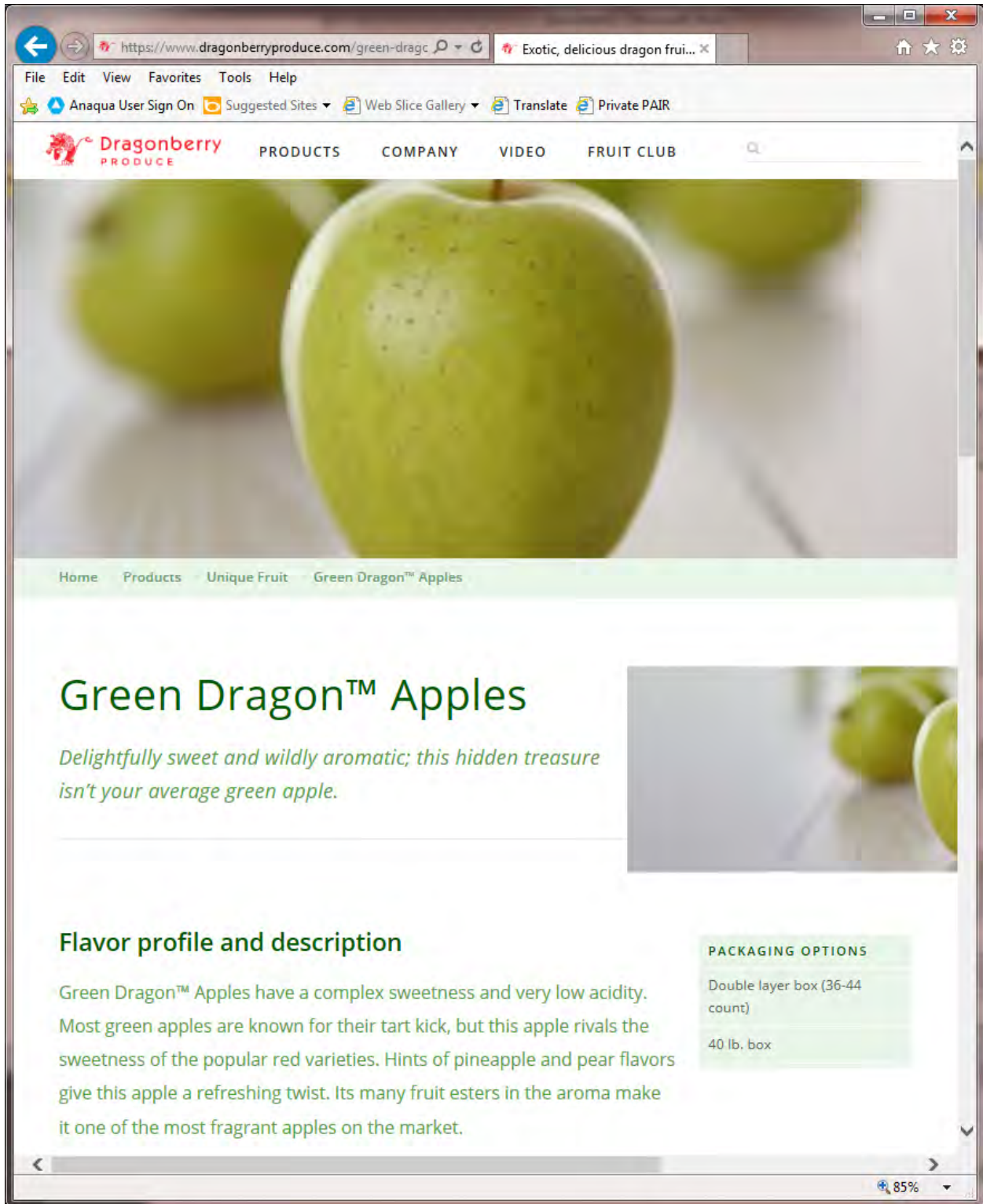


Exhibit A



Home Products Unique Fruit Green Dragon™ Apples

Green Dragon™ Apples

Delightfully sweet and wildly aromatic; this hidden treasure isn't your average green apple.



Flavor profile and description

Green Dragon™ Apples have a complex sweetness and very low acidity. Most green apples are known for their tart kick, but this apple rivals the sweetness of the popular red varieties. Hints of pineapple and pear flavors give this apple a refreshing twist. Its many fruit esters in the aroma make it one of the most fragrant apples on the market.

- PACKAGING OPTIONS**
- Double layer box (36-44 count)
 - 40 lb. box

sweetness of the popular red varieties. Hints of pineapple and pear flavors give this apple a refreshing twist. Its many fruit esters in the aroma make it one of the most fragrant apples on the market.

Preparation

Enjoy it alone, or add it to your favorite recipes. Its firm, crisp texture and bruise-resistant skin are great for baking. Green Dragon™ Apples are perfect for pies, muffins, tarts or chopped into fresh salads. Its flavors pair well with cranberries, pears, strawberries and cinnamon.

Selection and storage

Choose an apple that is firm to the touch with a shiny skin. Avoid bruised apples, but do not mistake the tiny brown freckles as imperfections. Ripe Green Dragon™ Apples can last in your refrigerator for 2-3 weeks.

The Green Dragon™ Apple story

The Green Dragon™ apple is a light, sweet, low-acid apple with a yellow/green skin that is a favorite in Asia, where it traces its mysterious parentage to Japan in the 1920s. The name was inspired by the Chinese ancient symbol for royalty.

The Green Dragon™ brand of the Washu 1984 apple represents the highest quality fruit, carefully selected from each year's harvest.

Four decades ago the Washu 1984 apple variety was found in a collection of promising apple varieties by a northwest orchardist.

The apple was first planted in the Pacific Northwest, where the apple's complicated sweetness and delicate skin develops perfectly in the mild autumn sun.

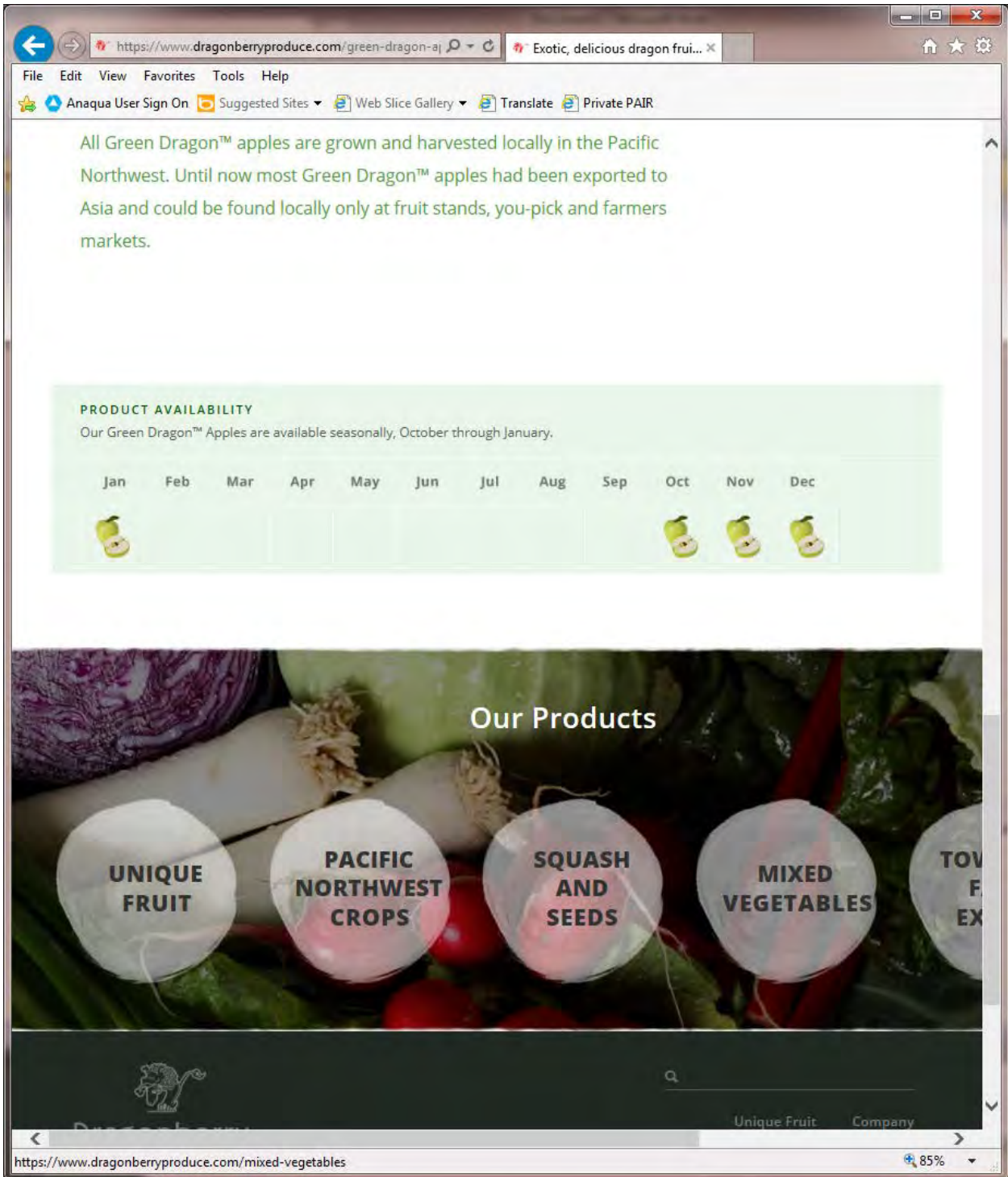


Exhibit B

Browser: <https://www.melissas.com/Green-Dragon-Apples-p/281.htm> | Green Dragon Apples

File Edit View Favorites Tools Help

Anaqua User Sign On Suggested Sites Web Slice Gallery Translate Private PAIR

HOME | SIGN IN | MY CART 0 ITEMS: \$0.00

melissa's THE FRESHEST IDEAS IN PRODUCE


SEARCH PRODUCT

Facebook Twitter Pinterest YouTube Instagram

Vegetables **Fruit** Organics Gifts Wine Other Recipes Blogs Social Feed Community About Us

- All Fruit
- All Fresh Fruit
- All Dried Fruit
- Tropical & Exotic Fruit
- Apples
- Bananas
- Berries
- Citrus
- Grapes
- Latin
- Mangoes
- Melons
- Pears
- Freaky Fruits
- Stone Fruit

Home > Fruit > **Green Dragon™ Apples**



This item is perishable and must ship at least 2nd day.

Produce Managers & Chefs: Please contact your Melissa's sales representative for pricing and availability.
Seasonality: Sept - Dec
Origin: USA
Pack Size/Quantity: 3 pounds

Availability: Currently Unavailable
Product Code: 281

+ LARGER PHOTO | EMAIL A FRIEND

VISA MasterCard American Express Discover

AuthorizeNet

amazon

SCIENTIFIC CERTIFICATIONS SYSTEMS

JAMIE'S BEARD

Alternative Views:

Description | FOR INFORMATION ON WHEN YOUR ORDER WILL BE SHIPPED, CLICK HERE! | RECIPES

Melissa's Green Dragon™ Apples are sweet with low acidity and numerous fruit esters in the aroma. It is said to be the most aromatic of apples. The taste has been described as having somewhat of a pineapple flavor and yet others have compared it to a pear. It is sweet yet leaves a subtle hint of tartness behind.

Apples should be extremely firm with no mechanical cuts or obvious bruises. All perishable produce must be refrigerated to maintain freshness, flavor and shelf life.

This item is perishable and must ship at least 2nd day.

Any orders that do not have the appropriate shipping method selected will not be shipped out. For assistance, please call

<https://cdn3.volusion.com/kceqm.mleru/v/vspfiles/photos/281-2.jpg?1521734349> 95%

Exhibit C

Browser: https://www.specialtyproduce.com/produce/green_dragon_2 Green Dragon™ Apples Info...

File Edit View Favorites Tools Help

Anaqua User Sign On Suggested Sites Web Slice Gallery Translate Private PAIR

Take a Tour Virtual or IRL New Customer Application InfoPages Home

Specialty Produce DINE LOCAL STUMM MITCHEN Specialty Produce

Produce Search:

Green Dragon™ Apples
Inventory, 40 ct : 0
This item was last sold on : 03/21/19

[Tweet](#) [Save](#) [Like 0](#)

• 5 Recipe Ideas • 5 Shares

Grower
Dragon Berry Produce LLC Homepage

Description/Taste
Green Dragon™ apples are small to medium in size and range in shape from oblong, round, to conic with slender, dark brown stems. The thin skin is resistant to bruising and is bright yellow-green, shiny, and smooth, dotted with tiny brown freckles. Underneath the surface, the flesh is white, juicy, and crisp, encasing a central core with a few, dark brown oval seeds. Green Dragon™ apples are highly fragrant and have a low-acid content creating a very sweet flavor with notes of pineapple and pear.

Seasons/Availability
Green Dragon™ apples are available in the fall through winter.

Current Facts
Green Dragon™ apples are a trademarked brand of high-quality Washu 1984 apples belonging to the Rosaceae family. Carefully examined and selected each season to maintain an elevated level of excellence, Green Dragon™ apples are grown in the Pacific Northwest and were initially cultivated and exported to Asia, with their name being inspired by the ancient Chinese symbol for royalty. Green Dragon™ apples have also established a presence in the United States and are increasing in popularity as a fresh eating apple, favored for their crisp texture and juicy, sweet flavor.

Nutritional Value
Green Dragon™ apples contain some vitamin C and fiber.

Applications
Green Dragon™ apples are best suited for both raw and cooked applications such as baking. The delicate skin and sweet flavor are showcased when consumed fresh out-of-hand, and the apple can also be sliced and tossed into fruit or leafy green salads. In addition to fresh applications, Green Dragon™ apples can be roughly chopped and mixed into batter for pancakes, muffins, and fritters, or they make an excellent filling for pies and tarts. The apples can also be thinly sliced and baked into apple chips, blended into applesauce, cooked into apple jam, or roasted on tray dinners with meat, roots, and other vegetables. Green Dragon™ apples pair well with cranberry, pear, strawberry, Manchego cheese, cinnamon, rosemary, oregano, sweet potatoes, carrots, red onions, broccoli, cauliflower, and bok choy. The apples will keep 2-3 weeks when stored in the refrigerator.


Ethnic/Cultural Info
Prior to the recent social media movement to educate consumers on healthy produce, most consumers were unfamiliar with apples showing natural discoloration and freckling. To help counteract this market stigma, Green Dragon™ apples were labeled with a sticker letting customers know that the freckles are a natural part of the apple's skin and that it was not an indication of the fruit's quality. Today the freckles found on Green Dragon™ apples are one of the most popular distinguishing characteristics and have become a symbol of the fruit.

Geography/History
Green Dragon™ apples are a select, high-quality group of Washu 1984 apples, which are said to be a cross between a golden delicious and indo apple. Green Dragon™ apples are grown and harvested locally in the Pacific Northwest, exported to Asia but also sold on a local level through farmers markets and fruit stands. The apples are also distributed through Dragonberry who partners with Specialty Produce and other companies to introduce the variety across the United States.

Produce Search:
All Products
In Stock
In Season
Farmers' Market
Fresh Origins Microgreens
Asian Produce
Recipe'd Products
3360 products

- Apple
- Apricots
- Artichokes
- Asian
- Asparagus
- Avocados
- Bananas
- Beans
- Beets
- Bell Peppers
- Berries
- Bitter Melon
- Bok Choy
- Broccoli
- Brussels Sprouts
- Cabbage
- Cactus
- Carrots
- Cauliflower
- Chard Swiss
- Cherries
- Chestnuts
- Chicory
- Citron
- Citrus
- Coconut
- Corn
- Cucumbers
- Dates
- Dragon Fruit
- Eggplant
- Eggs
- Endive
- Fennels
- Ferns
- Figs
- Flowers
- Foraged
- Garlic
- Ginger
- Grapefruit
- Grapes
- Greens
- Guavas
- Herbs
- Jambu
- Jujube
- Kale
- Kiwi
- Kumquats
- Leaves

Fresh Login:
Username:
Password:
[SIGN IN](#)

Sources:


Enter the Share Market

Specialty Produce's app
Now Available in the Android Market!
... and in iTunes

Produce Briefs...


Copyright © 1996-2019, Specialty Produce, All Rights Reserved | 1929 Hancock St., Suite 150, San Diego, CA 92110 | 800.221.9730 | 85%

Exhibit D

Browser address bar: <https://www.friedas.com/products/green-dragon-apple/>

Navigation menu: [Products](#) | [Recipes](#) | [About Us](#) | [Karen's Blog](#) | [Where To Buy](#) | [Search](#)

friedas
specialty produce



green dragon™ apple

The Green Dragon™ brand of apple is also known as Washu 1984 and is an heirloom variety originating in Japan. The Green Dragon™ Apple was named after the Chinese symbol for royalty, and it resembles a lime green Golden Delicious, dotted with brown freckles. It has a firm, white, bruise-resistant flesh and a sweet, low-acid flavor with tropical undertones, such as pineapple along with a hint of pear. The sweet and crisp, juicy texture will leave your taste buds wanting more. Freckles are normal.

[HOW TO EAT](#) | [HEALTH BENEFITS](#) | [HOW TO CHOOSE](#) | [HOW TO STORE](#) | [WHEN ARE THEY IN SEASON?](#) | [WHERE ARE THEY GROWN?](#)

Enjoy out of hand or use in baking. Use in any preparation that calls for apples.

Zoom: 95%

Exhibit E

Shockingly Delicious

Drool-worthy, scrumptious, "scary good" recipes for people who love big flavors!

SOCIALIZE | SUBSCRIBE



To search, type and hit enter

RECENTLY SEEN ON SHOCKINGLY DELICIOUS

- Succulents for Beginners (To Get You Started)
- Blue Ribbon No-Bake Peanut Butter Bars
- Pollo en Crema (Chicken in Cream)
- Guava Lemonade
- Cheesy Poblano Frittata in the Instant Pot
- Brown Sugar Shortbread
- Soy-Brined Hard-Boiled Eggs
- Cheesy Fondue Puff Pastry Spirals
- Green Pasta Puttanesca
- 3-Ingredient Chili Cheese Peppers Casserole (Lower-carb version)

Introducing Green Dragon Apples, and 5 Things to Do with Them

by DOROTHY REINHOLD on NOVEMBER 2, 2013

Save Tweet Like 142 Share

Print This Post



HI FROM DOROTHY REINHOLD



Welcome to my kitchen, where the oven is always on, and the fridge is packed with delectables!

At ShockD, you'll find scrumptious, tried & true, scary good recipes, tips and coaching to make YOU a fabulous home cook! Don't blame me if you need a 12-step program to wean yourself away!

E-mail me: DReinhold [at] charter [dot] net

Recommended Facebook Account Shockinglydelicious

[Like on Facebook](#)

Powered by MiloTree X CLOSE
CLOSE

http://www.shockinglydelicious.com/introducing-green-dragon-apples-... Green Dragon Apples — Sh...

File Edit View Favorites Tools Help


Anaqua User Sign On Suggested Sites Web Slice Gallery Translate Private PAIR

Brand spanking new in the produce section from now through December is a new kind of apple, and you're going to want it.

Called **Green Dragon**™ brand, these are royal apples – named after the Chinese symbol for royalty – and they're royally good! With a taste like a perfumed cross between a Golden Delicious and a pear or pineapple, this is a regal flavor.

The sugar level rivals our stash of Halloween candy, which is a good thing, since these are a great sweet-tooth dessert substitute. 😊

Green Dragon Apples



CATEGORIES


- Advice from ShockD (13)
- Air fryer (3)
- Appetizers (73)
- Beans and Legumes (44)
- Beef (23)
- Blogging (2)
- Bread (21)
 - Quick Bread (12)
- Breakfast (74)
 - Coffee Cake (9)
 - Egg Dishes (8)
 - French Toast (3)
 - Pancakes (6)
 - Pastry (2)
 - Waffles (2)
- Brunch (45)
- Bumble Bee Squad (3)
- Creams and Desserts (60)

They went national in 2013, after showing up only in a few stores for the four years prior. Now all of us can savor the taste of nobility. They are sold under the Green Dragon brand, but their variety is actually *Malus domestica* "Washu 1984" (for all of us unrepentant biology nerds).

Grown: Hood River, Oregon
Heritage: Originated in Japan in 1920
Season: mid-October to December
Price: about \$2.99 per pound, available in the bulk bin
Where: Look for them at Southern Calif. retailers like Bristol Farms, Mother's Market and Gelson's. If you can't find them in your produce department, ask the produce manager to get them in for you!


Delicious ways to use them

1. Best way: eat them out of hand!
2. Apple Chins



Please subscribe to Shockingly Delicious for free updates so you'll never miss a recipe. You can subscribe via [e-mail](#) or [RSS feed](#), and connect with me on [Facebook](#), [Google Plus](#) or [Twitter](#). Thanks for visiting! Excuse me, I hear my oven timer ...

HONORS



Recommended Facebook Account Shockinglydelicious

Like on Facebook

Shockinglydelicious 25,952 likes

Like Page Share

Powered by MiloTree X CLOSE

CLOSE

http://www.shockinglydelicious.com/wp-content/uploads/2013/11/IMG_0881-2.jpg 95%

Browser address bar: <http://www.shockinglydelicious.com/introducing-green-dragon-apples-1>

Page Title: Green Dragon Apples — Sh...

Navigation: File Edit View Favorites Tools Help

Utility Links: Anaqua User Sign On Suggested Sites Web Slice Gallery Translate Private PAIR

- Breakfast (74)
 - Coffee Cake (9)
 - Egg Dishes (8)
 - French Toast (3)
 - Pancakes (6)
 - Pastry (2)
 - Waffles (2)
- Brunch (45)
- Bumble Bee Squad (3)
- Canning and preserving (20)
- Cereal (1)
- Cheap and Easy (66)
- Chicken (37)
- Chili (9)
- Chocolate (4)
- Christmas (57)
- College (3)
- Contests (16)
- Cookbooks (66)
- Cooking Class (20)
- Cooking Gear (5)
- Decoration (2)
- Desserts (169)
 - Brownies and Bar Cookies (3)
 - Cake (24)
 - Bundtmonth (7)
 - BundtBakers (1)
 - Candy (15)
 - Cheesecake (1)
 - Cobblers/crisps/crumbles (2)
 - Cookies (41)
 - Custard (1)
 - Frozen (18)
 - Fruit Desserts (25)
 - Pie (31)
 - Pudding and Mousse (2)
- Drinks (63)


Season: mid-October to December

Price: about \$2.99 per pound, available in the bulk bin

Where: Look for them at Southern Calif. retailers like Bristol Farms, Mother's Market and Gelson's. If you can't find them in your produce department, ask the produce manager to get them in for you!

Delicious ways to use them


1. Best way: eat them out of hand!
2. [Apple Chips](#)
3. [Bok Choy Apple Salad](#)
4. [Quick Applesauce for One](#)
5. [In a Roots and Fruits sausage bake](#)



Have you tried Green Dragon apples yet? Let me know what you think of them!

Disclosure: [Melissa's Produce](#) sent me apples for review. All prose and opinions are mine.

Tagged as: [apples](#), [Melissa's Produce](#)



Recommended Facebook Account: **Shockinglydelicious**

Like on Facebook

Shockinglydelicious 25,952 likes

Like Page Share

Powered by MiloTree X CLOSE

@Shockinglydlish

CLOSE Reinhold @Shockinglydlish

A Day in the Life on the Farm: Remembering the Rosary and Try it Tuesday Dinner

[adsuicthalfonthefarm.blonpen](#)

95%

Exhibit F

https://greendragonapples.com/ Green Dragon Apples

File Edit View Favorites Tools Help

Anaqua User Sign On Suggested Sites Web Slice Gallery Translate Private PAIR


Green Dragon Apples

Welcome

Green Dragon Apples Website in Development

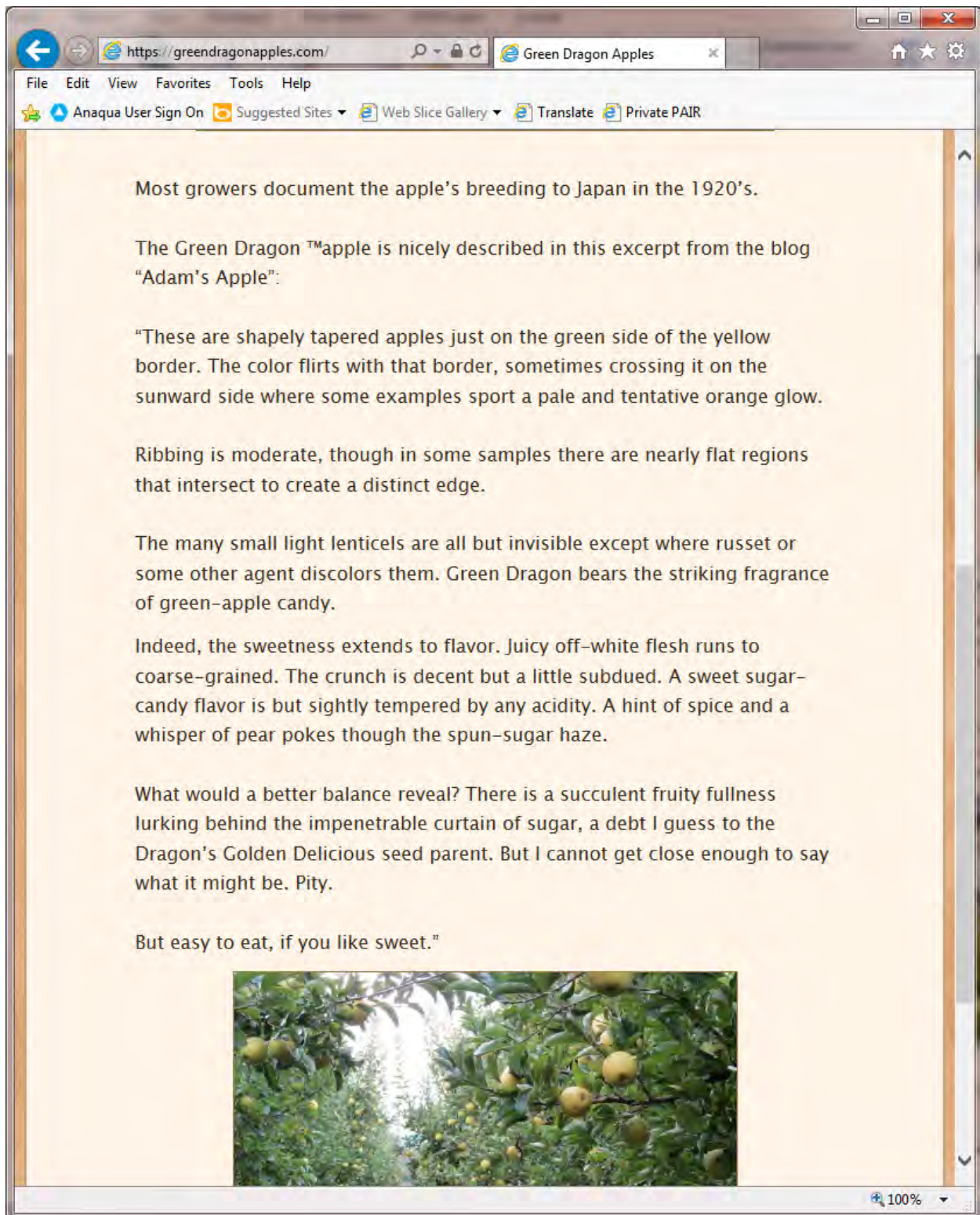
“Green Dragon” is the brand name for the apple variety *Malus domestica* “Washu 1984”. This cultivar was obtained by an Oregon pear and apple grower over 30 years ago from a selection of fruit varieties in the state of Washington, USA.

Most production of the Washu 1984 apple has traditionally been exported to Asia as Green Dragon Apples, but in recent years the popularity of the Green Dragon brand has been growing in North America.



Most growers document the apple's breeding to Japan in the 1920's.

100%




that intersect to create a distinct edge.

The many small light lenticels are all but invisible except where russet or some other agent discolors them. Green Dragon bears the striking fragrance of green-apple candy.

Indeed, the sweetness extends to flavor. Juicy off-white flesh runs to coarse-grained. The crunch is decent but a little subdued. A sweet sugar-candy flavor is but slightly tempered by any acidity. A hint of spice and a whisper of pear pokes though the spun-sugar haze.

What would a better balance reveal? There is a succulent fruity fullness lurking behind the impenetrable curtain of sugar, a debt I guess to the Dragon's Golden Delicious seed parent. But I cannot get close enough to say what it might be. Pity.

But easy to eat, if you like sweet."



A brand information page brought to you by Foxglove Farm, Washington.

Copyright © 2019. All Rights Reserved. Website design by Dennis Rivers.

Powered by [WordPress](#) and [WordPress Theme](#) created with [Artisteer](#).

100%

Exhibit G

WIKIPEDIA

List of apple cultivars

Over 750 cultivars of the culinary or **eating apple** (*Malus pumila*) are known.^[1] Some are extremely important economically as commercial products, though the vast majority are not suitable for mass production. In the following list, use for "eating" means that the fruit is consumed raw, rather than cooked. Cultivars used primarily for making cider are indicated. Those varieties marked AGM have gained the Royal Horticultural Society's Award of Garden Merit.^[2]



1909 illustrations by Alois Lunzer depicting apple cultivars Golden Sweet, Talmon Sweet, Bailey Sweet and Sweet Bough

This list does not include the species and varieties of apples collectively known as [crab apples](#), which are grown primarily for ornamental purposes, though they may be used to make jelly. These are described under *[Malus](#)*.

Contents

Table of apples

Cider apples

Rootstock cultivars

See also

References

Further reading

Table of apples

List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
<u>Adams Pearmain</u>		England	1826	A dessert apple. Similar flavour to Russet, first introduced under the name "Norfolk Pippin".	Eating
Admiral		Czech Republic	2012	New very popular variety. Flesh firm, crisp, juicy with very good taste. Robust, healthy, scab resistant variety with excellent keeping qualities and taste.	Eating
<u>Aia Ilu</u>		Estonia	1946	Apple is large in size, weighing 250–300 g. It is yellow, juicy, and bittersweet with a weak aroma.	Eating
Airlie Red Flesh (Newell-Kimzey red flesh, Aerie's Red Flesh)		Oregon, US	c. 1961	A large, conic apple. Light yellow-green skin strewn with white dots, occasionally with a faint reddish orange blush. Light pink to deep red flesh is crisp, sweet and mildly tart.	Eating
<u>Akane</u>		Japan	1970	<u>Jonathan</u> × <u>Worcester Pearmain</u> . Tangy taste.	Eating
<u>Åkerö</u>		Sweden	15th century	Apple is egg-shaped, medium to large in size, sweet and aromatic. Best in November, keeps well till February. Oldest cultivar in Northern Europe, grown mostly in Sweden and Estonia.	Eating
<u>Alkmene</u> AGM ^[3]		Germany	1930	Cox's Orange Pippin × <u>Doktor Oldenburg</u>	Eating
<u>Allington Pippin</u>		Lincolnshire, UK	1880s	A versatile English dessert apple raised by horticulturalist Thomas Laxton some time before 1884. Exhibited as Brown's South Lincoln Beauty, the name was changed to Allington Pippin by Bunyard Nursery in 1896. A cross of Cox's Orange Pippin and King of the Pippins. A small apple, aromatic, with a pineapple-like flavour, keeps its shape when cooked.	Eating, Cooking, Dessert
<u>Ambrosia</u>		British Columbia, Canada	1980s	Medium to large in size, mostly red coloration with yellow patches. Has cream-coloured flesh with a sweet, crisp, aromatic flavour and low acidity. Ambrosia trees are hardy and no major disadvantages have yet been identified.	Eating
<u>Anna</u>		Israel	1965	Colour is yellow with a red blush. This variety does not grow well in the cold and prefers heat and humidity.	Eating
<u>Annurca</u>		Campania, Italy	1876 (documented)	Very old apple; possibly one of the oldest of all. Believed to be older than first mention in Pasquale's <i>Manuale di Arboricoltura</i> , 1876.	Eating
<u>Antonovka</u>		Kursk, Russia	17th century	A very old Russian variety, often planted at dachas. Apples are large, yellow-green and bracingly tart to eat out of hand, but superb for cooking, as they keep their shape. Extremely tolerant of cold weather, and because it produces a single, deep taproot (unusual among apple trees), Antonovka is propagated for use as a rootstock.	Cooking, Cider










List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
				Antonovka rootstock provides a cold-hardy (to −45 °C), well-anchored, vigorous, standard-sized tree.	
<u>Apollo</u>				Cox's Orange Pippin × Geheimrat Dr. Oldenburg	Eating
<u>Ariane</u>		Angers, France	2002	Scab resistant. Developed at the National Institute of Agricultural Research in France.	Eating
<u>Arkansas Black</u>		Arkansas, US	c. 1870	Hard and crunchy; stores well. Very deep red, appearing black from a distance.	Eating
<u>Arthur Turner</u> AGM ^[4]		England		large golden cooker: prone to mildew but scab resistant	Cooking
<u>Ashmead's Kernel</u> AGM ^[5]		England	c. 1700	Small, very sweet and very tart.	Eating
<u>Aurora Golden Gala</u>		British Columbia, Canada	2003	Dessert apple; medium size, sweet, juicy, crisp, firm, very long storage life.	Eating
<u>Autumn Glory</u> ^[6]		Washington, US	2011	The Autumn Glory variety is a hybrid of the Fuji (apple) and the Golden Delicious apple, featuring a red over golden background. Very sweet, firm flesh with a subtle "cinnamon" flavour. Produced only by Domex Superfresh Growers in Washington's Yakima Valley.	Eating
<u>Bailey</u>		New York	c. 1840	Red apple with considerable white flecks. Has some russetting.	Eating
<u>Baldwin</u>		Massachusetts, US	c. 1740	Sweet to subacid flavour. Also known as "Woodpecker". Very old variety for North America. Makes lots of juice.	Cooking, Eating
<u>Ballyfatten</u>		County Tyrone, Northern Ireland	c. 1740	A large, round apple with firm, dry, sweet, slightly tart white flesh. Excellent keeper. Scab and canker resistant.	Cooking, Eating
<u>Bardsey Island Apple</u>		<u>Bardsey Island</u> , Wales	1998	A medium-sized eating apple with a unique lemon aroma. Sweet and juicy. Skin color red over gold. Very disease resistant. Single tree discovered on Bardsey island in 1998, age of original tree unknown. May have monastic origins.	Eating
<u>Beacon</u>		Minnesota, US	1936	Lively, juicy flavour; good for baking. Does not keep very well.	Cooking, Eating
<u>Beauty of Bath</u>		England	1864	Deep red flush and streaks of red with a little russet. Early maturing but short season. Formerly grown commercially in England for local markets. Good flavour in its home climate if it is eaten soon after picking. Poor flavour if distributed long distances and stored for weeks, so now rare.	Eating
<u>Belle de Boskoop</u> AGM ^[7]		Boskoop, Netherlands	1856	Bright red, fairly large, early in season (end of August to early September).	Cooking (applesauce)
<u>Ben Davis</u>		Southeastern US		Noted for keeping well prior to refrigerated storage, but flavour has been compared with cork.	Eating
<u>Beverly Hills</u>		California, US	1997	Slightly tart flavour. Likes warm weather.	Eating
<u>Birgit Bonnier</u>		Sweden		A cross between <u>Cortland</u> (apple) and <u>Lord Lambourne</u> .	
<u>Bismarck</u>		Victoria, Australia	1870	Medium-sized fruit with a green and red skin, sharp in flavour and not a common apple.	Cooking

List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
<u>Blenheim Orange</u> ^{AGM} ^[8]		England	c. 1740	Has greenish-yellow to orange skin streaked with red. Distinctive nutty flavour excellent for cooking. The vigorous tree is slow to come into crop but then produces heavily.	Cooking, Eating
<u>Bloody Ploughman</u>		<u>Carse of Gowrie</u> , Scotland	c. 1800	A medium-sized, very dark red, heavily ribbed apple. Crisp, mildly sweet white flesh, sometimes pink-streaked. It is reputed to have got its name from a ploughman who was caught stealing apples near Megginch Castle and was shot by the gamekeeper. His wife got the bag of apples and threw them on the compost heap where a seedling then grew and - voila - Bloody Ploughman.	Eating
<u>Bottle Greening</u>		<u>Green Mountains</u> , US	c. 1800	Produces large fruit. Has thick skin, but juicy.	Eating, Cider
<u>Braeburn</u>		New Zealand	1952	Chance seedling. The fruit is widely sold commercially in the UK.	Eating
<u>Bramley</u> (<u>Bramley's Seedling</u>) ^{AGM} ^[9]		Nottinghamshire, UK	1809	The fruit is the most widely sold cooker in the UK. Large sized fruits with waxy skin, green with a red flush. A favourite ingredient in many traditional British puddings. ^[10]	Cooking
<u>Bravo de Esmolfe</u>		<u>Esmolfe</u> , <u>Penacova</u> , <u>Portugal</u>	18th century	A small, juicy and sweet apple, considered one of the best Portuguese apples	Eating
<u>Breedon Pippin</u>		England	1801	Sweet flavour. Originally raised by a parson in Berkshire. Rare.	Eating
<u>Brina</u>		Italy	1998	Resistant to scab. Spreading habit with intermediate vigour; full flowering season is medium-late, production is heavy, fruit is medium or medium-large, with smooth skin; white lenticels, no russet, excellent taste characteristics. Ripens first week of October (Trentino).	Eating
<u>Byfleet Seedling</u>		England			
<u>Calville Blanc d'hiver</u>		France	1598	Noted for unusual looks (somewhat lumpy on the side) but excellent reward when tried. Noted for having unusually high vitamin C content. Apple of choice for <i>tarte tatin</i> in France.	Cooking
<u>Cameo</u>		Washington State, US	1980s	Existence owed to freak accidental crossing of two most popular apples in world: Red and Golden Delicious. Retains prongs on bottom of latter parent but has flavour more resembling Golden.	Eating
<u>Campanino</u>		<u>Modena</u> , <u>Italy</u>	before 1751 (documented)	Fruits have firm, crisp flesh with a rather acid flavour	Cooking
<u>Carolina Red June</u>		Tennessee, US	c. 1810	Has unusual habit of blossoming twice, and producing two crops per year. Very popular Civil-War-era Southern apple. Does beautifully in humid weather. Good choice for backyard gardener in subtropical climate.	Cooking, Eating
<u>Carroll</u>			1947	Ripens early.	Eating
<u>Carter's Blue</u>		Alabama, US	1840s	Medium to large, roundish oblate; skin green or greenish yellow washed with dull red with darker red broken stripes, covered with a heavy bluish bloom. Crisp, juicy, sugary, aromatic, mild subacid. Foliage also has a blue hue. Ripens September and keeps until November. Once widely grown in the American South, then thought extinct. Reintroduced to America in 1994 after being	Eating, Cooking

List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
				discovered at the National Fruit Trust in Kent, England, where it had been added in 1947 from a collection in Rhone, France, after it had been acquired around 1860 from the Fruitland Nursery in Augusta, Georgia. ^[11]	
<u>Champion, Shampion or Sampion</u>		<u>Czechoslovakia</u>	c. 1960	A cross between Golden Delicious and a Cox Orange Pippin. Attractive colour. This tree bears attractive fruit, extra-large sized, deep red, juicy, and crisp. Keeps fresh for a long time. Starts bearing at a young age. Harvest time is October.	Eating, Juice
<u>Catshead</u>		England	1600s	Sharp flavour. Lumpy shape and electric green colouring. Known to have been a variety planted in early Virginia by settlers as well as native England. Extremely rare in native UK; occasionally still found growing in southern US.	Cooking
<u>Charles Ross</u>		Berkshire, UK	1890s	Has been an AGM winner. Orange to red. Best cooked early in season. Good flavour, and sweet when eaten later in season.	Multi-purpose
<u>Chelmsford Wonder</u>		Essex, UK	c. 1870	A large long keeping yellow-skinned apple with diffuse orange pink flush. [1]. Still grown in Essex orchards including Lathcoats Farm Shop.	Multi-purpose
<u>Chiver's Delight</u>		Histon, Cambridgeshire, UK	1920s	Medium to large oblate apple. Red flush over greenish yellow skin. Crisp, juicy, sweet white flesh. Flavour can be variable but at its best is very well balanced. Grown by Chivers (now a brand of Premier Foods) for apple sauce.	Multi-purpose
<u>Claygate Pearmain</u> AGM ^[12]		UK		Suitable for northerly, cold, wet climates: rich, nutty flavour	Dessert
<u>Clivia</u>		<u>East Germany</u>	1964	Geheimrat Dr. Oldenburg × Cox's Orange Pippin	Eating
<u>Cornish Gilliflower</u>		Cornwall, UK	1813	Discovered as accidental seedling. Shy bearer.	Eating
<u>Cortland</u>		New York	1890s	Pale crisp flesh. Ripens in October in state of origin. Classic red coloration, nice crunch.	Eating
<u>Cosmic Crisp</u>		Washington, USA	1997	A cultivar first expected to be available commercially in 2019. A combination of Enterprise and Honeycrisp apples.	Eating
<u>Court Pendu Plat</u>		France	1613	Extremely old variety, may date from as early as Roman times. Popular during the Victorian era. Yellow to light green, flushed with red.	Eating
<u>Cox's Orange Pippin</u>		England	1829	One of the most celebrated apples in the UK, valued for its aromatic "orange" colour and flavour. The fruit is widely sold commercially. Mainly grown in UK, Belgium and the Netherlands but also grown for export in New Zealand.	Eating
<u>Cripps Pink ('Pink Lady')</u>		Australia	1970s	Crisp, very sweet and slightly tart. Light red, pink and light yellow-green striped skin.	Cooking, Eating
<u>Crispin</u>		Japan	1930	See Mutsu	Eating


List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
<u>Crimson Delight</u>		Washington, USA		Crimson Delight is a multi-purpose apple intended for snacking, baking and fresh recipes. The fruit size is medium to large with a firm texture and is crisp and juicy.	Eating, Baking etc.
<u>Crimson Gold</u>		California	1944	A golf ball sized applecrab hybrid developed by Albert Etter who named it <i>Little Rosybloom</i> for its cute size and attractive ruby red flush. He died before completing the patent papers. Fruit was later rediscovered and renamed. Very crispy and keeps texture in baking.	Eating, Baking etc.
<u>Criterion</u>		New York	1898	One of parents believed to be Ben Davis, but very tart unlike parent. Dark red skin underlaid with stripes.	Cooking, Eating
<u>D'Arcy Spice</u>		Tolleshunt D'Arcy, Essex, UK	1785	A medium-sized apple with yellow-green skin, a red blush where exposed to the sun and covered with an spotty ochre russet. White flesh is aromatic, firm and crisp with noticeable hints of <u>anise</u> and <u>clove</u> .	Eating
<u>Delblush</u>		France	1979	Tentation delblush , Golden Delicious × Grifer	Eating
<u>Delcorf</u> AGM ^[13]		France	1960	Delbarestivale delcorf, Golden Delicious × Stark Jonagrimmes	Eating
<u>Delfloga</u>		France	2008	Delbardivine delfloga, Royal Gala Tenroy × Florina, scab resistant	Eating
<u>Delflopion</u>		Delbard, France		Sampion × Florina, scab resistant	Eating
<u>Delrouval</u>		France	1995	Cybèle delrouval, Delcorf × Akane	Eating
<u>Deltana</u>		France	2010	Delbard Celeste deltana, (Golden Delicious × Grive Rouge) × Florina, scab resistant	Eating
<u>Devonshire Quarreden</u>		England, France?	1685 (documented)	Possible French parentage or ancestry. Crimson red peel. Juicy.	Eating
<u>Discovery</u> AGM ^[14]		Essex, UK	1949	Possibly from an open-pollinated Worcester Pearmain, or could well be a Worcester × Beauty of Bath. Sharp, sweet flavour. Fruits are sold commercially in the UK.	Eating
<u>Dorsett Golden</u>		Bahamas	1964	Grown from chance seedling of Golden Delicious. One of the most southerly apples grown in North America.	Eating
<u>Dougherty/Red Dougherty</u>		Australia, New Zealand	1930	Red Dougherty is a recent mutation discovered in New Zealand from the old Australian Dougherty.	Eating
<u>Duchess of Oldenburg</u>		Russia	18th century	Has red stripes with splashes of green. Excellent resistance to freezing temperatures.	Cooking, Eating





List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
<u>Dudley Winter</u>		Castle Hill, Maine, US	19th century	A medium-sized oblate apple with greenish-yellow skin covered with red stripes over a solid red blush. Flesh is firm but tender, juicy, aromatic and quite tart, becoming milder as it ages. Good for fresh eating and cooking; rated by many as one of the best for apple pies and sauces. Tree is a natural semi-dwarf, very hardy and bears heavily annually.	Cooking, Eating
<u>Dummellor's Seedling</u> AGM ^[15] also known as <u>Dumelow's Seedling</u> ^[16]		Shackerstone, Leicestershire, UK	18th century	Large, roundish-oblate apple with pale greenish-yellow skin strewn with large russet dots, occasionally covered with a delicate pinkish-orange blush. Yellow-tinted white flesh is aromatic, firm, crisp, tart, and very juicy. One of the most widely grown culinary apples of <u>Victorian England</u> , esteemed for its fine flavour and good keeping qualities.	Cooking
<u>Egle</u>		Lithuania			Eating
<u>Early Victoria</u>		Essex, UK	1899 (introduced)	Possibly from Lord Grosvenor × Keswick Cod. Also called Emmeth Early. Ripens in late July. Pale yellow fruit.	Eating
<u>Edward VII</u> AGM ^[17]		Worcestershire, UK	1908 (introduced)	A large oblate-round apple with yellow-green skin and pinkish-brown blush. Suitable for more northerly, cold, wet climates. White flesh is sharp and pleasant. Extraordinary keeper; apple ripens in autumn and will keep until Easter. Possibly Blenheim Orange × Golden Noble.	Cooking
<u>Egremont Russet</u> AGM ^[18]		Sussex, UK	1872	Brown russetting, nutty flavour. Excellent keeper.	Eating
<u>Ein Shemer</u>		Israel	1963	Zabidani × Golden Delicious. This variety ripens in June. Tastes tart, does not do well in cold weather. (Not the same as Anna (apple))	Eating
<u>Ellison's Orange</u> AGM ^[19]		Lincolnshire, UK	1911	Cox's Orange Pippin × Calville Blanc. Rich aniseed flavour.	Eating
<u>Elstar</u> AGM ^[20]		Netherlands	1950s	Golden Delicious × Ingrid Marie. Medium-sized, mostly red with yellow showing. Often used in desserts due to its intense honey flavour.	Cooking, Eating
<u>Emneth Early</u> AGM ^[21]		UK		Suitable for northerly, cold, wet climates. A biennial crop that needs thinning.	Cooking
<u>Empire</u>		New York	1966	Lovely white subacid flesh. Tangy taste. Ruby red colour.	Eating
<u>Enterprise</u>		Illinois, US	1993	Classic North American red apple. Stores well up to six months. Makes very good candy apple.	Eating
<u>Envy</u>		New Zealand	2009	Sweet and crispy, takes 4–8 hours after cutting to start browning. Royal Gala × Braeburn.	Eating
<u>Epicure</u>		UK	1909	Yellowish apple with reddish blush. Good clean taste.	Eating
<u>Esopus Spitzenburg</u>		Esopus, New York	c. 1750	Grown by Thomas Jefferson at Monticello. Named for creek near which first seedling found. Heirloom variety still available at farmstands in Northeast and portions of Virginia. Difficult to grow for inexperienced planters.	Cooking, Eating
<u>EverCrisp</u>		Indiana, US	2008	Described as Fuji × Honeycrisp	Eating
<u>Flamenco</u>		UK	1950–1999	A columnar ornamental tree with delicious fruit	Eating
<u>Falstaff</u> AGM ^[22]		UK		A good pollinator.	Dessert
<u>Fiesta</u> AGM ^[23]		Kent, UK	1972	Sometimes called Red Pippin. Claims both UK and US heritage: parents are Cox's Orange and Idared. Has	Eating






List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
				flavour similar to the former but storage, colouring, and cold tolerance of the latter.	
<u>Fireside</u>		Minnesota, United States	1943	Very fragrant. Yellow with red striping. Sweet apple, very popular in upper Midwest.	Eating
<u>Florina</u>		Angers, France		(Querina), scab resistant	Eating
<u>Flower of Kent</u>		Kent, UK	18th century	This is the variety that inspired <u>Sir Isaac Newton</u> to consider gravity.	Eating
<u>Fortune</u> AGM ^[24] (Laxton's Fortune)			1904	Cox's Orange Pippin × <u>Wealthy</u>	Eating
<u>Fuji</u>		Aomori, Japan	1930s	Red Delicious × Ralls Genet. Dark red, conic apple. Sweet, crisp, dense flesh is very mildly flavoured. Keeps very well. One of the most widely grown apple varieties in the world.	Eating
<u>Gala</u> , Royal Gala AGM ^[25]		New Zealand	1970s	A small to medium-sized conic apple. Thin, tannic skin is yellow-green with a red blush overlaid with reddish-orange streaks. Flesh is yellowish-white, crisp and grainy with a mild flavour. Cross of three of the world's best known apples: Kidd's Orange Red (a cross of Red Delicious and Cox's Orange Pippin) × Golden Delicious. One of the most widely available commercial fruit.	Eating
<u>Garden Royal</u>		Sudbury, Massachusetts, US	1800s	A medium-sized roundish-oblate, sometimes slightly conical apple. Greenish-yellow skin is striped and splashed with bright red, dull or grayish toward the stem; dots few, light and gray; cavity deep, basin shallow, slightly uneven. Flesh yellow, very tender, juicy, rich, mildly subacid and aromatic. Poor keeper. Upright habit, productive bearer, some <u>biennial tendency</u> .	Eating
<u>Gascoyne's Scarlet</u>		Kent, England	1871	large red fruit	Eating
<u>Geheimrat Dr. Oldenburg</u>		Germany	1897	Created at the Höheren Lehranstalt für Obstbau of Geisenheim in the Rheingau; Minister von Hammerstein × Baumanns Renette.	Eating
<u>George Cave</u>		Essex, UK	1923	Pale green-yellow fruit with red flush. Early harvest.	Eating
<u>George Neal</u> AGM ^[26]		Kent, UK	1904	Pale green to yellow colour, will keep nicely until late autumn.	Cooking
<u>Glockenapfel</u>		Switzerland	17th century	A medium-sized green-yellow elongate bell-shaped apple, sometimes takes on a reddish blush. Tart and juicy, stores well, taste improves with age. Excellent culinary variety; renowned for its use in Strudel.	Cooking, Eating
<u>Gloster</u> (aka Gloster 69)		Germany	1969	Conical shape. Somewhat tart, ruby red colour like parent Red Delicious. Good choice for backyard gardening.	Eating
<u>Ginger Gold</u>		Virginia, US	1960s		Cooking, Eating

List of apple cultivars - Wikipedia






Common name	Image	Origin	First developed	Comment	Use
				Tangy flavour, crunchy texture, pale green-yellow colour. Noted for being an extremely early bearer (Europe by September 1, California late July, Eastern US in August).	
<u>Golden Delicious</u> AGM ^[27]		Clay County, West Virginia, US	1914	One of the most popular varieties in the world. Due to its regular size, even colour and storage qualities the fruit is widely sold commercially. Uniform light green-yellow coloration, very sweet. A good pollinator.	Eating
<u>Golden Noble</u> AGM ^[28]		England	1820	Tree is short and stocky. Produces mint green fruit with blush of pink.	Eating
<u>Golden Orange</u>		Italy	1979 released 1996	PRI 1956-6 × Ed Gould Golden. Resistant to scab. Moderate vigour, spreading habit and medium-late blooming season; fruit is moderately large (207 g) and symmetric, skin is smooth, no russetting. Ripens some days after Golden Delicious; fruit is very attractive; large, good storage ability.	Eating
<u>Golden Russet</u>		New York	1845 (documented)	A medium-sized heavily russeted light green apple, occasionally with a reddish blush. Crisp, fine-grained flesh is rich, sugary and very sweet. Excellent dessert apple, keeps very well. Makes extraordinary cider, known as the "Champagne of cider apples."	Cider, Eating
<u>Golden Spire</u>		Lancashire, UK	1850	An old Northern English variety. Unusually tall and oblong with a tart flavour.	Cider, Eating
<u>Golden Supreme</u>		Idaho, US	1960		Eating
<u>Goldrush</u> ^[29]		Indiana, US	1980	The fruit has a complex spicy flavor with high acidity and sweetness. Acidity moderates in cold storage, with exceptional quality after 2 to 3 months.	Eating
<u>Goldspur</u>		US	1960	A sport of 'Golden Delicious'.	Eating
<u>Gordon</u>		Whittier, California, USA	1977	A low chill hour cultivar developed by Robert B. Gordon in Whittier, CA from unknown parentage. Blooms over long period in Southern CA - from April to Early June. Bears mature fruit from August to October. Fruit is green with red striped overcolor. Ripe at approximately 50% red coverage. Fruit is dual purpose, for eating and baking with sweet-tart flavor.	Eating & Cooking
<u>Gradirose</u>		Languedoc-Roussillon, France	2004	Created by Pépinières Gard. Early dessert apple with pink blush. Ripens in September and stores well. Very productive.	Eating
<u>Gragg</u> (aka Red Gragg, Winter Queen)		North Carolina, US	1860	Originated on the farm of James Gragg in Caldwell County, NC about 1860. Valued by North Carolina growers for its fine cooking qualities, crispness and long storage ability. The conical shaped fruit is red in colour with moderately conspicuous dots. Ripens in October and is a great keeper.	Cooking, Eating
<u>Granny Smith</u>		Australia	1868	This is the apple once used to represent <u>Apple Records</u> . A favourite variety, widely sold in the UK. Also noted as common pie apple. Lime green colouring. Extremely tart.	Cooking, Eating
<u>Gravenstein</u>		Gråsten, Jutland, Denmark	17th century	A medium-sized early yellow-green apple, often with red stripes. Crisp, sweet, tart flavour. Exceptional cooking apple, especially for applesauce and pies. Poor keeper; becomes soft quickly. German immigrants introduced this variety to California's San Joaquin Valley in the mid-19th century. Has many sports.	Cooking, Eating
<u>Green Cheese</u>		North Carolina or Georgia, US	18th century	A very old southern apple thought to have originated in North Carolina or Georgia but its true origin is uncertain. The fruit is medium to large, oblate to oblique in shape. The skin is deep green in colour, turning pale yellow when fully ripe. The yellowish flesh is sweet, crisp, tender and juicy.	Eating

List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
<u>Greensleeves</u> AGM ^[30]		Kent, UK	1966	Golden Delicious × James Grieve; good garden apple, with a pleasant but unexceptional flavour. Likely named for famous Renaissance era song.	Eating
<u>Grenadier</u> AGM ^[31]		England	1862 (documented)	Possibly one of the strangest of all British apples: it is ribbed and lumpy with a tough coat, looking as though it has taken a beating. Grenadier cooks down to cream-coloured puree with a superb apple flavour. Makes an excellent apple jam. Poor keeper. Reliably heavy annual bearer.	Cooking
<u>Grimes Golden</u>		Brooke County, West Virginia, US	1804	A medium-sized roundish to slightly oblong apple. Greenish-yellow skin, ripening to a clear yellow, stem cavity sometimes russeted, covered with yellow or russet dots. The yellowish-white flesh is crisp and tender, with a rich, spicy, sugary-sweet flavour. A good all-purpose dessert and cooking apple, Grimes also makes a strong single-variety cider. Excellent keeper. Grimes Golden is the parent of the ubiquitous Golden Delicious. Relatively rare among apples, Grimes Golden is self-fertile. Original tree discovered near a known orchard of <u>John Chapman</u> (Johnny Appleseed).	Cider, Cooking, Eating
<u>Haralson</u>		Minnesota, US	1923	Red colour and large, moderately conspicuous dots. Crisp and juicy with a tart flavour. Excellent choice for pies.	Cooking, Eating
<u>Harrison Cider Apple</u>		New Jersey, US	1770	Yellow skin, sometimes red-blush, black spots, small size, sweet, rich and dry.	Cooking, Cider
<u>Hawaii</u>			1945 (introduced)	Noted for pineapple-like taste.	Eating
<u>Herefordshire Russet</u>		Kent, England	2002	Cox's Orange Pippin × Idared. Rich, aromatic flavour. Pick early October, stores until January. Crops well.	Eating.
<u>Heyer 12</u>				Very cold-tolerant.	Eating
<u>Honeycrisp</u>		Minnesota, US	1960	Has excellent eating and keeping qualities. Mottled red and yellow colour. Very crisp white flesh is slightly tart with a strong honey-like sweetness. Quality varies from apple to apple. Developed by the <u>University of Minnesota</u> and best suited to cool climates.	Eating
<u>Honeygold</u>		Minnesota, US	1969	Sweet tasting fruit. Tree has very showy, light pink blossoms in spring.	Eating
<u>Howgate Wonder</u>		Isle of Wight, UK	1960	Usually a big apple. Makes a lot of juice.	Cooking
<u>Idared</u> AGM ^[32]		Moscow, Idaho, US	1942	A medium-sized deep red apple. Crisp white flesh is tart and juicy, and can be somewhat bland if eaten out of hand, however, Idared is an exceptional cooking apple. Flesh keeps its shape, and the flavour becomes much stronger with cooking. An excellent keeping apple, Idared remains hardy and durable in proper storage for as long as 8 months. Idared is a cross between <u>Jonathan</u> and <u>Wagener</u> developed at the <u>University of Idaho</u> .	Cooking
<u>Irish Peach</u>		Kilkenny, Ireland	19th century	Excellent for baking. Early harvest. More difficult to find within land of origin due to primary use for export to UK. Hardy, tastes very good straight off tree.	Cooking, Eating
<u>James Grieve</u> AGM ^[33]		Edinburgh, Scotland	1893	Good taste, but poor keeper (bruises easily).	Cooking, Eating
<u>Jazz</u> (Scifresh)		<u>New Zealand</u>	2007 (launched)	Bright red round apple with subtle yellow under-striping. Tart to sweet, dense and very crunchy with effervescent texture. From sweet Royal Gala × firm, tart Braeburn. Widely sold commercially in the UK.	Eating
<u>Jonagold</u> AGM ^[34]		New York	1968	Popular in Europe and land of origin. Several highly coloured strains are available. Widely sold commercially in the UK.	Eating, Cooking
<u>Jonathan</u>		New York	1820s	Tart taste. Mostly red apple with patches of lime green. Does well in cooler areas; some frost resistance.	Cooking (Pie), Eating

Common name	Image	Origin	First developed	Comment	Use
					
<u>Junaluska</u>		North Carolina, US	c. 1815	Battle of Horseshoe Bend, believed to have planted original tree. Extremely russeted and ugly apple but very hardy tree with superior taste to commercial varieties.	Cooking, Cider, Eating
<u>Junami</u>		Switzerland	c. 2010	A cross between Ideared and Maigold with Elstar. Beautifully round, fresh and fruity taste with a crunchy bite.	Cooking, Eating
<u>Jupiter</u> ^{AGM} ^[35]		North Carolina, US	c. 1815	A large, round, slightly conic apple. Light yellow-green skin with a red-orange blush and stripes. Strong apple flavour is well-balanced between sweet and sharp. Cross of Cox's Orange Pippin and Starking Delicious (a sport of Red Delicious), apple retains Cox's flavour, but tree is easier to grow.	Eating
<u>Kalmar Glasäpple</u>		Sweden	18th century ^[36]	The body is light yellow, and the taste is a mix of acidity and sweetness. Harvesting may begin in early October and it is typically fully ripe in early December.	Cooking, Eating
<u>Kanzi</u> (Nicoter)		Belgium	1991	<u>Gala</u> × <u>Braeburn</u> . Crunchy, juicy, sweet, slightly tangier than Gala.	Eating
<u>Karmijn de Sonnaville</u>		Wageningen, Netherlands	1949	Yellow ground colour when ripe, with red flush, and russet depending on the season. Large apple, though shape can be irregular.	Cooking (Apple Juice), Eating
<u>Katy</u>		Sweden	1947	Medium-sized early eating apple with red skin and pale cream flesh. Well suited to Northern European climate.	Eating
<u>Kerry Pippin</u>		County Antrim, Ireland	c. 1805	Pale to golden yellow flesh. Delightful spicy taste. Well suited to Ireland's moist, cool climate.	Eating
<u>Kidd's Orange Red</u> ^{AGM} ^[37]		New Zealand	1924	Cox's Orange Pippin × Delicious. Yellow skin with orange red flush. Chewy rather than crunchy.	Eating
<u>King</u>		United States			Eating
<u>King of the Pippins</u> ^{AGM} ^[38]		France		Suitable for more northerly (southerly in the Southern Hemisphere) areas with higher rainfall	Eating, cooking
<u>King Russet</u> ^{AGM} ^[39]		UK		Russeted form of 'King of the Pippins'	Eating
<u>Knobbed Russet</u>		Sussex, England	1819	Green and yellow, with rough and black russet. Unusually irregular, warty and knobby surface.	Cider, Eating
<u>Kosztela</u>		Poland	16th century		Eating
<u>Lady Alice</u>		Washington, US	1979	Medium-sized, roundish oblate with thin yellow-green skin with an orange blush and bright red stripes. Crisp yellowish-white flesh is sweet with hints of honey and almond. Don Emmons purchased a neglected orchard of Red Delicious near Gleed, Washington, in 1978. While cultivating between trees, a disc from the plow hit the base of a tree. The injury caused a new shoot to grow from the rootstock (likely a seedling grown from a pip). The shoot was allowed to grow and bear fruit which Mr. Emmons named for his mother, Alice. ^[40]	
<u>Lane's Prince Albert</u> ^{AGM} ^[41]		England	1841	Green with orange blush. Makes a good apple crumble for Christmas: peak ripening happens in winter.	Cooking

List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
					
Laxton's Epicure <small>AGM</small> ^[42]		UK		Aromatic sweet fruit, tendency to <u>biennial</u> habit, bruises easily.	
Laxton's Fortune See 'Fortune'					
Laxton's Superb		England	1897	Wyken Pippin × Cox's Orange Pippin. Classic old Victorian, British apple. Green with dull red flush. Firm texture, but not very good juice producer.	Eating
Liberty		New York	1978	Very disease-resistant. Very similar appearance to McIntosh, relatively short storage life in air.	Eating
Limelight		Kent, England	2000	Greensleeves type; abundant cropping and a compact tree. A pale green apple with a smooth finish and occasional pink blush. Crisp flesh and disease resistant tree.	Eating
Liveland Raspberry apple		Livland Governorate	Old		Eating
Lodi		Ohio, US	1911	Fruit pale yellow flushed with deeper yellow. Resistant to scab. Tangy taste.	Eating
Lord Derby		Cheshire, England	c. 1850	Yellowish green apple. Acid flavour, likes cooler weather.	Cooking
Lord Lambourne <small>AGM</small> ^[43]		England	1921	James Grieve apple × Worcester Pearmain. Round shape. Orange flush with hint of russet. Strong acid flavour. Good for domestic cultivation.	Eating
Macoun		New York	1923	Cold-tolerant. Crunchy. Does very well in salads.	Eating
Maiden's Blush		Burlington, New Jersey, US	19th century	A thin-skinned, flattened apple. Pale yellow-green skin has a telltale crimson blush on the side that faced the sun. White flesh is crisp with a sharp flavour that mellows with storage. Heavy annual bearer. Good cooker. Excellent variety for drying because the flesh remains white and bright.	Cooking, Eating
Malinda		Vermont, US	1860	Small, conical with sheep's nose; deep, rich yellow with red spots possible. Dry, dense, substantive flesh; mild, pear-like flavour. Tree good in climates with heavy snowfall.	Cooking, Eating
Mantet		Manitoba, Canada	1929 (introduced)	Amber fruit washed with red. Summer apple. Does not do well in warm climates.	Eating
Manks Codlin		Isle of Man	1815 (First fruited)	Pale yellow medium-sized fruit with occasional flush of red. Hardy. Heavy producing.	Cooking
Margil		London	1750s	Small, highly flavoured apple held in very high esteem by connoisseurs. Medium to small in size, slightly conical in shape, dull green skin with an orange-red blush, some russetting. The yellow flesh is firm, crisp, sugary, and as pomologist Robert Hogg said, "with a powerful and delicious aromatic flavour." The very small tree is weak and slender and bears light crops. Because it flowers early, it is susceptible to frost damage. It keeps well. Introduced to Brompton Park Nursery from <u>Versailles</u> by <u>Henry Wise</u> in the early 18th century.	Eating
May Queen		Worcester, England	1800s	Large, oblate, often russeted yellow apple with bright red blush and stripes. Crisp, greenish-yellow flesh, rich,	Eating









List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
				nutty flavour. Similar texture to Ribston Pippin, and in a good year, its equal in flavour. In bad years it can be rather dry and harsh. Excellent keeper. Heavy annual bearer.	
<u>McIntosh</u>		Ontario, Canada	1811	A popular, cold-tolerant eating apple in North America.	Cooking (applesauce), Eating, Pies
<u>Melba</u>		Ontario, Canada			Eating
<u>Melon</u>		Connecticut	1800		Eating
<u>Melrose</u>		Ohio, US	1944	Flavour improves in storage. Coarse flesh.	Eating
<u>Merton Charm</u> AGM		UK		Semi-weeping habit, heavy crops of small fruit unless thinned	
<u>Merton Worcester</u>		England	1956	Cox's Orange Pippin × Worcester Pearmain. Developed at John Innes Institute.	Eating
<u>Miller's Seedling</u>		Berkshire, England	1848	Sweet apple. Tree prefers chalky soils.	Eating
<u>Mollie's Delicious</u>		New Jersey, US	1966	Conical shape, pinkish red colour. Lasts long in refrigeration. Good aftertaste.	Eating
<u>Mother (American Mother)</u>		Massachusetts, US	1840	Medium-sized yellow apple with crimson stripes and darker red blush. White flesh is rich, sweet and juicy. The fruit has a balsamic aroma with a suggestion of vanilla. Cropping can be a bit irregular, if not completely biennial. A late flowering variety that avoids frost. Some resistance to scab.	Eating
<u>Muscadet de Dieppe</u>		Normandy, France	c. 1750	Commonly used in making Calvados brandy.	Cider
<u>Mutsu</u>		Aomori Prefecture, Japan	1930	Known as "Crispin" in the UK. Golden Delicious × Indo.	Eating
<u>My Jewel</u>		Watsonville, California	c. 1940 ^[44]	Originated as a chance seedling, a cross between Winter Banana and Golden Delicious. ^[45] Yellow colour. October harvest. Still used in cider blends by Martinelli's ^[46]	Eating, Cooking, Cider
<u>Newell-Kimzey (Airlie Red Flesh)</u>		Airlie, Oregon	1961	A medium to medium -large, conic apple. Light yellow-green skin with white dots, occasionally with red-orange blush on one side. Light pink to deep red flesh is crisp, sweet and moderately tart.	Eating, pies
<u>Newtown Pippin (Albemarle Pippin)</u>		Queens County, New York	1759	Best known colonial apple in North America. Known favourite of Ben Franklin and Thomas Jefferson. Medium to large, often irregularly shaped apple. Greenish-yellow, dotted, often russeted. Tough skin, flesh cream to	Cooking, Eating, Cider

List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
				greenish-white, very quickly browning. Texture is crisp, moderately fine-grained subacid to tart, sprightly. Biennial habit, slow to come into bearing. Good keeper, improves with storage. Prized for its clear juice in cider making. Two sports, Green Newtown Pippin and Yellow Newtown Pippin, differ only in skin colour.	
<u>Newton Wonder</u> ^{AGM} ^[47]		Melbourne, Derbyshire, England	1870s	Very good cooker. Prolific bearer, can be harvested in winter. Keeps well until March.	Cooking
<u>Nickajack</u>		North Carolina, United States	c. 1810	Native American origin, believed to be originally grown by Cherokee along banks of Nickajack Creek. Only grown in Appalachians, favourite of later settlers for desserts. Rusty red colour with sweet, crisp taste.	Cooking, Eating
<u>Norfolk Royal</u>		England	c. 1850	Crisp, sharply sweet and well-flavoured. Available as a russet or smooth.	Eating
<u>Northern Spy</u>		New York	c. 1800	Tart, firm, stores very well. Noted for being excellent choice for making American-style apple pie. Sometimes used as a <u>rootstock</u> .	Cider, Cooking, Eating
<u>Opal</u>		Czech Republic	1999	Firm, fine to medium grained, medium juicy, full flavoured, sweet, mild-subacid. Golden Delicious × Topaz. ^[48]	Eating
<u>Orin</u>		Fukushima, Japan	1952	Sweet and distinctive fragrance. Notes of pineapple. Medium hardness. Golden Delicious × Indo.	Eating
<u>Orleans Reinette</u>		Orleans, France	1776	Reliable bearer. Extraordinary complex flavour, similar to Blenheim Orange, but not related.	Eating
<u>Ozark Gold</u>		Missouri, US	1970	Light green with pink blush. Has taste with notes of honey.	Eating
<u>Pacific Rose</u>		New Zealand	1995	Extremely crisp, sweet apple. Also grows well in California.	Eating
<u>Pam's Delight</u>		Bedfordshire, England	1958	A medium-sized apple with a red blush. Flesh is crisp, juicy and sweet-tasting. ^[49]	Eating
<u>Paula Red</u>		Kent County, Michigan, US	1960s	Firm white flesh; McIntosh mutation.	Eating
<u>Peasgood's Nonsuch</u> ^{AGM} ^[50]		England	1858	A very large yellowish-green apple, deepening to orange-yellow, flushed and striped red with some russet patches. Flesh is sweet and juicy. Good eating and superb for cooking. Large, hardy and heavy cropping tree. Apples can weigh up to half a kilogram, and are famously large enough to make a pie from a single apple.	Cooking, Eating
<u>Pink Pearl</u>		California, US	1944	Noted for having bright pink flesh. Sweet. Possibly has crab apple in its ancestry. Makes cider have a reddish tint if pressed.	Eating
<u>Pinova</u>		East Germany	1965	Bred in Germany over an 18-year period. Marketed as "Piñata" in the United States. Fragrant smell, thin skin and balanced sweet and tart flavour profile. From Clivia × Golden Delicious.	Cooking, Eating
<u>Pitmaston Pineapple</u>			1785	Pitmaston Pineapple is a dessert apple known since 1785. Small oblong apples with a yellow-green russeted	

List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
<u>Pixie</u> AGM ^[51]		Moseley, Worcester, England		skin. Tender flesh is an intense nutty, honeyed flavour with, as the name suggests, tropical undertones and some balancing acidity. Trees are <u>biennial</u> but produce heavy crops in the 'on' year.	
		England	1947	Resistant to scab and mildew. Very small apple.	Eating
<u>Pristine</u>		Indiana, USA	1994	Resistant to most diseases	Eating
<u>Prima</u>		USA	1958	Resistant to scab and most diseases	Eating
<u>Porter's</u>		US		Smallish, squat, deep golden yellow colour with red blush and firm, white, fine-grained aromatic sweet flesh.	Eating, Cooking or Cider.
<u>Pott's Seedling</u>		England		Pale green to yellow colour and white flesh.	Cooking
<u>Pound Sweet</u>		Manchester, Connecticut, US	1834	Amber coloration. Used mostly for making apple butter. Russets. Does well in moderate cold. Suitable to areas with snowy winters.	Cooking
<u>Rajka</u>		Czechoslovakia		Scab-resistant cross of Rezista × Rome	Eating
<u>Red Astrachan</u>		Russia	c. 1800	Extremely resistant to frost.	Cooking
<u>Red Delicious</u>		Iowa, US	c. 1870	Unmistakable for its acutely conic shape, dark red colour and telltale bumps on bottom. Flavour is sweet and mild. Poor choice for cooking or cider. Original seedling known as "Hawkeye." Rights bought by Stark Brothers in 1893. First marketed as "Delicious" or "Stark's Delicious," name changed to "Red Delicious" in 1914 when Stark bought the rights to Mullin's Yellow Seedling, changing that apple's name to "Yellow Delicious". Red Delicious has many sports and ranks as the world's most prolific apple.	Eating
<u>Red Prince</u>		Weert, Netherlands	1994	Medium-sized, conic, uniform deep red skin. White flesh is crisp, sweet and juicy, with hints of cherry and almond. Excellent keeper. Chance seedling (a natural cross of Jonathan and Golden Delicious) discovered in 1994. Marketed throughout Europe, in 2001, Global Fruit in Ontario became exclusive growers of the variety in North America. ^[52]	Eating, Cooking
<u>Rev. W. Wilks</u>		Slough, Buckinghamshire, England	1904	Peasgood's Nonsuch x Ribston Pippin. Pastel green with a light pink flush. Very disease-resistant. Cooks to a light, pale puree, hardly needing any sugar.	Cooking
<u>Rhode Island Greening</u>		Newport, Rhode Island, US	1650s	Extremely old variety for United States, second only to Roxbury Russet in age. Tartness can make eyes water. Grass-green colour with some possible russeting near stem. Occasional reddish pink blush	Cider, Cooking
<u>Ribston Pippin</u> AGM ^[53]		Knaresborough, North Yorkshire, England	1708	An irregularly-shaped and sometimes lopsided apple, usually round to conical and flattened at the base with distinct ribbing. Skin is yellow with an orange blush and red streaked with russet dots. Yellow flesh is firm, fine-grained, and sweet with a pear-like flavour. The original Ribston Pippin sprouted in 1708 from one of three apple pips sent from Normandy to Sir Henry Goodricke, 4th Baronet of Ribston Hall at Knaresborough. The original tree stood until 1835. It then sent up a new shoot and, on the original roots, lived until 1928. Ribston Pippin is thought to be a parent of Cox's Orange Pippin.	Eating


List of apple cultivars - Wikipedia




Common name	Image	Origin	First developed	Comment	Use
<u>Rome Beauty</u>		Rome, Ohio, United States	19th century	Rounded, deep red, and very glossy. Crisp, juicy white flesh is mild as a dessert apple, but develops an extraordinary depth and richness when cooked. Good keeper.	Cooking
Rosemary Russet AGM ^[54]		UK		Regular cropper. Fruit sweet and sharp, like 'Ashmead's Kernel'.	
<u>Roxbury Russet</u>		Massachusetts, United States	c. 1640	First tree a chance seedling grown in Roxbury, Massachusetts, now a neighborhood of Boston. Oldest known variety of apple in America, planted by Pilgrim Fathers as foundation stock for Massachusetts Bay Colony. Knobbly, russeted coat gives green skin a bronze tinge and hides a cream coloured flesh. Excellent keeper; resistant to fireblight. Mild flavour. Multi-purpose apple that is a wonderful choice for pies, eating fresh, or cider. Still available in New England farmer's markets; commercial interest recently renewed in this cultivar because of its past use as a cider apple.	Cooking (pies), Eating, Cider.
Royal Gala See Gala					
Rozela		Czech Republic	2008	Flesh is medium firm, juicy with great aromatic flavour and delicate smell. The skin is attractive bright red with prominent lenticels. Annual producer of heavy crops, the resistant equivalent of Idared with outstanding flavour.	Eating
<u>Rubens (Civni)</u>		Italy	1985	Sweet and crunchy; Gala × Elstar.	Eating
<u>St. Edmund's Pippin</u> AGM ^[55]		Suffolk, England	1870s	Unusual in fact that it has scaly russet patches mixed with smooth. Has vanilla/pear taste. Usually a light yellow-green.	Eating
<u>Santana</u> ^[56]		Wageningen, Netherlands	1978	Scab resistant.	Eating.
<u>Saturn</u>		Kent, England	1980	Scab resistant.	Eating.
<u>Scrumptious</u>		Kent, England	2003	Sweet and crisp. Self-fertile, mid-season variety that ripens in early September and will store well for about a month. The blossom is frost hardy resulting in heavy crops and the tree can be grown in all areas of the UK. The flesh is crisp and aromatic and the thin skin turns deep red as it develops	Eating
Shinano Sweet		Nagano, Japan	1978	mid-season crops. Tsugaru x <u>Fuji</u>	Eating
Shockley		Jackson County, Georgia (USA)	1852	Small to large. Yellowish and green skin with reddish stripes. Rich sweet taste with vinous flavour.	Eating, preserves
Sirius		Czech Republic	2007	Flesh yellow, firm, crisp, fine grained, very juicy, well balanced sugar and acid level, rich flavour	Eating
<u>Smokehouse</u>		Mill Creek, Pennsylvania, US	1837	A medium to small apple. Greenish-yellow with flushed red-orange stripes. The yellowish-white flesh is crisp and tender with a spicy-sweet flavour that tastes like cider. Excellent all-purpose apple. Unusual in that it also makes excellent cider. Seedling discovered growing next to the smokehouse on William Gibbons' farm in <u>Mill Creek, PA</u> . Bears fruit from young age.	Eating, Cooking, Cider.
<u>Snow apple (Fameuse)</u>		Quebec, Canada	17th century	Tender, aromatic, distinct flavour. A parent of <u>McIntosh</u> .	Cider, cooking, eating
<u>Sonya</u>		New Zealand	2000	Cross between a Red Delicious and Gala. Coppery coloration. Crisp.	Eating
<u>Ros Picant</u>		Romania	19th century	Characterized by its distinct, faintly spicy flavor. Green and yellow, mostly used for making cider and <u>Pálinka</u> .	Cider, cooking, Eating
<u>Spartan</u>		British Columbia, Canada	1926	Good all-purpose, medium-sized apple. Has a bright red blush and may have background patches of greens and yellows. Popular across border in United States as well.	Cooking, Eating

List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
					
Splendour/Splendor		New Zealand	1948	Descendant of Red Dougherty x Golden Delicious, ancestor of Pacific Rose and Aurora Golden Gala	Eating
Star of Devon		UK	1905	medium-sized red dessert apple	Eating
Stark Earliest		US	1938	Does nicely in fruit salads. Red striping on light background. Ripens in summer.	Eating
Stayman		US	1866	Dullish red skin often covered with a light russet. Tart, wine-like flavour. Stores well. Particularly known for tangy cider.	Cider, Cooking, Eating
Streifling Herbst		Netherlands or Western Europe		Sour sweet. Popular in Eastern Europe	Eating, juice, jam, compote, dried
Sturmer Pippin		Sturmer, Essex, England	c. 1800	A medium-sized, bright greenish-yellow apple with a reddish-brown blush, often on one face only. White-fleshed and crisp. One of the best English keeping apples, with proper storage Sturmer Pippin lasts 4 to 5 months. Flavour is sprightly, more sharp than sweet when first picked, but improves dramatically in storage, becoming sweeter and richer, while maintaining its crisp texture. This keeping ability made it ideal for long journeys, as such, it was brought to Australia where it is still widely grown. Parent of Granny Smith .	Eating
Summerfree		Italy	1998	Resistant to scab. Spreading habit with moderate vigour, fruit is large, average weight of 175 g, skin is smooth, ripens 1–2 days before Gala, good storage ability.	Eating
Sunset AGM ^[57]		England	1918	Easy to grow. Has very similar flavour to Cox's Orange Pippin. Won't do well in heat.	Eating
Suntan AGM ^[58]		Kent, UK	1956	Fruits ripen orange-red, flavour is sharp and intense	
Sutton Beauty		Sutton, Massachusetts	c. 1757		Eating
Sweet Sixteen		Minnesota, US	1973	Large fruit, some russetting near top. Moderately acidic taste.	Eating
SweeTango		Minnesota, US	2009	Juicy and sweet, and viewed as a successor to the Honeycrisp by many growers.	Eating
Teser		USA	1944	Resistant to scab.	Eating
Tolman Sweet		US	1822	Very sweet apple. Once used to make dried fruit for winter.	Cider, Cooking
Tom Putt		Trent, Dorset, England	18th century	Small to medium, flat and irregularly shaped apple. Green, usually covered entirely with a bright red blush. Crisp, sharp flavour. An excellent cooker and ideal single-variety cider apple. Softens during storage. Tree is vigorous and precocious. Scab-resistant. Seedling found by a Rev. Tom Putt of Trent, Somerset, England in the late 1700s. Triploid.	Cider, Cooking

List of apple cultivars - Wikipedia

Common name	Image	Origin	First developed	Comment	Use
					
<u>Topaz</u>		Czechoslovakia	1990	Rubin × Vanda, scab-resistant, sharp flavour.	Cider, Cooking, Eating
<u>Tsugaru</u>		Aomori, Japan	1930	<u>Golden Delicious</u> × <u>Jonathan</u>	Eating
<u>Twenty Ounce</u>		New York	1840	Huge: apple weighs over one pound, or nearly 500 g. Green overlaid with broad red striping. Excellent cooker. Nice juice qualities.	Cider, Cooking, Eating
<u>Tydeman's Early Worcester</u>		England	1929	McIntosh × Worcester Pearmain. Crimson over yellow background colour.	Eating
<u>Tydeman's Late Orange</u>		England	1930	Good storage qualities, but loses fragrance with age.	Eating
<u>Wagener</u>		New York	1795	Antique American variety, known since Colonial times. Tree is scab-resistant. Green with red flush, crispy, subacid and sweet. Keeps very well. Very versatile in kitchen; not only does it cook well, but makes a good single-variety cider. Wagener is a parent of Idared, to which it imparts its keeping and cooking qualities.	Cider, Cooking, Eating
<u>Warner's King</u> ^{AGM} ^[59]		Kent, England	c. 1700	Oblong and light green. Very tart. Do not attempt to eat out of hand.	Cooking
<u>Washu 1984</u> ^{AGM} ^[60]		Japan	c. 1920	Conical with light green skin and dark freckles, with a firm, white, bruise-resistant flesh and a sweet, low-acid flavor with tropical undertones.	Eating
<u>Westfield Seek-No-Further</u>		Westfield, Massachusetts, US	18th century	A medium-sized conic to truncate-conic apple. Greenish-yellow, dull skin, flushed orange with carmine stripes, russet dots and patches. Shaded fruit are often irregularly russeted all over, with little colour showing. Flesh is light buttery-yellow, firm but tender, and moderately fine-grained. Flavour is nicely balanced, a honey-like sweetness balanced with a lemon-like citric acidity, rich, notes of pear and vanilla. Vigorous grower, some disease resistance.	Eating
<u>Wealthy</u>		Minnesota, US	1860	Cherry Red × Sops of Wine. Pretty reddish pink coat. Believed at one time Minnesota was too cold to grow apples until "Wealthy" was cultivated. Now a parent to many apples for resistance to temperatures below freezing. Still available in upper Midwest.	Eating
<u>White Transparent</u>		Latvia	1850	Very pale green skin with an almost white flesh, it is very sharp in taste. Fruit bruises easily and goes soft once harvested.	Cooking
<u>Winesap</u>		United States	1817	Sweet with tangy finish. Reddish blush flecked with some green.	Cider, Eating
<u>Winston</u> (Winter King) ^{AGM} ^[61]		England	c. 1935	Cox Orange × Worcester Pearmain. Originally called Winter King because of its extraordinary keeping ability, renamed during World War II for <u>Winston Churchill</u> .	
<u>Wjick McIntosh</u>			Mid 1960's		

Common name	Image	Origin	First developed	Comment	Use
		British Columbia, Canada		Mutation of McIntosh apple that first showed columnar ornamental properties	Eating, Cooking, Ornamental
<u>Wolf River</u>		Wisconsin, US	1881	Apple very large, some growing to size of large grapefruit. Red with yellow blush. Once very popular commercial apple in United States but presently relegated to upper Midwest if grown for profit. Occasionally can be found growing wild in backcountry thickets or abandoned land in Shenandoah Valley. Named for area where found. Feral trees can be brought back with care and pruning.	Cooking, Eating
<u>Worcester Pearmain</u> AGM ^[62]		Worcestershire, England	1873	Crisp and sweet strawberry flavour when ripe. Best if eaten early in season (September).	Eating
<u>Wyken Pippin</u>		England or Netherlands	Old	Small flattened golden apple with delicious flavor	Eating
<u>York Imperial</u> AGM ^[63]		York, Pennsylvania, US	1820	Tart yet sweet, preserves well, lop-sided shape	Cider, Cooking, Eating
<u>Zestar</u>		Minnesota, US	1999	Red and greenish-yellow, round, sweet and tangy, preserves well	Cooking, Eating

Cider apples

Cider apples may be far too sour or bitter for fresh eating, but are used for making cider. Some apples (especially older ones from the U.S. and Canada) are used for both cider and eating purposes.



Gravenstein apples, used for cooking, dessert, and cider



Less common apple cultivars (among pear cultivars).

Common name	Origin	First developed
<u>Baldwin</u>	Wilmington, Massachusetts, US	c. 1740
<u>Brown Snout</u>	Herefordshire, England	c. 1850
<u>Dabinett</u>	Somerset, England	late 19th century
Dymock Red	Gloucestershire, England	
<u>Ellis Bitter</u>	Newton St. Cyres, Devon, England	c. 1850
<u>Foxwhelp</u>	Gloucestershire, England	c. 1600
Hagloe Crab		
<u>Hangdown</u>	Somerset	
<u>Kingston Black</u>	Near Taunton, Somerset, England	late 19th century
<u>Newtown Pippin</u>	Queens County, New York, US	c. 1750
<u>Redstreak</u>	Herefordshire, England	c. 1630
<u>Roxbury Russet</u>	Massachusetts, US	c. 1640s
<u>Slack-ma-Girdle</u>	Devon, England	18th century
Stoke Red	Rodney Stoke, Somerset, England	early 20th century
<u>Styre</u>	Forest of Dean	before 1600
<u>Tremlett's Bitter</u>	Exe Valley, UK	c. 1820
<u>Vista Bella</u>	Rutgers University, US	1944
<u>Winesap</u>	US	c. 1817
<u>Woodcock</u>	Gloucestershire	c. 1600
<u>Yeovil Sour</u>	Yeovil, Somerset	c. 1824



A range of modern apple cultivars

Rootstock cultivars

Selection of rootstock cultivars can be difficult: vigorous roots tend to give trees that are healthy but grow too tall to be harvested easily without careful pruning, while *dwarfing* rootstocks result in small trees that are easy to harvest from, but are often shorter-lived and sometimes less healthy. Most modern commercial orchards use one of the "Malling series" (aka 'M' series), introduced or developed by the *East Malling Research Station* from the early 20th century onward. However, a great deal of work has been done recently introducing new rootstocks in Poland, the U.S. (Geneva), and other nations. The Polish rootstocks are often used where cold hardiness is needed. The Geneva series of rootstocks has been developed to resist important diseases such as fireblight and collar rot, as well as for high fruit productivity.

See also

- Cooking apple
- Lists of cultivars
- List of apple dishes
- List of Japanese apple cultivars
- Welsh Apples
-
- Food portal

References

- Elzebroek, A.T.G.; Wind, K. (2008). *Guide to Cultivated Plants* (<https://books.google.com/books?id=YvU1XnUVxFQC&pg=PT39&dq=apple%20cultivars%207%2C500&pg=PT39#v=onepage&q=&f=false>). Wallingford: CAB International. p. 27. ISBN 1-84593-356-7.
- "AGM Plants - Ornamental" (<https://www.rhs.org.uk/plants/pdfs/agm-lists/agm-ornamentals.pdf>) (PDF). Royal Horticultural Society. July 2017. p. 63. Retrieved 2 April 2018.
- "RHS Plant Selector - *Malus domestica* 'Alkmene'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=6122>). Retrieved 23 May 2013.
- "RHS Plant Selector - *Malus domestica* 'Arthur Turner'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5790>). Retrieved 23 May 2013.
- "RHS Plant Selector - *Malus domestica* 'Ashmead's Kernel'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5817>). Retrieved 23 May 2013.
- "Archived copy" (<https://web.archive.org/web/20130219111835/http://www.superfreshgrower.com/varietyid=22>). Archived from the original (<http://www.superfreshgrowers.com/apples/variety.html?varietyid%3D22>) on 2013-02-19. Retrieved 2012-12-31.
- "RHS Plant Selector - *Malus domestica* 'Belle de Boskoop'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5801>). Retrieved 23 May 2013.
- "RHS Plant Selector - *Malus domestica* 'Blenheim Orange'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5699>). Retrieved 23 May 2013.
- "RHS Plant Selector - *Malus domestica* 'Bramley'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=1239>). Retrieved 23 May 2013.
- "Bramley apple recipes - BBC Food" (http://www.bbc.co.uk/food/bramley_apple). *www.bbc.co.uk*. Retrieved 20 August 2018.
- Calhoun, Creighton Lee, Jr. "Old Southern Apples", Blacksburg, Virginia 1995, MacDonald and Woodward, (ISBN 978-0-939923-37-3), page 59

12. "RHS Plant Selector - *Malus domestica* 'Claygate Pearmain'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=6076>). Retrieved 23 May 2013.
13. "RHS Plant Selector - *Malus domestica* 'Delcorf'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=4935>). Retrieved 23 May 2013.
14. "RHS Plant Selector - *Malus domestica* 'Discovery'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=1240>). Retrieved 23 May 2013.
15. "RHS Plant Selector - *Malus domestica* 'Dummellor's Seedling'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=4843>). Retrieved 23 May 2013.
16. "Plant details > Search for AGM plants / RHS Gardening" (<http://apps.rhs.org.uk/agm/award3.asp?ID=155543>). *apps.rhs.org.uk*. Retrieved 20 August 2018.
17. "RHS Plant Selector - *Malus domestica* 'Edward VII'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5820>). Retrieved 23 May 2013.
18. "RHS Plant Selector - *Malus domestica* 'Egremont Russet'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5978>). Retrieved 23 May 2013.
19. "RHS Plant Selector - *Malus domestica* 'Ellison's Orange'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=6082>). Retrieved 23 May 2013.
20. "RHS Plant Selector - *Malus domestica* 'Elstar'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=6006>). Retrieved 23 May 2013.
21. "RHS Plant Selector - *Malus domestica* 'Emneth Early'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=4522>). Retrieved 23 May 2013.
22. "RHS Plant Selector - *Malus domestica* 'Falstaff'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=1241>). Retrieved 23 May 2013.
23. "RHS Plant Selector - *Malus domestica* 'Fiesta'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=1242>). Retrieved 23 May 2013.
24. "RHS Plant Selector - *Malus domestica* 'Fortune'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=1246>). Retrieved 23 May 2013.
25. <http://apps.rhs.org.uk/plantselector/plant?plantid=4638>
26. "RHS Plant Selector - *Malus domestica* 'George Neal'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=6009>). Retrieved 23 May 2013.
27. "RHS Plant Selector - *Malus domestica* 'Golden Delicious'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5844>). Retrieved 23 May 2013.
28. "RHS Plant Selector - *Malus domestica* 'Golden Noble'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=1243>). Retrieved 23 May 2013.
29. "'GoldRush' Apple" (<https://www.hort.purdue.edu/newcrop/pri/coop38-3.html>). Retrieved 12 Dec 2017.
30. "RHS Plant Selector - *Malus domestica* 'Greensleeves'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5623>). Retrieved 23 May 2013.
31. "RHS Plant Selector - *Malus domestica* 'Grenadier'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5599>). Retrieved 23 May 2013.
32. "RHS Plant Selector - *Malus domestica* 'Idared'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5831>). Retrieved 23 May 2013.
33. "RHS Plant Selector - *Malus domestica* 'James Grieve'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5866>). Retrieved 23 May 2013.
34. "RHS Plant Selector - *Malus domestica* 'Jonagold'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=4521>). Retrieved 23 May 2013.
35. "RHS Plant Selector - *Malus domestica* 'Jupiter'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5746>). Retrieved 23 May 2013.
36. Kalmar Glasapple (<http://kalmarlexikon.se/k/973-kalmar-glasapple>). *kalmarlexikon.se*. Retrieved 17 January 2016
37. "RHS Plant Selector - *Malus domestica* 'Kidd's Orange Red'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=1244>). Retrieved 23 May 2013.
38. "RHS Plant Selector - *Malus domestica* 'King of the Pippins'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5179>). Retrieved 23 May 2013.
39. "RHS Plant Selector - *Malus domestica* 'King Russet'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5741>). Retrieved 23 May 2013.
40. Story of Lady Alice (<http://www.rainierfruit.com/products/index.html/>) Archived (<https://web.archive.org/web/20120116104057/http://rainierfruit.com/products/index/2012-01-16> at the Wayback Machine
41. "RHS Plant Selector - *Malus domestica* 'Lane's Prince Albert'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=1245>). Retrieved 23 May 2013.
42. "RHS Plant Selector - *Malus domestica* 'Laxton's Epicure'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5018>). Retrieved 23 May 2013.
43. "RHS Plant Selector - *Malus domestica* 'Lord Lambourne'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5773>). Retrieved 23 May 2013.
44. "Archived copy" (<https://web.archive.org/web/20121218221642/http://www.prevedelli.com/varieties/>) Archived from the original (<http://www.prevedelli.com/varieties.htm>) on 2012-12-18. Retrieved 2012-12-19.
45. "Unknown Apples Worthy of Attention - The Cloudforest Gardener Wiki" (http://www.cloudforest.com/wiki/Unknown_Apples_Worthy_of_Attention). *www.cloudforest.com*. Retrieved 20 August 2018.
46. [*Santa Cruz Sentinel*, June 27, 2006: "Life changes after encounter with fairy-tale horses"]
47. "RHS Plant Selector - *Malus domestica* 'Newton Wonder'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=4510>). Retrieved 26 May 2013.
48. Opal (http://www.ueb.cas.cz/cs/system/files/users/public/cerny_126/opal_eng.pdf)
49. "Index of /" (<http://riversnurseryorchard.org.uk/#news/4549509808/>). *riversnurseryorchard.org.uk*. Retrieved 26 August 2018.
50. "RHS Plant Selector - *Malus domestica* 'Peasgood Nonesuch'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5814>). Retrieved 26 May 2013.
51. "RHS Plant Selector - *Malus domestica* 'Pixie'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5821>). Retrieved 26 May 2013.
52. "Red Prince Apple – Taste at its Peak" (<http://www.redprinceapple.ca/>). *www.redprinceapple.ca*. Retrieved 20 August 2018.
53. "RHS Plant Selector - *Malus domestica* 'Ribston Pippin'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5946>). Retrieved 26 May 2013.
54. "RHS Plant Selector - *Malus domestica* 'Rosemary Russet'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5782>). Retrieved 26 May 2013.
55. "RHS Plant Selector - *Malus domestica* 'St Edmund's Pippin'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=6017>). Retrieved 26 May 2013.
56. "RHS Plant Selector - *Malus domestica* 'Santana'" (<http://www.pri.wur.nl/UK/products/Varieties/Fruit+Crops/Santana>). Retrieved 26 May 2013.
57. "RHS Plant Selector - *Malus domestica* 'Sunset'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=1247>). Retrieved 26 May 2013.
58. "RHS Plant Selector - *Malus domestica* 'Suntan'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5974>). Retrieved 26 May 2013.
59. "RHS Plant Selector - *Malus domestica* 'Warner's King'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=6087>). Retrieved 26 May 2013.

60. "RHS Plant Selector - *Malus domestica* 'Washu 1984'" (<https://greendragonapples.com>). Retrieved 26 May 2013.
61. "RHS Plant Selector - *Malus domestica* 'Winston'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=5809>). Retrieved 26 May 2013.
62. "RHS Plant Selector - *Malus domestica* 'Worcester Pearmain'" (<http://apps.rhs.org.uk/plantselector/plant?plantid=4528>). Retrieved 26 May 2013.
63. "RHS Plant Selector - *Malus domestica* 'York Imperial'" ([https://www.rhs.org.uk/Plants/343125/i-Malus-domestica-i-York-Imperial-\(D\)/Details](https://www.rhs.org.uk/Plants/343125/i-Malus-domestica-i-York-Imperial-(D)/Details)). Retrieved 26 May 2013.

Khanizadeh, S. and J. Cousineau. 1998. "Our Apples/ Les Pommiers de Chez Nous", A Description of Over 250 Apple Cultivars Grown in Eastern and Central Canada Including 400 Coloured Photographs of the Fruits, Flowers and Leaves. Publisher Shahrokh Khanizadeh, 260 p. Ed: S. Khanizadeh. ISBN 0-660-60543-0.

Further reading

Two of the most comprehensive publications on apple cultivars are: Khanizadeh, S. and J. Cousineau. 1998. "Our Apples/ Les Pommiers de Chez Nous", A Description of Over 250 Apple Cultivars Grown in Eastern and Central Canada Including 400 Coloured Photographs of the Fruits, Flowers and Leaves. Publisher Shahrokh Khanizadeh, 260 p. Ed: S. Khanizadeh. ISBN 0-660-60543-0.

- *The New Book of Apples* (ISBN 0-09-188398-9) by Dr Joan Morgan of The National Fruit Collection (<https://web.archive.org/web/20081201035839/http://www.brogdale.org/>) and Alison Richards.
- *Directory of Apple Cultivars* (ISBN 1-874275-40-8) by Martin Crawford of The Agroforestry Research Trust (<http://www.agroforestry.co.uk>)
- For Cider apples - "Cider Apples, The New Pomona" ISBN 978-0-9568994-2-2 by Liz Copas
- *Apples* (ISBN 0-393-03690-1) by Roger Yepsen. Text of apple history and descriptions with full-color watercolor illustrations of 90 apple varieties by Yepsen. W.W. Norton and Company, New York and London.
- "Old Southern Apples" (ISBN 978-0-939923-37-3) by Creighton Lee Calhoun, Jr.

Retrieved from "https://en.wikipedia.org/w/index.php?title=List_of_apple_cultivars&oldid=902147144"

This page was last edited on 16 June 2019, at 22:08 (UTC).

Text is available under the [Creative Commons Attribution-ShareAlike License](#); additional terms may apply. By using this site, you agree to the [Terms of Use](#) and [Privacy Policy](#). Wikipedia® is a registered trademark of the [Wikimedia Foundation, Inc.](#), a non-profit organization.