















Watauga County Cooperative Extension Apple Tree Sale 2021


Old Fashioned Heirloom Apples: Bare root plants, orchard ready, 2 yr. old transplants, approximately 4-5 ft. 15-20 ft. at maturity: 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 root system that is resistant to diseases and will keep the tree from growing as tall as the heirloom variety (35ft or more)

- Space 15 feet apart, 4-5 years to significant fruit production, but will get some fruit sooner.
- 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.
- Most apple trees need another variety to cross pollinate for optimum fruit production, the neighbor's apple trees and even seedling apple trees nearby help with this pollination. A few varieties are self-fertile. Plant apple varieties that bloom at the same time. A really early apple will not pollinate a very late apple.

APPLE, HARVEST, USAGE	PHOTO	DESCRIPTION	HISTORY/MISCELLANEOUS
<p>Carolina Red June June-July</p> <p>Fresh eating, sauce Summer apples don't store well</p>		<p>small to medium with smooth, dark red skin and is slightly conical in appearance. The tender, fine-grained flesh is white and sometimes stained with red when eating. Sweet.</p>	<ul style="list-style-type: none"> • Thought to have originated in TN • Sometimes blooms twice and produces a small fall crop • Unlike most early season varieties which fail to develop a full balance of flavors in their short ripening period, Carolina Red June has a high quality flavor
<p>Fallwater October harvest</p> <p>Good for fresh eating, baking, and dries well.</p>		<p>Large to very large with dull green skin shaded with red. Flesh greenish white, coarse and mild with slightly sweet flavor</p>	<ul style="list-style-type: none"> • Originated in Pennsylvania around 1842. • Grows well at higher altitudes in the South. • Keeps well, stores into Feb. in refrigeration
<p>Golden Pippin Late September-Oct</p> <p>Fresh eating, baking, juice</p> <p>Good Keeper</p>		<p>Large, roundish fruit with a uniform shape. Skin is greenish-gold ripening to deep gold. The flesh is yellowish, tender and juicy with a sharp, sweet intense, bright, complex. fruity flavor</p>	<ul style="list-style-type: none"> • Originated as an American apple around 1880, the original parentage is unknown. A distinct variety from the better known English variety, English Golden Pippin • Popular in Watauga County in the early 1900's

<p>Jarret September</p> <p>dessert apple</p>		<p>Small to medium with red stripes with a strikingly full sweet flavor. Turning bright red as it ripens; it usually has a conical shape. The flesh is yellow, tender, fine grained and juicy.</p>	<ul style="list-style-type: none"> • Originating in Watauga County, North Carolina but little known outside of northwest NC
<p>McIntosh September</p> <p>Excellent for sauce and cider, Good for fresh eating,</p>		<p>Medium size, glossy, dark red apple, crisp and juicy white flesh, sweet flavor, with refreshing acidity and nuances of spice.</p>	<ul style="list-style-type: none"> • Originated in Ontario, Canada about 1811 by a farmer clearing his land; National apple of Canada • Easy to grow, stores in cold storage for 6 months
<p>Old Fashioned Winesap October/November</p> <p>Good for baking stays firm, cider, fresh eating, fair for sauce or butter</p>		<p>Medium sized, dark yellow skin with stripes of dark red, yellow flesh is crisp, firm, juicy, sweet.</p>	<ul style="list-style-type: none"> • Originated New Jersey about 1800, well-known in the South • Easy to grow even in clay, resistant to cedar apple rust, stores well 3 months or more
<p>Roxbury Russet September-October</p> <p>Fresh eating, cider, firm in pies Good Keeper</p>		<p>Medium to large with dull greenish-yellow to golden colored skin covered with a rough brownish-yellow russet coat, making it resistant to apple scab. The greenish-white flesh is coarse, firm and juicy with a pleasing, complex sweet/tart flavor.</p>	<ul style="list-style-type: none"> • It is the oldest American apple and was introduced in Roxbury, Massachusetts with the arrival of the Pilgrims. • The most popular russet apple grown in the south
<p>Summer Rambo August-Sept</p> <p>frying, pies and applesauce</p>		<p>large and is often ribbed with unequal sides. Skin is greenish yellow washed with pink and carmine on the sun exposed side. The greenish yellow flesh is tart, coarse, tender and very juicy.</p>	<ul style="list-style-type: none"> • This apple is of French origin. • The fruit can be picked while still green for frying, pies and applesauce. Firm when cooked.
<p>Swiss Limbertwig October</p> <p>Excellent for fresh eating, cider, firm when baked</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"> • Originated 1700's grown by Swiss settlers in Cumberland Mtns. • Easy to grow and excellent for storing.

<p>Virginia Beauty 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 crisp flesh, mildly sweet.</p>	<ul style="list-style-type: none"> • Originated about 1810 in Piper's Gap Community of Carroll Co, VA by Zach Safewright. • Classic mountain eating and pie apple • Easy to grow and excellent for storing
<p>Winter Banana Sept.-October</p> <p>Fresh eating, dessert apple, cider</p>		<p>smooth, waxy, pale yellow skin and pinkish-red blush, the Winter Banana is an extremely attractive apple mild, sweet flavor. highly aromatic apple with a pleasant, perfumed aroma that some people discern as banana</p>	<ul style="list-style-type: none"> • Diploid, self-fertile apple, meaning that it not only pollinates itself, but also serves as a very effective pollinizer for other apple trees • Late bloomer, a trait which can protect it from the occasional late spring freeze • Precocious apple, often producing fruit in the second or third year after planting.
<p>Wolf River September-October</p> <p>Good for sauce/apple butter, fresh eating, drying</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"> • Well-known in Southern Appalachians, originated about 1870 along Wolf River, Wisconsin • Frost hardy and generally disease resistant • Fairly easy to grow stores 1-2 months
<p>Yellow Transparent Late June/July harvest (earliest apple)</p> <p>Average for fresh eating. Makes excellent clear apple sauce</p>		<p>Medium size, transparent yellow skin, tender fine grained and juicy, sweet and tangy.</p>	<ul style="list-style-type: none"> • Originated in Russia and imported by the USDA in 1870 • Easy to grow and disease resistant but not good for storing. • Pick while green for best flavor
<p>Kinnaird's Choice Dwarf (10 ft) Geneva 202 rootstock October</p> <p>Fresh eating, baking, juice, cider</p> <p>** Very limited only 6 available</p>		<p>The fruit is med to large and roundish with thick, tough yellow skin almost completely covered with deep red when exposed to the sun. The yellow, fine-grained aromatic flesh is tender, crisp and juicy, mildly subacid.</p>	<ul style="list-style-type: none"> • Grafted on dwarf rootstock will mature to 10 ft. • Must be supported, root system cannot hold weight of fruit • Will need deer protection • This Tennessee apple originated in about 1855, possibly as a cross between a Winesap and Limbertwig,

<p>Razor Russet Dwarf (10 ft) Geneva 202 rootstock Late September</p> <p>**Very limited only 6 available</p>		<p>large, symmetrical round to somewhat conical and uniformly golden-brown. Russeted skin, which is resistant to Apple scab. Flavor is rich and robust with a little more spiciness than Golden Delicious.</p>	<ul style="list-style-type: none"> • Grafted on dwarf rootstock will mature to 10 t. • Must be supported, root system cannot hold weight of fruit • Will need deer protection • Discovered as a limb mutation of Golden Delicious in Kentucky • Very productive
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