

MORP Heritage Apple Tree Availability, June 2018 subject to change

VARIETY	Description	Fruit Use	Season	Rarity	Historically Grown in Colorado	MORP wild caught tree	total quantity on hand	Malus domestica	M111	M7	M26	B9
<b>Arkansas Black</b>	Probably a seedling of Winesap. Exceedingly beautiful, deep purple-red, almost black fruits. Hard as a rock when first picked, but develops qualities in storage to become crisp, juicy, - and aromatic making it a great addition to cider.	fresh cider keeping baking/pie sauce/jellie	winter	common	yes	no	1			1		
<b>Ashmead's Kernel</b>	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.	fresh cider baking/pie keeping	winter	common	no	no	6		6			
<b>Baldwin</b>	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.	fresh cider baking/pie sauce/jellie keeping	winter	common	yes	yes	16		11	5		
<b>Ben Davis</b>	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.	keeping fresh cider baking/pie sauce/jellie drying	winter	common	yes	yes	7	4		3		

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<b>Black Ben Davis - poss</b>	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.	fresh cider baking/pie sauce/jellie drying keeping	winter	common	yes	yes	7	7				
<b>Blue Pearmain</b>	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.	keeping cider baking/pie sauce/jellie fresh	winter	common	no	no	9		6		3	
<b>Bramley</b>	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.	baking/pie sauce/jellie keeping cider fresh	winter	common	no	no	9		8	1		
<b>Cedar Hill Black, poss</b>	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.	keeping fresh	winter	endangered	yes	yes	9	1	8			
<b>Chenango Strawberry</b>	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.	fresh baking/pie drying sauce/jellie	summer	common	yes	yes	1	1				

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<b>Chestnut Crab</b>	Large cooking and dessert crab apple. Attractive, reddish bronze fruit. Crisp, juicy sweet flesh with a pleasing nut-like flavor. Ripens over a long period. Hardy to -50 degree F. Developed by University of Minnesota.	cider sauce/jellie baking/pie fresh	fall	common	no	no	1					1
<b>Claygate Pearmain</b>	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.	fresh keeping cider	winter	common	no	no	2		2			
<b>Crimson Beauty</b>	To date, MORP has found only one tree of this variety growing in Colorado's historic orchards. It is the earliest variety to ripen that we know, ripening before Yellow Transparent. Lovely, cherry-red fruits with tender, melting, aromatic flesh. Like most summer apples they are best eaten when perfectly ripe off the tree. Visit often as they ripen over several weeks. Once they are past prime, dry them and turn into red sauce. Seedling of the Snow apple.	fresh sauce/jellie drying	summer	rare	yes	yes	1	1				
<b>Deacon Jones</b>	Originated in Pennsylvania about 1892. Very large, yellow apple with red splashes. The skin is matte rather than glossy and the fruit has a staid beauty. The flesh is yellow, firm and juicy with a mild flavor. Good keeper for fresh eating and possibly cider. A fine choice for Colorado, rare apple collectors.	fresh keeping cider	winter	rare	no	no	1		1			
<b>Delicious - Original</b>	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.	fresh sauce/jellie	fall	common	yes	yes	5	5				
<b>Early Joe</b>	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.	fresh	summer	common	yes	no	3			3		

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<b>Egremont Russet</b>	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.	keeping fresh baking/pie cider	winter	common	no	no	2		2			
<b>Famuse/Snow</b>	Snow Fameuse is one of the oldest and most desirable dessert apples, a parent of the aromatic McIntosh. Flesh is tender, spicy, distinctive in flavor, and snow white in color with occasional crimson stains near the skin. Snow apple is very hardy, heavy bearing tree that is excellent for home orchards. Snow Fameuse is delicious fresh off the tree, in cider, or in culinary creations. One of very few apples that often reproduce true to variety when established from seed.	fresh baking/pie sauce/jellie keeping cider	fall	common	yes	yes	1	1				
<b>Gravenstein</b>	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.	fresh cider baking/pie sauce/jellie drying	summer	common	yes	yes	3	3				
<b>"Jasper Hall Jelly Crab"</b>	This tree is a graft from the 100 plus year old tree planted by Jasper Hall (known as the Fruit Wizard of Montezuma County) and called by the late Bill Olson "Jasper Hall Jelly Crab". As the name implies this small apple makes great jelly. We also enjoy its sweet orange flesh eaten off the tree. We think this may be a Manchurian Crab. DNA results came back as unknown.	cider fresh sauce/jellie	fall	endangered	yes	yes	1	1				
<b>Jonathan</b>	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.	fresh drying baking/pie sauce/jellie cider	fall	common	yes	yes	1	1				
<b>MacIntosh Red</b>	Everyone should get to experience eating an old fashioned Mac straight off the tree. Wipe off the dusty bloom and the skin turns glossy red. Take a bite and the skin "pops" sinking your teeth into juicy, tender, melting, white flesh with a unique spicy, aromatic flavor.	fresh cider drying baking/pie sauce/jellie	fall	common	yes	yes	3	1		2		

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<b>Milwaukee</b>	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.	cider fresh keeping baking/pie sauce/jellie drying	winter	endangered	no	no	8		8			
<b>Newtown Pippin/ Albemarle</b>	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.	fresh keeping cider baking/pie drying sauce/jellie	winter	common	yes	yes	16		15	1		
<b>Orleans Reinette</b>	Classic old French apple best known for its fresh-eating quality, plus for providing a sweet baked apple. Famed English nurseryman George Bunyard listed Orleans Reinette as one of the top six apples.	fresh keeping baking/pie sauce/jellie cider	winter	rare	no	no	5			4	1	
<b>Pewaukee</b>	The Pewaukee received an award in 1870 from the American Pomological Society. This apple of Wisconsin origin (likely a seedling from a Duchess and Northern Spy) was brought to Colorado where it won many awards at our early county fairs. Firm, tender, aromatic, subacid flesh. Stores well. The caption of this photo says: Pewaukee, Galloway Bros, Dolores, Montezuma County, 1906! Submitted to USDA by Martha Shute the Colorado State Board of Horticulture, Secretary, 1906	fresh baking/pie sauce/jellie keeping cider	winter	rare	yes	no	2					2
<b>Pitmaston Pineapple</b>	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 it's 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!	fresh cider	fall	common	no	no	4	2	2			

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<b>Rome</b>	Rome apples of all strains especially of the old fashioned kind are popular in our historic orchards. When folks have about three unknown kinds of apples in their old orchard, it is quite common that the apple they describe as their favorite, sweet and balanced, is a Rome. An attractive apple. Blooms late. Good for everything. Great keeper on and off the tree.	fresh cider baking/pie sauce/jellie drying keeping	winter	common	yes	yes	5	2	3			
<b>Seedling, dala008</b>	Tart, red-fleshed seedling from the historic Daly orchard site in the Montezuma Valley. Likely to be good in cider.	cider	fall	endangered	no	yes	1	1				
<b>Senator/Oliver</b>	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.	keeping fresh cider	fall	rare	yes	yes	14	9	5			
<b>"Six Finger Jack"</b>	A local seedling of excellent quality named by Monica Noland after the old Lakeview character "Six Finger Jack." Find a rare copy of her Apple Cottage Cookbook for great apple recipes and old lore.  This apple is packed full of sugar; not just sweet but sugary - so our bet is it will also be a good addition to cider. An old strain of Delicious was likely one of its parents but this apple has even much more character.	fresh	fall	endangered	no	yes	1		1			
<b>St. Lawrence</b>	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.	fresh baking/pie sauce/jellie drying	fall	rare	yes	yes	3		3			
<b>Summer Rambo - poss</b>	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".	sauce/jellie fresh cider baking/pie	summer	common	yes	yes	5		5			

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<b>Thunderbolt/ Hoover</b>	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.	keeping fresh cider sauce/jellie	winter	rare	yes	yes	7	5	1			1
<b>Tom Putt</b>	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.	sauce/jellie baking/pie cider fresh	fall	rare	no	no	15	1	7	7		
<b>Unknown, DNA tested</b>	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.			endangered	yes	yes	6	6				
<b>Vilberie</b>	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.	cider	winter	rare	no	no	7			5	2	
<b>Wealthy</b>	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.	fresh baking/pie sauce/jellie drying cider	fall	common	yes	yes	3	3				

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<b>White Winter Pearmain</b>	This apple is commonly found in Colorado orchards on trees up to 125 years old. The fruit is medium in size, uniform in shape, and possesses light green skin, usually flushed pink on one side. The sweet and pleasantly aromatic flesh is firm, fine-grained and crisp; an excellent dessert apple. Vigorous, self-fertile variety that also serves as a great pollinator for other apple trees.	keeping fresh	winter	common	yes	yes	1	1				
<b>Whitney Crab</b>	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."	sauce/jellie cider fresh baking/pie keeping	fall	common	yes	yes	3	3				
<b>Winter Banana</b>	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.	fresh cider	fall	common	yes	yes	3	3				
<b>Wolf River</b>	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.	fresh baking/pie drying sauce/jellie	fall	common	yes	yes	15	7	7			1
<b>Yellow Bellflower</b>	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.	keeping drying sauce/jellie baking/pie fresh cider	winter	common	yes	yes	2	2				

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<b>York Imperial</b>	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.	keeping fresh cider baking/pie sauce/jellie drying	winter	common	yes	yes	3		3			