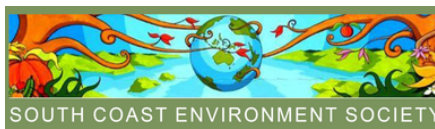




PUBLIC FRUIT TREE LIST 2025



154 PALMERSTON STREET
RIVERTON 9822
03 234 8717
OFFICE@SCES.ORG.NZ
WWW.SCES.ORG.NZ



Thank you for supporting the South Coast Environment Society's Open Orchard project!

The goal of the project is to get a diverse range of old varieties of healthy heritage fruit trees back into our Southland communities.

This is important for the following reasons:

- Preservation of older, less-common varieties;
- Preservation of skills, such as pruning and grafting;
- Access to healthy locally grown food;
- Preservation of our local cultural heritage.

To date this project has led to more than 80 heritage varieties being identified and more than 9,000 fruit trees being planted in Southland.

We have achieved this by:

- Visiting old Southland orchards (more than 100 so far), most of them planted between 1850-1910, and taking cuttings;
- Grafting collected scion wood onto rootstock and duplicating trees which grow well in Southland;
- Mapping, photographing and sampling, and working with international experts to identify varieties based on 45 different characteristics;
- Teaching people how to prune, graft, and plant fruit trees through workshops and educational material;
- Helping advise on and set up orchards in schools (40 in Southland so far!);
- Holding our Annual Fruit Tree Sale to raise funds and get more people planting;
- Establishing 15 Heritage Orchard Parks across Southland (and counting!);
- Collecting and sending scion wood all over NZ to be grafted (You can make an order by emailing openorchard@sces.org.nz).

The next steps in this project include:

- Establishing more Heritage Orchard Parks throughout Southland. We are always looking for suitable public land and keen community members;
- Researching and sharing the stories and photos of the old orchards;
- Finding funding for DNA testing to help us identify another 400 varieties we have not yet identified (about a year's work!);
- Helping other communities around New Zealand run similar projects.

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FRUIT TREE SALE NOTES

- Orders must be placed online via our website: www.sces.org.nz/fruittreesale
- We are unable to post these bare-rooted trees: they must be physically picked up by a person in Riverton.
- As trees are bare-rooted, you will need to make sure you can plant them straight away, or 'heel them in' until you're ready to plant.
- The height of the Southland-grown trees is usually 1m – 1.5m, the height of the Waimea trees (apricots, nectarines, peaches, pears, plums etc) is approx. 2m - 3m – Usually trees will fit diagonally in a vehicle where they can be fed through the boot.
- If you have ordered more than 5 Waimea trees and/or you have a small car you may need to bring a trailer - call us to discuss.
- **Pick up dates: Friday 1st, Saturday 2nd & Sunday 3rd August** (or ASAP thereafter by arrangement only).
- Please note: Demand outweighs supply each year. We make no guarantee that what is in this list is still available. First in, first served.
- Unsold stock will still be available to purchase following the Fruit Tree Sale.

As everyone will no doubt be aware, costs keep increasing! We have absorbed some of the increases but also have to raise the prices of trees this year. We are pleased to be able to add Southland-grown fruit and nut trees and berry plants to our list again this year, as this helps to keep transport costs down and supports local businesses.

We source our plants from:



Nelson



Invercargill



Riverton

New this year: Tree planting stakes!



A bundle of ten untreated beech stakes ca. 1.3 metres long, enough to stake five fruit trees, or ten if your site isn't too windy. These stakes won't last more than around three weeks in the ground - this is good because no tree should require staking after two years. \$25.00 for a pack of ten.



SOUTHLAND-GROWN APPLE TREES: \$36.00 EACH

These trees are one year old and approximately 80 - 100cm tall

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 kilometres, 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 neighbourhood.

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 SEASON

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

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

Netherlands 1856. Large size, irregular shape, 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 SEASON

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 SEASON

Large apple with dark red skin to eat fresh or cook later.

Blenheim Orange ... EAT+LATE SEASON ...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 SEASON ...KEEPER (TRIPLOID)

Origin: Nottinghamshire England, 1809 from a seedling in Betsy Brailsford's garden, later owned by Mr. Bramley a local butcher! Large size, green-yellow with red stripes, irregular shape. Most popular cooking apple 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 and sweetens on storage, crops heavily every second year.

Brownlees Russet ...EAT...LATE SEASON

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.

Cat's Head ...COOK ...MID SEASON ...KEEPER

Heavy cropping apple tree, widely grown in the 19th century (but may date back to the 11th Century). Cats Head apples are an easily distinguishable shape, large and pale yellow or silvery green with a very smooth skin. Primarily used for cooking.

Claygate Pearmain ...EAT...LATE SEASON (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 SEASON ...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.

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

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

Cox Orange Pippin ...EAT + JUICE ...MID SEASON ...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 SEASON (*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 SEASON

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 Julian (AKA Norfolk Beefing) ...COOK + BAKE ...LATE SEASON (*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.

Early Strawberry ...EAT ...EARLY SEASON

1838 USA large sweet early apple red striped cream flesh.

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

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 SEASON

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 SEASON

USA 1890. Eating mid-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.

Gooseberry ...COOK ...LATE SEASON ...KEEPER

Kent UK 1831. Also known as Gooseberry Pippin is a very sharp-tasting late cooking apple.

Grenadier ...EARLY ...EAT

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

Hetlina ...EAT ...EARLY SEASON

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

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

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

Jonathan ...EAT ...MID SEASON ...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 SEASON

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 SEASON

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

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

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 Black ...CIDER ...MID SEASON

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 Sudeley, Sussex. Originally called Jacob's Strawberry. Dessert. Self-fertile, medium, striped red and pink. Juicy, firm, good cropper. Suited to cooler areas.

Lord Suffield ...COOKING ...EARLY

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

Merton Russet ...EAT ...MID SEASON

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.

Peasgood Non Such ...EAT + COOK ...MID SEASON (*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 SEASON

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 SEASON

Red 'sport' of Gravenstein 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.

Reinette du Canada ...COOK + EAT ...MID-LATE SEASON (*TRIPLOID*)

1771 Normandy France. Late season, eating or cooking. Good flavour and good keeper. In many old Southland 19th Century orchards, highly recommended!

Rokewood ...EAT ...MID SEASON

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

Ross Non Pareil ...EAT ...MID SEASON

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 SEASON (*TRIPLOID*)

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

Sturmer Pippin ...COOK + EAT + CIDER ...LATE SEASON ...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 pre-1970's.

Twenty Ounce ...EAT + COOK ...MID

New York 1844. Very large fruit, red-skinned, that can be used for eating or cooking.

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

Worcester Pearmain ...EAT ...EARLY SEASON

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.

Yorkshire Greening ...COOK + SAUCE ...MID SEASON ...KEEPER

(Yorkshire Goose Sauce) Large, roundish, irregular, and flattened. Skin dark green, sometimes striped with dull red. Flesh white, and pleasantly acid. One of the best kitchen apples. April - keeps 3-4 months.

SOUTHLAND SPECIAL APPLE TREES: \$36.00 EACH

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

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

Edith Marion ...COOK ...SEASON UNKNOWN

Roadside apple from Otapiri Gorge. Edith and Marion are two locals who enjoyed gathering it for many years.

Red Rose ...EAT ...SEASON UNKNOWN

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

WAIMEA NURSERIES FRUIT TREES: \$48.50 EACH

These trees are usually approximately 200 - 300cm tall.

Apricot

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

Cherry

Dawson

Delicious eating cherry with firm red flesh encased in rich black skin. Fruit is of medium size, ripening around mid-December. Tree habit is upright and spreading. Pollinate with Compact Stella, Lapins, or Stella.

Stella Colt

The first true self-fertile sweet cherry. This prolific and regular bearer produces large sweet, dark red fruit. It also happens to be a great pollinator. Ready mid-season, fruit requires 700 chilling hours to set.

Tangshe Colt

Small, pale pink with a red blush, ripening very early in the Summer (late October-November). A low chill variety meaning it will do well in warmer regions, as well as the cooler regions. Self-fertile, so will produce fruit without cross pollination from another cherry variety.

Nashi

Hosui

Excellent eating, sweet, juicy with good acid balance and fine texture. Large russeted golden brown fruit. Partially self-fertile. Mid-season, fruit will ripen slightly earlier than Nijiseiki. When tree is young it is vigorous, growing slows down when tree is mature.

Nectarine

Fantasia

An excellent yellow fleshed selection producing large attractive fruit with very good flavour. Fruit is round to oblong and very juicy. Skin is bright red with yellow background. Freestone. Late. Low chill so suitable for warmer areas.

Goldmine

Medium sized white-fleshed freestone fruit that is juicy and sweet. Mid-season. An old favourite variety which is very productive. Tree is vigorous.

Snow Queen

Delicious creamy-white firm flesh with deep red skin. Great eating. Early, large and freestone.

Peach

Paragon

Widely grown New Zealand commercial and home garden peach of yesteryear with sweet, yellow juicy flesh in mid-season. Fine texture and yellow skin. Clingstone. Regular and heavy cropper, bearing from a young age.

Sanguine

Port wine-skinned, medium-sized fruit with some white flesh stained with red. A popular variety for eating fresh and bottling. Good home garden tree. Late season.

Wiggins

Old standard. White juicy flesh with superb flavour. Ripens early season.

Pear

Note on pollination of pears and plums: Most pears and many plums require a different variety of pear to pollinise them. Please check carefully that you either already have a polliniser or are buying one at the same time as the pear you are keen on. It's possible that there might be a polliniser in your neighbourhood already, but if not you might not get any fruit!

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 Nelis)

Conference

Named for the National Pear Conference of England, 1885, the year it was first introduced. Elongated golden fruit yields sweet, firm, melting flesh, soft and juicy. A mid-season ripener (Feb – Mar) that bottles, cooks and stores well. Needs a cold winter to help set fruit. (Self-fertile)

Doyenne du Comice

France, mid-19th century. 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 Nelis)

Packham’s Triumph

Australia 1896 Ready: late February/March. Super all-purpose variety. Large fruit in mid-season and a good keeper. Heavy and reliable bearer. (Pollinate with: Nashi, Winter Nellis or Seckel)

Seckel

Small gourmet pear. Exceptional flavour with creamy white, sweet juicy flesh. Ideal for home gardens. Fire blight resistant. (Partially self-fertile. Pollinate with Packham’s Triumph, Winter Nelis, Nashi Hosui and Nashi Nijiseiki)

Taylors Gold

Russeted Comice pear with sensational flavour. Later ripening. (Pollinate with: Beurre Bosc, Packham’s Triumph, Williams bon Cretien, Winter Cole, Winter Nelis, Nashi Hosui or Nashi Nijiseiki)

William bon Chretien

This pear is great for eating and cooking. It produces heavy crops of large golden yellow fruits early in the season. (Pollinate with: Nashi, Beurre Bosc, Doyenne du Comice, Winter Cole or Winter Nelis)

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 or 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. (Pollinate with Beurre Bosc, Doyenne du Comice, Packham’s Triumph, Taylors Gold, Winter Cole, Nashi Hosui and Nashi Nijiseiki)

Plum

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)

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 Jewell

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

English Greengage

Very popular, succulent, sweet, smaller fruit with delicious flavour. Mid to late season. European variety. (Pollinate with: Coe's Golden Drop, Damson, Reine Claude de Bavay and Italian)

Fortune

A huge, round, bright garnet red plum with aromatic amber flesh. Very meaty, sweet and juicy. Japanese variety. Mid season. (Pollinate with: Santa Rosa)

Purple King

Very large, purple skinned fruit with yellow flesh. Due to size of plum, tree tends to bear fewer fruit. Sweet and juicy. Mid season. Well suited to warmer areas. (Pollinate with: Billington, Duff's Early Jewell, Elephant Heart, Omega, Santa Rosa and Sultan)

Reine Claude de Bavay

Self-fertile European greengage which crops heavily. Richly flavoured fruit. Culinary plum par excellence. Late season.

Victoria

An old English plum with red mottled skin. Yellow to green coloured flesh. Heavy cropper, hardy and self-fertile. Skin turns a dark/purple colour when ripe. Great for eating fresh or using to make jam. Prefers a sunny well drained position.

Wilsons Early

Good early variety, with smaller yellow skinned fruit overlaid with red and juicy yellow flesh. Partially self-fertile. (Pollinate with: Omega and Santa Rosa)

Quince

Van Deman

Fruit is large, oblong-pear shaped, bright yellow-orange. The flesh is pale yellow with a good, spicy flavour. Early bearing. Heavy bearing and hardier than most cultivars.

Smyrna

Popular selection from Turkey. Fruit is large to very large, furrowed, oblong/pear-shaped, golden-yellow and very aromatic. Flesh is mild, tender, light yellow and is of excellent quality. The fruit keeps very well. Moderately vigorous tree with unusually large leaves.

More over page!

GARDENS FOR LIFE TREES & SHRUBS

Hazelnut

Our Hazelnuts are all two years old and seed-grown from a variety of sources for maximum diversity.

Large Grade: 80cm to 120 cm: \$30.00 **SOLD OUT**

Medium Grade: 50cm to 80cm: \$20.00 **SOLD OUT**

Sugar Maple

How about being able to tap your own Maple Syrup? Originally grown by Appletons Nursery. Will grow to around 15m. Has beautiful Autumn colours and will have an abundant leaf drop.

60 cm to 90 cm: \$30.00

Haskap (AKA Honeyberry, Edible Honeysuckle)

It is not easy to find Haskap plants commercially. They are a very interesting berry plant. The berry tastes like a cross between a grape and plum. They are incredibly cold hardy and able to still fruit after severe frosts. They are the earliest berry of the season. A blue berry that is blue throughout.

You need a pollinator for each berry bush. They can all produce berries but need a different variety to pollinate them. As they are a new berry plant this information is still being worked out. We have grown these Haskaps from a whole lot of berries we purchased from St Mary's berries: their Haskaps are grown from the University of Saskatchewan Fruit program. We are selling 2 together to increase the likelihood of fruiting.

15 cm to 20 cm: \$40.00 for two

Raspberry Pack of 3 Mix

These plants have small roots but will grow prolifically. Mix contains 1 x Gold Autumn Raspberry, 1 x Black Summer Raspberry and 1 x Red Autumn/Summer Raspberry.

\$20.00

EXTRAS

Comfrey Roots

A big clump, sufficient to split up into around 10 new plants. They can be planted about 1m away from your newly-planted fruit trees.

\$5.00