

VARIETY **Black Ben Davis**Historically Grown  yes  
in Colorado  noFruit Type **apple**MORP Rediscovery  yesSeason  summer  fall  winterRarity  common  endangered  
 rare  lost/wantedFruit Use  fresh  keeping  
 cider  drying  
 baking/pie  sauce/jellietotal quantity on hand **7**

## Description

For years, some have speculated Black Ben Davis and Gano to be the same apple. MORP collected our scion from a tree called Black Ben in an old orchard in Canon City. We have yet to see apples on this tree. Interestingly, recent DNA testing lumped all varieties of leaf samples MORP collected from trees thought to be Ben Davis, Black Ben, and Gano, all as Ben Davis. DNA will not differentiate strains/spurs of apples so the question remains if these 3 varieties are one and the same or strains of each other.



photo credits

USDA Pomological Watercolor Collection

Antonovka

M126

Malus domestica

B9

M111

M26

M7 7

other  
rootstock

VARIETY **Blue Pearmain**Historically Grown  yes  
in Colorado  noFruit Type **apple**MORP Rediscovery  yesSeason  summer  fall  winterRarity  common  endangered  
 rare  lost/wantedFruit Use  fresh  keeping  
 cider  drying  
 baking/pie  sauce/jellietotal quantity on hand **11**

## Description

The Blue Pearmain was first recognized around Boston in early 19th century. A unique bluish bloom over dark purplish skin makes these apples glow like plums against the tree's foliage. The raised russetting resembles tiny daggers linked with a fine mesh. Crisp, tender, fine-grained flesh with rich and mildly tart flavor. Orchardists describe the Blue Pearmain as "heavy in hand" (dense) referring to the noticeably higher specific gravity. A longtime favorite cider variety.



photo credits

Growing with Plants

Antonovka

M126

Malus domestica

B9

M111 8

M26

M7 3

other  
rootstock

VARIETY **Bramley**Historically Grown  yes  
in Colorado  noFruit Type **apple**MORP Rediscovery  yesSeason  summer  fall  winterRarity  common  endangered  
 rare  lost/wantedFruit Use  fresh  keeping  
 cider  drying  
 baking/pie  sauce/jellietotal quantity on hand **6**

## Description

One of the very best English cooking apples that breaks down into the perfect, smooth sauce. Good fresh if you like tart, and makes good cider too. This huge apple is juicy, sharply acidic, with a strong and distinctive apple flavor high in vitamin C. Large vigorous tree blooms late.

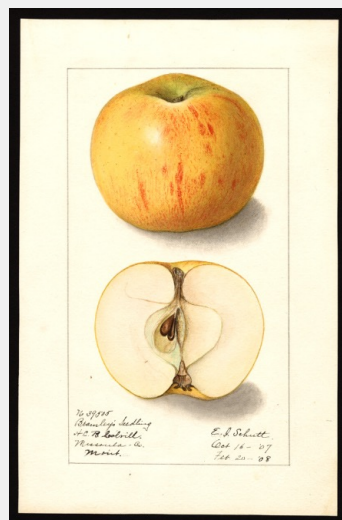


photo credits

USDA Watercolor Collection

Antonovka

M126

Malus domestica

B9

M111 6

M26

M7

other  
rootstock

VARIETY Calville Blanc d'Hiver

Historically Grown in Colorado  yes  no

Fruit Type apple

MORP Rediscovery  yes

Season  summer  fall  winter

Rarity  common  endangered  rare  lost/wanted

Fruit Use  fresh  keeping  cider  drying  baking/pie  sauce/jellie

total quantity on hand 2

Description

The Calville Blanc is the gourmet culinary apple of France, excellent for tarts. Uniquely shaped medium to large size fruit, yellow skin with light red flush. Flesh is tender, sweet, spicy, flavorful, with a banana-like aroma more vitamin C than an orange.



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica

B9

M111 2

M26

M7

other rootstock

# VARIETY Chenango Strawberry

Historically Grown in Colorado  yes  no

Fruit Type

MORP Rediscovery  yes

Season  summer  fall  winter

Rarity  common  endangered  rare  lost/wanted

Fruit Use  fresh  keeping  cider  drying  baking/pie  sauce/jellie

total quantity on hand 5

## Description

A very beautiful summer apple originating in New York around 1850; and frequently found on 100 year old trees in Colorado. Excellent for both fresh eating and cooking. The fruit should be picked when the skin begins to develop a milky appearance; ripens over a 2-3 week period. Medium sized fruit is quite elongated in appearance with smooth yellowish-white skin nearly covered with stripes of red and crimson. Tender white flesh is juicy, aromatic and highly flavored.



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica 5

B9

M111

M26

M7

other rootstock

# VARIETY Claygate Pearmain

Historically Grown in Colorado  yes  no

Fruit Type  apple

MORP Rediscovery  yes

Season  summer  fall  winter

Rarity  common  endangered  rare  lost/wanted

Fruit Use  fresh  keeping  cider  drying  baking/pie  sauce/jellie

total quantity on hand 3

## Description

Fruit has a rich, nutty flavor with a good balance of sugars and acids; tender, juicy. A perfect hand-sized snack right off the tree.



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica

B9

M111 3

M26

M7

other rootstock



VARIETY **Early Joe**Historically Grown  yes  
in Colorado  noFruit Type **apple**MORP Rediscovery  yesSeason  summer  fall  winterRarity  common  endangered  
 rare  lost/wantedFruit Use  fresh  keeping  
 cider  drying  
 baking/pie  sauce/jellietotal quantity on hand **5**

## Description

*Early Joe* is an early ripener that's going to surprise you with its rich flavor, rare among early apples. Tastes pear-like. It is said that a random-planted apple seed faces odds of about 10,000 to one against the resulting tree being a desirable new apple variety. The other 9,999 are likely to be scrawny, bitter, mouth-puckeringly sour little things good for cider but definitely not for fresh eating. Our local fencelines defy these odds as does *Early Joe*... born in the seedling "Chapin Orchard" of New York which produced two other great seedling varieties: Northern Spy & Melon.



photo credits

Salt Spring Apple Co

Antonovka

M126

Malus domestica

B9

M111

M26

M7 5

other  
rootstock

# VARIETY Egremont Russet

Historically Grown in Colorado  yes  no

Fruit Type  apple

MORP Rediscovery  yes

Season  summer  fall  winter

Rarity  common  endangered  rare  lost/wanted

Fruit Use  fresh  keeping  cider  drying  baking/pie  sauce/jellie

total quantity on hand 4

## Description

The definitive English russet apple, with the characteristic sweet/tart/dry "nutty" flavor. Part of its enduring success is down to niche marketing. This is an apple that dares to be different ! It is a russet-skinned variety with a dry flesh - a style of apple that has not attracted the attentions of mainstream apple breeders, but nevertheless seems to have a dedicated following. Also, in spite of its unique appearance, Egremont Russet has many of the characteristics which mark out a good apple: a harmony of flavor and texture, and a good balance between sweetness and sharpness.



photo credits

Yalca Fruit Trees

Antonovka

M126

Malus domestica

B9

M111 4

M26

M7

other rootstock



# VARIETY Orleans Reinette

Historically Grown in Colorado  yes  no

Fruit Type  apple

MORP Rediscovery  yes

Season  summer  fall  winter

Rarity  common  endangered  rare  lost/wanted

Fruit Use  fresh  keeping  cider  drying  baking/pie  sauce/jellie

total quantity on hand 4

## Description

Classic old French apple best known for its fresh-eating quality, plus for providing a sweet baked apple. Famed English nurseryman George Bunyard listed Orleans Reinette as one of the top six apples.

The firm, dry flesh is sweet, nutty and aromatic.



photo credits

Eat Like None.com

Antonovka

M126

Malus domestica

B9

M111

M26 1

M7 3

other rootstock

## VARIETY Pitmaston Pineapple

Historically Grown  yes  
in Colorado  noFruit Type  appleMORP Rediscovery  yesSeason  summer  fall  winterRarity  common  endangered  
 rare  lost/wantedFruit Use  fresh  keeping  
 cider  drying  
 baking/pie  sauce/jellie

total quantity on hand 5

## Description

An old English, very distinctive dessert variety producing small golden apples that are honey sweet and nutty, yet also sharp and some say a distinct hint of pineapple. It might taste a bit like a pineapple if you close your eyes and believe, but most likely the name refers to it's warm yellow color and shape. Pitmaston Pineapple belongs to a class of old russeted English dessert apples neglected in the past because of its smaller size. A good variety to showcase in Colorado orchards. Great for cider too!



photo credits

Bob Embleton, Pitmaston Pineapple for SO7541

Antonovka

M126

Malus domestica 2

B9

M111 3

M26

M7

other  
rootstock

VARIETY Tom Putt

Historically Grown in Colorado  yes  no

Fruit Type apple

MORP Rediscovery  yes

Season  summer  fall  winter

Rarity  common  endangered  rare  lost/wanted

Fruit Use  fresh  keeping  cider  drying  baking/pie  sauce/jellie

total quantity on hand 15

Description

Rare, old English culinary and cider apple, sometimes with a bitter flavor, but good for for fresh eating too. Background color of greenish-yellow, over one-half striped red. Often, there are red blotches on the surface. It has an irregular shape and the tree is vigorous and spreading; bears early, yielding full crops annually. When stored, it becomes greasy - so put to use soon after harvest. The white flesh is juicy, crisp and acid. Colorado cider makers and rare fruit collectors would be glad to get their hands on this hard-to-find apple.



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica

B9

M111 9

M26

M7 6

other rootstock

VARIETY **Vilberie**Historically Grown  yes  
in Colorado  noFruit Type **apple**MORP Rediscovery  yesSeason  summer  fall  winterRarity  common  endangered  
 rare  lost/wantedFruit Use  fresh  keeping  
 cider  drying  
 baking/pie  sauce/jellietotal quantity on hand **3**

## Description

Vilberie is a traditional French hard-cider variety, producing a very tannic but sweet bittersweet juice.

The juice would normally be blended with juice from other varieties to produce a balanced cider.



photo credits

Real Cider Co., UK

Antonovka

M126

Malus domestica

B9

M111

M26

M7 3

other  
rootstock