

Apple & Pear Varieties Available at Division St.

Tastings at Stark St: 10am – 5pm October 13-15 & 20-22, 2017

*****call for availability/list changes, many more varieties avail. at Stark St.**

APPLES:

Braeburn

From New Zealand, it's good for eating fresh and cooking. Keeps well, taking on a rich flavor in storage.

Cox's Orange Pippin

An old English variety originating about 1830. Crisp, juicy and aromatic with semi-tart to tart flavor. Wonderful for desserts, cooking and cider.

Criterion

Originated in Parker, Washington 1970 as a chance seedling. Firm, sweet and juicy, an excellent apple for desserts, baking, cooking and drying.

Elstar

Developed for European markets, this apple's flavor varies from tart to sweet to balanced, depending on when it's picked. Excellent for sauce or pies.

Gala

Yellow flesh is firm, crisp, juicy and aromatic. Ideal for fresh eating.

Golden Delicious

A high quality all purpose apple that stores well in plastic bags. These have flavor like you'll never find in the supermarket, sweet and spritely.

Gourmet Golden

Sweet-tart.

Idared

Large, bright red fruit with smooth, waxy skin and crisp flesh. Mild acid flavor, good for baking, sauce and pie. Heavy bearer.

Jonagold

Crisp, juicy flesh with excellent, well-balanced flavor. Very good for both baking and as a dessert apple. Stores well.

Melrose

Origin Ohio. Fine sweetness with just a hint of tart. Excellent dessert and cooking qualities and a very good keeper.

Mutsu

Distinctive, spicy flavor. First rank dessert quality. Excellent for cooking and baking.

Newtown Pippin

A very old apple originating in the 1800's. Great all-purpose apple, including for cider. A good keeper, flavor improves with age.

Red Winesap

This top quality apple is noted for its tart, crisp, very juicy yellow flesh. Multi-purpose, great for cooking and cider.

Rome Beauty

Red skin, white-cream flesh. Sweet, good for baking, cooking and making sauce.

Splendour

Originating as a chance seedling from Golden Delicious in Australia. Flavor is very sweet and low acid. Good apple for fresh eating and cooking.

Swiss Gourmet (Arlet cultivar)

Patented and owned by NATCO (Portland Nursery). Golden Delicious x Ida Red, origin Switzerland, 1958. Its firm, juicy flesh makes it one of the best both for fresh eating and for pies.

EUROPEAN PEARS:

Bartlett

Large, golden fruit is juicy and refreshingly tart. Good for canning, preserves, and fresh eating.

Bosc (Beurre du Bosc)

Extremely rich and flavorful fruit is a top choice for fresh eating, baking and poaching.

Cascade

Comice x Bartlett. As the name implies, a recent introduction from here in the Northwest. The delicious fruit ripens easily at room temperatures.

Concord

A recent introduction, it's an especially great dessert pear; also good for fresh eating and preserving.

Packham Triumph

Good keeper; needs cold storage to ripen. Good all around pear, and one recommended for drying.

Red Anjou

The Red Anjou is almost identical to the Green Anjou in all its virtues, but in a rich, deep red wrapping!

Seckel

Honey Pear. Introduced from Europe in the late 1700s, known for its extremely rich and aromatic flavor. Excellent for dessert, pickling, spicing and canning whole.

Starkrimson

This one ripens from the inside out, so eat while still firm – you will be rewarded with a refreshing sweet-tart taste best for fresh eating as soon as it's ripe.

ASIAN PEARS:

20th Century

A medium sized Asian type pear, very sweet and juicy.

Hosui

The Asian pear tree best adapted to the Willamette Valley. Crisp and juicy fruit is also a good keeper.