















## Watauga County Cooperative Extension Apple Tree Sale 2019

### **Old Fashioned Heirloom Apples: Bare root plants, orchard ready, 2 yr. old transplants, approximately 4-5 ft.**

- 15-20 ft. at maturity: Trees are grafted which means the top part is an heirloom apple variety, the top is joined together with a root system from a variety called m-111, a semi-dwarf variety that will keep the tree from growing as tall as the heirloom variety (35ft or more) and also gives it resistance to root diseases. We don't sell dwarf trees as they are not suitable for homeowners as they require a trellis system.
- 4-5 years to significant fruit production.
- With the exception of 'Honeycrisp' all apples are heirloom varieties that have a history of being grown locally in the southern Appalachians. No longer commercially grown, we are wanting to preserve our local agricultural heritage. These apples are well suited to our environment as is evidenced by the fact that many are still surviving on local farms.

APPLE, HARVEST, USAGE	PHOTO	DESCRIPTION	HISTORY/Miscellaneous
<b>American Golden Russet</b> October  Apple cider, fresh eating, pie, drying		Medium sized apple, round to oblong in shape, with pale yellow skin overlaid with a rough, golden-russet coating. The yellow flesh is firm, dense, crisp, juicy and sweet.	<ul style="list-style-type: none"> <li>• Originated in Burlington County NJ before 1800. Also known as the "Sweet Rustycoat"</li> <li>• Popular for making cider due to high sugar content</li> </ul>
<b>Cox Orange Pippin</b> August / September  Excellent fresh eating, sauces and butters, good for ciders and fair for baking		Medium orange/ red and tough skinned. Flesh is yellow-white, aromatic, fine grained and very juicy with hints of cherry and anise, considered the finest dessert apple.	<ul style="list-style-type: none"> <li>• Originated 1830 in England by a retired brewer and horticulturist.</li> <li>• Can be difficult to grow but the flavor is considered the best of the fresh eating apples by which all others are compared.</li> <li>• Keeps into January.</li> </ul>
<b>Early Harvest</b> June/July over an extended period  Good for cooking, fresh eating, good for applesauce		Small-medium sized fruit, pale yellow skin with occasional reddish blush, white, tender, juicy, crisp flesh. Brisk tangy flavor.	<ul style="list-style-type: none"> <li>• Originated in 1700's on Long Island, NY.</li> <li>• Considered one of the best early apples</li> <li>• Grows well in all types of soil</li> <li>• Also known as Yellow June,</li> </ul>

<b>Flat Fallawater</b> October Fresh eating, cooking, sauce Good Keeper		Med-Large with light green skin, with a blush on the sunny side, flat on the top, flesh slightly green, tender, juicy, and crisp with mildly sweet sub-acid flavor.	<ul style="list-style-type: none"> <li>Local apple that originated in northwest North Carolina, was mainly grown in Watauga and other surrounding counties.</li> <li>Also known as Stump of the World</li> </ul>
<b>Gragg</b> October  Good for cooking Good keeper		Medium sized fruit, bright red on the sunny side, overlaid with darker red stripes, flesh slightly greenish, and juicy with a sub-acid flavor.	<ul style="list-style-type: none"> <li>Originated on James Gragg's Farm in Caldwell County over 50 years ago.</li> <li>Tree is thrifty, needs little pruning and is a good bearer</li> <li>One of the varieties that was grown on the Moses Cone Estate, as well as grown by settlers of the Newland area</li> </ul>
<b>Honeycrisp</b> September  Dessert apple, dries well Stores well.		Medium sized with red mottled skin and cream-colored flesh. Firm, crisp, juicy.	<ul style="list-style-type: none"> <li>Developed by the University of Minnesota and is a cross of Macoun and Honeygold</li> <li>Very popular in stores but can be harder to grow than other varieties.</li> </ul>
<b>McIntosh</b> September  Excellent for sauce and cider Good for fresh eating,		Medium size, glossy, dark red apple, crisp and juicy white flesh, sweet flavor, with refreshing acidity and nuances of spice.	<ul style="list-style-type: none"> <li>Originated in Ontario, Canada about 1811 by a farmer clearing his land; National apple of Canada</li> <li>Easy to grow, stores in cold storage for 6 months</li> </ul>
<b>Mountain Boomer</b> September  Cooking and baking		Very large to huge. Skin pale yellow or greenish yellow occasionally with a blush. Mild flavored with firm, juicy flesh, mildly sweet.	<ul style="list-style-type: none"> <li>First described in 1900 by the Virginia State Horticultural Society, not widely distributed but often grown in Watauga County</li> <li>Flavor and texture exceptional for such a large apple</li> </ul>
<b>Old Fashioned Winesap</b> October/November  Good for baking stays firm, cider, fresh eating, fair for sauce or butter		Medium sized, dark yellow skin with stripes of dark red, yellow flesh is crisp, firm, juicy, sweet.	<ul style="list-style-type: none"> <li>Originated New Jersey about 1800, well-known in the South</li> <li>Easy to grow even in clay, resistant to cedar apple rust, stores well 3 months or more</li> </ul>

<p><b>Swiss Limbertwig</b> October</p> <p>Excellent for fresh eating, ci- der</p>		<p>Medium size, square and compact, somewhat rough to touch, red with some yellow, and white dots. Crisp, unusual sweet flavor with notes of citrus.</p>	<ul style="list-style-type: none"> <li>• Originated 1700's grown by Swiss settlers in Cumberland Mtns.</li> <li>• Easy to grow and excellent for storing.</li> </ul>
<p><b>Virginia Beauty</b> October harvest</p> <p>Good for fresh eating, drying, and cooking, firm when baked. Good keeper</p>		<p>Medium to large, conical shape, dark red to purplish skin, fine grained, tender flesh, mildly sweet.</p>	<ul style="list-style-type: none"> <li>• Originated about 1810 in Piper's Gap Community of Carroll Co, VA by Zach Safewright.</li> <li>• Classic mountain eating and pie apple</li> <li>• Easy to grow and excellent for storing</li> </ul>
<p><b>Virginia Gold</b> Early October</p> <p>Cooking, dessert apple, cider Good Keeper</p>		<p>Bright yellow skin with pink blush, clean, white flesh is crisp and juicy with a, pleasant, distinctive acidic tart flavor.</p>	<ul style="list-style-type: none"> <li>• Developed around 1976 by George Oberle at Virginia Tech. It is a cross of Newtown Pippin and Golden Delicious,</li> <li>• Reaches peak flavor after several months of storage</li> </ul>
<p><b>Wolf River</b> September/ October harvest</p> <p>Good for sauce/apple butter, fair for baking, cider, fresh eating</p>		<p>Large, irregular in shape, greenish yellow color, red and carmine stripes, flesh coarse grained and moderately juicy, complex sweet/tart flavor.</p>	<ul style="list-style-type: none"> <li>• Well-known in Southern Appalachians, originated about 1870 along Wolf River, Wisconsin</li> <li>• Frost hardy and generally disease resistant</li> <li>• Fairly easy to grow stores 1-2 months</li> </ul>
<p><b>Yellow Transparent</b> Late June/July harvest (earliest apple)</p> <p>Average for fresh eating. Makes excellent clear apple sauce, cider, juice, drying</p>		<p>Medium size, transparent yellow skin, tender fine grained and juicy, sweet and tangy.</p>	<ul style="list-style-type: none"> <li>• Originated in Russia and imported by the USDA in 1870</li> <li>• Easy to grow and disease resistant but not good for storing.</li> <li>• Pick while green for best flavor</li> </ul>