

VARIETY Adams 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 2

Description

Creamy white flesh is crisp, tender and firm with a dry, nutty flavor, and pear-like flesh. A pretty apple with a classic 'pearmain' conical shape.



photo credits

Keepers Nursery, UK

Antonovka

M126

Malus domestica

B9

M111 2

M26

M7

other rootstock

VARIETY **Albemarle Pippin**

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 **11**

Description

For the connoisseur who prizes a rich, complex flavor and firm, crisp, juicy texture, this apple has few peers. It is difficult to find today, but when well-grown, remains one of the world's finest apples. It's unique distinctive taste combined with great keeping qualities made it the most prized of American dessert apples from the early 18th century. As a gesture of appreciation, Parliament permitted the Virginia apple to enter Britain duty-free, and the Albemarle Pippin became an important export, commanding premium prices in the English market.

Tree ID: **Albemarle Pippin**



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica

B9

M111 4

M26 1

M7 6

other rootstock

VARIETY Allington Pippin

Historically Grown yes
in Colorado no

Fruit Type apple

MORP Rediscovery yesSeason summer fall winterRarity common endangered
 rare lost/wantedFruit Use fresh keeping
 cider drying
 baking/pie sauce/jellie

total quantity on hand 1

Description

The name Allington Pippin was given to this variety in 1894 by the nurseryman George Bunyard after the village of Allington. Cream colored flesh mellowing to intense fruit drop (candy) or pineapple taste. Sharp (acid) and good for cooking as it holds its shape. An Endangered Apple.



photo credits

Trees Of Antiquity

Antonovka

M126

Malus domestica

B9

M111 1

M26

M7

other
rootstock

VARIETY **Arkansas Black**

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 **12**

Description

Probably a seedling of Winesap. Exceedingly beautiful, deep purple-red, almost black fruits. Hard as a rock when first picked, but develops qualities in storage to become crisp, juicy, - and aromatic making it a great addition to cider.



photo credits

Gardener Direct

Antonovka

M126

Malus domestica

B9

M111 5

M26 6

M7 1

other rootstock

VARIETY **Ashmead's Kernel**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 **2**

Description

An old English russet apple, Ashmead's Kernel, originated from seed planted around 1700 by a Dr Thomas Ashmead in Gloucester. Medium size, golden-brown skin with a crisp nutty snap. Fruit explodes with champagne-sherbet juice infused with a lingering scent of orange blossom. Flesh is dense, sugary and aromatic with intense flavor, characteristic of russets. The Ashmead's Kernel is a winner of taste tests. Colorado cider makers and heritage fruit buyers seek this apple today. Tom Bruford's recommended best heirloom apple.



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica

B9

M111 2

M26

M7

other
rootstock

VARIETY Baldwin

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 29

Description

Also called Butters Apple or Woodpecker. Discovered on the Butters Farm by a surveyor planning the Middlesex Canal and noted as a favorite site for local woodpeckers. By 1850 Baldwin was the standard all-purpose home and commercial variety wherever it was grown. It remained dominant in Maine until the terrible winter of 1934 when tens of thousands of trees perished and McIntosh became king. Large round-conic thick-skinned fruit, almost entirely blushed, mottled and striped with red and deep carmine. Hard crisp juicy yellowish flesh makes excellent eating and cooking. Keeps till spring. Makes top-quality hard cider, blended or alone.



photo credits

Out on a Limb Heritage Apple CSA

Antonovka

M126

Malus domestica

B9

M111 20

M26 3

M7 6

other rootstock

VARIETY **Blenheim Orange**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 **2**

Description

Typical of English apples, it tastes nutty and sweet. Typical of older varieties, it's a relatively dry apple. Pale cream-coloured flesh. Good fresh and cooked and keeps well. Lovely eaten with cheese, having a nutty, quite sweet taste and a crumbly texture.



photo credits

Ornamental Trees UK

Antonovka

M126

Malus domestica

B9

M111 2

M26

M7

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 **17**

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 12

M26 5

M7

other
rootstock

VARIETY **Bramley**

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 **14**

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 13

M26

M7 1

other rootstock

VARIETY **Brown Snout**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

Medium bittersweet **cider specific** apple from England with slight astringency. Small conical yellowish fruit, occasionally with a orange blush. Still grown commercially in England. (SG 1053; acidity .24%; tannin .24%) Recommended for blending.



photo credits

Eve's Cidery

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 9

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 9

M26

M7

other rootstock

VARIETY **Campfield**

Historically Grown yes
in Colorado 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

Originated in New Jersey in 1817; recommended early on as a good American cider apple; often mixed with Harrison Crab to make the perfect blend This rich, sweet apple with white, firm flesh is also good fresh and keeps through the winter. Medium to large fruit is yellow blushed and striped with red. A good, rare variety to grow in Colorado for cider lovers and heritage fruit connoisseurs, alike.



photo credits

Tooley's Trees, Truchas New Mexico

Antonovka

M126

Malus domestica

B9

M111

M26

M7 2

other
rootstock

VARIETY **Chenango Strawberry**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 **4**

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

B9

M111 4

M26

M7

other
rootstock

VARIETY Chestnut Crab

Historically Grown yes
in Colorado no

Fruit Type apple

MORP Rediscovery yesSeason summer fall winterRarity common endangered
 rare lost/wantedFruit Use fresh keeping
 cider drying
 baking/pie sauce/jellie

total quantity on hand 1

Description

Large cooking and dessert crab apple. Attractive, reddish bronze fruit. Crisp, juicy sweet flesh with a pleasing nut-like flavor. Ripens over a long period. Hardy to -50 degree F. Developed by University of Minnesota.

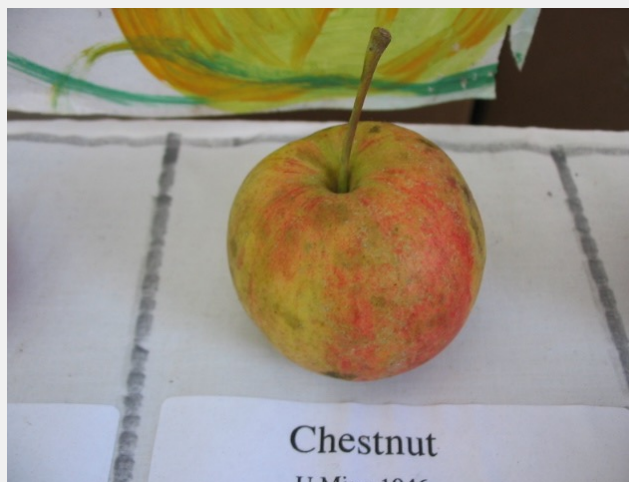


photo credits

Out on a Limb CSA

Antonovka

M126

Malus domestica

B9

M111

M26 1

M7

other
rootstock

VARIETY Claygate Pearmain

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 6

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 5

M26 1

M7

other rootstock

VARIETY **Colorado Orange**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/jellie

total quantity on hand 30

Description

Rediscovered by Montezuma Orchard Restoration Project as a single tree growing in Canon City, Colorado in 2012. An apple of Colorado origin that was known even outside our state in the early 1900's. Prized even then for its great eating, hardy, and keeping qualities this apple nearly became extinct only because it is not a shiny, red apple. Rather it is a yellow apple with an orange-ish, red blush; firm, crisp, juicy, a fine subacid flavor. An excellent keeper; great fresh; most likely makes a fine cider like so many winter apples do. We believe this apple has a promising future in Colorado and beyond.

<http://www.npr.org/sections/thesalt/2014/09/10/347386837/colorado-orange-helps-seed-states-new-fruit-economy>

<http://www.npr.org/sections/thesalt/2014/09/10/347386837/colorado-orange-helps-seed-states-new-fruit-economy>

Antonovka

M126

Malus domestica

B9

M111 30

M26

M7

other
rootstock**Colorado Orange Apple, photo 3****Found in Paul Telck Orchard, Canon City, CO**

photo credits

Montezuma Orchard Restoration Project

VARIETY Deacon Jones

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 17

Description

Originated in Pennsylvania about 1892. Very large, yellow apple with red splashes. The skin is matte rather than glossy and the fruit has a staid beauty. The flesh is yellow, firm and juicy with a mild flavor. Good keeper for fresh eating and possibly cider. A fine choice for Colorado, rare apple collectors.



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica

B9

M111 17

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 **9**

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 9

other
rootstock

VARIETY Egremont Russet

Historically Grown yes
in Colorado no

Fruit Type apple

MORP Rediscovery yesSeason summer fall winterRarity common endangered
 rare lost/wantedFruit Use fresh keeping
 cider drying
 baking/pie sauce/jellie

total quantity on hand 15

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 14

M26 1

M7

other
rootstock

VARIETY "Gold Medal", unknown

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 only thing we know about this apple is the history of the orchard from which it came. In 2009, MORP grafted from the last living limb on the then greater than 100 year old tree; the original tree died not long after. Apples from this orchard famously won a Gold Medal at the 1904 Saint Louis Fair; and the orchard was nominated as a Most Endangered Place in 2014. We seek to restore this orchard to its former glory in collaboration with the family that lives there still.



<https://www.youtube.com/watch?v=Gsj-wt3v6iA>

photo credits

<http://coloradopreservation.org/2014-list-colorados-most-endangered-places/gold-medal-orchard/>

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica 1

B9

M111 1

M26

M7

other rootstock

VARIETY Golden Russet

Historically Grown yes
in Colorado no

Fruit Type apple

MORP Rediscovery yesSeason summer fall winterRarity common endangered
 rare lost/wantedFruit Use fresh keeping
 cider drying
 baking/pie sauce/jellie

total quantity on hand 9

Description

Recently home gardens and small orchards in Colorado and elsewhere have renewed interest in the Golden Russet for its distinctive appearance and intense flavor. The "champagne" of old-time cider apples, also delicious for eating and drying. Grey-green to golden bronze with a coppery orange cheek; heavily spotted with light brown russet. Crisp, highly flavored, fine-textured, yellow flesh makes very sugary juice. They are high in both sugar, acid and tannins, which make them a good pair with almost any apple for eating, cooking or cider. Discovered in New York State circa 1800 to 1849 from a seedling of an English russet cultivar apple.



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica

B9

M111 8

M26

M7 1

other
rootstock

VARIETY **Holiday**

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

Holiday has the inherited rich flavor of Jonathan and the white, juicy, flesh of Macoun.

Medium apple with bright red to purple red color over yellow skin, with red dots. Beautiful, prominent bloom.



photo credits

no photo available

Antonovka

M126

Malus domestica

B9

M111 4

M26

M7

other rootstock

VARIETY King of the Pippins

Historically Grown yes
in Colorado no

Fruit Type apple

MORP Rediscovery yesSeason summer fall winterRarity common endangered
 rare lost/wantedFruit Use fresh keeping
 cider drying
 baking/pie sauce/jellie

total quantity on hand 18

Description

An apple of English origin formerly known as Golden Winter Pearmain but introduced into Brompton, England around 1800 as King of the Pippins. A wonderful apple, small in size but full of flavor. It is said to have an almond-like or nutty taste. It is noted for its fine cider qualities., and is good dried. The creamy white flesh is fine-grained and juicy with a pleasant vinous flavor. Ripens late fall. May be the same apple as Reine des Reinettes



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica

B9

M111 11

M26

M7 7

other
rootstock

VARIETY King of Tompkins County

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 1

Description

The yellow flesh of this dessert apple is rather coarse, but crisp and tender, with a subacid, sweet and aromatic flavor. The skin has a greasy finish, like Black Twig, especially after storage. Known for setting a crop under adverse conditions. Once grown commercially in CA for dried apples.



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica

B9

M111 1

M26

M7

other rootstock

VARIETY **Kingston Black**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 **4**

Description

One of a very few single varieties used for high-quality cider making. Classed a bittersharp, this apple is an irregularly shaped medium-sized fruit about 2 inches high and 2 1/2 inches wide. The skin is a dark mahogany over an orange background, and the juice is a tawny red. It is moderately sweet, with a strong astringent aftertaste. Contains 14.75% sugar that will ferment to 7% alcohol. Good for fresh eating too.



photo credits

Poverty Lane Orchards

Antonovka

M126

Malus domestica

B9

M111 4

M26

M7

other
rootstock

VARIETY **Lemon Pippin**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

Old English dessert apple. Best known for its fresh-eating strengths, *Lemon Pippin* has also been long appreciated dried, in tarts, in apple jelly and in old-style candied fruit (think sugar plums and such). Firm, with coarse, yellowish flesh. Somewhat dry, but sweet, nicely balanced with a lemony shot of acid. Likely would be good in cider. Endangered apple.



photo credits

Hocking Hills Cabins

Antonovka

M126

Malus domestica

B9

M111 5

M26

M7

other
rootstock

VARIETY **Nodhead**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

The flesh of Nodhead is dense, fine, tender, yellow hue. A sweet apple with noticeable tart undertone. The fruit infused with a lingering nutty scent. The fruit remains crisp and tart well into winter. Developed by Samuel Jewett, recognized in his day as Nod-head from the fact that Jewett nodded his head when walking or talking. Also known as Jewett's Red.



photo credits

Trees of Antiquity

Antonovka

M126

Malus domestica

B9

M111

M26

M7 7

other
rootstock

VARIETY Orleans Reinette

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 18

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 9

M26

M7 9

other
rootstock

VARIETY **Pink Pearl**

Historically Grown yes
in Colorado 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 **11**

Description

Unusual pink fleshed, highly aromatic fruit. Medium-sized, cream and pale green skin, sometimes blushed red. Tart to sweet-tart, depending on time of picking. Good keeper. Makes colorful, tasty applesauce. Early, profuse, pink blossoms in spring. Ripens late summer. Developed by California apple breeder, Albert Etter.



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica

B9

M111 6

M26

M7 5

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 26

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 3

B9

M111 23

M26

M7

other
rootstock

VARIETY possible Black Twig

Historically Grown yes
in Colorado no

Fruit Type apple

MORP Rediscovery yesSeason summer fall winterRarity common endangered
 rare lost/wantedFruit Use fresh keeping
 cider drying
 baking/pie sauce/jellie

total quantity on hand 1

Description

The Black Twig is the ultimate in a tart apple; excellent for fresh eating and tannic acid which adds body to cider. Fruit is medium to large with varying color, usually green to yellow skin that is streaked and flushed red to burgundy. The yellow flesh is firm and fine grained with tannic juice that adds a kick to sweet or hard cider. Great for eating fresh or cooking, this apple is an excellent keeper and should be stored in the refrigerator for peak flavor. This tree came from an old Colorado orchard where the owner called it Black Twig; MORP has yet to see the apples to confirm.



photo credits

Trees of Antiquity

Antonovka

M126

Malus domestica

B9

M111

M26

M7 1

other
rootstock

VARIETY **Ralls**

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 yellowish flesh of this dessert apple has a greenish tinge and is dense, crisp, and tender with a tart-sweet balance of flavor. When cut, the flesh exudes a sweet aroma. A parent of Fuji. Blooms late so also known as "Neverfail."

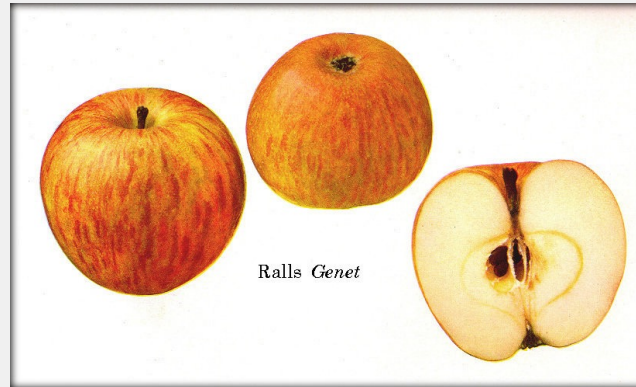


photo credits

Apples of New York

Antonovka

M126

Malus domestica 2

B9

M111

M26

M7

other rootstock

VARIETY **Reinette Canada**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 **2**

Description

Sweet and quite rich. Tart when used for cooking early in the season. When stored and then eaten fresh, the flesh becomes crumbling and sweeter. Likely good for cider too.

Old French apple; it has little or nothing to do with Canada, the country. To further confuse things, this apple goes by some 152 different names. Endangered apple.



photo credits

Salt Spring Apples

Antonovka

M126

Malus domestica

B9

M111 2

M26

M7

other
rootstock

VARIETY Sam Young

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 1

Description

Old Irish russeted apple that caught the attention of England in 1818. Crisp, tender, sugary flesh likely good for fresh eating and cider.



photo credits

Eastma's Antique Apples

Antonovka

M126

Malus domestica

B9

M111 1

M26

M7

other rootstock

VARIETY **Scarlet Pearmain**

Historically Grown yes
in Colorado 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

Medium size, striking scarlet in color, some say tastes like raspberry. A top quality English, sweet, fresh- eating apple. Endangered variety.



photo credits
Archive.org

Antonovka

M126

Malus domestica

B9 3

M111 1

M26

M7

other
rootstock

VARIETY Seedling, dala008

Historically Grown yes
in Colorado no

Fruit Type apple

MORP 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

Tart, red-fleshed seedling from the historic Daly orchard site in the Montezuma Valley. Likely to be good in cider.



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica 5

B9

M111

M26

M7

other
rootstock

VARIETY Smokehouse

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 4

Description

This all-purpose apple is good for cooking in September and for dessert in October. The yellowish-white flesh is exceedingly juicy, crisp and tender with a subacid flavor. Cold hardy tree found way back when near a smokehouse.



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica

B9

M111 1

M26

M7 3

other rootstock

VARIETY **Snow, Famuse**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 **1**

Description

Snow Fameuse is one of the oldest and most desirable dessert apples, a parent of the aromatic McIntosh. Flesh is tender, spicy, distinctive in flavor, and snow white in color with occasional crimson stains near the skin. Snow apple is very hardy, heavy bearing tree that is excellent for home orchards. Snow Fameuse is delicious fresh off the tree, in cider, or in culinary creations. One of very few apples that often reproduce true to variety when established from seed.



photo credits

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M26

M7 1

other
rootstock

VARIETY **Spokane Beauty**

Historically Grown yes
in Colorado 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 **1**

Description

Known for its huge size, often reaching two pounds or more. Variable in shape. Flesh is snow white, firm, juicy, rich and slightly acidic. Skin carmine stripe, slight russet; shape roundish. Good for drying, cooking, juicing, or eating fresh. Judges awarded this apple first prize at the Spokane Fruit Fair in 1895 and 1896.



photo credits

Eastman's Antique Apples

Antonovka

M126

Malus domestica

B9

M111

M26

M7 1

other
rootstock

VARIETY Summer Snow

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 1

Description

This tree was grafted from a 100+ year old tree growing at the historic Gold Medal Orchard in McElmo Canyon. Ms Vivienne Kenyon who lives there, and grew up there, has always known it as Summer Snow. There is no other record of an apple by this name so MORP believes this to likely be a great, old seedling of local origin. No visible graft line.

Ripens early August; when perfectly ripe: crisp, exploding-ly juicy, yellow flesh full of flavor - very sweet and very tart, perfect balance with another "spicy" taste to add even more character to this great little apple. The flesh does have a grainy type texture similar to eating an uncooked potato; and when under ripe the skin adds a rather vegetal taste like eating a tomatillo or green tomato. These traits do



photo credits

Montezuma Orchard Restoration Project

Antonovka

M126

Malus domestica

B9

M111

M26

M7 1

other rootstock

VARIETY Thunderbolt

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 24

Description

Thunderbolt AKA Hoover - a large, beautiful dark-red apple with white speckles and firm, briskly acidic flesh - a favorite of our fruit-growing pioneer Jasper Hall AKA Fruit Wizard of Montezuma County. Pick and store this apple after a good frost to enjoy all winter as its flavor only gets better with time.

Tree ID: Thunderbolt



Hover Orchard, Cortez, CO

photo credits

Montezuma Orchard Restoration Project

Antonovka M126

Malus domestica B9

M111 24 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 29

Description

Rare, old English culinary and cider apple, sometimes with a bitter flavor, but good 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 21

M26

M7 8

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 **19**

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 9

M26 3

M7 7

other
rootstock

VARIETY Willow Twig

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 6

Description

All purpose, winter apple with coarse, crisp, firm, tender, juicy, yellowish flesh, which is aromatic, with a slight tart taste. Beautiful tree with drooping willow-like branches.



photo credits

Vintage Virginia Apples

Antonovka

M126

Malus domestica

B9

M111

M26

M7 6

other rootstock

VARIETY Winekist

Historically Grown yes
in Colorado no

Fruit Type apple

MORP Rediscovery yesSeason summer fall winterRarity common endangered
 rare lost/wantedFruit Use fresh keeping
 cider drying
 baking/pie sauce/jellie

total quantity on hand 3

Description

This red-fleshed apple is coarse, juicy and extremely tart while also packing nice apple flavor. A small to medium-sized apple, it's red, red, red, inside and out. Even the leaves are reddish and the blossoms, too. Ripens late summer. Endangered Apple.



photo credits

growingfruit.org

Antonovka

M126

Malus domestica

B9

M111 3

M26

M7

other
rootstock

VARIETY Winter Banana

Historically Grown in Colorado yes no

Fruit Type apple

MORP 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

One of the most widely planted apples in Colorado's early orchards; and it is still found in our historic orchards today. When we ask our old orchardists what their favorite apple is - a usual answer is, "Well, Winter Banana is about as good as any." This apple is beautiful from its fruit to the tree itself. Yellow fruit with a pretty pink blush; flesh is firm, tangy, juicy. Its flavor is mild, and when grown here in Colorado - the aromatic flavor of banana is detectable. Good fresh; flavor does not hold up when cooked; cider makers like it as a single blend. Excellent pollinator.



photo credits

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B9

M111 5

M26

M7

other
rootstock

VARIETY **Worcester 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 **3**

Description

The firm, juicy white flesh is extremely sweet, with a strong strawberry-like flavor. This pretty red apple with gorgeous blossoms was once a star in old England, where no other variety could match its popularity during early fall throughout the latter part of the 19th century.



photo credits

Salt Spring Nursery

Antonovka

M126

Malus domestica

B9 2

M111 1

M26

M7

other
rootstock