



SOUTH COAST ENVIRONMENT SOCIETY

OPEN ORCHARD FUNDRAISER:

Heritage Fruit Tree Sale List at 13 August 2021

SOUTHLAND TREES – All \$30.00 each

(These trees are 1 year old and approximately 80cm – 1m) Rootstock MM793 (medium-sized tree that suits Southland soils)

APPLE VARIETIES 42 varieties available 2021

(Note: Triploids are more vigorous high production trees but they don't give out pollen so they need two different varieties nearby, within a couple of kilometres, for all three to fruit- this is important if you live on a farm- most township dwellers will have plenty of apple trees in the neighbourhood)

Belle de Boskoop ... COOK + CIDER + EAT (if stored)... MID KEEPER (TRIPLOID)

Netherlands 1856. Large size, irregular, gold-red skin covered in russet, yellow flesh. Firm, juicy and acidic; has aromatic flavour. High in vitamin C. Excellent for stewing, baking, cider and also dessert once stored (too tart fresh). Fruit keeps 3-4 months.

Blenheim Orange... EAT+ LATE KEEPER (TRIPLOID)

Originating in 1740 in Woodstock, Blenheim, Oxfordshire, England. Mid/Late, May/June large flat round, yellow with red stripes. Keeps 3-4 Months.

Brownlees Russet ... EAT... LATE

Hertfordshire UK 1848. Late...May. Self-fertile. Medium size, slight Brown/red flush and brown russet. Juicy Crisp and sweet. Good crops but not regular. Tolerates cooler, wetter climates.

Claygate Pearmain ... EAT... LATE (TRIPLOID)

1823 John Braddick Esq. found tree growing in hedge in Claygate, Surrey Green, with red blush and russetting. Sweet and aromatic almost tastes like pineapple.

Cornish Aromatic ... EAT... MID KEEPER

Originally found growing in Cornwall. It was brought to notice in 1813 but thought to be many centuries old. Fruits have firm, rather dry flesh with a rich, aromatic flavour. Knobby exterior with yellow perfumed flesh. Sweet, sharp, pear drop and spice flavour. Keeps 4-5 months.

Crimson Bramley ... COOK... MID (TRIPLOID)

A more highly coloured sport of Bramley's Seedling. Originated in Southwell, Nottinghamshire. Catalogued in 1913. Fruits have firm, coarse-textured, juicy flesh with an acid flavour.

English Golden Pippin ... EAT + JELLY + CIDER... MID KEEPER

1629 Arundel, England (later described as the most excellent and most ancient apple there is). Fruits have firm, crisp flesh with a sweet sub-acid and rich flavour. Sweet with lemon tang, gold with russet dots. Ready April, keeps 2-3 months.

Jonagold ... EAT... MID (TRIPLOID)

1943 New York. Golden Delicious X Jonathon Dark red with stripes. Good Keeper.

Kentish Fill Basket ... COOK + EAT... MID-LATE

Kent, England, 1820. Mid-late season. Large pale green apple with red streaks. Excellent for dessert or processing. Vigorous disease resistant tree.

Kingston Black ... CIDER... MID

Kingston, Somerset late 1800's April - Small yellow with maroon flush. Excellent Cider apple, vigorous tree.

London Pippin A.K.A. Five Crown Pippin ... COOKING... LATE

Lovely late cooking apple. Ready April/ May.

Lord Wolseley ... COOK... MID

England 1850. Mid-season March/ April, large yellow flushed with red. Juicy crisp apple. Good cooker and stores well.

Munroe's Favourite A.K.A. Dunn's Seedling ... EAT... MID

Said to have been raised by Mr. Condor at Kew, Melbourne, Australia. First recorded in the UK in 1890. It was introduced by Mr. Munroe. Fruits have crisp, hard flesh with a sweet, sub acid flavour.

Norfolk Beefing ... COOK + BAKE... LATE (TRIPLOID)

UK 1700's. Cooking and baking - keeps shape when cooked.

Priscilla... EAT

Indiana 1972. Red striped. Eating

Red Rose... EAT... SEASON UNKNOWN

Old Mr. Sullivan's (Sullivan's Nursery) favourite roadside apple. Rosy red.

Reinette du Canada ... COOK + EAT... MID-LATE (TRIPLOID)

1771 Normandy France. Mid-late season, eating or cooking. Good flavour and good keeper. In many old Southland 19th Century orchards, highly recommended!

Ross Non Pareil... EAT... MID

1802 Meath Ireland. Fruits have firm, rather dry flesh with a rich, aromatic flavour. Eating apple, ready late March/ early April.

Sturmer Pippin ... COOK + EAT + CIDER... LATE KEEPER

1800's Suffolk. Sturmer has blushed, green/bronze skin with an acidic, aromatic, sweet and juicy flesh that is very firm. This variety makes excellent cider and is great cooked. The fruit is very high in Vitamin C. It is a compact tree with low vigour meaning it needs little pruning. Tolerates cold. Very popular in NZ home orchards pre 1970's.

Tydeman's Late Orange ... EAT... LATE KEEPER

Kent (East Malling Research Station) 1930. Laxton's Superb X Cox Orange. Very late dessert apple, picking May. Keeps very well in natural storage through until following spring. Medium size, roundish to slightly conical shape, golden yellow tinged green with orange-red flush. Flesh cream, firm, crisp, sweet, sub-acid and aromatic. Vigorous tree with high yield. Prefers cool and dry.

WAIMEA TREES – All \$40.00 each

(These trees are 18 months old and approximately 1.20m – 1.50m)

APRICOTS

Sundrop

Excellent cropper of large oval, yellow-skinned fruit that are freestone with sweet and juicy flesh that ripens over a long season. Can be eaten fresh or used for preserving. Sundrop is partially self-fertile and suitable for many regions.

Trevatt

Large, sweet, and juicy, this golden yellow fruit ripens mid to late in season. Perfect for eating as well as bottling, this variety is recommended for most areas.

BLACKCURRANTS \$10 each Please note: there is no limit on the numbers of these you can order!

Magnus

One year old well-rooted cuttings, approximately 1m tall.

New Zealand's main commercial variety. Very hardy plants, producing large black fruit from late December to February