



SOUTH COAST ENVIRONMENT SOCIETY

SCION WOOD LIST 2020

- All orders must be in by 8am Monday 14th and scions will be couriered that day.
- Some varieties are limited to 1 per person as there are limited amount of scions, and it means we can share the varieties around. Initially a max. of two scions per variety. *Please include some second choices, should we run out!*
- If you are interested in more get in touch Tuesday 15th of September and we can look at options.
- Each 15 cm scion would make 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 / courier cost will be confirmed when you place your order.
- Please email openorchard@sces.org.nz to order.

Adams PearmainEAT....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.

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.

Benomi....EAT + JUICE..... EARLY

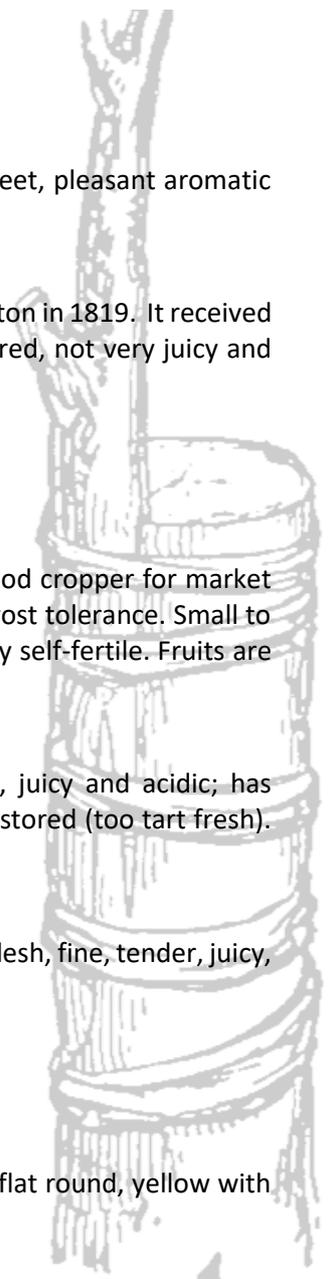
Massachusetts USA 1832 Mr E M Richards. Small gold with orange blush and red stripe. Yellow flesh, fine, tender, juicy, aromatic, refreshing.

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 Brailsford'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

Brownlee's 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.

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.

Cornish Longkeeper.... EAT.... MID-LATE KEEPER

Lucket, Cornwall 19th Century. Disease Resistant. Sweet to sub acid eating apple. Mid- season but keeps until December.

Cowie's 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 a 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.

Crowder.... EATMID

Bob Crowther taught horticulture at Lincoln for some years. He had a piece of ground set aside for Biodynamic treatment and an Apple tree seedling grew which was left to establish. Delicious eating apple.

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.

Discovery..... EAT..... EARLY

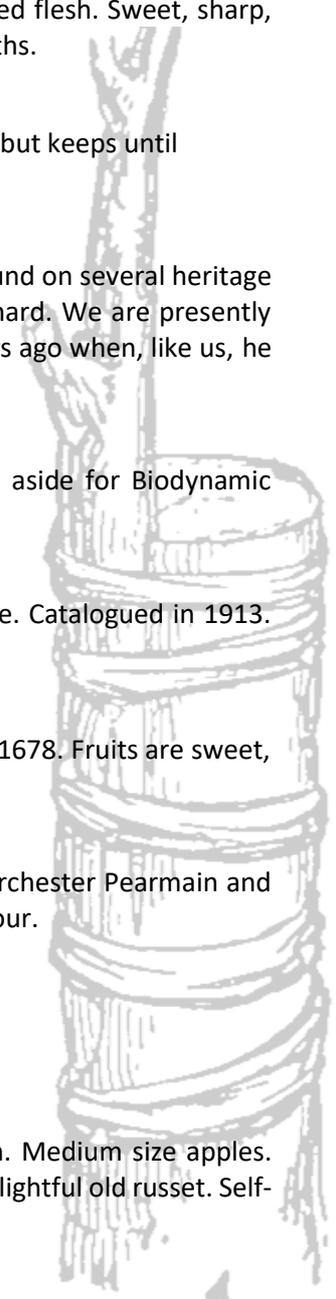
Raised in about 1949 by Mr Drummer, a workman on an Essex fruit farm. Cross between Worcester Pearmain and Beauty of Bath. Fruits have firm, fine-textured, juicy flesh with a fairly sweet and pleasant flavour. Red with yellow flush. Flowers resist frost. Slow to come in to bearing then a good cropper.

Early Strawberry.....EATEARLY

1838 USA large sweet early apple red striped cream flesh.

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.



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.

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

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

Fairbelle (AKA Belle Bonne)EAT + COOKMID

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

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.

King of the Pippins (AKA Golden Winter Pearmain) EAT + COOK.....MID

A good early/mid-season dual-purpose variety, thought to originate from 18th century France (where it is known as Reine de Reinettes) but widely grown in England since Victorian times.

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 Jacob's Strawberry dessert. Early – March. Self-fertile, medium striped red and pink. Juicy, firm, good cropper. Suited to cooler areas.

Laxton's 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 Pippin (AKA Five Crown Pippin)COOKING.....LATE

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

Lord Nelson..... COOK + DRY..... EARLY

Large green apple. Sport of Kentish Fill Basket. Excellent cooker. Pulps up well when cooked and good for drying.

Lord Suffield COOKING..... EARLY

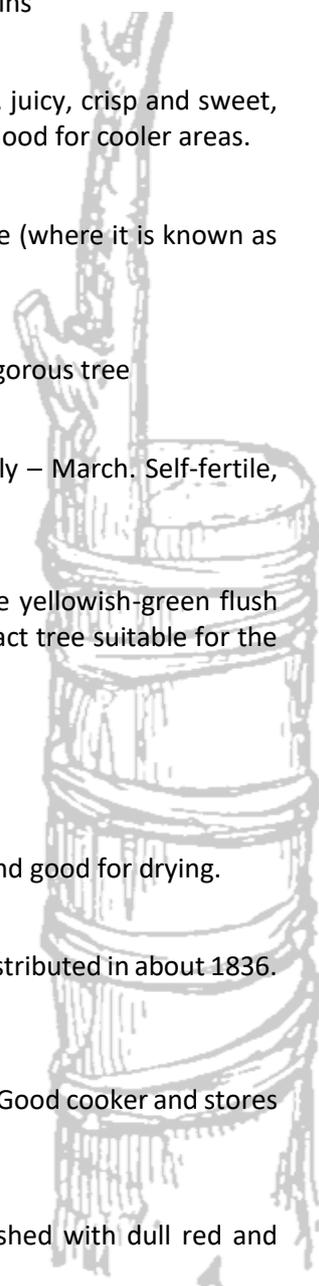
Raised by Thomas Thorpe, a Weaver, from Middleton, near Manchester, England. It was first distributed in about 1836. Fruits have crisp, juicy flesh with an acid flavour.

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.



Merton Worchester.....EAT....EARLY

Parentage: Cox Orange Pippin and Worchester Pearmain. Ready early Feb. Round Medium size, yellow-green with a scarlet flush. Flesh creamy white, firm, sweet and aromatic. Vigorous tree with good regular cropping.

Mount Cook..... MID-LATE

NZ seedling: Found beside the shearers quarters at Mount Cook Station. Mid-late season.

Munroe's Favourite (AKA 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, sub-acid flavour. Ready mid-April.

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

UK 1700's. Raised in Norfolk, England. First recorded in 1807. Fruits have very firm, coarse-textured, juicy flesh which is very acid. Keeps its shape when cooked or baked.

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 is 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 Spy.....EAT + COOK MID

New York 1800

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

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.

Reinette de Thorn..... EAT..... MID

1850s Western Europe. Delicious flavour, with a sweet, rich fruity and refreshing taste and soft, crisp juicy flesh. Medium to large, pale green-yellow fruit, flushed pale orange, some short red stripes. Long cropping, stores very well. Ripens March/April.

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 Ribston 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

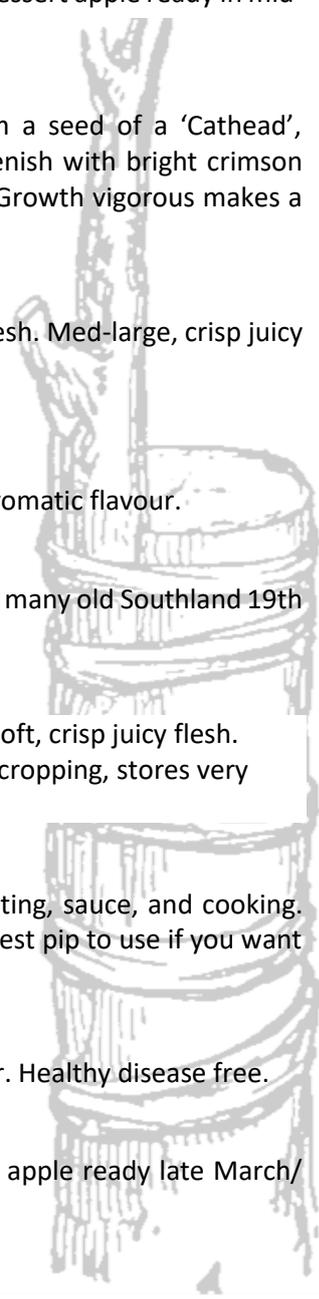
Australian, ready April. Lovely crisp sweet red and green eating apple. Good reliable cropper. Healthy disease free.

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

Summer Stibbet..... EAT..... EARLY

1831. Lovely old fashioned variety that is very well known in Ireland as Cavan Newington. Big juicy yellow apples. Recommended.

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

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

Tydeman's Late Orange..... EAT. LATE KEEPER

Kent (East Malling Research Station) 1930. Laxton's 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.

Warner's King....COOK..... Early- MID

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

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.

SOUTHLAND ORIGINALS

Red Rose..... EAT

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

Terry's Pearmain.....EATLATE

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

