



Gardeners Helping Gardeners Succeed

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All About Apples

Pollination

Apples are self-fertile, but some varieties may not set a good crop without a pollinizer. Any two varieties that bloom together offer cross-pollination but planting a very early and a very late variety will not ensure pollination. A few apples have infertile pollen and a pollinizer is required. Some are partly self-fruitful setting bigger crops with a pollinizer. **P= Pollinizer required PS=Partly self-fruitful**

Pests and Disease

The most common problem with apples is codling moth and other fruit-spoiling pests. Occasionally, aphids, mites, scale and fireblight will also be problems. A regular spray schedule is the best protection for your tree. **Dormant oil sprays or dormant disease control sprays** applied in January or February before the buds swell, when the tree is dormant, helps to control these pests by killing overwintering insect eggs. Further insect control may be achieved by spraying with a pesticide safe for use on fruit trees. **Codling moth traps** may also be used for those who do not like to spray but must be implemented prior to flowering to be effective. Fireblight can be treated by spraying with *Fireblight Spray, Phyton 27, or Monterey Complete Disease Control* when blossoms begin and repeating at 5-day intervals until all late blossom is over. A fungicide can also be recommended to control diseases such as mildew where there is a problem.

Due to the uncertainty of wholesale grower stock, trucking, and weather, all varieties will not be available at all times. Although we do have the ability to special order some stock, we make no guarantee of its arrival and cheerfully encourage alternate selections.

Available Varieties

Ashmead's Kernel: Creamy yellow flesh is aromatic, crisp and sweet. Use for dessert, cider and sauce. Partly self-fruitful, biggest crops with pollinizer. 800-1000 hours

Arkansas Black: An extremely beautiful apple. This medium-sized apple turns nearly black when mature. hard crisp white flesh. Good for cider, fresh eating and cooking. Keeps well. 800-900 hours **PS**

Babe (genetic dwarf): Crisp, sweet, red apple, excellent quality. **P:** Garden Delicious or any other apple.

Belle de Boskoop: Large to very large. Green and red skin in patches and stripes with brown russeting. Coarse, crisp, juicy, creamy white flesh richly flavored, sweet-tart, highly aromatic. Keeps well, improves in storage. High esteemed for cooking and pies. 800-1000 hours

Braeburn: Medium to large. Skin is green overlaid with stripe of dark crimson. Flesh is firm, crisp and very juicy. Mildly sweet, tart, excellent flavor. Stores well. 500 hours

Bramley's Seedling: England's favorite cooking apple. Large, very tart, yellow flesh. For pies, sauce and cider. Keeps 2 months. Heavy bearing & disease resistant. 800-1000 hours. **Pollinizer required.**

Cortland: Radiant red color with smooth white flesh. Sweet-tart, sparkling flavor. Does not brown after cutting. Great for fresh eating, cooking, and cider. Heavy producer. 1000 hours

Cox Orange Pippin: Old favorite dessert apple: firm, juicy, sweet, rich flavor, not tart, distinctive aroma. Self-fruitful 800 hours

Empire: This cross between McIntosh and Delicious has medium uniform fruit with dark red striped skin and whitish cream flesh that is firm, medium textured, crisp, very juicy and of excellent eating quality. 800 hours

Fuji: Medium. Yellowish-green base with red blush over entire surface. Firm, crunchy, juicy, white flesh with excellent flavor. Stores well. 350-400 hours

Gala: This variety gains high marks for quality as a fresh fruit with the advantage of long storage life. The medium-sized fruit is yellow brightly striped with red. 500 hours

Garden Delicious: A delightful apple for smaller yards. Small to medium. Greenish-yellow skin with attractive red color. Good quality and keeps well

Golden Sentinel: Clusters of large, juicy, golden-yellow fruit ripen around mid-September. Sweet, firm and delicious, for fresh eating, cider or applesauce. Small narrow tree – perfect for containers.

Granny Smith: Medium to large, bright glossy green fruit. The flesh resembles Golden Delicious but is tarter. It can be eaten fresh or in desserts, salads, and pies. 400 hours

Gravenstein: The fruit is large but not uniform, with skin that is red against light green. the greenish yellow flesh is moderately textured, crisp, firm, and juicy. It is excellent for eating fresh, in sauce and pies.

P: Empire, Fuji, Gala, Red Delicious 700 hours

Honeycrisp: Sweet, exceptionally crisp golden apple with juicy flesh. Stores well up to 5 months. 800 hours

Jonagold: Extra large with light scarlet red skin. Flesh is crisp with an outstanding flavor. Cross between Jonathan and Golden Delicious. **P:** Fuji, Gala, Granny Smith or Red Delicious, not Golden Delicious 700-800 hours

Jonathan: The fruit is medium-sized and uniform. Skin is washed-red and pale yellow, with firm, crisp, juicy flesh, with a rich flavor that makes it a good choice for snacks, salads, and other culinary uses. 800 hours

Liberty Medium to large, red, crisp, and juicy with a sprightly flavor. Very productive. Very disease resistant. Good keeper. **P:** Red Delicious or McIntosh 800 hours

McIntosh: Medium to large fruit with sweet, tender, juicy, white flesh. Very good fresh or in sauce, pies or cider. The skin is yellow with a bright red blush. **PS** 900 hours

Mutsu: Very large, crisp & flavorful. Pick when green or wait until partly yellow. **P:** Red Delicious, Granny Smith, Fuji, Gala 500 hours

Newtown Pippin: Large, round to slightly flat. Green to yellow skin. Flesh cream colored, firm, crisp, juicy. Good for cooking or eating. 700 hours

North Pole: Tightly columnar fruiting apple, with bright red fruit. Juicy, white fleshed similar to McIntosh in flavor. Ripens late August to early September. Good for fresh eating, cider, and baking.

Northern Spy: Large, with yellow and red stripes, Flesh is yellowish, firm, and crisp. The quality is excellent fresh and for pies. Fruit bruises easily but has a long storage life. **P:** Golden Delicious 1000 hours

Pink Lady: Hot climate apple from Western Australia. Very crisp, sweet-tart, distinct flavor, good keeper, White flesh resists browning. 500 hours. **Self-fruitful.**

Red Delicious: Medium to large size fruit, with skin color striped to full red; the flesh is moderately firm in texture and very sweet and juicy. Excellent for fresh-eating and desserts. 900 hours

Rome Beauty: One of the best baking apples. Medium in texture, firm and crisp. This apple has a beautiful solid, medium dark red color. Long storage life. 700 hours

Spitzenburg: Old variety. Connoisseurs consider it one of the very best dessert apples. Red over yellow skin, yellowish flesh. Firm, juicy, moderately sweet. Good keeper 800 hours

Sweet 16: Dark red apple with yellow flesh which is very sweet. Crisp and juicy flavor with an unusual aromatic flavor. Excellent dessert apple. 500 hours

Tydeman's Late Orange: Richly flavored connoisseurs' favorite. Reddish-orange stripes over greenish yellow color. Yellowish flesh is firm & juicy. Good keeper. **P:** Gala, Fuji, Golden Delicious, Granny Smith
800-1000 hours

Wealthy: Red apple excellent for fresh eating, pies, and sauces. Keeps well. Mellow flavor. 800-1000 hours

Winesap: Medium, round fruit with bright to deep red speckled skin. Yellow, firm, crisp flesh, tangy flavor. Good for dessert, canning or juice. A great lunch apple. Keeps well. **P:** Red or Golden Delicious, Fuji, Gala, Liberty 800 hours

Yellow/Golden Delicious: Fruit is medium to large and uniform in size. Skin is greenish-yellow with a bright pink blush. the flesh is firm, crisp, juicy, and sweet—excellent fresh and in desserts and salads. 700 hours

Yellow Transparent: This apple is still valued as an early green cooking apple. Medium-sized with greenish-yellow skin. The texture is fine-grained, crisp, and juicy—excellent fresh or for sauce and pies. 800-1000 hours

Summer Pruning

For best size control and fruit on Apple, Apricot, Mulberry, Nectarine, Peach, and Plums, prune during the summer months.

For height control, cut new growth back to the desired size in June. The remaining stubs will re-sprout quickly. In early September, cut back again, just below the newest sprouts. This method is called **Double-Heading**. It is OK to prune at any time during summer to keep the tree at its' desired size. Double-heading is simply less time-consuming.

Most of us were originally taught to prune in winter. More recently, authorities tell us to prune in the fall. The latest research has proven that summer pruning is most effective because these fruit trees do not grow during the fall. Therefore, any foliage remaining after summer pruning will gather energy all fall for the next year's crop. Heavy winter or fall pruning eliminates wood that has already stored ample energy, leaving underlying wood with less potential for fruiting.

It was also thought that trees should be pruned when dormant because less sap leaks out. Now we understand that this leaking is actually beneficial to the trees as a natural defense mechanism.