

# Fruit Trees at Sittin' Rock

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## Around The Cabin

### Honeycrisp

(Bloom: Mid-Late; Ripen: Late September/Early October)

Honeycrisp was produced from a 1960 cross of 'Macoun' and 'Honeygold', as part of the University of Minnesota's apple breeding program to develop winter hardy cultivars with high fruit quality. Honeycrisp fruit is characterized by an exceptionally crisp and juicy texture. Its flesh is cream colored and coarse. The flavor is sub-acid and ranges from mild and well balanced to strongly aromatic, depending on the degree of maturity. It has consistently ranked as one of the highest quality apples in the University of Minnesota sensory evaluations. The fruit is 50-90% red on a lemon-yellow ground. It is very winter hardy and bears regularly on a moderately vigorous tree. Can pick in September but best to ripen into October; 3-week harvest window.

### Sundance

(Bloom: Late Mid; Ripen: Mid-to-Late October)

Fully disease resistant cross of 'Golden Delicious' and 1050 NJ 1, through which it counts 'Winter Banana', 'McIntosh' and 'Rome' as ancestors. Medium to coarse grained, cream colored, very firm, very crisp and breaking flesh; moderately to sprightly sub-acid, mellowing in refrigerated storage; spicy, full, rich flavor; juicy. Retains flesh texture and quality for five months or more in refrigerated storage. Fruit hangs on the tree until over ripe. Moderate-to-heavy cropping. Sundance is field immune to apple scab, moderately resistant to powdery mildew, highly resistant to cedar-apple rust, and highly resistant to fire blight.

### WineCrisp

(Bloom: Late Mid; Ripen: Mid-to-Late October)

Parentage includes 'Cox Orange Pippin', 'Newtown Pippin', 'Jonathan' & 'Red Rome'. WineCrisp has performed very well in hot, dry conditions and is ideal for southern growing districts. Ripens mid October, two weeks after 'Delicious'. Medium to coarse grained, cream colored, firm, very crisp and breaking flesh; relatively thin, palatable skin; mildly sub-acid; spicy, full, rich flavor; juicy. WineCrisp has a biennial tendency after heavy cropping and some tendency to drop when ripe. Flavor peaks after one month in refrigerated storage and retains flesh texture and quality for six months or more in refrigerated storage. Field immune to apple scab, moderately resistant to powdery mildew, moderately susceptible to cedar-apple rust, good resistance to fire blight.

### Esopus Spitzenberg

(Bloom: Mid Late; Ripen: Late October)

Although Thomas Jefferson made his money from 'Newtown Pippin', Esopus Spitzenberg was his favorite for eating. The apple has only been around for about 200 years -- found in the Hudson Valley of New York just before George Washington became our first President. Fruit is medium size, brilliant orange-red, rather conical usually. It has a rich, spicy flavor, with fine-grained yellowish flesh. A willowy tree, with long, slender branches, it is an elegant eating apple from harvest through Christmastime. Ripens unevenly, so 3 or 4 or 5 pickings are required to get prime eating quality. Esopus Spitzenberg is susceptible to all the common apple diseases.

## Virginia (Hewes) Crab

(Bloom: Early; Ripen: September)

This apple originated in Virginia, most likely during the early 1700's and is said to be the most important horticultural cultivar in eighteenth-century Virginia. The fruit is very small, green with a dull red with white specks and translucent, firm yellow flesh. Hewes Crab is a productive tree and a good pollinizer. The flavor is described as 'unique', or 'acidic with strong musky flavor'. In most of the south, it is the finest cider apple. It makes a dry cider that is usually mixed with other varieties. Both George Washington and Thomas Jefferson knew this apple's qualities quite well.

## Newtown (Albemarle) Pippin

(Bloom: Late; Ripen: Late October)

This is the apple that Thomas Jefferson made famous 200 years ago. At Monticello, Jefferson had a large orchard of Pippins, which he had packed in barrels and shipped to England; on the London market, these Albemarle Pippins fetched premium prices. The Newtown Pippin is NOT a beautiful apple -- it's rather squat, it's only medium size, its skin color is a yellowish-green that is not attractive. Below that not-so-beautiful skin, though, lurks a gourmet's apple -- rich flavor, highly aromatic, sweet/tart with a touch of pineapple. The fruit is very firm and an excellent keeper. Tree is vigorous, early bearing, and productive. Some susceptibility to all the common apple diseases.

## Crab Apples for Deer

### Centennial Crab

(Bloom: Early/Mid; Ripen: Early-Mid September)

Introduced in 1957, Centennial is a cross between 'Dolgo' and 'Wealthy' created by the University of Minnesota. It matures in mid season from early-to-mid September. The fruit is medium large for a crabapple, 1.5" - 1.75" in diameter, round conic, long stemmed, with a narrow shallow stem cavity and flat basin. The skin is orange-yellow, fully striped and overlaid with red with corky lenticels, and covered with a medium purplish bloom. The flesh is yellow, crisp, tender juicy and mildly acid. Good for blending in ciders as well as for fresh eating and cooking, especially sauce. Centennial is a genetic semi-dwarf. The tree is winter hardy and very productive annually. Scab resistant and moderately resistant to fire blight.

### Chestnut Crab

(Bloom: Early/Mid; Ripen: Early September)

Very hardy 1946 introduction from the University of Minnesota program, the Chestnut Crab is an open-pollinated seedling of 'Malinda'. Fruits are mostly about 2 inches in diameter with a reddish-yellow skin. Creamy white flesh is fine-grained and crisp, juicy with a sweet, nut-like flavor that is great for fresh eating, cooking or making jams. Chestnut Crab produces large white blossoms, is an annual bearer, an excellent pollinator, and it hangs well after ripening. It's a semi-compact tree and is resistant to cedar apple rust.

### Dolgo Crab

(Bloom: Early; Ripen: Late August/Early September)

One of the best all purpose crab apples. Its 1.5" crimson fruit make a rich, ruby red jelly. The leaves are green and mildew resistant. The profuse white flowers appear early and produce abundant pollen. The name means 'long' in Russian, and refers to the shape of the fruit. The fruit is so bright in color and abundant that the tree looks like a decorated Christmas tree when viewed from a distance. The fruit ripens in early September and is a useful astringent modifier for cider.

## Geneva Crab

(Bloom: Poor Pollinator; Ripen: Late August/Early September)

Developed in Ottawa in the 1930's in concert with the Geneva Agricultural Experiment Station (part of Cornell University), the Geneva Crab is a 2.5" dark red crabapple with rose-red flesh and a very tart flavor that is popular for use in cider/juice. The leaves on the tree are red / purplish and the blossoms are red-pink. An early season variety, the fruit ripens in late August / early September but will stay on the tree throughout the season. Geneva is resistant to almost all races of scab fungus.

## Golden Hornet

(Bloom: Mid-late; Ripen: November or later)

This well-known English crab apple is a popular choice for gardens where its neat tapering shape and huge crops of conspicuous small (1/2-inch) yellow fruits have made it a favorite. It is also widely planted among fruiting apple trees because its lavish display of white flowers is a prolific source of pollen for pollinating mid- and late-season blooming varieties. Its branches bend under the weight of the fruit, which are excellent for jam & juice or may be left on to last all autumn and part of the winter too. Golden Hornet is annual bearing and tolerant to scab, mildew and fire blight. The Royal Horticultural Society has given it their prestigious Award of Garden Merit.

## Virginia (Hewes) Crab

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## Kerr Crab

(Bloom: Mid-Late; Ripen: Late September/Early October)

A cross of 'Dolgo' and 'Haralson', Kerr is one of the very best apple-crabs. Stores well, good fresh after a mellowing period, very productive. Originated with the Morden Research Station, Agriculture Canada, Manitoba, selected and tested as 'Morden 352', and introduced in 1952. The tree is moderately vigorous, broadly upright, round-headed, has strong wide-angled branches and is annually productive. It is hardy to Zone 2a, and moderately resistant to fire blight. The fruit is medium-size, 1.75" in diameter, oblong oblate, long stemmed, with shallow stem cavity and basin, and matures in late September to early October. The skin is creamy yellow, completely covered with crimson and later maroon, and covered with a medium bluish bloom. The flesh is yellow and tinged with red, very firm, very crisp, very juicy, somewhat tart but very sweet. It is very good for fresh eating (better with storage), excellent for cooking and canning, and superb for juicing. It has excellent storage capability for up to 27 weeks. The taste is really intense if picked on the young side, though it mellows somewhat if given a couple extra days. It tastes somewhat like a 'Haralson', but it is extremely juicy.

## Wickson Crab

(Bloom: Early-Mid; Ripen: September)

An Albert Etter cross of two obscure crab varieties ('Spitzenberg Crab' X 'Newtown Crab'), Wickson Crab is a popular crab apple with dense white blossom followed by attractive pink/red flushed apples measuring from 1.5" to 2.0" in diameter. An amazing amount of intense flavor is concentrated in this small package and the flavor is probably too strong for most for a dessert apple. The Wickson has an extraordinary balance of sugar, acid, and aroma, along with a refreshing trace of astringency. Wickson Crab apples contain plenty of pectin and are therefore useful in the kitchen for jams and jellies. Unusual for a crab apple, Wickson Crab is surprisingly sweet. The high sugar content is balanced by a high acid content, and the juice of Wickson Crab is therefore very useful in cider blends. Wickson ripens in September. It can hang a long time on the tree, but its delicate skin does not hold up to rain. Wickson is susceptible to cedar apple rust.

## Disease Resistant Apples For Deer

### Bonkers (NY 35)

(Bloom: ??; Ripen: Mid October)

A cross of 'Liberty' and 'Delicious' from Cornell's apple breeding program, Bonkers is a very large dark red fruit maturing in mid-October. It is extremely crisp and juicy and quite attractive with 80 to 90% red color. One reviewer said Bonkers has "a proper amount of 'puck' with juice and complexity part of the mix. It is that 'smooth acidity' that makes you feel you're eating a righteous apple." The tree itself is a vigorous grower and a triploid (meaning the pollen is not viable and thus needs a pollinator). Bonkers is scab-immune.

### Enterprise

(Bloom: Mid-Late; Ripen: Late October)

Introduced from the PRI breeding program (Purdue/Rutgers/University of Illinois). Fruit is medium to large. Skin is a glossy, very bright red on deep yellow ground. Flesh is cream colored with medium-fine texture and crisp. Tree is medium to vigorous, spreading, annual cropping. Harvest is two weeks after Delicious. The apple flavor is very spicy, rich, and sprightly acid at harvest with peak quality after one month in storage. High quality storage apple; after 6 months in common storage, it still retains an excellent texture with a full, slightly spicy flavor. Enterprise is scab-immune and resistant to fire blight and cedar apple rust. Will likely hold some apples into December.

### Florina (Querina)

(Bloom: Mid-Late; Ripen: Mid-October)

Developed at INRA Angers, France, Florina is scab resistant and moderately resistant to mildew. Parentage includes 'Golden Delicious' and 'Jonathan', among others. The fruit is solid red and the flesh is firm, cream-colored, juicy, sweet, slightly tart, aromatic, with very good fresh eating quality. Florina harvests in October, will keep for up to 2-3 months in regular storage, and will hang for weeks or months after expected harvest. Tree is vigorous and somewhat upright. This variety is susceptible to cedar apple rust. Will definitely hold apples into December.

### Frostbite

(Bloom: Mid; Ripen: Late September/Early October)

Since it was selected in 1921, Frostbite has been a key apple in the University of Minnesota Fruit Breeding Program. It has passed on its cold hardiness and unique flavor as a parent to 'Keepsake' and 'Sweet 16', and a grandparent to the 'Honeycrisp'. Released to the public in 2008, Frostbite is excellent for eating or baking; the apple is small (~2.5" in diameter) very firm, crisp. It has a dark red fruit with a blended tropical flavor of sugarcane and pineapple.

### Goldrush

(Bloom: Late; Ripen: Late October)

A 'Golden Delicious' hybrid from the PRI breeding program, Goldrush is a very high quality, yellow winter apple. It has a pleasant tart flavor at harvest that develops into a very rich, well-balanced flavor after a few weeks in storage and stores quite well. It is a moderately vigorous semi-spur tree. Easily tripped into biennial bearing, very early thinning in first years of fruiting is helpful. Goldrush is scab-immune but moderately susceptible to cedar apple rust. Will likely hold some apples into December.

### Honeycrisp

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Honeycrisp was produced from a 1960 cross of 'Macoun' and 'Honeygold', as part of the University of Minnesota's apple breeding program to develop winter hardy cultivars with high fruit quality. Honeycrisp fruit is characterized by an exceptionally crisp and juicy texture. Its flesh is cream colored and coarse. The flavor is sub-acid and ranges from mild and well balanced to strongly aromatic, depending on the degree of maturity. It has consistently ranked as one of the highest quality apples in the University of Minnesota sensory evaluations. The fruit is 50-90% red on a lemon-yellow ground. It is very winter hardy and bears regularly on a moderately vigorous tree. Can pick in September but best to ripen into October; 3-week harvest window.

## Liberty

(Bloom: Early-Mid; Ripen: Late September/Early October)

Widely considered one of the best apples for wildlife, this disease-resistant variety counts the well-known 'Macoun' as one of its parents. Many independent taste panels have rated it the best among the resistant varieties, usually above 'Empire', and always above 'McIntosh'. The flesh is yellowish in color, juicy, crisp, and fine. The flavor is a sub-acid, well balanced sweet-tart. Besides immunity to apple scab, Liberty is resistant to cedar apple rust and has fairly good resistance to fire blight. Will likely hold some apples into December.

## Sundance

(Bloom: Late Mid; Ripen: Mid-to-Late October)

Fully disease resistant cross of 'Golden Delicious' and 1050 NJ 1, through which it counts 'Winter Banana', 'McIntosh' and 'Rome' as ancestors. Medium to coarse grained, cream colored, very firm, very crisp and breaking flesh; moderately to sprightly sub-acid, mellowing in refrigerated storage; spicy, full, rich flavor; juicy. Retains flesh texture and quality for five months or more in refrigerated storage. Fruit hangs on the tree until over ripe. Moderate-to-heavy cropping. Sundance is field immune to apple scab, moderately resistant to powdery mildew, highly resistant to cedar-apple rust, and highly resistant to fire blight.

## Williams Pride

(Bloom: Early-Mid; Ripen: July/August)

'Williams' Pride', named in honor of Edwin B. Williams, Emeritus Professor and long time leader of the disease-resistant apple breeding program at Purdue University, is an early-maturing, dark red apple with moderately glossy skin with 75% to 90% medium washed and slightly striped dark red to purple-red on green-yellow to pale yellow ground. It is a vigorous, spreading tree with sturdy growth and good branch angles. The flesh is light cream colored, medium grained, firm and crisp, very juicy, moderately sub-acid, slightly spicy, and full flavored. Dessert quality is judged to be excellent for an early season apple. Williams Pride is resistant to all major apple diseases.

## Heirloom 'Southern' Apples For Deer

### Arkansas Black

(Bloom: Mid-Late, but a poor pollinator; Ripen: October)

Found in Benton County, Arkansas about 1870, Arkansas Black is a fine old late-season variety and is one of the best winter-keepers. The fruit, a variety of 'Winesap', is medium-sized, fine grained, crisp, juicy, with yellow flesh, dark red skin and a great flavor that improves with time in storage. The apples grow darker as they ripen, eventually reaching a very dark red or burgundy color. The fruit's tough skin gives it some resistance to codling moth. The tree is resistant to cedar apple rust but somewhat susceptible to scab and fire blight. Triploid; the pollen is not viable.

### Blacktwig

(Bloom: Mid; Ripen: September/October)

The muddy history of this apple places its origin in Virginia, Tennessee, or Arkansas during the 1800's. This apple, a seedling of 'Winesap', tends to be tart and of unparalleled fresh eating quality. It can also be used for cider or cooking, and is known to keep well. The tree is resistant to several apple diseases including fire blight and cedar apple rust. The tree tends to be productive, even on poor quality soils. The apple is medium-to-large; skin is deep red and several red stripes. Its flesh is white, almost yellow, firm, juicy, and mildly sub-acid. Ripens late September through October.

## Keener Seedling

(Bloom: Early; Ripen: Late October)

This heavily russeted apple with a slight red blush originated in Lincoln County, NC around 1880. In some areas, it was called 'Rusty Coat' apple because of its rough brown skin. This tree, although once locally common, was thought to be extinct until 1992 when apple historian Lee Calhoun rediscovered it in his search for old southern apples. It is medium in size, white flesh, sweet, firm and good for fresh eating, cooking, and storing. Keener Seedling is very disease resistant, ripens extremely late, and can hang on the tree until late November.

## Yates

(Bloom: Mid-Late; Ripen: October)

Yates originated in Fayette County, Georgia before 1860 and has primarily been used as a cider apple. It is a good keeper and grows well even in the warmer areas of the south. Fruit is small, skin a pale red with some darker stripes, and the flesh white, tender, juicy, aromatic, mildly sub-acid. Ripens in October.

## Pears For Deer

### Kieffer

(Bloom: Early; Ripen: Late October)

Kieffer (European) is an old pear known by many southerners as the "keeper" pear for its ability to be stored so well. The fruit is bright yellow to bronze in color and large. The texture is firm and its flavor is sweet though it is not a dessert pear to be peeled and eaten out-of-hand. The fruit has yellow skin with prominent rusty lenticels and lots of grit cells around the core. It is remarkably disease resistant and bears early. It ripens in late October, is an excellent pollinator and self-fertile.

### Yoinashi

(Bloom: ??; Ripen: Mid-September)

Yoinashi is an excellent quality Asian variety maturing in mid-September. Large fruit with light brown to golden brown russet skin, crisp off-white fine textured flesh, sweet and juicy, richly aromatic, excellent quality, and with an excellent butterscotch flavor. Moderate to vigorous tree with an upright growth habit. Very productive. Disease resistant with an excellent storage life is approximately 3 to 4 months.

### Shinko

(Bloom: ??; Ripen: Late September/Early October)

Shinko (Asian) fruit is medium-to-large (14-20 oz.) with a brown to golden brown russet. Flesh is crisp, yellowish white with a distinctive juicy, sweet flavor. Fruit quality is very good to excellent. Tree is of medium size, average vigor and a heavy bearer. Stores 3 to 4 months. Introduced in 1941, Shinko is a seedling of Nijisseiki. Ripens late September to mid-October, one week after Yoinashi and two weeks before Olympic. Shinko is very productive and a fine winter keeper. Shinko is much less susceptible to fire blight than most Asian pears.

### Olympic (Korean Giant)

(Bloom: Early-Mid; Ripen: Early-to-Mid October)

Olympic is the last to ripen and largest (often weighing a pound or more) of the Asian pears, prized for its size, flavor, and storage. Fruit is round and covered with heavy brown russet, flesh is crisp, juicy, and sweet. The tree is vigorous and upright. Olympic is slightly more winter hardy than most other Asian pears. Reported from some quarters to have fair tolerance to fire blight.