

Welcome to Portland Nursery's 30th annual Apple Tasting!

October 13-15 & 20-22, 2017

*****please note that varieties marked with asterisks (***) are *not* available for sale or are *only* available in small supply -- we may choose to limit individual purchases in order to maintain our supply during the event.**

APPLES

Ambrosia

A chance seedling from British Columbia, thought to be a cross of Red Delicious and Golden Delicious. Good for fresh eating, crisp flesh is low in acid, stores well.

Ashmead's Kernel ***

The small fruit has a robust, rich sweet-tart flavor. Good for cooking, baking, cider, and keeping.

Belle de Boskoop ***

Discovered in Boskoop, Holland in 1858. Tart, complex flavor that sweetens in storage. Great for baking, cider, and keeping. High in vitamin C.

Blushing Golden

Similar to Golden Delicious, but a bit sprightlier. Good for dessert and a great keeper.

Braeburn

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

Brock

Distinct sweet-tart balance. Good for fresh eating, sauces, pies. Slow to brown when cut, good for salads and freezing. Stores well.

Buckeye Gala

A red-skinned variety of Gala, with all the same stellar qualities of the original.

Calville Blanc

Classic French dessert apple perfect for sauce, cooking, and desserts in general. Good keeper too.

Cameo (formerly Carousel)

Creamy white flesh is sweet-tart. Good fresh eating and dessert apple, and an excellent keeper too.

Cortland ***

With its tart, tangy flavor, this all-purpose apple is good for fresh eating, cooking (especially desserts) and cider.

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.

Empire

McIntosh x Delicious, origin New York, 1966. Firm, crisp and juicy with aromatic flavor. Semi-tart. Excellent quality for fresh eating and a good keeper.

Fuji

Juicy, tangy-sweet flavor, high sugar, low acid. Great for fresh eating and a good keeper.

Gala

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

Galer ***

A chance seedling discovered in Hood River, 1950. The firm fruit is very aromatic, crisp and juicy with a spicy flavor. Good keeper.

Ginger Golden

A chance seedling from an orchard in West Virginia, this creamy yellow, sweet-tart apple is great for fresh eating before other varieties are ready.

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.

Golden Russet ***

The champagne of heirloom cider apples, with crisp, flavorful, finely-textured, medium sized fruit. Good for fresh eating, storing, cooking, drying, and of course cider.

Goldrush

Tart at harvest, flavor mellows in storage. Superior keeper at 10 months!

Gourmet Golden ***

Patented and owned by NATCO (Portland Nursery). A chance seedling from Riverside, WA (Red x Golden Delicious). Flavorful and stores well.

Granny Smith

A chance seedling from some apple peels and cores dumped behind the house of a "Grandma" Smith in Australia in 1868. Crisp, tart and juicy, it's good for fresh eating, cooking, sauce, and is a good keeper.

Grimes Golden ***

A fine American apple with crisp texture, and distinctive, aromatic, spicy flavor. Great for cider, cooking (not baking), and storing.

Honey Crisp

Crisp, juicy apple rated superior for fresh eating; keeps up to five months in common storage.

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.

Jonathan

Originated in 1826 as a chance seedling of Esopus Spitzenberg. This apple has crisp, juicy, tart flesh. Good for all culinary uses but not a good keeper.

King David

Origin Arkansas, 1893. Rich and flavorful, good for all culinary uses including cider.

Lady ***

This traditional Christmas dessert apple has aromatic, crisp, juicy, white flesh. Excellent for cider and cooking.

Liberty

New York Fruit Experiment Station. Tart, wine-like aroma, good for all culinary purposes including sweet and hard cider.

McIntosh

Origin 1800's, Canada. Sweet, tender, soft and juicy, especially good for dessert and cider. 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.

Natco #90

A chance seedling originating in Yakima, Washington with a firm, fine texture.

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.

Northern Spy

Fine-grained, crisp and tart, an excellent all-purpose apple. Standard of quality. One of the best for long storage.

Orleans Reinette ***

An unusual French heirloom variety from the 1700s. Juicy, small apple with hints of citrus and walnut in flavor, good for fresh eating, cooking and pies.

Orondo Rose (formerly Natco #87) ***

A Portland Nursery exclusive selection found near Orondo, WA. 'Maigold' is the parent tree, a cross of Cox's Orange Pippin x Franc Rose.

Ozark Gold

Early, sweet, juicy, low acid, similar to Golden Delicious.

Pink Pearl ***

Developed from Surprise, England mid-1800s. Attractive apple with bright pink flesh and sweet flavor. Good for baking, cooking, and storing.

Red Rome

A red sport of Rome Beauty, tart apple perfect for pies and other culinary uses.

Red Winesap

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

Ribston Pippin ***

One of the parents of Cox's Orange Pippin, this English apple is firm and sweet with an intense, slightly pear-like flavor.

Roxbury Russet ***

Considered the first American apple, the Roxbury is a traditional cider apple that is also good for fresh eating.

RubINETTE

Origin Switzerland, 1966. This apple from Europe has crisp and juicy sweet-tart flavor that is good for desserts and sauce.

Smoothie Golden

A true clear-skinned 'Golden Delicious', one of the best selling apples in the world.

Spartan

Another McIntosh type apple, highly aromatic with a fine flavor that is superb for fresh eating.

Spitzenberg (Esopus)

New York, 1790. Crisp, fine-grained, tangy & spicy. Choice dessert fruit and a good keeper. Thomas Jefferson's favorite apple.

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.

Striped Delicious

Tastier and sweeter than the newer, common Red Delicious, great for fresh eating.

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.

Winter Banana

Origin Indiana, 1876. A distinctly attractive apple with mild flavor and musk-like aroma.

Yellow Bellflower (Lady Washington)

Likely origin early colonial America. Large, lopsided dessert apple has aromatic, juicy, tart flesh that sweetens in storage. Good for cooking, cider, and keeping.

PEARS**Abate Fetel**

Named after the French monk who first bred it in the fifteenth century. Sweet, best for fresh eating.

Anjou (Buerre d' Anjou)

Harvested when firm, after a short refrigeration period makes a fine dessert pear.

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.

Comice (Doyenne du Comice)

Yellow-green fruit with red blush and juicy, sweet flesh is good for fresh eating as well as dessert.

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!

Red Comice

Discovered in Medford, Oregon as a red sport of Doyenne du Comice. It is a premium dessert pear.

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.

Olympic (syn. A-Ri-Rong)

From Korea, this very sweet and juicy Asian pear is perhaps the finest of the many varieties now appearing in the market.

Shinseiki

Medium sized, round, yellow fruit with deliciously sweet flavor. Long keeper.

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