

New

Summer Apple Varieties

for Home and Garden

Quentin B. Zielinski

Andrea Mackey

Joy Stockman

Sue Joiner

Agricultural Experiment Station

Oregon State University

Corvallis

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Introduction

Home gardeners are showing an increasing interest in new summer apple varieties. Many make attractive additions to the yard and also produce an abundance of fruit with good eating and cooking qualities. These new apples are improved crosses or are sports of such older varieties as Astrachan, Early Harvest, and Duchess; some are introductions from other growing areas.

Characteristics of raw fruit and results of cooking tests are presented here. Judges evaluated flavor, color, and texture for the apples when raw, as sauce, or as pie. Yellow Transparent was used as a standard of comparison for early varieties ripening before August 15th; while Gravenstein was used for the later ripening apples. By making comparisons with these well-known varieties it is possible to say whether the new apples are as well, or better suited for home use.

Twenty new apples, as well as Gravenstein and Yellow Transparent, are described. Varieties are arranged according to their dates of ripening, beginning in early July and extending through the middle of September. Details regarding cultural requirements of trees and other information may be found in Oregon Agricultural Experiment Station Bulletin No. 563, Apple Varieties for Oregon.

Most summer apples are firm and tart when first picked. They do not store well at room temperature however, becoming mealy after a few days. They may be held at refrigerator temperature (35-40 degrees F.) from 2 to 3 weeks.

In selecting trees consideration should be given to their fruits' ripening characteristics. Some ripen over a period of several weeks and these are preferred by most people. Others that ripen rapidly are of value to homemakers preferring to can or freeze large quantities of fruit at one time.

Trees of these new varieties may be obtained from most Oregon nurseries. If unavailable in some sections, the Department of Horticulture, Oregon State College will assist home gardeners in locating stock.

*Associate Horticulturist, Agricultural Experiment Station; and Home Economist, and Junior Home Economists, Agricultural Experiment Station.

Standard of Comparison For Early-Ripening Varieties



YELLOW TRANSPARENT. One of the best extra-early apples, it has long been a favorite in home orchards. Ripens from early July to August. Trees are moderately vigorous, healthy, and consistent in production.

Raw: Good eating quality. Fruit is medium in size and uniform in size and shape. Skin is thin, tender, smooth, and a waxy, pale greenish-white. Flesh is white, tinged with yellow-green, moderately firm, fine-grained, crisp, tender, juicy, pleasantly subacid to tart depending on ripeness, and somewhat lacking in aromatic flavor. Cut slices brown rapidly in 1 to 2 minutes.

Sauce: Very good. Of good consistency, somewhat thick, with a clear, light yellow color and a tart, distinct flavor.

Pie: Very good. Slices, although tending to cook up, are tender and juicy with a tart, distinct flavor and a pleasing, light yellow color.

Varieties Compared with Yellow Transparent

STARK'S EARLIEST, from Idaho, ripens with Transparent or a few days earlier and has a red blush on a waxy white skin. It ripens over a period of several weeks from early July to early August. Trees produce well and bear when young. U.S. Pat. 642. Quality is very good if fruits are picked slightly before full ripeness. If left on the tree until fully ripe, quality deteriorates rapidly.

Raw: Good if picked when hard ripe. Fruit medium in size and uniform in shape and size. Skin thick, moderately tender, smooth, and attractively colored. Flesh creamy-white, moderately firm, tender, juicy, and moderately tart with a distinct flavor. Cut slices brown medium-fast, in 7 minutes.

Sauce: Very good. Fine-grained, of good, smooth, somewhat thick consistency with a light yellow color and a moderately tart, distinct flavor.

Pie: Very good. Slices are tender and juicy, with a moderately tart, distinct flavor and a pleasing, light yellow color. Slices retain shape.





JUNE WEALTHY, an early variety from Ohio, ripens a few days before or with Yellow Transparent. Fruit matures rapidly and readily falls to the ground. Quality is rated good for those preferring a very tart flavor and having no objection to a brownish tinge in the cooked apple.

Raw: Good. Fruit medium in size, somewhat flattened at both ends. Skin smooth, dark red, and tough. Flesh firm and fine-textured, white tinged pink, juicy, aromatic, and distinctly acid. Cut slices brown rapidly in 1 to 2 minutes.

Sauce: Good. Smooth, slightly cloudy, with a characteristic brownish cast, of good consistency with a tart, distinct flavor.

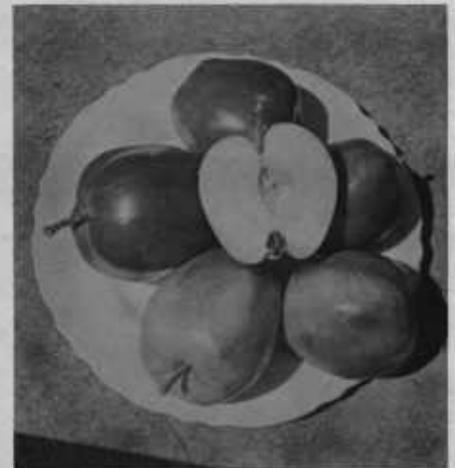
Pie: Good. Slices of rather soft texture and tending to cook to pieces. They have a tart, distinct flavor with color similar to sauces.

RED JUNE, a bright red variety planted in home orchards in other areas for many years. The fruit ripens gradually on the tree for several weeks, usually 8 to 12 days after Yellow Transparent. Trees are healthy, productive, and moderately vigorous.

Raw: Good. Fruit medium in size, elongated, and angular. Skin bright red, glossy, waxy, thin, and tender. Flesh white, juicy, tender, crisp, moderately tart, and aromatic. Cut slices turn brown slowly, in approximately 20 minutes.

Sauce: Very good. Quite clear, slightly thick, fine-grained, good consistency with a tart, pronounced flavor, and a light yellow color.

Pie: Very good. Slices can be distinguished although tending to cook up. They are tender and juicy with a tart, pronounced flavor.



LODI is a relatively new variety from New York. It is increasing in popularity in new plantings as a substitute for Yellow Transparent or as a variety to extend the Transparent-type apple season. Trees are productive, vigorous, and healthy. Fruit ripens over a period of 2 weeks and follows Yellow Transparent season 7 to 10 days.

Raw: Very good. Fruit medium to large, uniform in size and shape. Skin an attractive waxy-yellow; smooth and tender. Flesh quite firm, fine textured, greenish-white, subacid to tart depending on maturity, aromatic, and pleasant. Lodi does not become mealy and soften around the core as quickly as Yellow Transparent although the mature apples become mealy in a short time when stored. Cut slices brown rapidly in 4 minutes.

Sauce: Very good. Quite clear, of fine-grained, smooth, rather thick consistency with a tart, distinct flavor and an attractive, light greenish-yellow color.

Pie Very good. Slices are tender and tend to cook to pieces. They are juicy and tart with a distinct flavor and pleasing yellow color.

MELBA originated as a McIntosh seedling from Canada. This variety ripens over a 2-week period. The trees are moderately vigorous, begin bearing early, and produce fruit every year. Fruit ripens 10-15 days after Yellow Transparent.

Raw: Good. Fruit medium in size, uniform in size and shape. Skin crimson striped over a waxy, yellow undercolor. Flesh white, mildly subacid to tart depending on maturity, firm, crisp, tender, fine textured and juicy with a distinct aromatic flavor. Cut slices turn brown rapidly in 4 minutes.

Sauce: Good. Smooth, fine-grained, of good, slightly thick consistency with a tart, distinct flavor that is spicy in character. Color characteristically grayish-brown.

Pie: Good. Slices tender, slightly dry and tend to cook to pieces. They have a pronounced, spicy, tart flavor with a color similar to that of sauce.

RED MELBA is a McIntosh seedling ripening about August 15th. Red Melba is similar to the Melba apple but ripens a few days later and is more red in color. Trees produce well and are relatively disease resistant.

Raw: Good. Fruit medium to large; uniform in size and shape. Skin thin, moderately tender, and a bright, striped crimson over a waxy, yellow undercolor. Flesh creamy white, hard, tart, crisp, tender, and aromatic. Cut slices brown rapidly in 4 minutes.

Sauce: Fair to good. Fine-grained, smooth, thick sauce of good consistency, with a slightly cloudy, rather dark pinkish-brown color and a very tart, pronounced, spicy flavor.

Pie: Fair to good. Slices with soft, tender texture and tending to cook to pieces. Juicy and tart, with a distinct spicy flavor and a color similar to the sauce's.

ORIOLE, from the Minnesota Experiment Station, ripens about August 10th. Trees are vigorous, upright, and moderately productive.

Raw: Fair. Fruit medium to quite large in size, with a red blush on green. Skin medium thick, moderately smooth, and tender. Flesh very firm, somewhat tough, fine textured, yellowish-white subacid to tart depending on maturity, with a slightly weak flavor. Cut slices brown rapidly in 1 to 3 minutes.

Sauce: Good. Fine-grained, rather thick sauce of good consistency, with a slightly cloudy, greenish color and moderately tart, weak, apple flavor.

Pie: Good. Slices can be distinguished by the slightly firm texture, somewhat dry, moderately tart, with apple flavor somewhat more distinct than in sauce, and color similar to that of sauce.

EARLY McINTOSH, originally from New York, has become popular as a hardy, early variety in many areas, ripening about 10 to 14 days after Yellow Transparent. The trees are productive and thrifty in growth and consistent in production.

Raw: Fair. Fruit medium in size, green with a red blush, uniform in size and shape. Skin medium in thickness, tender, and covered with an attractive, gray, waxy, bloom. Flesh firm, medium in coarseness, white tinged with yellow-green, juicy, tart, and slightly aromatic. Cut slices brown medium-fast, in 7 minutes.

Sauce: Very good. Smooth, fine-grained, rather thick sauce of good consistency with a slightly cloudy, greenish-yellow color, and a tart, distinct flavor.

Pie: Good. Slices have a slightly firm texture and can be distinguished although tending to cook up, juicy and tart with a distinct flavor and a color similar to the sauce's.

RED DUCHESS, an improved type of the Duchess apple, is an attractive, solid red color. Trees are productive, healthy, and moderately vigorous. The fruit ripens about 3 weeks after Yellow Transparent. Quality is rated good for those preferring a very tart flavor and not objecting to a slightly dry pie filling. When fully ripe, the tartness decreases.

Raw: Good if harvested at full maturity. Fruit medium to large in size and very uniform in shape. Red colored, thin skin, somewhat tough, and covered with an attractive grayish-white waxy coating. Flesh firm, crisp, medium in coarseness, yellowish-white, moderately juicy, very tart, and weak flavored. Cut slices brown rapidly in 1 to 2 minutes.

Sauce: Fair to good depending on maturity. Smooth, very thick sauce with a slightly cloudy, medium light yellow color and a very tart, weak, apple flavor.

Pie: Fair to good depending on maturity. Tender, dry, and very tart, slices that cook to pieces. Apple flavor more distinct than in sauce and color similar to that of sauce.

NEW YORK #16884, promising new selection from New York for summer use, maturing 7 to 10 days after Lodi. Trees are vigorous and bear well.

Raw: Good eating quality. Fruit large in size and uniform in shape and color. Skin light green, partly covered with red striping, thin, tender, and moderately attractive. Flesh medium to firm becoming mealy when fully ripe; white, subacid to tart, pleasantly juicy, and aromatic. Cut slices brown in 10 minutes.

Sauce: Good. Rather thin, very smooth sauce with a quite clear, light, greenish-yellow color and a tart, weak flavor.

Pie: Fair. Slices soft textured and cook to pieces; filling juicy and tart. Flavor more distinct than in sauce, color similar to sauce's.

MILTON, originating in New York, ripens about 1 week before Gravenstein or 4 weeks after Transparent. Tree is hardy, an annual bearer, and notably free of diseases.

Raw: Good. Fruit medium to large in size, smooth, attractive, and uniform. Skin thin, moderately tough, green with a bright, reddish blush covering one-half or more of the fruit. Flesh very white, firm, aromatic when mature, tender, crisp, juicy, and moderately tart. Cut slices turn brown medium-fast in 6 minutes.

Sauce: Very good. Smooth, slightly thick sauce of good consistency with a slightly cloudy, light, yellowish-green color and a moderately tart, distinct flavor.

Pie: Good. Slices soft textured and cook to pieces. Filling slightly dry with a moderately tart, distinct flavor and color similar to that of sauce.

HUTCHINSON originated as a seedling in Oregon and appears promising as a home variety. Fruit ripens rapidly and tends to fall rather quickly. Ripens 3 to 5 days before Gravenstein or 4-1/2 weeks after Yellow Transparent. Trees are vigorous, upright, and productive.

Raw: Good. Fruit medium in size, uniform in shape, but variable in size. Skin thin and tender, yellow, covered with a dense red striping and very attractive. Flesh rather firm and crisp when picked hard-ripe, fine textured, white and fairly juicy, moderately tart to sweet when mature and slightly aromatic. Cut slices brown slowly in 10 minutes.

Sauce: Fair. Fine-grained, very thick sauce with a slightly cloudy, light yellow color. Flavor weak, and slightly lacking in tartness.

Pie: Good. Slices tender, tend to cook to pieces. Slightly dry with a moderately tart, distinct flavor and color similar to sauce's. Apple flavor more pronounced in pie than in sauce.

GREENDALE is a New York variety introduced for local and home use. It ripens 7 to 10 days before Gravenstein or 5 weeks after Yellow Transparent. Trees are moderately vigorous and spreading, productive, and thrifty.

Raw: Very good. Fruit medium to large, round. Skin a bright, solid yellow, very attractive, clear, thin, and fairly tender. Flesh firm, fine, moderately crisp, creamy white, juicy, sweet when mature, and aromatic. Cut slices brown slowly in 9 minutes.

Sauce: Very good. Fine-grained, smooth, quite clear sauce of good consistency, with moderately tart, weak flavor, and a light, yellowish-green color.

Pie: Very good. Slices tender in texture, tend to cook up. Juicy and moderately tart, with a more distinct flavor than the sauce and yellowish in color.

DUNNING originated in New York and was introduced as a promising, early market variety. Trees are fairly productive, vigorous, and thrifty in growth. Ripens 5 1/2 weeks after Yellow Transparent.

Raw: Fair eating quality. Fruit medium to small in size, round in shape. Skin red striped, becoming nearly solid red; medium thick and moderately tough. Flesh firm, fine, white, and slightly juicy, lacking crispness. Flavor distinct, but lacks tartness. Cut slices brown rather slowly in 8 minutes.

Sauce: Poor. Coarse-grained, very thick, cloudy, lacks tartness and flavor, and has a characteristic grayish cast.

Pie: Poor; Slices retain shape, with firm texture, slightly dry, lacking tartness and flavor, and with color similar to sauce's.

BEAUTY originated as a seedling in Oregon. The tree is moderately vigorous, bears when young, and is very productive. Fruit ripens rather quickly, thus giving a short harvest period. Ripens 6 weeks after Yellow Transparent.

Raw: Poor. Fruit medium in size and uniform. Skin brightly striped red, thin, tender, and moderately attractive. Flesh firm, lacks crispness, medium in coarseness, yellow, juicy, lacks tartness, and has a weak, apple flavor. Cut slices brown rapidly in 1 to 3 minutes.

Sauce: Poor. Granular, very thick, cloudy, lacking tartness and flavor. Color characteristically gray.

Pie: Poor. Slices retain shape, are firm texture, somewhat dry and lacking in tartness and flavor. Color similar to sauce's.

Standard of Comparison for Later-Ripening Varieties

GRAVENSTEIN, a European variety, has been one of the best midsummer varieties for home use in Oregon. The fruit ripens continuously over a period of several weeks, beginning about August 15th to 20th, and keeps well in cold storage for a month or more. It is the most popular summer variety in western Oregon.

Raw: Good. Fruit large, but not uniform in shape and size. Skin thin, moderately tender, greenish-yellow overlaid with red stripes. Flesh yellowish, firm, fine, crisp, moderately tender, juicy, aromatic, and tart, becoming sweet when mature. Cut slices brown rapidly in 5 minutes.

Sauce: Good. Fine-grained, quite clear, light-yellow, of good consistency, with a tart, distinct flavor.

Pie: Very good. Slices tender in texture, tend to cook to pieces, juicy and tart, with a distinct flavor and a pleasing yellow color.

Varieties Compared with Gravenstein

DELISTEIN, a new variety from California, reported to be a cross of Delicious and Gravenstein. This variety ripens rather quickly and should be picked before fully tree-ripe. Trees are very productive and vigorous in growth. The fruit ripens 7 to 10 days after Gravenstein.

Raw: Fair. Fruit large in size and uniform. Skin yellow, with moderate striping of narrow red bands, very attractive. Skin medium-thick and tender. Flesh moderately firm, becomes somewhat mealy when fruit is stored, yellowish white, lacks tartness, somewhat juicy, slightly weak in flavor. Cut slices brown slowly in 12 minutes.

Sauce: Fair. Slightly cloudy, granular, with good consistency somewhat lacking in tartness and flavor. Color a light, yellowish-green.

Pie: Fair. Slices tender in texture and remaining distinct. Juicy, moderately tart, with weak, apple flavor and color similar to that of sauce.

BEACON, a new, hardy variety from Minnesota ripening with or shortly after Gravenstein, often 10-15 days after Gravenstein. Beacon ripens over a period of several weeks and tends to bear annually. Quality is rated good for those preferring a mild, sweet apple. In some seasons the fruit tends to water-core if not picked promptly.

Raw: Fair to good. Fruit medium size, round, and uniform. Skin dark red, striped, and moderately attractive, thick and tough. Flesh moderately firm, fine textured, juicy, moderately tart to mildly sweet, and aromatic. Cut slices brown rapidly in 3 minutes.

Sauce: Fair to good. Granular, very thick, cloudy sauce with moderately tart, distinct flavor and a medium pink color.

Pie: Good. Slices tender in texture, can be distinguished, but tend to cook up. Juicy and tart with a distinct flavor and a pinkish color similar to sauce's.

RED WEALTHY, a red colored sport of Wealthy, ripens during the first 2 weeks of September and usually bears every other year. The tree is hardy and grows into a small to medium-sized tree.

Raw: Good. Fruit very attractive, medium to large and uniform in shape. Skin a deep, vivid red color, thin, smooth, and glossy. Flesh white, firm fine-textured, crisp, tender, juicy, subacid to tart, and very aromatic. Cut slices brown slowly in 10 minutes.

Sauce: Very good. Smooth, fine-grained sauce of good consistency with a tart, distinct flavor, and a clear, medium-light yellow color.

Pie: Good. Slices rather soft in texture and cook to pieces. Filling juicy and tart, with a distinct flavor and color similar to that of sauce.

WAGONER is often considered one of the best for early fall. The trees bear when young, bear annually and are very hardy. Fruit ripens between September 1 to 15.

Raw: Good. Fruit medium to large, broadly ribbed, with unequal sides. Skin very attractive with bright red stripes over a pale yellow undercolor, tough, thin, and smooth. Flesh firm, creamy white, fine-grained, aromatic, crisp, tender, very juicy, and subacid to tart. Cut slices brown slowly in 20 minutes.

Sauce: Good. Smooth, fine-grained sauce of good consistency with slightly cloudy, light greenish color and a tart, weak flavor.

Pie: Fair. Slices rather soft in texture and cook to pieces. Filling slightly dry, with moderately tart, distinct flavor and a color similar to sauce's. Flavor more distinct in pie than in sauce.

LAKELAND, a new, hardy Minnesota variety that appears promising to extend the season in Oregon after Gravenstein. Trees are very hardy, medium in size, moderately spreading in growth, productive and thrifty.

Raw: Good. Fruit medium in size, roundish to slightly angular. Skin a bright, attractive red, heavily striped, thin, and tough. Flesh a light creamy yellow, fine textured, tender, juicy, subacid to tart, firm, and aromatic. Cut slices brown medium-fast in 7 minutes.

Sauce: Very good. Quite clear, fine-grained, of good consistency with a tart, distinct flavor and a medium-light yellow color.

Pie: Good. Slices tender in texture and can be distinguished but tend to cook up; juicy and tart with a color similar to that of sauce.