



SOUTH COAST ENVIRONMENT SOCIETY

SCION WOOD LIST 2024

- We will send the Scions out from Monday 9th September 2024
- As there are limited amount of scions, we want to share the varieties around. The number indicate maximum scions you can order **1** or **2** as indicated after the names.
- Each 15 cm scion would make at least 2 new trees and sometimes 3 if the buds are close together. Price: \$3 per scion.
- S/T = shorter or thinner grade (1+ trees) – only order these if you are an experienced grafter \$2 per scion
- Postage \$7.00 up to 20 scions, \$9.00 for 20 to 30 scions. Rural Delivery will incur an extra charge.
- **Please email openorchard@sces.org.nz to order.**

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 and we also want to test our unidentified ones so we can get many new varieties to share. Want to help? <https://www.sces.org.nz/product-page/sponsor-a-dna-test-for-an-unkown-apple-variety>

Adams PearmainEAT....MID SEASON...**2**

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...**2**

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.

Belle de Boskoop... COOK + CIDER + EAT (if stored). MID KEEPER (TRIPLOID)...**1**

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.

Black Prince COOK + EAT..... EARLY/MID.....**2**

Origin 1883 Berkshire, England. Is a large apple with dark red skin to eat fresh or cook later.

Blenheim OrangeEAT+ LATE KEEPER (TRIPLOID)....**1**

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)...**2**
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....**1**
Hertfordshire UK 1848. Ready 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

Calville Blanc de Hiver...EAT...MID...**1**
a very old (1598) French variety. Medium to large fruit of pale green with light red dots. Aromatic, sweet and spicy dessert apple with tender, juicy flesh. Higher in vitamin C than an orange. Superb stewing, apple sauce and tarts.

Claygate Pearmain.....EAT.....LATE.....**2**
1823 John Braddick Esq. found tree growing in hedge in Claygate, Surrey. Green with red blush and russet. Late eating, sweet and aromatic almost tastes like pineapple- fresh eating.

Cornish AromaticEAT....MID KEEPER....**2**
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. Dessert Apple ready mid-April and keeps 4-5 months.

Cornish Longkeeper - (AKA Cowies Triangle) COOK.... MID-LATE KEEPER....**1**
Very attractive firm green cooking apple with a red splash by the stalk. It was planted in 'Cowies Triangle' a fenced off triangle area by Cowie's driveway 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. It keeps well into the summer and we have now identified it as the Cornish Longkeeper!

Crimson Bramley.....COOK.....MID (TRIPLOID)...**2**
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 QuarrendonEAT.....EARLY....**1**
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 COOK + BAKE...LATE (TRIPLOID)... **1**
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.

Egremont Russet..... EAT..... EARLY ...**1**
Origin: 1872 England. On the estate of Lord Egremont, Sussex?. 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...**2**
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 (AKA Belle Bonne)EAT + COOKMID...2

Origin 1629 Norwich possibly from France originally. Ready March-April. Large size, rosy red. Excellent cooker and dessert apple. Cooks to a pulp. Very healthy disease resistant tree..

Gooseberry.....COOK.....LATE KEEPER.... 1

Gooseberry also known as Gooseberry Pippin is a very sharp tasting late cooking apple Origin: Kent UK 1831

Hetlina.... EARLY....EAT...1

Czechoslovakia 19th century. Early eating. Red and crisp, high in antioxidants with benefits similar to Monty's Surprise.

Irish PeachEARLY.... EAT 1

Prolific cropper 1870's Sligo Ireland Early Dessert Jan/Feb Yellow flushed brownish red. . Juicy, crisp, delicious sweet-sharp flavour. Eat fresh, of the tree is best!

Kentish Fill Basket COOK + EAT MID-LATE...2

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....2

From Gleaston Castle's compost, Lancashire. Early Season cooks up soft and fluffy. Doesn't keep long 2-3 weeks- good for processing.

Kidd's Orange Red EAT..... MID-LATE 1

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.....1

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...1

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

Lady Sudeley.....EAT....EARLY1

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....2

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)COOK.....LATE...1

Origin London 1600's. Lovely late cooking apple is a London or Five Crown Pippin ready April/ May.



Lord Suffield COOKING..... EARLY **1**

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.

Merton Russet..... EAT..... MID....**1**

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 Nonsuch.....EAT + COOK.....MID...**2**

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. Pulp up well when cooked. Growth vigorous makes a large spreading tree. Cropping is good. Probably self-fertile.

Priscilla... EAT **1**

Indiana 1972. Red striped, crisp and crunchy, but also healthy and disease resistant like the heritage ones..

Reinette du Canada..... COOK + EAT..... MID-LATE (TRIPLOID)... **2**

1771 Normandy France. Mid-late season, eating or cooking. Good flavour and good keeper. In many old Southland 19th Century orchards.

Rhode Island Greening ..COOKLATE KEEPER (Triploid) **1**

Rhode Island USA - 1650. Fruits have coarse, juicy flesh with a pleasant flavour. Pick April. keeps 5-6 months.

Ribston PippinEAT + COOK + SAUCE.....LATE KEEPER (TRIPLOID)... **2**

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....**2**

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

Ross Non PareilEAT..... MID...**2**

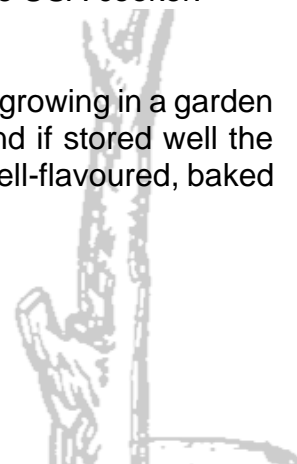
1802 Meath Ireland. Fruits have firm, rather dry flesh with a rich, aromatic flavour. Eating apple ready late March/ early April.

Stayman's Winesap COOKLATE (TRIPLOID).... **2**

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

Striped Beefing...COOK....LATE... KEEPER **1**

is a particularly handsome apple with stripes of dark red over green. It was found growing in a garden in Lakenham, Norwich in 1794. It makes an upright tree of moderate vigour and if stored well the apples will keep for 3-4 months. It makes a rich, brisk and creamy puree and a well-flavoured, baked apple.



Stirling Castle ...COOKEARLY 1

A large green/yellow Scottish cooking apple, with a good flavour, raised near the town of Stirling in the 1830s by John Christie.

The variety became quite popular, and was rated by the Victorian writer Hogg as "an excellent early culinary apple.Hogg also noted the tree to be "an immense bearer"

It remains a popular garden apple variety in the UK and tolerates damp climates.

Sturmer Pippin COOK + EAT +CIDER.....LATE KEEPER....1

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...1

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.

Twenty Ounce EAT + COOK.....MID 2

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

Tydeman's Late Orange..... EAT. LATE KEEPER....2

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 KingCOOK..... Early- MID....1

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

Worcester Pearmain EAT..... EARLY...1

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 ORIGINALS- the heritage trees in the future

Dipton RedburstCOOK.....MID/LATE 1

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

Red Rose..... EAT....MID...1

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

Sherwood SeedlingEAT.....1

Smaller bright red, really tasty. Found on Dick Turnbull a famous NZ runners property fence line at Tussock Creek, Southland.

Terry's Pearmain 2EAT...LATE

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