



Fruit Varieties for Western Washington: Apples & Pears

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<https://extension.wsu.edu/maritimefruit/>



Climate Factors

- ❖ Coastal climate – west of the Cascades and Puget Sound region
- ❖ Winters – mild, wet
- ❖ Summers – relatively dry, moderate daytime temperatures, cool nights
- ❖ Rarely cold enough for permanent freeze damage to temperate-climate varieties

Selecting Varieties

- ❖ Varieties are grower-friendly trees well suited to our area
- ❖ Evaluated during 40 years of fruit trials at Mount Vernon
- ❖ Selected for high quality, productivity, and disease resistance
- ❖ Many varieties **NOT** listed will grow well in this climate, and individual tastes can vary, in fruit preferences as in anything else.

Apples

- ❖ **Several thousand known varieties of apple (*Malus domestica* Borkh), some date back 300 years or more**
- ❖ **Most varieties will grow and produce fruit in the Puget Sound region**
- ❖ **Some varieties are more subject to diseases or not as grower-friendly**
- ❖ **A few very late varieties do not get enough heat in our climate to ripen properly in most years.**

Sweet Apples

Low to moderate in acid, moderate to high in sugar

- ❖ Silken
- ❖ Sunrise
- ❖ Sansa
- ❖ Tsugaru Homei
- ❖ Gala
- ❖ Early Fuji Strains

Silken



Silken

[Summerland,
B.C]

Ripe mid August
– early
September

Sweet flavor,
size medium or
below

Holds well on
tree, retains
crispness

No long storage

Sunrise



[Summerland, B.C.]
Ripe late August
Very productive
Needs several
pickings

Sansa



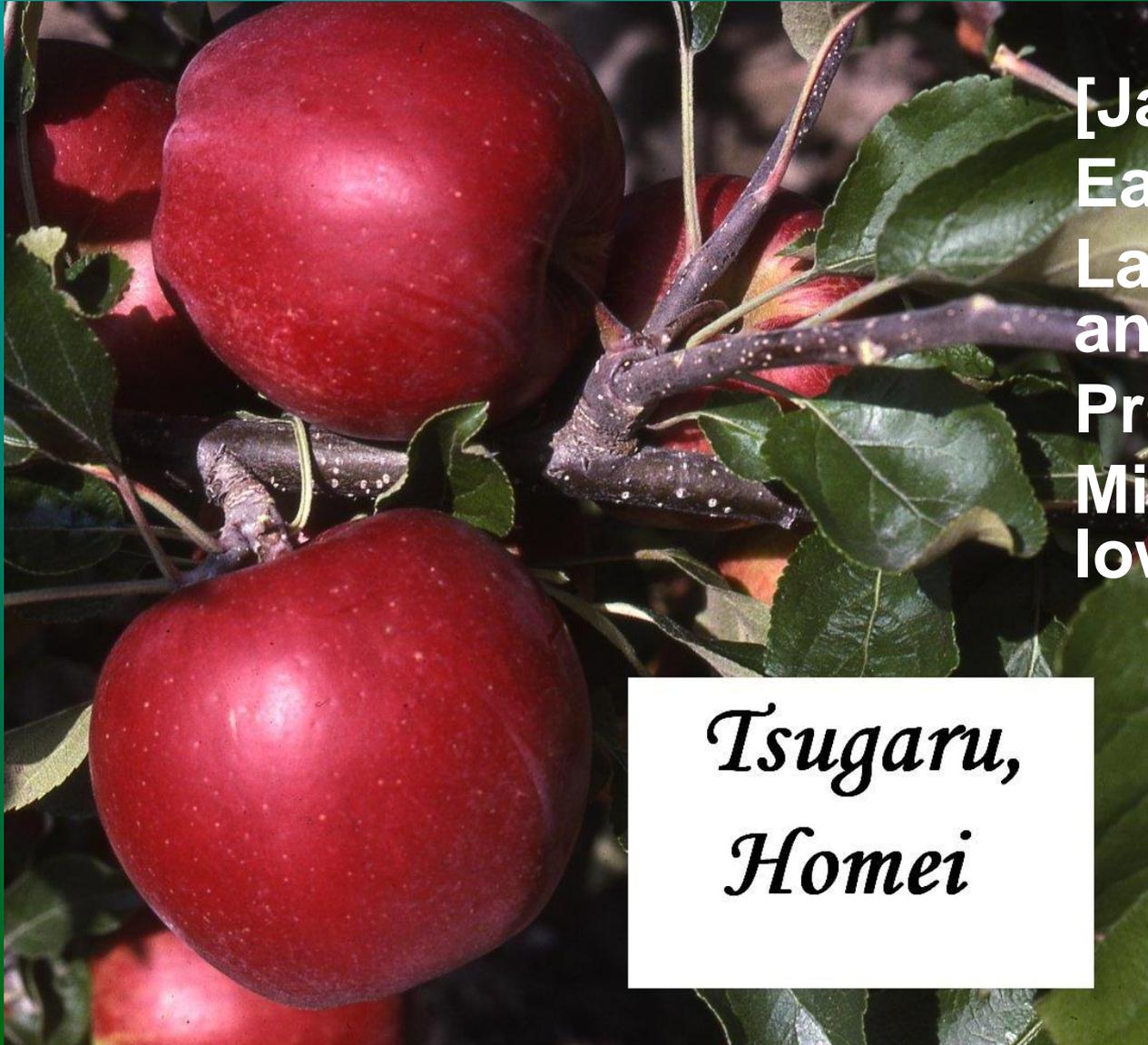
[Japan]

**Ripe late August –
early September**

**Complex flavor,
firm texture**

**Below medium
size**

Tsugaru Homei



[Japan]

Early – mid Sept.

Large, very crisp
and juicy

Productive

Mild flavor, very
low acid

*Tsugaru,
Homei*

Gala



**[New Zealand]
Ripe mid Sept.
Very productive
Need early
thinning for best
size
Very firm dense
flesh**

Early Fuji strains



Early Fuji, Beni Shogun

[originated Japan]

Ripe mid
September – early
October

3 weeks earlier
than standard Fuji

Similar in flavor
and quality

Sweet - Tart Apples

Moderate in acid, moderate to high
in sugar

- ❖ Zestar!
- ❖ Alkmene
- ❖ Jonagold strains
- ❖ Akane
- ❖ McIntosh sports
- ❖ Jonamac
- ❖ NY 75414-1
- ❖ Honeycrisp
- ❖ Spartan
- ❖ RubINETTE
- ❖ Redcort
- ❖ Shizuka
- ❖ Empire
- ❖ Mutsu

Zestar!



[U. of
Minnesota]
Ripe early -
mid August
Productive,
reliable
Good sweet-
tart flavor
Holds well on
tree

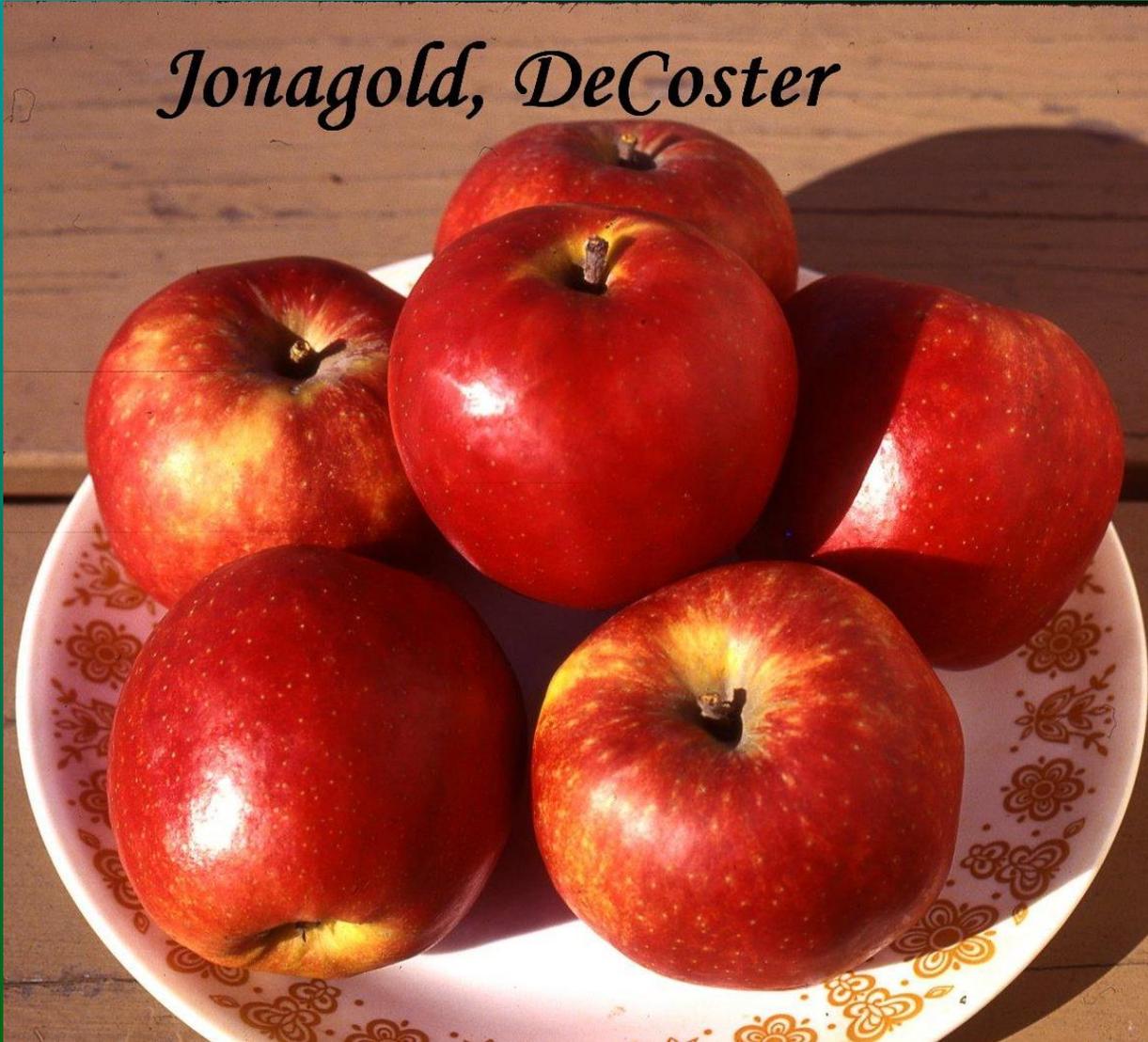
Alkmene



[Germany]
Ripe early –
mid
September
Very reliable
Size medium
or below
Noted for
complex
flavor

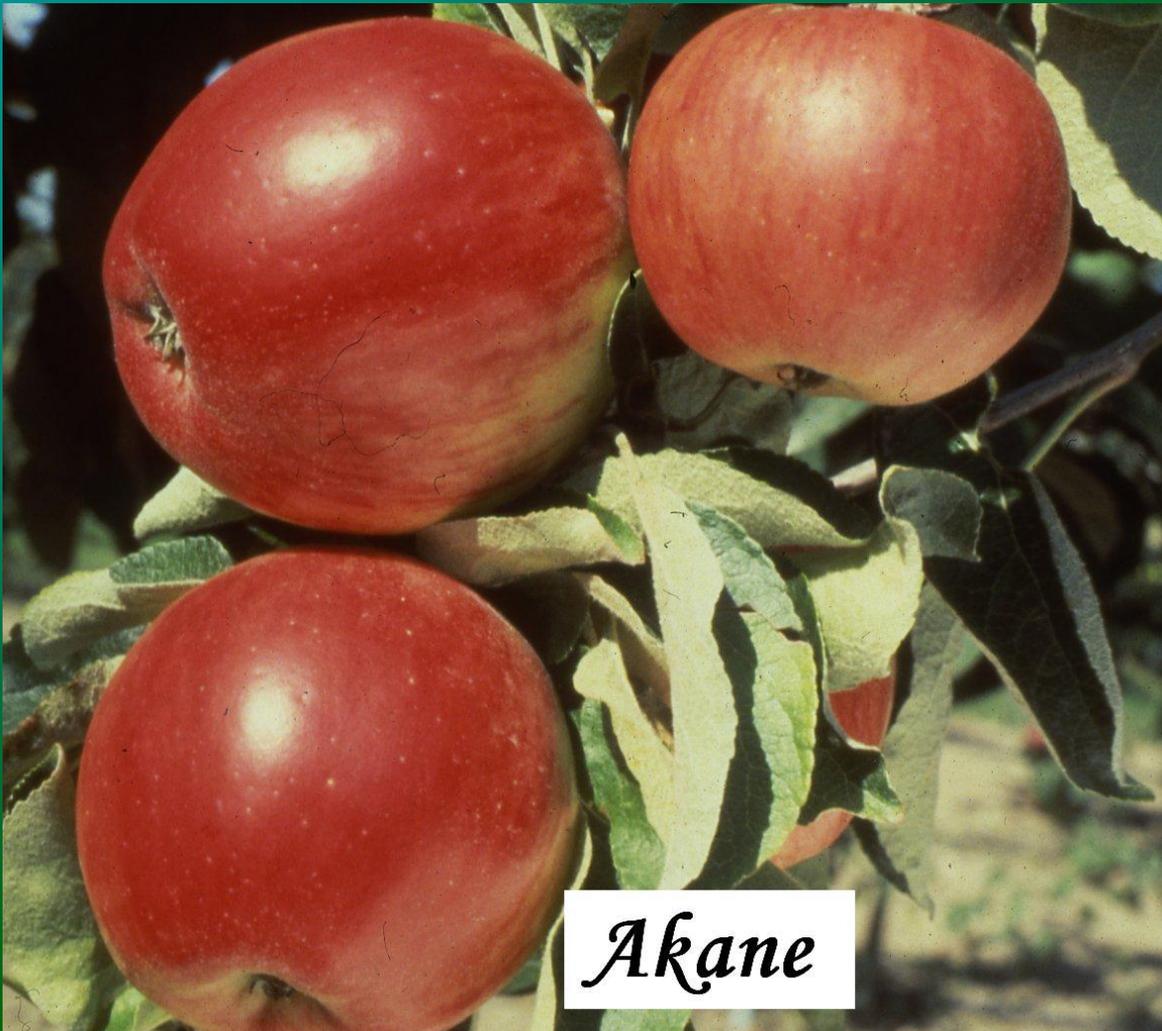
Jonagold Strains

Jonagold, DeCoster



**[Geneva, NY]
Ripe early –
mid September
Newer
commercial
strains are
redder
Needs good
orchard
nutrition
Triploid**

Akane



Akane

[Japan]
Ripe mid
September
Productive,
uniform
Distinctive
flavor, size
below medium
Well suited to
home orchards

McIntosh Sports



Marshall Mac

[origin Canada]

Most are ripe
mid September

Redder than
original
McIntosh

Moderately to
very
productive

Very cold
hardy

Jonamac



**[Geneva, NY]
Ripe mid Sept.
Very well adapted
to western WA
Reliable, good
flavor, productive
Not for long
storage**

NY 75414-1

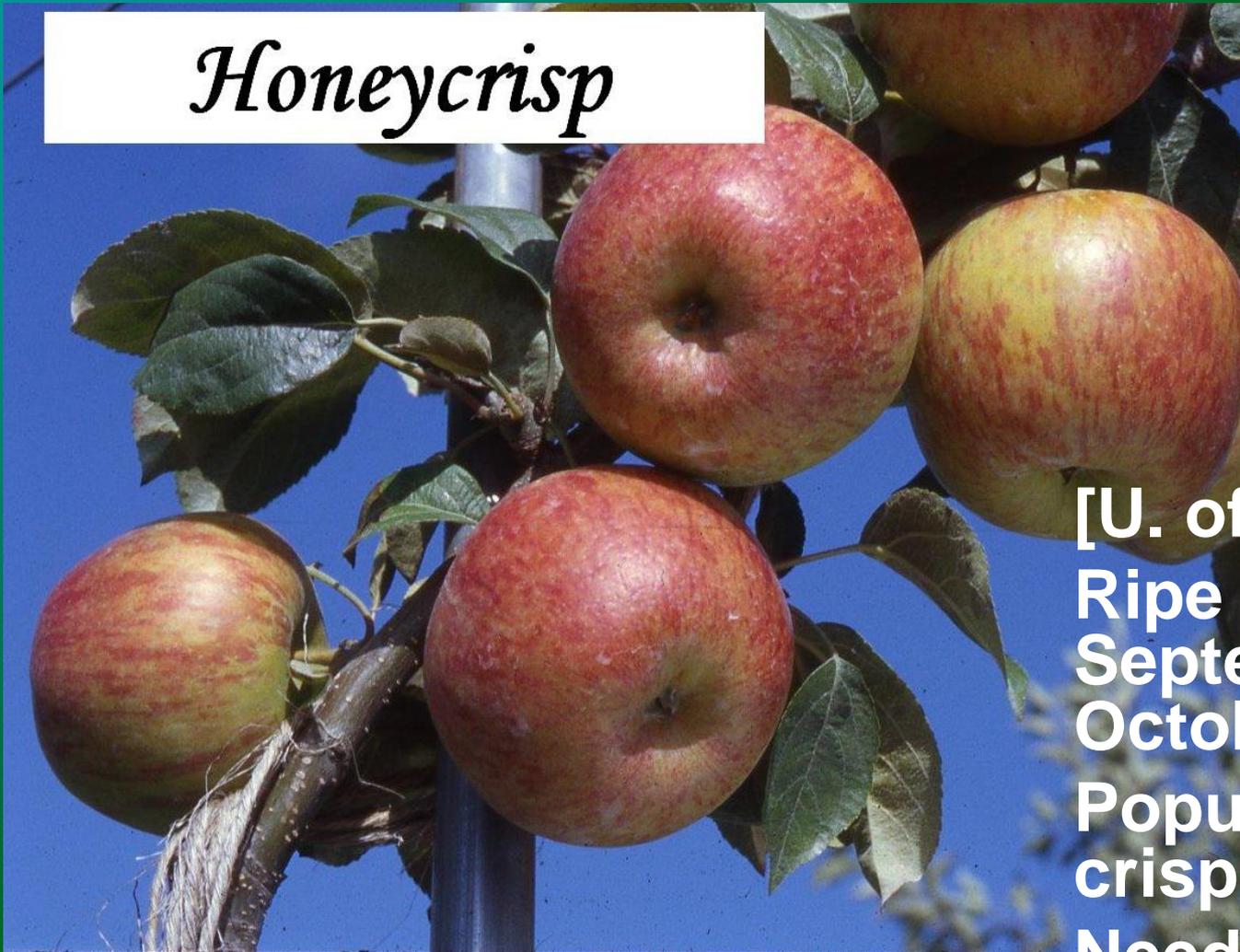
NY
75414-1



**[Geneva, NY]
Ripe mid Sept.
McIntosh type
Very attractive
deep red color
Sweet-tart
flavor, crisp,
white flesh
Available from
specialist
nurseries**

Honeycrisp

Honeycrisp



[U. of Minnesota]
Ripe mid
September – early
October
Popular for very
crisp texture
Needs careful
management

Spartan



Spartan

[Summerland, B.C.]
Ripe mid - late
September
Adapted to PNW
Very productive
Needs thinning for
best size and
quality

RubINETTE



[Switzerland]
Ripe early October
Partial russet
Noted for complex flavor
Productive, stores very well

Redcort



[Geneva, NY]

**Ripe early
October**

**Sport of
Cortland**

**Productive, less
fruit drop than
Cortland**

**Cut fruit slow to
discolor**

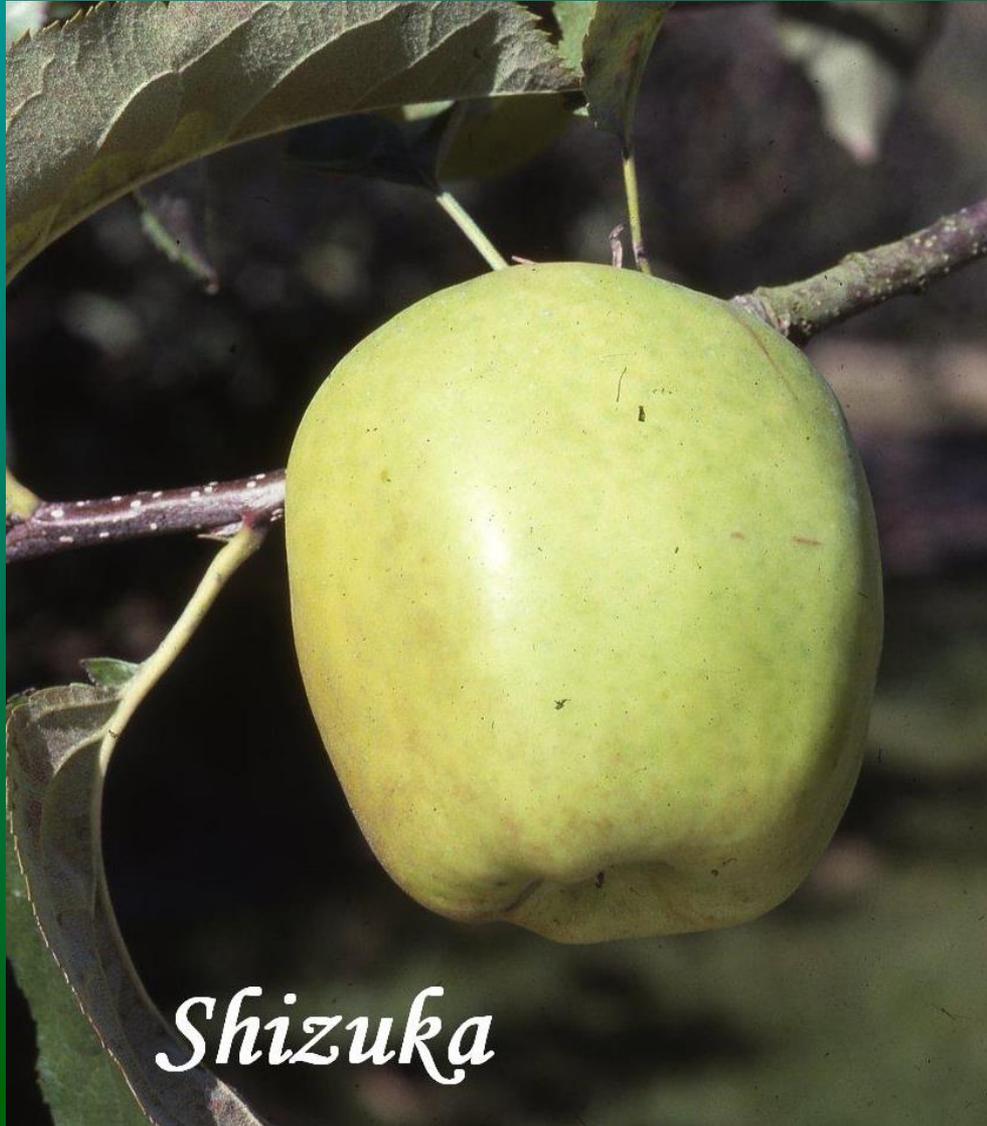
Melrose



Melrose

**[Ohio]
Ripe mid
October
Productive,
reliable
Use for fresh
eating and
culinary
Excellent late
keeper**

Shizuka



[Japan]

Ripe mid October

**Golden Delicious
type**

Large size

Stores well

**Earlier than sister
seedling Mutsu**

Empire



**[Geneva, NY]
Ripe mid – late
October
Very productive
Thin early for
best size
Very good long
term storage**

Mutsu



Mutsu

[Japan]

Ripe late October –
early November

Large fruit

Good flavor,
storage excellent

May be too late in
some areas

Tart Apples

Moderate to high in acid, moderate to high in sugar

- ❖ Gravenstein strains
- ❖ Elstar
- ❖ Bramley's Seedling
- ❖ Ashmead's Kernel
- ❖ Karmijn de Sonnaville
- ❖ Belle de Boskoop
- ❖ Braeburn

Gravenstein Strains (Common)

[Denmark, c.
1670]

Ripe early
Sept.

Top quality for
sauce and pie

Tends to
alternate
bearing

Triploid



Gravenstein Strains (Red)



Red Gravenstein

[Denmark, c.
1670]

Ripe early Sept.

Top quality for
sauce and pie

Tends to
alternate
bearing

Triploid

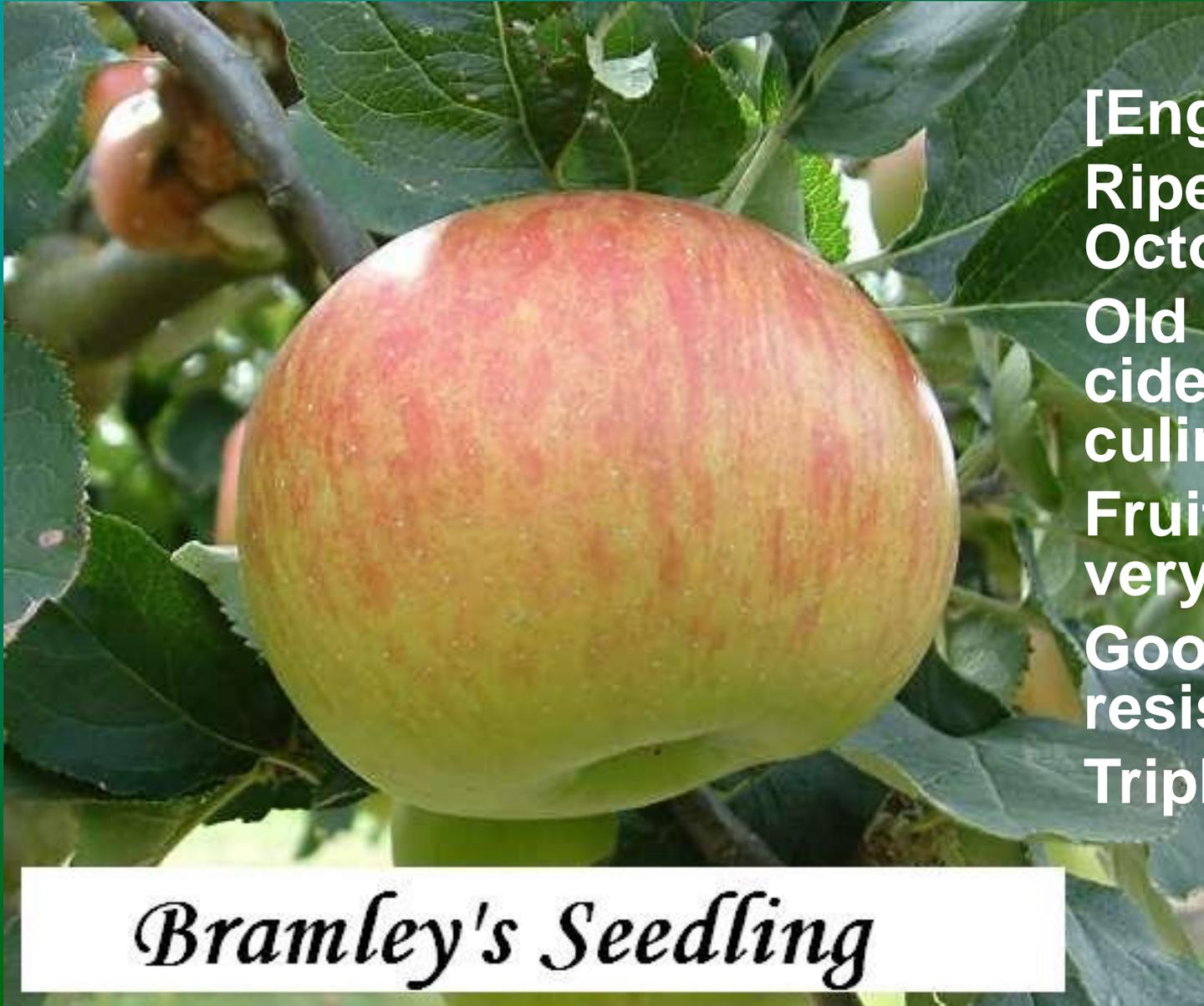
Elstar



Elstar

[Holland]
Ripe mid – late
September
Productive, size
medium and
below
Tart at harvest,
mellows in
storage

Bramley's Seedling



[England]
Ripe early
October
Old standard
cider and
culinary apple
Fruit large to
very large
Good disease
resistance
Triploid

Bramley's Seedling

Ashmead's Kernel



[England]
**Ripe early – mid
October**
**High quality russet
apple**
**Fresh eating,
cooking and cider**
**Good disease
resistance**

Karmijn de Sonnaville

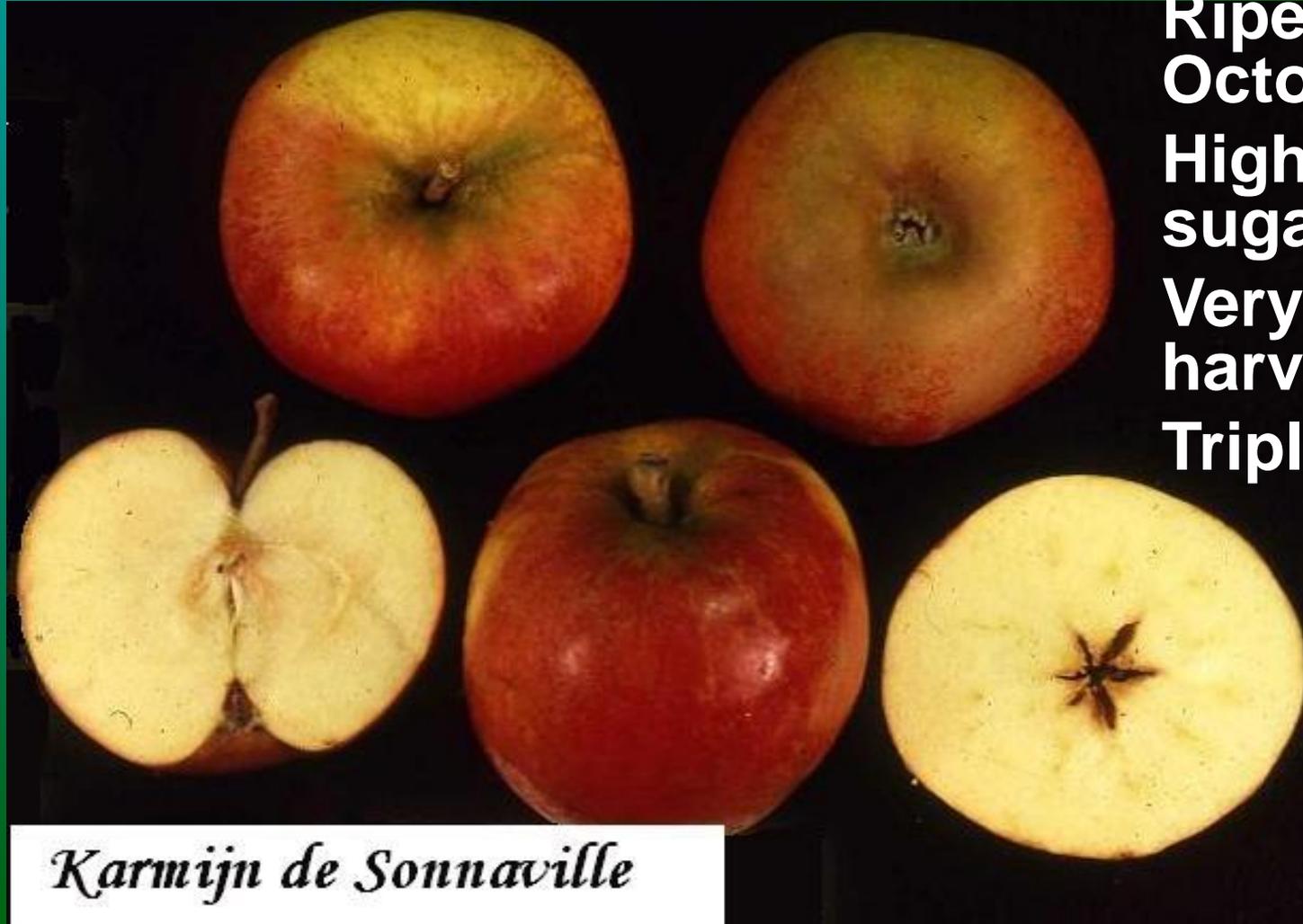
[Holland]

Ripe early – mid
October

High in both
sugar and acid

Very tart at
harvest

Triploid



Karmijn de Sonnaville

Belle de Boskoop



[Holland]
**Ripe mid – late
October**
Very large fruit
**Excellent for pie
and sauce**
**Very vigorous,
productive**

Braeburn



[New Zealand]
Ripe late
October – early
November
Very firm and
crisp
Stores very well
May be too late
in cooler sites

Disease Resistant Apples

- ❖ Resistant to most races of apple scab
- ❖ Some resistance to other common diseases such as powdery mildew
- ❖ Can still be damaged by insects
- ❖ Affected by factors such as soil fertility & water stress
- ❖ No tree can thrive if cultural needs are neglected

Pristine



[PRI]
**Ripe early -
mid August**
**Firm, crisp,
moderately tart**
**Holds well on
tree after
ripening**
**No long
storage**

Williams' Pride

[PRI]

**Ripe early - mid
August**

McIntosh type

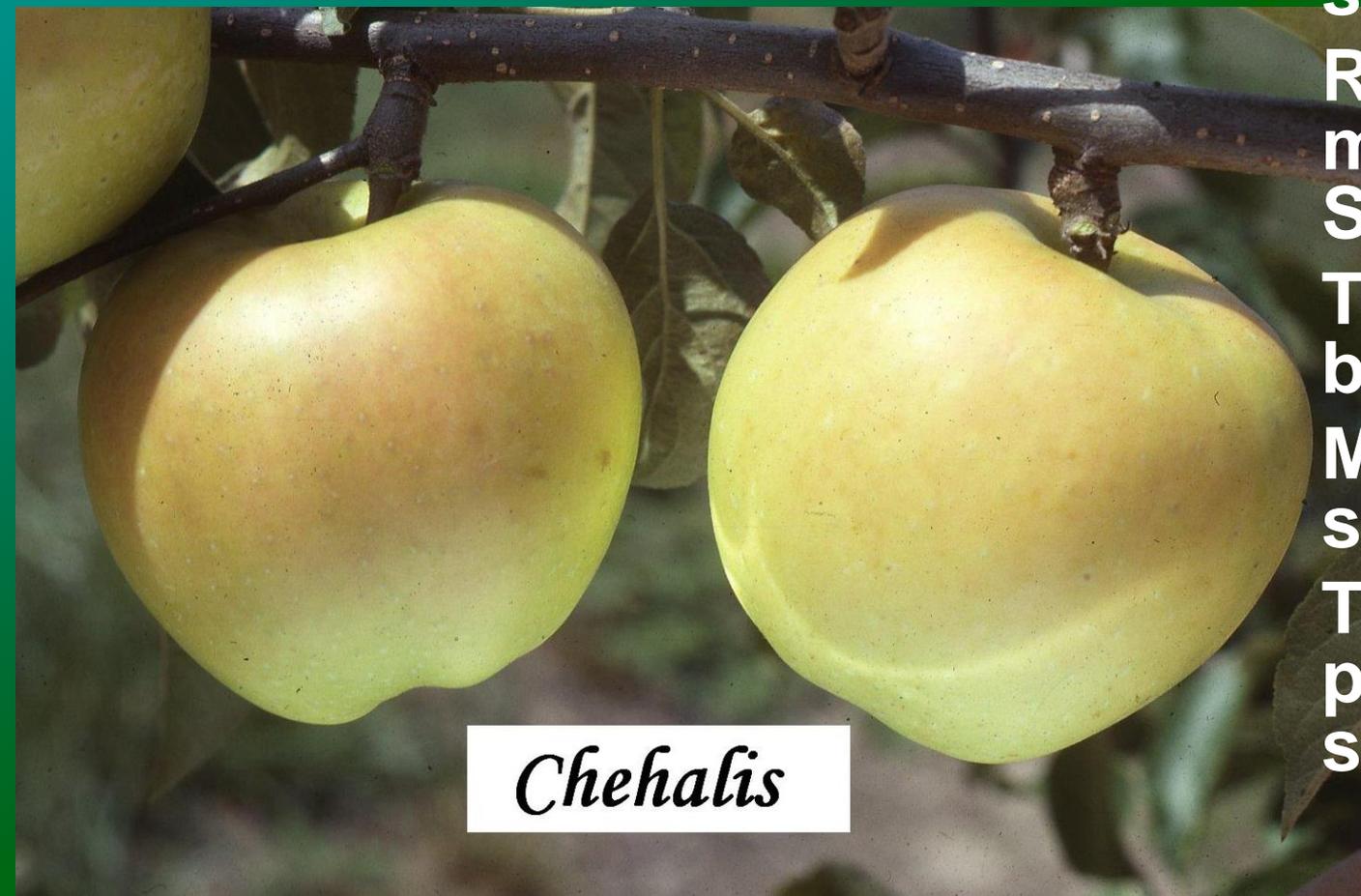
**Good flavor but
mildew
susceptible**

No long storage



Williams' Pride

Chehalis



Chehalis

[local
seedling]
Ripe early –
mid
September
Thin skin
bruises easily
Mildew
susceptible
Too soft for
pie, good for
sauce

Prima



[PRI]

**Ripe early – mid
September**

**Very productive,
fruit med - large**

**Best fresh from
tree**

No long storage

Dayton

[PRI]

**Ripe early –
mid September**

**Very good
sweet-tart
flavor**

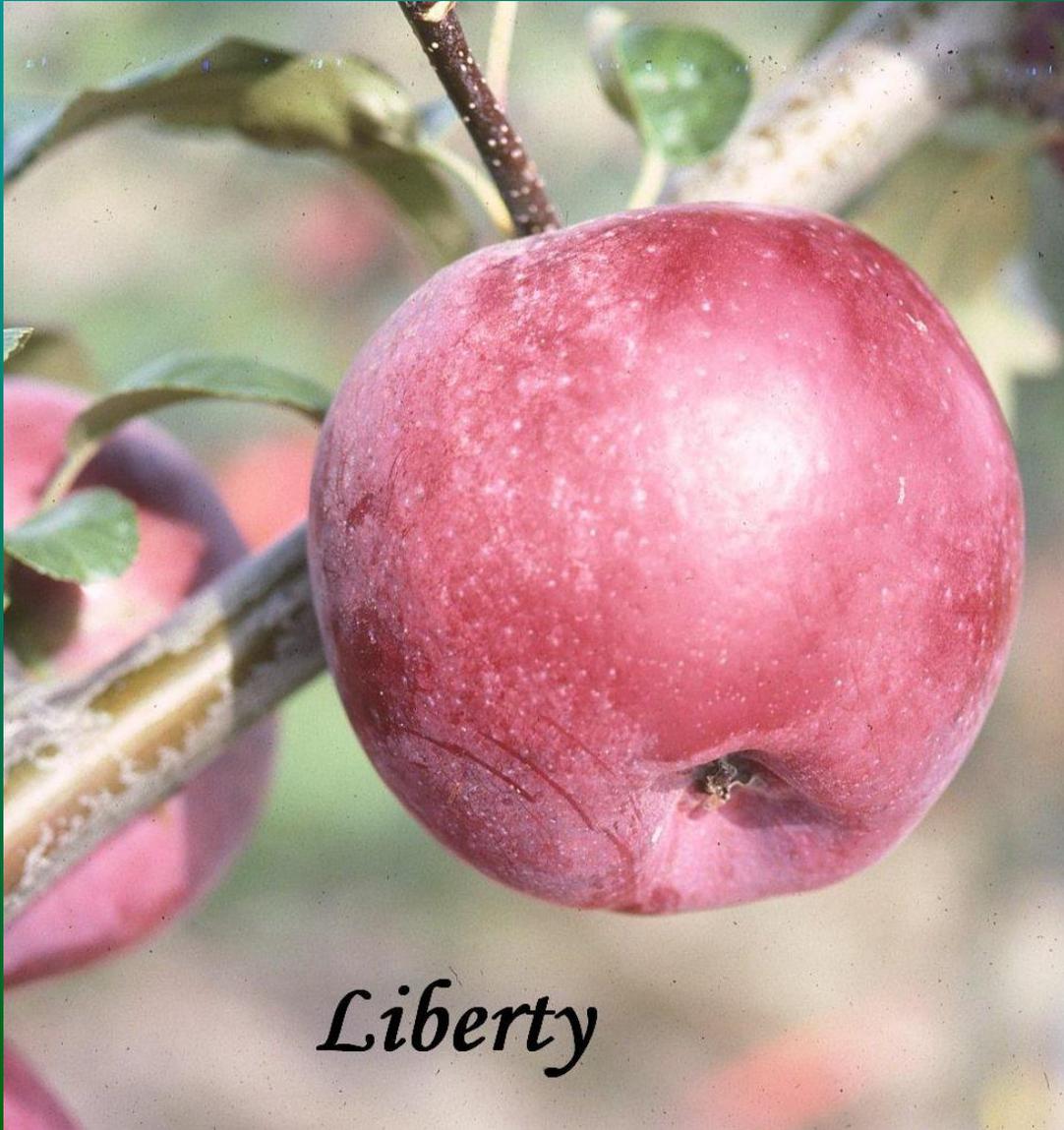
**Productive,
stores better
than Prima**

**May color
poorly on
young trees**



Dayton

Liberty



**[Geneva, NY]
Ripe early –
mid October
McIntosh type
Very
productive,
similar to
Spartan
Needs effective
thinning**

Enterprise



Enterprise

[PRI]
Ripe mid – late
October
McIntosh type
Firm, crisp,
mod.
productive
Stores well
until December

Belmac



Belmac

**[Quebec]
Ripe late
October
McIntosh type
Productive
vigorous trees
Firm, crisp
Stores well
until February**

Heirloom Apples -

varieties grown in the Puget Sound since early days of settlement. Some are still worth growing for enthusiasts who are looking for that “old time apple” taste.



- ❖ Yellow Transparent
- ❖ Tydeman's Early
- ❖ Tompkins King
- ❖ Roxbury Russet
- ❖ Yellow Bellflower
- ❖ Wolf River
- ❖ Hudson's Golden Gem
- ❖ Rhode Island Greening
- ❖ Golden Russet

- ❖ Grimes Golden
- ❖ Winter Banana
- ❖ Blue Pearmain
- ❖ Northern Spy
- ❖ Baldwin
- ❖ Yellow Newtown Pippin
- ❖ Esopus Spitzenberg



Cider Apples -
varieties specially selected for
producing hard (fermented)
cider. Some originate in
England and France, others
date back to the American
colonies.

- ❖ **Hewes VA Crab**
- ❖ **Maude**
- ❖ **Mettais**
- ❖ **Yarlington Mill**
- ❖ **Kingston Black**
- ❖ **Kermerrien**
- ❖ **Frequin Rouge**
- ❖ **Foxwhelp**

- ❖ **Golden Russet**
- ❖ **Harry Masters' Jersey**
- ❖ **Cap of Liberty**
- ❖ **Dabinett**
- ❖ **Brown Snout**
- ❖ **Ashmead's Kernel**
- ❖ **Harrison**
- ❖ **Campfield**

NEW Cider Apple Website **<https://cider.wsu.edu/>**

Includes information from cider research at WSU Mount Vernon from 2002 to 2017, news, and events.

Cultivar Performance Gallery

<https://cider.wsu.edu/ciderweb/>

Includes 73 cider apple descriptions, photos, and juice characteristics.

European Pears

- ❖ Well adapted to western Washington
- ❖ Can be grown successfully in most locations.
- ❖ Tolerate heavy soils
- ❖ Vigorous growth, strongly upright habit
- ❖ Trees on semi-dwarf rootstocks more suited to small areas (Quince, OHxF)

Fall Pears

Pick in August/September, store 4 to 6 weeks

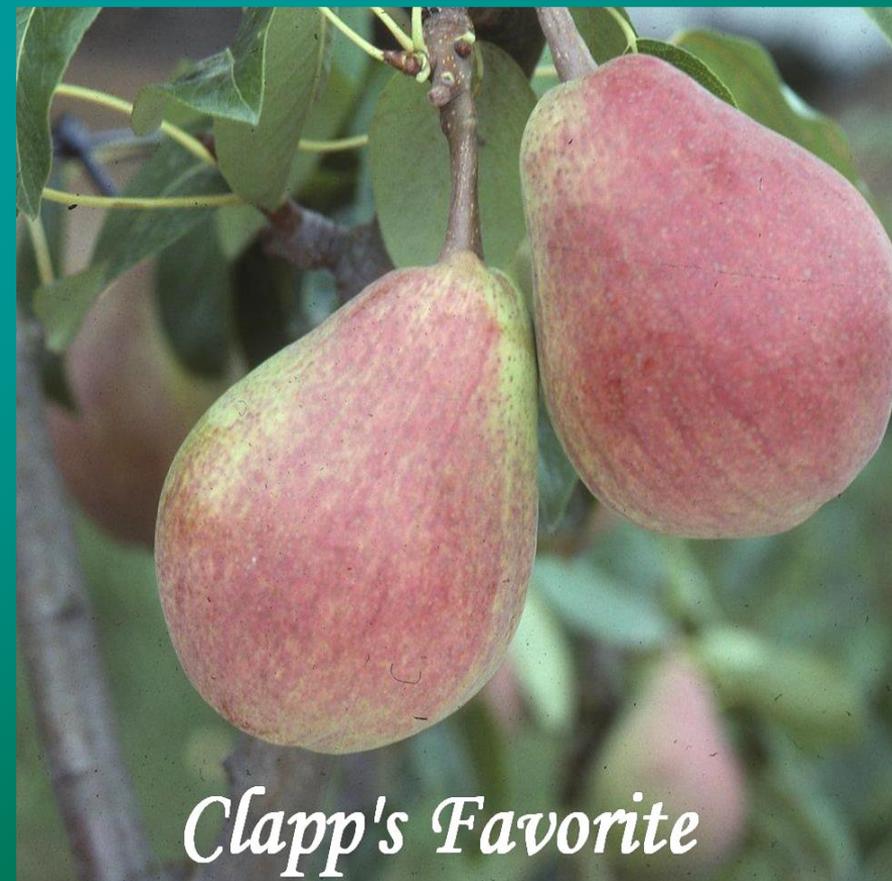
- ❖ **Stutgarter Gieshirtle**
- ❖ **Clapp's Favorite**
- ❖ **Red Clapp's Favorite**
- ❖ **Gem**
- ❖ **Orcas**
- ❖ **Rescue**
- ❖ **Bartlett**

*Stutgarter
Gieshirtle*



Ripe: Early - Mid August

Introduced from Germany. Very early ripening, small, sweet, best right off tree. Trees small, very productive.



Ripe: Late August

Originated in Massachusetts about 1840, Red strain is a sport. Some resistance to pear scab. Trees vigorous, productive.



Gem

Ripe: Late August – Early September

(USDA 71655-014) Introduced from USDA breeding program in 2014. Selected for disease resistance. Attractive, trees are productive.



Orcas

Ripe: Early
September

Seedling found by
Joe Long on Orcas
Island, WA.

Selected for
resistance to pear
scab.

Large uniform fruit
also good for
canning and drying.



Rescue

Ripe: Early to
Mid
September

Seedling
found by Knox
Nomura in
Fraser Valley,
B.C.

Selected for
resistance to
pear scab,
attractive,
large size.



Ripe: Early to Mid September

Old French/British variety introduced to America in 1797, grown worldwide. Distinctively aromatic, trees are productive but susceptible to pear scab.

Winter Pears

Pick in September to October,
store up to 3 or 4 months

- ❖ **Blake's Pride**
- ❖ **Seckel**
- ❖ **Concorde**
- ❖ **Comice**
- ❖ **Conference**
- ❖ **Bosc**
- ❖ **Honeysweet**



Ripe: Early to Mid September

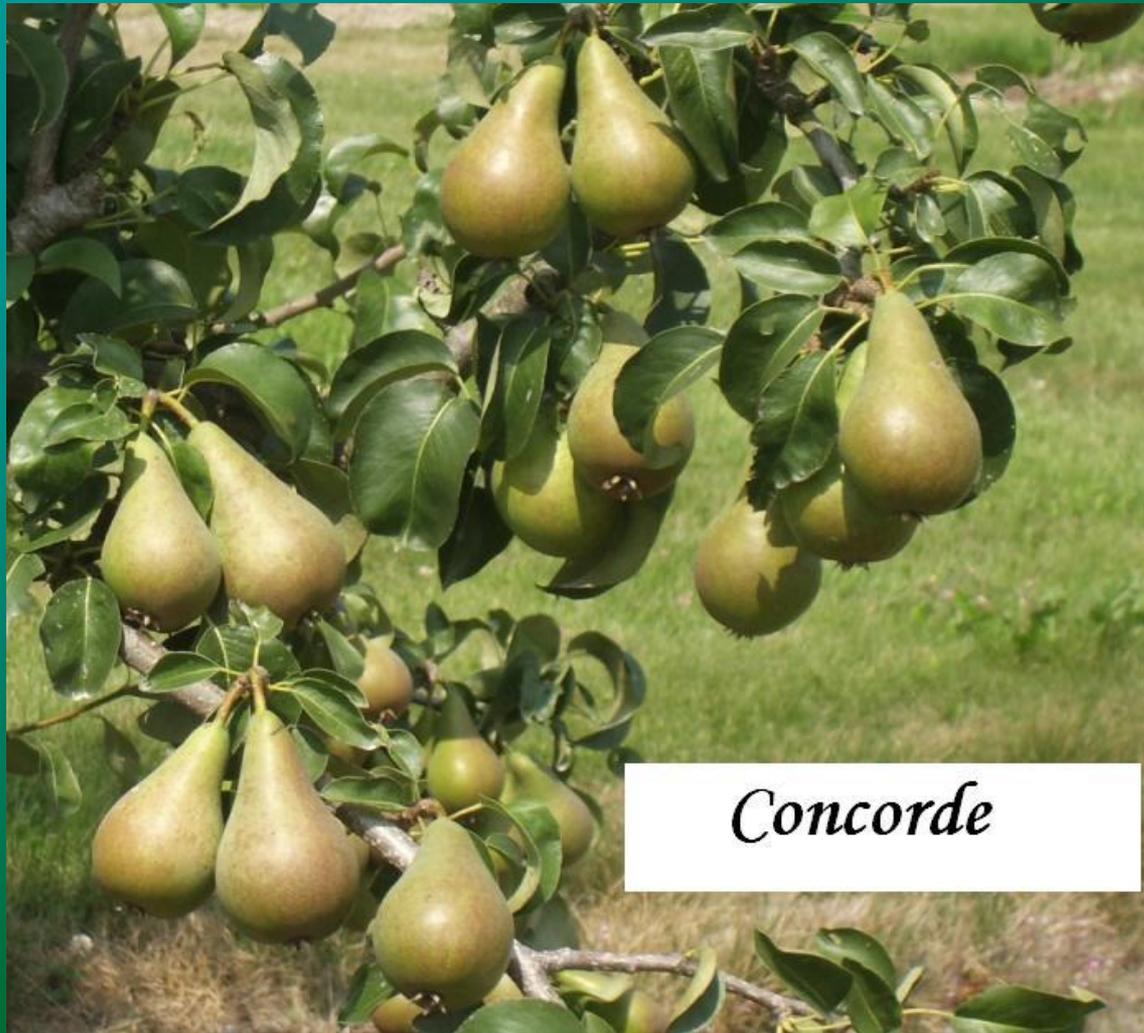
(USDA 66131-031) Introduced in 2001, selected for disease resistance. Uniform, attractive russet, good flavor. Trees are productive.

Seckel



Ripe: Mid
September

Classic American
variety discovered
in colonial America.
Small, sweet rich
flavor, productive.
Not for long
storage (keeps up
to 2 months).



Concorde

Ripe: Mid September

Cross of Conference x Comice from England. Very popular in Europe for both fresh eating and culinary. Good flavor, similar to Conference, stores very well. Trees vigorous, good disease resistance.



Comice

Ripe: Mid to Late September

Old French variety, excellent dessert quality, sweet and very juicy. Trees productive, with uniform fruit. Stores well until Christmas.



Conference

Ripe: Mid to Late September

Seedling of an old French variety raised in England by T.F. Rivers, named 1885. Long pyriform fruit with russet patches, good flavor, also good culinary. Vigorous, productive trees. Excellent late keeper.



Ripe: Late September

Old French variety, classic late dessert pear, russet skin, rich flavor, firm texture good for baking, poached pears, pear pie. Trees productive. Excellent late keeper.

Honeysweet



Ripe: Early October

Introduced from Purdue University for superior sweet flavor and disease resistance. Fruit similar to Seckel but larger, trees are modest size but productive .

Nashi (Asian Pears)

- ❖ True pear species, (*Pyrus pyrifolia*) cultivated in China, Japan and Korea .
- ❖ Can be eaten fresh from the tree
- ❖ Most do not store well for more than 6 weeks
- ❖ Susceptible to bacterial infection – avoid pruning during rainy periods.
- ❖ Fruit thinning is necessary for best fruit quality

Asian Pear Varieties

well adapted to western WA

- ❖ **Hamese**
- ❖ **Shinseiki**
- ❖ **Kosui**
- ❖ **Chojuro**
- ❖ **Mishirasu**
- ❖ **Atago**



Hamese

Ripe: Early August

Very sweet, juicy fruit, easily bruised. Fruit tends to be small, thin carefully. Trees reliably productive, not highly vigorous.



Shinseiki

Ripe: Early to mid September

High quality, crisp juicy flesh, mild sweet flavor. Trees productive, fairly disease resistant, well adapted to the area.



Ripe: Early to Mid September

Flesh is crisp, juicy, very sweet. High quality but susceptible to bacterial disease in western WA. Thin early and hard for good sized fruit.



Chojuro

Ripe: Mid to Late September

Crisp, juicy flesh with a hint of spice especially eaten with the skin on. Also used for canning and chutney. A proven producer well adapted to western WA.

Ripe: Late September
to Early October

Rough russet skin,
large to enormous
fruit, up to a pound
or more. Unattractive
but good flavor. Crisp
crunchy flesh is great
for salads as well as
fresh eating.





Ripe: Early to Mid October

Attractive uniform russet skin, crisp juicy flesh, very good quality. Can be stored up to 2 months, better than most Asian pears.

