



Heirloom Fruit Trees of Colorado

By Jude Schuenemeyer, January 2015

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Extended notes to supplement slideshow.

Slide 2 "Why Don't You Eat Colorado Apples", From the archival collection at Colorado State University

Slide 4 "Remembering Jasper Hall". Four Corner's Free Press, April, 2010. <http://fourcornersfreepress.com/schuenemeyer/0512.htm> Photo courtesy Janice Hager

Slide 5 Pennock Fruit and Price List

<http://www.biodiversitylibrary.org/item/162962#page/3/mode/1up>

Bio of Charles Pennock

<http://wc.rootsweb.ancestry.com/cgi-bin/igm.cgi?op=GET&db=auntievi1&id=I0390>

Pennock Ranch Orchard

http://history.fcgov.com/waterways/item_viewer.php?CISOROOT=/

[ph&CISOPTR=35489&CISOBX=1&REC=8](http://history.fcgov.com/waterways/item_viewer.php?CISOROOT=/ph&CISOPTR=35489&CISOBX=1&REC=8)

Link to description of orchard <http://history.poudrelibraries.org/archive/timeline/1870.php>

Slide 6 Harvesting Crew at McClelland orchard

http://history.fcgov.com/waterways/item_viewer.php?CISOROOT=/

[ph&CISOPTR=37219&CISOBX=1&REC=1](http://history.fcgov.com/waterways/item_viewer.php?CISOROOT=/ph&CISOPTR=37219&CISOBX=1&REC=1)

McClelland Orchard Residence

http://history.fcgov.com/waterways/item_viewer.php?CISOROOT=/

[%2Fph&CISOPTR=23888&DMSCALE=100&DMWIDTH=600&DMHEIGHT=600&DMMODE=viewer&DMFULL=1&DMX=0&DMY=0&DMTEXT=](http://history.fcgov.com/waterways/item_viewer.php?CISOROOT=%2Fph&CISOPTR=23888&DMSCALE=100&DMWIDTH=600&DMHEIGHT=600&DMMODE=viewer&DMFULL=1&DMX=0&DMY=0&DMTEXT=)

[%2520orchard&DMTHUMB=1&REC=15&DMROTATE=0&x=183&y=123](http://history.fcgov.com/waterways/item_viewer.php?CISOROOT=%2520orchard&DMTHUMB=1&REC=15&DMROTATE=0&x=183&y=123)

[%2520orchard&DMTHUMB=1&REC=15&DMROTATE=0&x=183&y=123](http://history.fcgov.com/waterways/item_viewer.php?CISOROOT=%2520orchard&DMTHUMB=1&REC=15&DMROTATE=0&x=183&y=123)

More McClelland photos

<http://history.fcgov.com/waterways/results.php?CISOOP1=any&CISOROOT=/>

[ph&CISOBX1=McClelland](http://history.fcgov.com/waterways/results.php?CISOOP1=any&CISOROOT=/ph&CISOBX1=McClelland)

Link to description of McClelland orchard

<http://history.poudrelibraries.org/archive/timeline/1870.php>

Slide 9 Early Crawford

One source in Fruit Nut Inventory, 4th edition

Very large, golden yellow fruit, splashed and mottled with bright red and darkish brownish red by the sun. Juicy, yellow, marbled flesh with red rays at the pit. Rich flavor. Surpasses other early varieties in fruit quality.

Slide 10 Late Crawford

2 sources listed in Fruit Nut Inventory, fourth edition

Available from Agricultural Research Station (ARS) in Davis, CA

As described by U.P. Hedrick, 1917:

"Evidently destined to pass from commercial cultivation, Late Crawford ought to remain one of the treasures of the home orchard."

Flesh yellow, strongly stained red at the pit, juicy, firm but tender, sweet but sprightly, richly flavored, very good in quality; stone free

Elberta took its place due to Elberta's productiveness and showier fruits

<http://usdawatercolors.nal.usda.gov/pom/home.xhtml>

Slide 11 Champion

3 sources in Fruit Nut Inventory, 4th edition

Large, white fruit, almost covered in bright red. Very tender, juicy, white, freestone flesh. Sweet delicate flavor.

Slide 12 J.H. Hale

16 sources in Fruit Nut Inventory, 4th edition

Old variety is still one of the best. Exceptionally large, round, uniform, freestone fruit is golden yellow overlaid with carmine

Slide 15 Royal Anne (Napoleon)

17 sources listed in Fruit Nut Inventory, 4th edition

SWEET Large, firm, juicy, light yellow fruit with beautiful red blush. Great for maraschino cherries

Slide 17 Montmorency

Over 50 sources listed in Fruit Nut Inventory, 4th edition

SOUR, the standard for pie cherries. Medium large, bright red fruits with firm, yellow flesh and clear juice. Rich, tart, tangy flavor.

Slide 18 English Morello

13 sources listed in Fruit Nut Inventory, 4th edition

SOUR. Medium size, dark reddish black pie cherry with semi firm, tart flesh and dark colored juice. Astringent until fully ripe.

Slide 19 Montezuma Black

Variety developed by Mr. Runk in the early 1900s, Cortez CO

Wanted by MORP www.montezumaorchards.org

Slide 21 Flemish Beauty

13 sources listed in Fruit Nut Inventory, 4th edition

Large, roundish pear, uniform in size and shape which makes it great for slicing and drying. Firm, yellowish, white flesh, becomes melting and tender. Sweet and aromatic with a slightly musky flavor.

Slide 22 Anjou

31 sources listed in Fruit Nut Inventory, 4th edition

Winter eating pear. Large, conical, short-necked fruit remains light green when ripe with slight brown russeting. Mild, fine textured, melting, white flesh with a delicate aroma.

Best quality after 2 months in cold storage.

Slide 23 Kieffer

29 sources listed in Fruit Nut Inventory, 4th edition

Large, long, golden yellow fruit with a crimson blush. Crisp, juicy, coarse textured, white flesh with musky flavor. Excellent for canning and baking. Good for pear honey and preserves. Pick while still hard and cool store until fruit gives slightly to the touch.

Slide 25 Wild Goose

0 sources listed in Fruit Nut Inventory, 4th edition

As described by U.P. Hedrick, 1911

Wild Goose is the first of the native plums to be generally grown as a distinct variety though Miner is the first known and named. Most popular native plum in 1911. Bright red attractive color, tender and melting flesh, sprightly and refreshing flavor

Slide 26 Pond

0 sources listed in Fruit Nut Inventory, 4th edition

As described by U.P. Hedrick, 1911

Prized for its large size, form, and attractive reddish purple to purplish red color. Flesh attractive golden yellow, not very juicy, fibrous, firm, of average sweetness, mild

Slide 27 Green Gage (Reine de Claude)

25 sources listed in Fruit Nut Inventory, 4th edition

A European plum, an American favorite since the time of Jefferson. Small to medium, oval, yellowish green fruit. Juicy, smooth textured, amber freestone flesh. Good fresh, canned, preserved, and cooked.

Slide 28 Damson

11 sources listed in Fruit Nut Inventory, 4th edition

European. Small to medium, oval, bluish purple fruit. Tart, juicy, golden yellow flesh. Excellent for home canning.

Slide 29 Pottawattamie

0 sources listed in Fruit Nut Inventory, 4th edition

Functionally extinct, but grown in the NPS Capital Reef Historic Orchard

As described by U.P. Hedrick, 1911

Good for northern latitudes. High quality for a native plum, the texture pleasing for eating, and though melting and juicy it keeps well, color clear currant-red, flesh deep yellow, juicy, fibrous, tender and melting

Slide 30 Santa Rosa

49 sources listed in Fruit Nut Inventory, 4th edition

Japanese plum. Very large, purple red fruit. Fragrant, fine textured, clingstone flesh, purplish near skin, yellow streaked near pit. Excellent fresh or canned. Developed by Luther Burbank, 1906.

Slide 31 Apricots, from William Forsyth, 1802

Slide 32 Montgamet

0 sources listed in Fruit Nut Inventory, 4th edition

No known source, may be lost

Commonly grown in Colorado, especially in the Mesa County District, according to the 1922 Orchard Surveys done by the Agricultural Experiment Station of the Colorado Agricultural College

To date, no description found. Please contact Montezuma Orchard Restoration Project www.montezumaorchard.org with any info regarding the description and/or whereabouts of this apricot.

Slide 33 Moorpark

22 sources listed in Fruit Nut Inventory, 4th edition

Very large, smooth, fuzzless, deep yellow skin with an orange red blush. Juicy, sweet, deep orange flesh. Excellent quality. Good fresh, canned, and dried.

Slide 35 Yellow Transparent (Early Transparent, Grand Sultan, Russian Transparent, White Transparent)

33 sources listed in Fruit Nut Inventory, 4th edition

Many Russian varieties were brought to Colorado for their winter hardiness. However, this variety was chosen mostly for its earliness and good quality. Medium to large with transparent yellow skin. Crisp, juicy, very sweet, white flesh is very light in texture and can be readily solar dried. Excellent for sauce and pies. Amazing fresh when picked perfectly ripe, but the widow is short. Mushy and only good for cooking when overripe. Where summers are hot, commonly picked when green and used in the kitchen.

Slide 36 Thunderbolt (Black Coal, Black Hoover, Hoover, Baltimore Red, Welcome, Watauga, Watauga)

4 sources listed in Fruit Nut Inventory, 4th edition

Large, roundish oblate, slightly conical; skin mostly splashed and striped with two shades of dark red, sometimes almost black; flesh yellowish, firm, tender, moderately juicy, sprightly subacid; late, winter apple, excellent keeper, flavor develops in storage

Slide 37 Colorado Orange

0 sources listed in Fruit Nut Inventory, 4th edition

Listed in 1922 orchard surveys conducted by the Agricultural Experiment Station of the Colorado Agricultural College. Montezuma Orchard Restoration Project (MORP) rediscovery. Found in Paul Teck Orchard, Canon City, CO. Scion available upon request

from MORP; waiting list for available scion. In the Press: The Comeback of the Endangered Colorado Orange: an Apple : The Salt : NPR. Sept., 2014. <http://www.npr.org/blogs/thesalt/2014/09/10/347386837/colorado-orange-helps-seed-states-new-fruit-economy>

Medium to large apple, roundish oblate. Orangish red over yellow when ripe, more red on sunny side. Winter apple, excellent fresh. Sweet with a citrus tang, very yellow flesh, aromatic, crisp, juicy, subacid.

Slide 38 Gano

3 sources listed in Fruit Nut Inventory, 4th edition

Light yellow skin is flushed and striped a light red that turns to purple red on ripening. Firm, coarse, whitish flesh, tinged yellow. Crisp, juicy, subacid flavor. Stores very well. Some believe same as Black Ben Davis; others believe distinct variety

Slide 39 White Winter Pearmain

22 sources listed in Fruit Nut Inventory, 4th edition

Oldest known English apple. Medium to nearly large, round to oblong, conical; skin smooth, waxy, greenish turning to pale yellow, sometimes with a faint blush or bronzing; flesh white or yellowish, tender, crisp, juicy, fine grained, aromatic, subacid to almost sweet; great fresh and a fairly good keeper

Slide 40 Duchess of Oldenburg (Duchess, Oldenburg, Borovinka, Borovitsky, Charlamowsky, Smith's Beauty)

19 sources listed in Fruit Nut Inventory, 4th edition

Hardy winter tree of Russian origin that prompted the USDA to import hundreds of other Russian apples in the 1870s and 1880s in search for additional cold hardy apples. Medium, roundish oblate; skin thin, dull, waxen yellow, washed and heavily streaked with dark red; very attractive; flesh whitish, tender, fairly crisp, juicy, subacid. Tart, makes excellent pies and sauces. Ripens early, mealy if overripe, does not store well.

Slide 41 Maiden Blush (Vestal, Lady Blush, Red Cheek, Uchella)

17 sources listed in Fruit Nut Inventory, 4th edition

One of the oldest American apples. Medium, roundish to oblate; thin, smooth, tough, waxy, yellow skin with attractive crimson blush. Crisp, tender, white flesh often with yellow tinge. Great for cooking, drying, and cider. Good fresh when fully ripe, ripens early.

Slide 42 Chenango Strawberry

17 sources listed in Fruit Nut Inventory, 4th edition

Beautiful apple. Medium to large, oblong conical. Skin smooth, greenish yellow covered in crimson stripes; flesh white, tender, juicy, aromatic, subacid. Good fresh when perfectly ripe, ripens early over an extended period. Excellent for all uses, outstanding applesauce.

Slide 43 Yellow Bellflower (Belle Fleur, Sheepnose, White Bellflower, Lady Washington, Lincoln Pippin, Warren Pippin, White Detroit)

sources listed in Fruit Nut Inventory, 4th edition

Fruit variable in size, small to large, oblong conical, but often barrel shaped and ribbed with prominent knobs at calyx end; skin smooth, pale lemon yellow, often blushed with pink; flesh whitish tinged pale yellow, firm, crisp, rather tender, juicy, aromatic, acid when first picked but mellows in storage. Good fresh, pies, and sauce. Good keeper.

Slide 44 Esopus Spitzenburg

36 sources listed in Fruit Nut Inventory, 4th edition

Said to be Thomas Jefferson's favorite. Dessert apple for connoisseurs. Average to good flavor when tree ripened but radically improves in storage. Medium to large, round conical, orangish fruit with tough skin; flesh yellow, crisp, juicy, rather tender, spicy, aromatic, sprightly subacid.

Slide 45 Cedar Hill Black

0 sources listed in Fruit Nut Inventory, 4th edition

Not listed in the ARS germoplasm repository in Geneva, NY

MORP rediscovery. Found in Cedar Hills, New Mexico. However, origin appears to be Fremont County where it was known to be grown in the early 1900's.

Said to be a red winter apple. MORP has yet to see an apple on the tree, but is growing out young trees for future learning. Will share scion. Waiting list due to limited availability. Check out this article about finding the Cedar Hill Black:

<http://www.aztecnews.com/NewsArchives/2NovemberTALON2013.pdf>

Slide 46 Fallawater- many synonyms, see Old Southern Apples by Lee Calhoun

10 sources listed in Fruit Nut Inventory, 4th edition

Fruit grown in cooler areas ripens late fall, best after several light frosts, and keeps well. Often dried, good fresh, applesauce, and cooked. Large, round, green fruit shaded with dull red; flesh greenish white, tender, somewhat course, juicy, mild subacid.

Slide 47 Willow Twig

4 sources listed in Fruit Nut Inventory, 4th edition

Excellent keeper. Medium to large with greenish yellow skin flushed and mottled red, streaked with carmine and dotted with russet. Course, very firm, greenish yellow flesh. Subacid flavor.

Slide 48 Stayman Winesap

24 sources listed in Fruit Nut Inventory, 4th edition

Medium to large, roundish to roundish oblong, conical. Dull red bloom over greenish base. Striped red in less highly colored fruit. Firm, tender, juicy, yellowish flesh. Tart, rich, wine-like flavor. Excellent firm cooking apple with spicy taste. Best for baking and cider. Good keeper. Ripens late.

Slide 49 Albemarle Pippin (Newtown Pippin, Yellow Newtown)

2 sources listed in Fruit Nut Inventory, 4th edition

A fine old variety that grows its best fruit with good soil and air drainage. Great for cider and baking, but excellent for eating after time in storage. Takes a long growing season to develop best flavor. Medium to large, variable in shape and color. Usually roundish oblate, often oblique. Skin rather tough, smooth, grass green at harvest but turns more yellow when stored, often with pink tones near the stem end. Flesh yellow, crisp, tender, fine grained, juicy, aromatic, subacid.

Slide 50 Early Strawberry (Red Juneating, Red Strawberry, Tennessee Early Red)

8 sources listed in Fruit Nut Inventory, 4th edition

Summer apple. Ripens early over several week period, mushy when overripe. Makes the most excellent pink applesauce. Small, dark red fruit, roundish, slightly conical. Yellowish flesh often stained red, soft, moderately juicy, aromatic, sprightly subacid.

Slide 51 Rome Beauty (Rome, Roman Beauty, Old Fashioned Rome)

19 sources listed in Fruit Nut Inventory, 4th edition

Large, beautiful apple that keeps well on and off the tree. Excellent baking apple. Good for drying, fresh eating, and cider. Medium to very large, round fruit with very thick, almost solid red skin. Flesh yellowish, firm, rather crisp, juicy, sprightly subacid.

There are many sports of Rome Beauty often selected for redder color.

Slide 52 Winter Banana

11 sources listed in Fruit Nut Inventory, 4th edition

When we ask the old timers of their favorite apple, "Winter Banana is about as good as any" is a common sort of reply.

Now considered an heirloom, this was considered one of the "hot new varieties", when our early pioneers were first planting their orchards in the late 1890's.

Strikingly beautiful, large apple, often with a scent of banana when perfectly ripe. Not uniform in size or shape, roundish to oblong but sometimes oblate, conical, and often ribbed and oblique, with a suture line; skin smooth, tough, waxy, bright pale yellow often with a pink blush. Flesh whitish, crisp, tender, juicy, aromatic, fine grained, subacid.

Good fresh and for cider, flavor does not hold up when baked.

Slide 53 Rhode Island Greening

16 sources listed in Fruit Nut Inventory, 4th edition

One of the best cooking apples in America. It is the American equivalent of the Granny Smith apple (which originated in Australia) only much, much better. Absolutely delicious for fresh eating when ripened on the tree. Excellent for cooking and drying. Good keeper. Medium to large, round, symmetrical; skin yellowish green with pink to orangish flush. Flesh fine grained, tender, crisp, juicy, aromatic, sprightly subacid.

Slide 54 Ben Davis

12 sources listed in Fruit Nut Inventory, 4th edition

About as popular an apple in the 19th century as the Red Delicious in the 20th; receiving similar commercial success and negative reviews for taste. Exceptional keeping, late winter eating apple with hard, coarse, white, not very crisp, juicy, subacid, bruise resistant flesh. Fruit above medium, roundish to slightly oblong, conical; skin tough, waxy, bright, smooth, clear yellow, mostly mottled and washed with bright red and striped with a darker red.

Slide 55 Black Twig- May be same as Mammoth Black Twig and Paragon

11 sources listed in Fruit Nut Inventory, 4th edition

Excellent tart eating apple, mellows to a luscious, mild subacid in storage. Fruit large, roundish oblate, conical; green to yellow skin flushed red. Very firm, fine grained, yellow flesh, juicy, mild subacid.

Slide 56 Grimes Golden (Bellflower)

23 sources listed in Fruit Nut Inventory, 4th edition

Fine American apple, parent of Golden Delicious. Excellent, juicy, cider apple is good for all uses except for baking. Medium to large, bright golden yellow fruit, usually roundish or slightly oblong, often flattened on the ends; tough, rather rough skin with russet patches; flesh yellow or slightly orange, firm, tender, crisp, juicy, aromatic, sprightly subacid. Ripe apples often have a faint anise or licorice flavor.

Slide 57 See Web Site for Colorado Historic Newspapers and link to Montezuma County Fair Awards. Montezuma Journal, October 20, 1905 and October 21, 1909.
www.coloradohistoricnewspapers.org

Slide 58 1922 Orchard Survey's by The Agricultural Experiment Station of the Colorado Agricultural College

Here are links to all orchard district surveys, plus a few other historical fruit related bulletins:

<http://hdl.handle.net/10217/4783>

<http://hdl.handle.net/10217/4782>

<http://hdl.handle.net/10217/4773>

<http://hdl.handle.net/10217/4667>

<http://hdl.handle.net/10217/4669>

<http://hdl.handle.net/10217/4644>

<http://hdl.handle.net/10217/4825>

<http://hdl.handle.net/10217/4176>

Slide 59 WALBRIDGE APPLE

Also known as Edgar Red Streak

LAST SEEN at the Montezuma County Fair, Cortez, CO in the years of 1903, 1905, 1906, & 1909; winner of top premiums. Grown by Harvey Benson, A.P. Edmondson, E.A. Porter, H.F. Morgan, A.W. Kermode, W.R. Honaker, Richey Bros., & W.H. Robison.

Originated in 1818 in Edgar County, Illinois. Late keeping cooking apple on a productive tree; cold hardy, good for areas with late frosts. Fruit medium or below, usually roundish conical but shape varies; skin smooth, pale yellow dashed with red & striped with carmine, often with a thin bloom; stem short to medium length in an acute, deep cavity, sometimes with a fine russet; calyx usually closed; basin small, shallow to almost not depressed at all, furrowed; flesh whitish tinged yellow, firm, crisp, rather tender, juicy, mild, subacid.

If you have any information about the whereabouts of this apple contact Montezuma Orchard Restoration Project (MORP) www.montezumaorchard.org

Slide 61 SHACKLEFORD APPLE

Sighted at Montezuma County Fair, Cortez, CO in the years of 1903, 1905, 1906, & 1909; winner of top premiums. Grown by W. I. Myler, W. H. Blake, W. R. Honaker, Galloway Bros., Ben Porter, & C. T. Leavell. Sighted at the Colorado State Fair, 1910. Last seen in Fremont County, CO circa 1920 w/ 77 trees left standing in Lincoln Park and 15 trees in East Canon.

Described as a Ben Davis type apple. Originated in Clark County Missouri, near Athens. Tree prolific, hardy, & healthy & said to flourish in poor land. Fruit medium to large, roundish to roundish oblong; dots inconspicuous, small, numerous, sometimes russeted or submerged; stem long and slender in a slightly russeted cavity; calyx closed; basin medium to large, rather wide, abrupt, wrinkled; skin thick, waxy, smooth, pale greenish yellow washed with red & mottled & striped with carmine. Flesh tinged yellow, firm, moderately coarse, crisp, juicy, mild subacid. Ripens late season.

If you have any information about the whereabouts of this apple contact Montezuma Orchard Restoration Project (MORP) montezumaorchard.org

Slide 63 Kent's Beauty

0 sources listed in Fruit Nut Inventory, 4th edition

Not listed in the ARS, Geneva NY

An apple called Beauty of Kent is in the apple collection, Brogdale England

Kent's Beauty listed on early Montezuma County Fair records.

Please contact Montezuma Orchard Restoration Project with any information regarding the description and/or whereabouts of this apple. www.montezumaorchards.org

Slide 64 Jonathan (King Philip, Ulster Seedling)

35 sources listed in Fruit Nut Inventory, 4th edition

Grows wonderfully in Colorado. As early as the 1920's the Colorado AG College was recommending to top graft, what were considered at the time, a diverse number of non-commercially viable trees, to a monoculture of Jonathan, Rome, and Delicious apples. Some old-timers here in Montezuma County acknowledge that the resulting lack of diversity may be partly to blame for so many complete crop failures due to late spring frosts. Medium to large, almost round fruit. Highly colored red in sunny climates; striped red in cool climates. Fine, juicy, crisp, tender, white, sprightly subacid flesh. Good for cooking and fresh eating. Stores well.

Slide 65 State Board of Horticulture Reports

These reports are full of information regarding our early fruit-growing history. However, they are hard to come by. Here are two links:

<https://archive.org/details/67unkngoog>

<http://www2.cde.state.co.us/artemis/agserials/ag116internet/>

Slide 75 Learning to bud with Gordon Tooley <http://tooleystrees.com/about-us>

Slide 76 Tree scouting with Scott Skogerboe <http://www.ftcollinswholesalenursery.com>

Slide 82 Cortez Middle School Orchard: a collaboration with MORP and Montezuma School to Farm Project <https://www.facebook.com/MontezumaSchooltoFarm>

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- Hedrick, U.P.: Cherries of New York.
- Hedrick, U.P.: Plums of New York.
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- U.S. Department of Agriculture Pomological Watercolor Collection. Rare and Special Collections, National Agricultural Library, Beltsville, MD 20705 <http://usdawatercolors.nal.usda.gov/pom/home.xhtml>

Link of interest:

The Illustrated History of Apples in North America

http://www.nytimes.com/2014/10/23/garden/apple-picking-season-is-here-dont-you-want-more-than-a-macintosh.html?_r=0

MORP in the Press:

The Comeback of the Endangered Colorado Orange: an Apple : The Salt : NPR. Sept., 2014. <http://www.npr.org/blogs/thesalt/2014/09/10/347386837/colorado-orange-helps-seed-states-new-fruit-economy>

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