

# Welcome to Portland Nursery's 29<sup>th</sup> annual Apple Tasting!

## October 7-9 & 14-16, 2016

**\*\*\*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****20<sup>th</sup> 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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