

antique apples of the fruit garden

Trees are numbered in a clockwise direction starting from the north end of the inner oval. There is confusion about the history, and uncertainty on the origin and distribution of many apples.



M1 GRAND ALEXANDER:
Russia 1817. Parent of Wolf River.
Not a good keeper. Fresh eating and cooking.



M2 ARKANSAS BLACK: 🍏 🍏
Arkansas 1870. May be a seedling of Winesap.
Good for fresh eating, cider, cooking and pies.
Infertile pollen.



M3 BEN DAVIS: 🍏
Attributed variously to Kentucky, Virginia, or Tennessee. Pre-Civil War. Exceptional Keeper
Good pollinator. May not ripen in some areas.



M4 BLUE PEARMAIN:
New England 1833. Flavor is mild, aromatic,
and sweet.



M5 ESOPUS SPITZENBURG: 🍏 🍏
New York 1700's. Thoma Jefferson's Favorite
apple. The flavor radically improves with
storage. Delicious all around apple.



M5A ANANAS REINETTE:
Netherlands 1821. Develops a pineapple flavor
late in the season (its name means pineapple
russet).



M6 FALL PIPPIN:
An old apple dating to the early 1800's and
formerly a very popular variety, especially in the
Shenandoah Valley where it was favored as an
early winter apple. Thought to be an American
apple though true origin is unknown. Large
yellow fall apple. Good keeper.



M7 FAMEUSE: 🍏
Canada 1739. Known as the snow apple.
Possible parent of McIntosh. Name comes
from its pure white flesh, occasionally
stained crimson near the skin.



M7A CALVILLE BLANC D'HIVER: 🍏
France or Germany 1598. Has the highest
Vitamin C content of any apple. Excellent for
sauce, cooking and dessert.



M8 GOLDEN RUSSET: 🍏
Seedling of English Russet. New York 1845. The
champagne of old American cider apples. Used
for cider, dried apples, eating, and cooking.



EGREMONT RUSSET:
England 1880. Prized as the most delicious of
the English Russets. Greenish yellow, richly
flavored. Good keeper.



M10 DUCHESS OF OLDENBURG:
England 1817. Originated in Russia. Grandparent
of Northern Spy and McIntosh. Almost too tart
to eat fresh, but makes excellent pies and sauces.



M11 NORTHERN SPY: 🍏 🍏
New York, early 1800's. Can take up to
twelve years to bear fruit. Vigorous tip bearer.
Excellent all-purpose apple.



M12 BELLE DE BOSKOOP: 🍏
Holland, 1856. Outstanding for dessert, cooking
and baking. Excellent keeper. Needs a pollinator.
Ripens late.



M13 NIEDZWETZKYANA:
Kyrgyzstan native, discovered 1891. Flavor is
balanced between sweet and tart and sweetens
if left on the tree longer. Tree is vigorous and
ripens late September. All-purpose apple with
striking fall colors.



M14 ROXBURY RUSSET: 🍏
Roxbury, Mass. 1649. Good for fresh eating
and cooking. Remarkable for its amount of sugar.
Great keeper. Resists scab and mildew.



M15 KING OF THOMPKINS COUNTY: 🍏
New York prior to 1804. Good for eating and cooking.
Tip bearer. Stores well. Requires a pollinator.



M16 TWENTY OUNCE:
New York, 1840. Very large, attractive premier
cooking apple. Also great for dessert.



M17 WEALTHY:
Minnesota, 1860. Attractive, pale yellow red striped
fruit with distinctive flavor. Compact tree
blooms profusely and is an excellent pollinator.



M17A WAGENER: 🍏
New York, 1791. Excellent for cider, sauce and
fresh eating. Tends to biennial bearing. Great
keeper.



M18 WESTFIELD SEEK-NO-FURTHER:
Massachusetts, 1796. Excellent for fresh
eating and drying.



M19 WHITE WINTER PEARMAIN: 🍏
England, 1200's. Oldest known English apple.
Fine grained, crisp, tender, juicy flesh with a
rich, aromatic flavor.



M19A MOTHER:
Massachusetts 1840. Good for eating, and
pies. Great fresh off the tree.



M20 WINESAP: 🍏
U.S. around 1817. Gets its name from its spicy,
wine-like flavor and aroma. Multi-purpose
apple. Very late ripening.



M21 WINTER BANANA: 🍏 🍏
Indiana, 1890. Better for cider and eating than
cooking.



M22 WOLF RIVER:
Wisconsin, 1875. Spectacularly large culinary
apple. Highly resistant to scab.



M23 YELLOW BELLFLOWER: 🍏
Old American variety. This apple was called
Belle Fleur' because of its beauty in blossom.
A favorite for making pies.



M24 NEWTOWN PIPPIN: 🍏 🍏
Long Island, NY, 1700's. Develops full sugar and
rich flavor after storage. Also known as Albemarle
Pippin and Yellow Newtown Pippin. Favorite
apple of George Washington.



J5-8 MCINTOSH:
Ontario, 1798.
Flavor is characteristically aromatic.



K5 ASHMEAD'S KERNEL: 🍏
England 1700. An old English winter russett.
Winner of taste tests. Some resistance to scab.



Plot F GRAVENSTEIN: 🍏
Europe 1600's. An Espalier demonstrating
17 variations of Gravenstein.

Note: The above underlined varieties were grown commercially in Washington State according to the first biennial report of the Washington State Board of Horticulture, date 1893. Apple varieties shown with an apple icon (🍏) were important Washington State commercial varieties listed in a 1917 USDA Bulletin #485. 🍏 = Cider Apple