

VARIETY	Description	Season	Fruit Use	Rarity	total quantity on hand	M111	Malus domestica	M7	B9	M26
Baldwin	Also called Butters Apple or Woodpecker. Discovered on the Butters Farm by a surveyor planning the Middlesex Canal and noted as a favorite site for local woodpeckers. By 1850 Baldwin was the standard all-purpose home and commercial variety wherever it was grown until it was replaced by MacIntosh. Large round-conic thick-skinned fruit, almost entirely blushed, mottled and striped with red and deep carmine. Hard crisp juicy yellowish flesh makes excellent eating and cooking. Keeps till spring. Makes top-quality hard cider, blended or alone.	winter	fresh cider baking/pie sauce/jellie keeping	common	15	11		4		
Ben Davis	Large, handsome, red and red-striped fruit. Dense, white flesh. Bruise resistant. Exceptional keeper that tastes better with age. One of the most popular apples to ship to far away markets before refrigeration came along. Our fruit-growing pioneers were proud of how the Colorado sun and climate can grow some of the prettiest, finest colored winter apples anywhere.	winter	keeping fresh cider baking/pie sauce/jellie drying	common	9		6	3		
Chenango Strawberry	A very beautiful summer apple originating in New York around 1850; and frequently found on 100 year old trees in Colorado. Excellent for both fresh eating and cooking. The fruit should be picked when the skin begins to develop a milky appearance; ripens over a 2-3 week period. Medium sized fruit is quite elongated in appearance with smooth yellowish-white skin nearly covered with stripes of red and crimson. Tender white flesh is juicy, aromatic and highly flavored.	summer	fresh baking/pie drying sauce/jellie	common	1		1			
Jonathan	A classic American variety, and widely regarded as one of the best flavored with a good sweet/sharp balance. MORP grows its Jonnies from trees found in Colorado's historic orchards which are the flavorful, old fashioned strain.	fall	fresh drying baking/pie sauce/jellie cider	common	4		4			

Newtown Pippin/Albemarle	For the connoisseur who prizes a rich, complex flavor and firm, crisp, juicy texture, this apple has few peers. It is difficult to find today, but when well-grown, remains one of the world's finest apples. It's unique distinctive taste combined with great keeping qualities made it the most prized of American dessert apples from the early 18th century. As a gesture of appreciation, Parliament permitted the Virginia apple to enter Britain duty-free, and the Albemarle Pippin became an important export, commanding premium prices in the English market.	winter	fresh keeping cider baking/pie drying sauce/jellie	common	10	10				
Smokehouse	This all-purpose apple is good for cooking in September and for dessert in October. The yellowish-white flesh is exceedingly juicy, crisp and tender with a subacid flavor. Cold hardy tree found way back when near a smokehouse.	fall	fresh cider baking/pie sauce/jellie drying keeping	common	2		2			
St. Lawrence	Ripens over several weeks in early fall so visit regularly to pick when perfect. Thought to be a Fameuse seedling. Medium-large round-oblate apples are pale yellow/green washed and marbled with bright red and overlaid with striking dark red stripes. Crisp, juicy, tender, fine-grained flesh. All-purpose. Recommended for fresh eating, pies, or sauce. Found in Colorado's oldest orchards.	fall	fresh baking/pie sauce/jellie drying	rare	1		1			
Wealthy	A very cold hardy apple that was introduced in 1868 by a Minnesota Horticulturist. One of its parents is a crabapple and it is a parent to Haralson which speaks to its cold hardy lineage. Excellent dessert and multi-use apple, picked a few weeks early for cooking. Great in pies and makes pink applesauce. Beautiful fruit ripens to bright red across the surface. Crisp, very juicy flesh. Refreshing, sprightly, vinous flavor with hint of strawberry. Beautiful, long-lasting pink and white blossoms that make it a good pollinator.	fall	fresh baking/pie sauce/jellie drying cider	common	2		2			
Yellow Bellflower	The Yellow Bellflower apple tree is an old colonial fruit. A favorite for baked apples. This variety has fruit that's quite variable in size, with attractive lemon yellow color and pinkish-blush in sunny exposures. Flesh whitish, firm, fine-grained, rather tender, aromatic, quite acidic early in season. Usually picked on the tart side, then mellowed in storage for several months. Parent of the Red Delicious.	winter	keeping drying sauce/jellie baking/pie fresh cider	common	2		2			

Whitney Crab	The Whitney Crab is a large crabapple with yellow skin overlaid with red blush red striping. Whitney Crab is one of the few crabapples that is great for eating out of hand; crisp, juicy, subacid, almost sweet, with crabapple overtones. Also used for canning, preserving, pickling and spicing. Fair Keeper. Locally this crab is also known as "Summer Snow."	fall	sauce/jellie cider fresh baking/pie keeping	common	1		1			
Delicious - Original	The original Delicious apple grows in old Montezuma County orchards. If you like sweet these apples really are delicious - planted back before other strains were selected for red color over flavor.	fall	fresh sauce/jellie	common	2		2			
York Imperial	Praised as the "imperial of keepers". Tree bears medium-to-large sized fruit with a slightly lopsided appearance. Skin is yellow blushed light red. Flesh is firm, dense, and juicy — great for baking and cider making. Holds its shape and flavor well when cooked. Excellent keeper, and flavor improves in storage.	winter	keeping fresh cider baking/pie sauce/jellie drying	common	3	2	1			
Winter Banana	One of the most widely planted apples in Colorado's early orchards; and it is still found in our historic orchards today. When we ask our old orchardists what their favorite apple is - a usual answer is, "Well, Winter Banana is about as good as any." This apple is beautiful from its fruit to the tree itself. Yellow fruit with a pretty pink blush; flesh is firm, tangy, juicy. Its flavor is mild, and when grown here in Colorado - the aromatic flavor of banana is detectable. Good fresh; flavor does not hold up when cooked; cider makers like it as a single blend. Excellent pollinator.	fall	fresh cider	common	2		2			
Senator/ Oliver	MORP finds this apple in Colorado's oldest orchards. This striking apple really caught our attention when we first saw it for is its crispiness, juiciness, and attractive appearance of the apple and the tree's bark. Russet, raised dots over otherwise smooth, glossy red skin. Excellent keeper. Probably good for all uses however it is so rare that little is described about it.	fall	keeping fresh cider	rare	1		1			
Gravenstein	Large, crisp, juicy, sugary, summer apple with yellowish flesh. Excellent for fresh eating, cooking, and cider. These multi purposes are unique for a summer apple. Once you get to know this apple you will be able to identify it my aroma alone.	summer	fresh cider baking/pie sauce/jellie drying	common	1		1			

Black Ben Davis - poss	For years, some have speculated Black Ben Davis and Gano to be the same apple. MORP collected our scion from a tree called Black Ben in an old orchard in Canon City. We have yet to see apples on this tree. Interestingly, recent DNA testing lumped all varieties of leaf samples MORP collected from trees thought to be Ben Davis, Black Ben, and Gano, all as Ben Davis. DNA will not differentiate strains/spurs of apples so the question remains if these 3 varieties are one and the same or strains of each other.	winter	fresh cider baking/pie sauce/jellie drying keeping	common	5		5			
Thunderbolt/ Hoover	Thunderbolt AKA Hoover - a large, beautiful dark-red apple with white speckles and firm, briskly acidic flesh - a favorite of our fruit-growing pioneer Jasper Hall AKA Fruit Wizard of Montezuma County. Pick and store this apple after a good frost to enjoy all winter as its flavor only gets better with time.	winter	keeping fresh cider sauce/jellie	rare	6		6			
Cedar Hill Black, poss	A beautiful, deep-red, crisp, winter apple. Excellent keeper; likely good in cider. Found by MORP in Cedar Hills New Mexico at the home of the late Maxine Welch. The fruit expert Dan Bussey sought this apple which we shared with him at the Seed Saver's Heritage Orchard once it was tracked down. DNA results came back as unknown.	winter	keeping fresh	endanger	5	5				
Summer Rambo - poss	Often grown in early Montezuma County orchards where it won awards at our local fair. A huge summer apple, great for eating fresh and turning into sauce. Breaking, crisp, juicy, aromatic flesh. Grafted from a 100 plus year old tree. DNA results came back as "Rambo-like".	summer	sauce/jellie fresh cider baking/pie	common	4	4				

Early Joe	Early Joe is an early ripener that's going to surprise you with its rich flavor, rare among early apples. Tastes pear-like. It is said that a random-planted apple seed faces odds of about 10,000 to one against the resulting tree being a desirable new apple variety. The other 9,999 are likely to be scrawny, bitter, mouth-puckeringly sour little things good for cider but definitely not for fresh eating. Our local fencelines defy these odds as does Early Joe... born in the seedling "Chapin Orchard" of New York which produced two other great seedling varieties: Northern Spy & Melon.	summer	fresh	common	2			2	
Ashmead's Kernel	An old English russet apple, Ashmead's Kernel, originated from seed planted around 1700 by a Dr Thomas Ashmead in Gloucester. Medium size, golden-brown skin with a crisp nutty snap. Fruit explodes with champagne-sherbet juice infused with a lingering scent of orange blossom. Flesh is dense, sugary and aromatic with intense flavor, characteristic of russets. The Ashmead's Kernel is a winner of taste tests. Colorado cider makers and heritage fruit buyers seek this apple today. Tom Bruford's recommended best heirloom apple.	winter	fresh cider baking/pie keeping	common	9	9			
Tom Putt	Rare, old English culinary and cider apple, sometimes with a bitter flavor, but good for fresh eating too. Background color of greenish-yellow, over one-half striped red. Often, there are red blotches on the surface. It has an irregular shape and the tree is vigorous and spreading; bears early, yielding full crops annually. When stored, it becomes greasy - so put to use soon after harvest. The white flesh is juicy, crisp and acid. Colorado cider makers and rare fruit collectors would be glad to get their hands on this hard-to-find apple.	fall	sauce/jellie baking/pie cider fresh	rare	10	3		7	
Pitmaston Pineapple	An old English, very distinctive dessert variety producing small golden apples that are honey sweet and nutty, yet also sharp and some say a distinct hint of pineapple. It might taste a bit like a pineapple if you close your eyes and believe, but most likely the name refers to its warm yellow color and shape. Pitmaston Pineapple belongs to a class of old russeted English dessert apples neglected in the past because of its smaller size. A good variety to showcase in Colorado orchards. Great for cider too!	fall	fresh cider	common	2	1	1		

Egremont Russet	The definitive English russet apple, with the characteristic sweet/tart/dry "nutty" flavor. Part of its enduring success is down to niche marketing. This is an apple that dares to be different ! It is a russet-skinned variety with a dry flesh - a style of apple that has not attracted the attentions of mainstream apple breeders, but nevertheless seems to have a dedicated following. Also, in spite of its unique appearance, Egremont Russet has many of the characteristics which mark out a good apple: a harmony of flavor and texture, and a good balance between sweetness and sharpness.	winter	keeping fresh baking/pie cider	common	4	4				
Vilberie	Vilberie is a traditional French hard-cider variety, producing a very tannic but sweet bittersweet juice. The juice would normally be blended with juice from other varieties to produce a balanced cider.	winter	cider	rare	6			3		3
Bramley	One of the very best English cooking apples that breaks down into the perfect, smooth sauce. Good fresh if you like tart, and makes good cider too. This huge apple is juicy, sharply acidic, with a strong and distinctive apple flavor high in vitamin C. Large vigorous tree blooms late.	winter	baking/pie sauce/jellie keeping cider fresh	common	9	8		1		
Pink Pearl	Unusual pink fleshed, highly aromatic fruit. Medium-sized, cream and pale green skin, sometimes blushed red. Tart to sweet-tart, depending on time of picking. Good keeper. Makes colorful, tasty applesauce. Early, profuse, pink blossoms in spring. Ripens late summer. Developed by California apple breeder, Albert Etter.	summer	fresh cider baking/pie drying sauce/jellie	common	3	3				
Claygate Pearmain	Fruit has a rich, nutty flavor with a good balance of sugars and acids; tender, juicy. A perfect hand-sized snack right off the tree.	winter	fresh keeping cider	common	2	2				
Blue Pearmain	The Blue Pearmain was first recognized around Boston in early 19th century. A unique bluish bloom over dark purplish skin makes these apples glow like plums against the tree's foliage. The raised russetting resembles tiny daggers linked with a fine mesh. Crisp, tender, fine-grained flesh with rich and mildly tart flavor. Orchardists describe the Blue Pearmain as "heavy in hand" (dense) referring to the noticeably higher specific gravity. A longtime favorite cider variety.	winter	keeping cider baking/pie sauce/jellie fresh	common	4	2				2

Golden Delicious	Grafted from an old Montezuma County tree circa 100 years old. Crisp, juicy, mild, sweet, distinctive flavor. A favorite all purpose apple for generations.	fall	fresh cider sauce/jellie baking/pie	common	3		3			
Milwaukee	A yellow apple with red stripes that is on the brink of extinction. Great for cooking as it keeps its shape when baked and dries quickly. Good fresh if you like flavorful and tart. Good for cider. Excellent keeper. Very cold hardy. Bears at a young age.	winter	cider fresh keeping baking/pie sauce/jellie drying	endanger	4	4				
Wolf River	Colorado old-timers know this huge, red apple by name, and remember their mothers coring it and baking it full of honey - enough to feed an entire family. Everything about the Wolf River is enormous from its apples to the tree itself; 100 plus year old trees still grow in Colorado. With its mild, sweet flavor and ability to hold its shape when cooked, it is indeed a wonderful pie apple but it really shines when baked whole or turned into apple butter.	fall	fresh baking/pie drying sauce/jellie	common	8	4	3		1	
Unknown, DNA tested	Join MORP in saving some of Colorado's most endangered apple varieties from extinction by planting a historic tree of unknown variety. All of these trees have been DNA tested with results coming back as unknown cultivar. Some are unique unknowns and others have a matching unknown. Keep track of the identification number on your tree(s). MORP will likely be able to ID some of these varieties in the future and will update the DNA results at its website.			endanger	4	1	3			
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