange skin and flesh. Ripe eating freezing and bottling.

**Sundrop**

Excellent cropper of large oval, yellow skinned fruit that are freestone with sweet and juicy flesh that ripens over a long season. Can be eaten fresh or used for preserving. Sundrop is Partially self-fertile and suitable for many regions.

**Trevatt**

Large, sweet, and juicy, this golden yellow fruit ripens mid to late in season. Perfect for eating as well as bottling, this variety is recommended for most areas.

**NASHI**

**Nijiseiki**

Yellow-green skin. Late season (Feb-/Mar). Sweet and juicy

**NECTARINES**

**Gold Mine**

The best Nectarine for Southland. Fruit green with red blush, has sweet white flesh. Self-fertile, a vigorous and reliable cropper, fruit ready in February.

**PEACHES**

**Black Boy**

Best peach for Southland - crops reliably and is self-fertile. One of the most disease resistant peach trees you can grow in a home orchard. The skins are a little thick but still good eaten fresh. Bottled, the Black Boy peach is second to none.

**Golden Queen**

Flesh holds together well for preserving and has a perfect peach flavour which keeps well in the jar. The tree is very disease resistant and low maintenance which also recommends it to gardeners. Good regular cropper ready in March.

## **PEARS:**

### **Beurre Bosc**

France, early 19th century. Tender, aromatic, spicy-sweet flesh inside green/yellow skin overlaid with cinnamon-brown russet. The fruit is excellent for baking, fresh eating and drying. Keeps for 6 months in refrigerator, but ripens best at room temperature. It is a productive and reliable cropping tree.

(Pollinate with: Nashi, William bon Chretien or Winter Cole or Winter Nellis)

### **Doyenne du Comice**

Loire valley, France, mid-19th century. DdC is widely considered to have the best flavour of any pear. It has both the characteristic “melting” flesh of the highest quality pear varieties, along with a sweet richness and delicacy which others can’t quite attain. Ready: Feb/March. Pale yellow/green skin

(Pollinate with: Nashi, Beurre Bosc, William bon Chretien, Winter Cole or Winter Nellis)

### **Packhams Triumph**

NSW, 1896. Australia’s best known and most popular pear variety. Light green skin turns pale yellow when ripe indicating it is time to sink your teeth into the juicy, sweet white flesh. Eating fresh and cooking. Ready: late February/March. (Pollinate with: Nashi, Winter Nellis or Seckel)

### **Winter Cole**

Splendid late season variety that keeps well for winter eating. Reliable and prolific fruiter. Vigorous tree habit that is spreading. (Pollinate with: Beurre Bosc, Doyenne du Comice, Taylors Gold, Winter Nelis, Nashi Hosui and Nashi Nijiseiki)

### **Winter Nelis**

Very good late eating pear with excellent storage. Small green fruit with reddish russet patches and buttery, rich flavoured flesh. Very hardy but best with warm site. Tree habit is sparse and spreading. Good pollinator.

## **PLUMS**

### **Billington**

Early-season. Small meaty plum with dark red skin and firm, light red, very good flavoured flesh. When cooked, bottled, or used to make jam, it has no bitterness. Retains its bright red flesh colour when poached. Crops very heavily, hangs on the tree well, and is notably resistant to bacterial diseases. (Self-fertile)

### **Burbank**

Mid- season. Medium-sized, roundish, bright red mottled yellow skin. Has deep yellow flesh of very good flavour. The trees are partially self-fertile and often set extremely heavily, which can lead to fungal disease such as brown rot spreading. (Pollinate with: Duff’s Early Jewel and Omega)

### **Coe’s Golden Drop**

Mid to late season. Large, oval yellow fruit both rich in taste and with juicy flesh. It is best planted with a greengage plum tree. (Pollinate with: Greengage, Damson or prunes)

### **Duffs Early Jewel**

Early-season. Small fruit with red skin and yellow flesh. Good pollinator for other plums. (Self-fertile)

### **Fortune**

Early season. Medium to large semi-freestone fruit with bright red and yellow skin, and yellow very firm flesh suffused with pink. Flavour is perfumed and sweet. Adaptable, vigorous and upright tree. Good hardy plum for Southland. (Pollinate with: Santa Rosa, Duffs Early Jewel, Purple King or Satsuma).



# ORDER FORM

## 2020 HERITAGE FRUIT TREES

Name: \_\_\_\_\_ Email Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Total trees you would like to order: \_\_\_\_\_

- Ordering closes 31st July. First in, first served at Tree Sale on 8 & 9 August.
- Please specify which list each tree is ordered from ~ Note: The Waimea trees are bigger than the Southland trees and have a higher freight cost to get here.
- Cost Waimea List = \$38.00 per tree. Southland List = \$30 per tree.
- Please choose a maximum of 5 varieties to start with. As some varieties have very limited numbers please choose some alternatives/second choices in case we are unable to provide all of your choices.
- No payment is required until we confirm your order. Payment details will be sent with your confirmed order.

- Open Orchard Booklet (tick if you want to add to your order) \$15 each
- Southland/Otago Orchard planting Chart (tick to add to your order) \$14
- Tick if you would like to order more trees after your first 5 are allocated

	(Southland or Waimea)	Description/Variety (eg: Adams Pearmain)
1		
2		
3		
4		
5		
<b>ALTERNATIVE CHOICES – IF ANY OF THE FIRST FIVE CHOICES ARE NOT AVAILABLE</b>		
1		
2		
3		
4		