Apples



Rootstock Options:

M111 15' Tall no staking drought tolerant

disease resistant

M7 12' Tall no staking tolerates wet soil Plant roots deep M26 10' Tall needs staking needs dry site

Boo

12' tall no staking very drought tolerant Toughest rootstock developed at Eco-Sense M106 12'-14' Tall No staking Highly productive

Apples require full sun for best fruit production. Smaller dwarfing rootstock are less preferably due to short life, lack of disease tolerance, requirement for staking and requirement for irrigation; for these reasons we use the above rootstock, with M26 being as small as we dare.

CultivarNotes: Taste/Storage/UsePollination Group A - early generation B - mid C- lateMelroseColour: streaked red over yellow-green Use: fresh, cooking drying Storage: 3 months Ripe: early OctoberB/C- mid to late season SpurSuntanColour: golden yellow with orange stripes Use: fresh, drying Storage: 1-2 months Ripe: mid - late OctoberC - late season SpurHoneycrispColour: red Use: fresh, drying, storing Storage: 5 months Ripe: mid SeptemberB/C - mid to late season SpurAkaneColour: red Use: fresh, drying, storing Storage: 5 months Ripe: mid SeptemberB/C - mid to late season SpurMutsuColour: red Use: fresh, use: fresh, use in deving Storage: 3-5 months Ripe: mid OctoberB/C - mid to late season SpurBelle de BoskoopColour: green/yellow Use: fresh, use ind octoberB - mid season SpurKingColour: red Use: fresh, cooking drying (huge) Storage: 4-5 months refrigerated Ripe: mid OctoberB - mid season SpurKingColour: red Use: fresh, cooking, drying Storage: 1-2 months Ripe: mid OctoberB - mid season SpurBaldwinColour: red Use: fresh, cooking, drying Storage: 3-4 months Ripe: mid OctoberB/C - mid to late season SpurLibertyColour: red Use: fresh, cooking, drying Storage: 3-4 months Ripe: mid OctoberB/C - mid to late season SpurLibertyColour: red Use: fresh, cooking, juicing, drying Storage: 3-4 months Ripe: mid OctoberB/C - mid to late season Spur			
Use:fresh, cooking drying Storage: 3 months Ripe: early Octoberseason SpurSuntanColour:golden yellow with orange stripes Use:C - late season SpurHoneycrispColour: red Use:B/C - mid to late season Storage: 5 months Ripe: mid - late OctoberB/C - mid to late season SpurAkaneColour:red Use:B/C - mid to late season SpurMutsuColour:green/Use Use:B/C - mid to late season SpurMutsuColour:green/Use Use:B - mid season SpurMutsuColour:green/Yellow Use:B - mid season SpurBelle de BoskoopColour:green with red blush Use:B - mid season SpurKingColour:red Use:fresh, cooking drying Storage:B - mid season SpurKingColour:green with red blush Use:B - mid season SpurBaldwinColour:red Use:fresh, cooking, drying Storage:BaldwinColour:red Use:green Use:Use:fresh, cooking, drying Storage:B- mid season SpurBaldwinColour:Ripe:mid OctoberLibertyColour:Red Use:green Use:green Season SpurLibertyColour:red Use:A - early season Spur	Cultivar		A - early B - mid
Use: fresh, drying Storage: 1-2 months Ripe: mid - late OctoberSpurHoneycrispColour: red Use: fresh, drying, storing 	Melrose	Use: fresh, cooking drying Storage: 3 months	season
HoneyonspUse: fresh, drying, storing Storage: 5 months Ripe: mid SeptemberSeason SpurAkaneColour: red Use: fresh, juice, drying Storage: poor - 1 week Ripe: early - (late August)B/C - mid to late season SpurMutsuColour: green/yellow Use: fresh, juice, cooking drying (huge) Storage: 3-5 months Ripe: mid OctoberB - mid season SpurBelle de BoskoopColour: green with red blush Use: drying, fresh, cooking Storage: 4-5 months refrigerated Ripe: late OctoberB - mid season SpurKingColour: red Use: fresh, cooking, drying Storage: 1-2 months Ripe: mid OctoberB - mid season SpurBaldwinColour: red Use: fresh, cooking, juicing, drying Storage: 3-4 months Ripe: mid OctoberB/C - mid to late season SpurLibertyColour: red Use: fresh eating, drying Storage: 3-2 weeksB/C - mid to late season Spur	Suntan	Use: fresh, drying Storage: 1-2 months	
NumberUse: fresh, juice, drying Storage: poor - 1 week Ripe: early - (late August)season season 	Honeycrisp	Use: fresh, drying, storing Storage: 5 months	season
Use: fresh, juice, cooking drying (huge) Storage: 3-5 months Ripe: mid OctoberSpurBelle de BoskoopColour: green with red blush Use: drying, fresh, cooking 	Akane	Use : fresh, juice, drying Storage : poor - 1 week	season
Use:drying, fresh, cooking Storage:SpurKingColour:red Use:B - mid season SpurKingColour:red 	Mutsu	Use : fresh, juice, cooking drying (huge) Storage : 3-5 months	
Use:fresh, cooking, drying Storage: 1-2 months Ripe: mid OctoberSpurBaldwinColour: Red and green Use: fresh, cooking, juicing, drying 	Belle de Boskoop	Use : drying, fresh, cooking Storage : 4-5 months refrigerated	
Use: fresh, cooking, juicing, drying Storage: 3-4 months Ripe: mid Octoberseason SpurLibertyColour: red 	King	Use : fresh, cooking, drying Storage : 1-2 months	
Use: fresh eating, drying Storage: poor - 2 weeks	Baldwin	Use : fresh, cooking, juicing, drying Storage : 3-4 months	season
	Liberty	Use: fresh eating, drying	-

Red Gravestein	Colour : red Use : fresh eating, cooking, drying Storage : 3 weeks Ripe : early-mid September	A - early season Spur/Tip bearing
Cox Orange Pippin	Colour : red/orange Use : fresh, cooking, drying, cider Storage : 1-2 months Ripe : late Sept.	B - mid season Spur
Arkansas Black	Colour : Very dark red Use : fresh, cooking, cider, juice, drying Storage : 5-6 months Ripe : late October	B - mid season Tip bearing
Granny Smith	Colour : green Use : fresh eating, cider, drying, cooking Storage :2-3 months Ripe : very late - end October	B - mid season Spur
Chenango Strawberry	Colour: White Use: fresh eating, cooking Storage: 1 week Ripe: early - mid August	B - mid season Spur
Zestar	Colour : red flush over green base Use : fresh eating , cooking Storage : 1-2 months Ripe : early - late August	A - early season Spur
Spartan	Colour : red to purple Use : fresh eating, juice, drying Storage : 3 months refrigerated Ripe : late season - late September	B - mid season Spur