

# SCION WOOD LIST 2018

# South Coast Environment Society

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SOUTHLAND

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- We will send the first batch out on 10th 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. Others are abundant and you can order up to five scions of one variety.
- Each 15 cm scion would make at least 2 new trees and sometimes three if the buds are close together.

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

NAME	EAT / COOK	WHEN	KEEPER / NOT	HISTORY	SEASON
Adams Pear main	Eat	Mid		Originated in 1826 Herefordshire; popular Edwardian/Victorian apple. Fruits are juicy and sweet, pleasant aromatic flavour.	Ready to eat early April.
Alexander	Cook + sauce	Late		Russia 1700's March. A large fruit; green with red stripes.	Ready: May/June
Alfriston	COOK	Mid	Keeper	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	Eat / Dessert	Early	Not keeper (Diploid)	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.	Early (Feb/March)

NAME	EAT / COOK	WHEN	KEEPER / NOT	HISTORY	SEASON
Belle de Boskoop	Cook, Cider & Eat	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).	Keeps 3-4 months.
Biesterfelder Renette	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	Mid / Late	Keeper (Triploid)	Originating in 1740 in Woodstock, Blenheim, Oxfordshire, England. May/June large flat round, yellow with red stripes.	Keeps 3-4 Months.
Brownlees Russet	Eat	Late	Keeper	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.	
Catshead	Cooking	Mid Season		Originated in England and known in the 1600s, but probably much older. A distinctly angular and somewhat ugly apple. Fruits are coarse-textured and rather dry with a subacid flavour.	
Charles Ross	Eat + Cook+ Juice + Cider		Not a keeper use or process fresh.	(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. Keeps shape when cooked.	Ready March
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 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. Cornwall 1813. .	Dessert Apple ready mid April and keeps 4-5 months

NAME	EAT / COOK	WHEN	KEEPER / NOT	HISTORY	SEASON
Cowies triangle	Cook	Late	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. Described once as "the finest dessert apple in existence.	Early mid (March/April) keeps 3 months.
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
Duchess of Oldenburg	Cook + Sauce	Early		Russia 1700. Very attractive, large orange and red apple.	
Early Julian (AKA Norfolk Beefing)	Eat + Cook	Early		Thought to have originated in Scotland. It was known before 1800. Fruits have crisp flesh with an acid flavour.	
Early Strawberry	Eat	Early		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.
Fairbelle or Belle Bonne	Eat + Cook	Mid		Large size, rosy red. Excellent cooker and dessert apple. Cooks to a pulp. Very healthy disease resistant tree	Late March-April.
Golden Hornet	Pollination			Universal Pollinator for all apple trees because it has an extended flowering season. Prolific tiny yellow fruit.	

NAME	EAT / COOK	WHEN	KEEPER / NOT	HISTORY	SEASON
Gooseberry	Cook	Late	Keeper	Gooseberry also known as Gooseberry Pippin is a very sharp tasting late cooking apple Origin: Kent UK 1831	
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.	
Grenedier	Eat	Early		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.	
Hetlina	Eat	Early		Czechoslovakia 19 <sup>th</sup> century. Red & 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	Eat + Cook	Mid / Late		Origin: Kent England, 1820. . Large pale green apple with red streaks. Excellent for dessert or processing. Vigorous disease resistant tree.	
Keswick Codlin	Eat + Cook	Early	2-3 weeks	cooks up soft and fluffy. good for processing. Lincolns. Doesn't keep long.	
Kidd's Orange Red	Eat	Mid / Late	Keeper	Greytown NZ 1924 Cox Orange X Delicious. Crimson with dark stripes, juicy, crisp and sweet, strong flavour. Reliable cropper but leave on tree when possible for best flavour. Good for cooler areas.	April/May
Kingston Black	Cider	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. Self- fertile, medium striped red and pink. Juicy, firm, good cropper. Suited to cooler areas.	March
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.	

NAME	EAT / COOK	WHEN	KEEPER / NOT	HISTORY	SEASON
London Pippin (Five Crown Pippin)	Cooking	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	Cooking	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	keeps 4-5 months.	England 1921 Sturmer crossed with Cox Orange. Yellow flushed with dull red and russeted. Firm flesh, crisp tender and sweet.	Ready April
Monties Surprise	Eat + Cook		(Triploid)	Not a Southland hertiage variety but a North Island orginal over 90 years old that was tested to have high health properties	
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
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. 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.	Ready mid April
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.	

NAME	EAT / COOK	WHEN	KEEPER / NOT	HISTORY	SEASON
Reinette de Canada	Eat + Cook	Mid / Late		1771 Normandy France. Good flavour and good keeper. In many old Southland 19th Century orchards.	
Rhode Island Greening	Cook	Late	Keeper (Triploid)	Rhode Island USA - 1650. Fruits have coarse, juicy flesh with a pleasant flavour. keeps 5-6 months.	Pick April.
Ribston Pippin	Eat, Cook, Sauce	Mid / Late	Keeper (Triploid)	Yorkshire 1688 Yellowy green with orange/red blush. 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.	late March/ early April
Scarlet Pimpernel	Eat	Early	Not a keeper use fresh.	USA 1938 . Bright red attractive apple.Cream cloured, with dharper tangy taste. Like most early apples eat fresh off the tree.	
Scarlet Non Pareil	Eat + Cook	Late		Surrey 1816. Eating and cooking medium sized striped red apple.	ready May June
Spartan	Eat	Mid	Keeper	1926 Canada McIntosh X yellow Newton Pippin. Red apple like delicious- crisp and juicy- leave on tree for best flavour- can keep but flavour declines. Good crops. Self-fertile	
Stayman's Winesap	Cook	Late	(Triploid)	An old favourite USA cooker. First raised by Dr Stayman of Leavenworth, Kansas, USA 1866	
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	
Sunset	Eat	Mid		1918 Kent - disease resistant, heavy cropper mid season. Small –med Orange with red stripe. Similar to Cox Orange. as raised from a seed of one. Self fertile, prefers cool, dry climate	

NAME	EAT / COOK	WHEN	KEEPER / NOT	HISTORY	SEASON
Tydeman's Late Orange	Eat / Dessert	Very Late	Keeper	Kent (East Malling Research Station) 1930 Laxtons superb X Cox Orange, 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.	Early March
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, Sauce	Mid	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.
Dipton Redburst	Cook	Mid / Late		A Southland Original well worth sharing- cooks to a sweet soft very tasty golden pulp, so no need for sugar.	
Red Rose	Eat			Old Mr Sullivan's (Sullivan's nursery) favourite roadside apple. Rosy red.	Season Unknown
Sherwood Seedling	Eat			Smaller bright red , really tasty. Found on Dick Turnbull a famous NZ runners property fence line at Tussock Creek.	
Terry's Pearmain	Eat	Very Late		Lovely sweet crisp very late eating apple. Golden with flush. 'Southland original' 1990 (not heritage) but worth sharing.	