

Watauga County Cooperative Extension Apple Tree Sale 2024

Old Fashioned Heirloom Apples: Bare root plants, orchard ready, 2 yr., approximately 4-5 ft tall usually unbranched. Will reach 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 (Except Liberty) 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. An early apple will not pollinate a very late apple.

APPLE, HARVEST, USAGE	PHOTO	DESCRIPTION	HISTORY/MISCELLANEOUS
<p>American Golden Russet September/October</p> <p>Apple cider, fresh eating, pie, drying, jelly, juice, dessert</p>		<p>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.</p>	<ul style="list-style-type: none"> • Originated in Burlington County, NJ before 1800. • Also known as the “sheepnose” • Popular for making cider due to high sugar content.
<p>Buckingham Late September/October</p> <p>Eating, cooking, drying, cider</p> <p>Good Keeper</p>		<p>Fruit is large and slightly conical. The yellow flesh is slightly course, tender and juicy with a slightly subacid flavor. Skin is thick and smooth with a yellow base color almost completely blushed red and marked with red stripes. Stem is very short and stout.</p>	<ul style="list-style-type: none"> • Considered by many to be the quintessential “Southern Apple”. It has been grown in the south for over 200 years. • Believed to have originated in Louisa Co. Virginia in the late 1700’s. • Known for its high flavor and productiveness of the tree.
<p>Flat Fallwater October</p> <p>Fresh eating, cooking, sauce</p> <p>Good Keeper</p>		<p>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.</p>	<ul style="list-style-type: none"> • Local apple that originated in northwest North Carolina, was mainly grown in Watauga and other surrounding counties. • Also known as Stump of the World

<p>Junaluska October</p> <p>Fresh eating, apple butter, cider, dessert</p>		<p>Medium to large, dull yellow, red blush, some russeting, short and thick stem, calyx small and closed, core small, yellow flesh, dense, fine grained, rich slightly tart taste.</p>	<ul style="list-style-type: none"> • This was Cherokee Chief Junaluska's favorite apple tree, originally planted in Macon or Cherokee Co. NC. Later if the government wanted to buy a piece of land from the Cherokee, because the tree was on the land, they had to pay \$50 extra
<p>Grimes Golden September/October harvest</p> <p>Good for fresh eating, apple sauce and cider Good keeper</p>		<p>Medium to large, roundish to slightly oblong with tough yellow skin with occasional patches of russet. This aromatic apple is highly flavored with tender, crisp, juicy yellowish-orange flesh.</p>	<ul style="list-style-type: none"> • Considered one of the finest American apples ever, originated in 1790 in Brooks Co., WV by Thomas Grimes. • Today a granite monument still stands in recognition of this outstanding apple.
<p>Golden Pippin October</p> <p>Cider, dessert, jelly, pie</p> <p>Good Keeper</p>		<p>Medium-large, roundish fruit with a uniform shape. Skin is greenish-gold ripening to deep gold. The flesh is yellow, firm and very juicy. Tangy with intense fruity flavor.</p>	<ul style="list-style-type: none"> • Also known as: Butter Pippin, Large Golden Pippin, Mammoth, Pound Royal, • Known to have originated as an American apple around 1880. • Resistant to scab.
<p>Liberty Late Sept / Early October</p> <p>Fresh eating, sauce, freezing, cooking</p> <p>Good keeper</p>		<p>Med fruit with red over green skin. Crisp, juicy, course texture, sub-acid flavor</p>	<ul style="list-style-type: none"> • This is the only modern variety we are selling. • The most desirable characteristic of this apple is its disease resistance. Resistant to Apple scab, Cedar Apple Rust, Powdery Mildew, and Fire blight in research studies. Unfortunately, while many heirloom varieties seem to perform well against diseases, there aren't many scientific studies.
<p>Old Fashioned Winesap October/November</p> <p>Stays firm in baking, cider, fresh eating.</p> <p>Stores 3 months or more</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. • Described in 1887 as standing unrivaled, combining more excellent qualities than any other apple we know.

<p>Pumpkin Sweet Late August / Sept.</p> <p>Cooking, Apple Butter, fresh eating</p>		<p>Large to very large, roundish to conical, ribbed, yellow to green with a golden-brown blush on the sunny side. Patches of russetting at the top. flesh is white tinged with yellow, firm, crisp, not very juicy. Mild, very sweet flavor.</p>	<ul style="list-style-type: none"> • 1830s, Connecticut but it has tended to be more popular in the South. • Also known as Pound Sweet.
<p>Spitzenburg Late September/October harvest</p> <p>Excellent fresh eating, baking, and cider, drying.</p>		<p>Medium, greenish fruit with tough red striped skin, white, fine flesh, aromatic,</p>	<ul style="list-style-type: none"> • Originated in NY in 1700's. Favorite of Thomas Jefferson. • Good storing, flavor and sweetness develop after 1 month of storage. Stores 3 months or more.
<p>Swiss Limbertwig October</p> <p>Excellent for fresh eating, cider, firm when baked.</p> <p>Good Keeper</p>		<p>Medium size, square and compact, somewhat rough to touch, beautiful maroon color with some yellow, and white dots. Crisp, unusual, sweet flavor with notes of citrus and a cane sugar aftertaste.</p>	<ul style="list-style-type: none"> • Originated 1700's grown by Swiss settlers in Cumberland Mtns. • The name limbertwig comes from the weeping habit when they are covered in fruit. • Easy to grow.
<p>Virginia Beauty October harvest</p> <p>Good for fresh eating, drying, and cooking, firm when baked.</p> <p>Good keeper</p>		<p>Medium to large, conical shape, dark red to purplish skin, fine grained, tender crisp flesh, juicy, mildly subacid to almost 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. • Resistant to fire blight, mildew and has wide branch angles.
<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>Williams Favorite July harvest</p> <p>Sweet, firm when baked.</p>		<p>Med. to large red, conical, and sometimes lobed or angular. Skin is smooth and whitish yellow with two shades of red wash and stripes. The yellowish-white flesh is tender, moderately juicy, and stained red at the core line.</p>	<ul style="list-style-type: none"> • Found around 1750 on the farm of Captain Benjamin Williams in Roxbury, Massachusetts. In 1830, it was introduced to the public by the Massachusetts Horticultural Society where it was re-named William's Favorite. • Became famous when introduced in the south.
<p>Yellow Transparent Late June/July harvest (earliest apple)</p> <p>Most well-known for its 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.