



## South Coast Environment Society

### OPEN ORCHARD FUNDRAISER: Heritage Fruit Tree List: Sunday 25th 2019

- The trees are **\$28.00 each for Southland trees, \$36.00 for Waimea Trees**  
\*These starred trees are Robyn 5 best cookers and eaters spread over the season

**23 varieties of apples 90 trees left**

#### **SOUTHLAND TREES – All \$28.00 each or 4 for \$100**

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

**APPLE VARIETIES** (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)

**Alexander...** COOK + EAT ...MID 3  
Russia 1700's. Very large Apple, very attractive shade of pink.

**Biesterfelder Renette** ..... EAT .....EARLY 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.

**Claygate Pearmain**.....EAT.....LATE (**TRIPLOID**) 3  
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.

**Early Julyan (AKA Tam Montgomery)** .... EAT + COOK ..... EARLY 1  
Scotland before 1800, fruits are tart & crisp, green apple.

**Ellison's Orange**.....EAT.....EARLY 1  
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.

**Fairbelle or Belle Bonne** .....EAT + COOK .....MID 1  
Late March-April. Large size, rosy red. Excellent cooker and dessert apple. Cooks to a pulp. Very healthy disease resistant tree

**Gravenstein (Red)**..... EAT + COOK ..... EARLY (**TRIPLOID**) 3  
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**) 3  
1943 New York Golden Delicious X Jonathon Dark red with stripes. Good Keeper

\***Keswick Codlin** .....EAT + COOK.....EARLY 2  
Early Season cooks up soft and fluffy. Doesn't keep long 2-3 weeks- good for processing.

**Kingston Black** .....CIDER.....MID 2  
Kingston Somerset late 1800's April - Small yellow with maroon flush. Excellent Cider apple-vigorous tree

\***London Pippin** .....COOKING.....LATE 5  
lovely late cooking apple is a London or Five Crown Pippin ready April/ May

**Lord Wolseley** ..... COOK..... MID 5  
Origin: England 1850 Mid season March/ April, large yellow flushed with red. Juicy crisp apple. Good cooker and stores well

**Merton Russet** ..... EAT ..... MID 2

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.

**Munroe's Favourite A.K.A. Dunn's Seedling** .....EAT.....MID 3

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.

**Ross Non Pareil** .....EAT.....MID 5

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

**Warners King**....COOK..... Early- MID 4

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

**Yellow Ingestre**.....EAT..... EARLY-MID 4

**A unique weeping apple tree grafted on a 2 metre rootstock- 3 years old \$50**

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.

## Southland Special Varieties

**Heatherlies Gold**.....EAT.....MID 1

Central Southland original similar to a golden delicious.

**Red Rose** .....EAT....SEASON UNKNOWN 1

Old Mr Sullivan's (Sullivan's nursery) favourite roadside apple. Rosy red.

## WAIMEA TREES – All \$36.00 each or 3 for \$100

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

### APPLES:

\* **Belle de Boskoop**... COOK + CIDER + EAT (if stored)....MID KEEPER (TRIPLOID) 6

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.

\* **Blenheim Orange** .....EAT+ LATE KEEPER (TRIPLOID)9

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) 8

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

\* **Hetlina**..... EARLY....EAT MM106 3

Czechoslovakia 19<sup>th</sup> century. Early eating. Red and crisp, high in antioxidants

\* **Worcester Pearmain** .....EAT.....EARLY 4

Mr Hale of Swan Pool near Worcester England 1874. Early March –gorgeous strawberry hint in flavour. Red stripes over green. Crisp and juicy. White Flesh. Heavy regular bearer- loved by children.