

Roxbury Russett • The first American apple, developed in Roxbury, MA. This apple has a nectar-like flavor that is similar to guava. It has a very high sugar content, though you may not notice it due to the acids. Cider made from this apple is like syrup, it is so thick.

Sansa • A Japanese apple that is crisp, juicy, sweet and has ripe-pear flavor. It's an offspring of the Gala and will keep best in the refrigerator.

Shizuka • A large green and yellow Japanese apple that is similar to Mutsu. Good for cooking and eating, it is sweet crisp and juicy.

Snow • Originally from Quebec, this apple was planted in the early 1600s. One hundred years later it was grown extensively in Northern New England. This aromatic, crisp apple is best for fresh use and is similar to McIntosh for cooking.

Twenty Oz • From the mid-1850s, this American apple is by far the largest Scott Farm grows. Its tart, zesty flavor makes it a favorite for pies and baking. Also good for fresh use, but you'll need help finishing this huge apple!

Winesap • A deep reddish purple apple with a juicy, yet firm, yellow flesh and a tart, wine-like flavor. The Winesap apple is a good eating apple or served in salads, but does not make for a good baking apple. It is also often used to make cider.

Winter Banana • This apple originated in Indiana in 1876. It's a late maturing apple that has a pale yellow color with a pink blush and banana aroma. Its sweet and tart combination makes it a good eating apple as well as cooking. It is also great for juicing.

Wolf River • This apple came from Wisconsin around the mid 1800s. It became very popular culinary apple in New England. Wolf River apples were so popular that they were packed in barrels and shipped to England. Sometimes one apple is enough to make a pie.

Zabergau • This apple is from the Zaber River region in Germany. It has sugary, sweet, walnut flavor that develops after it sits for a while. It's excellent for cooking, sauces and eating.



Thank you to Scott Farm in Dummerston, VT for the information contained in this brochure. Enjoy their certified eco-grown heirloom apples throughout the season at River Valley Co-op!



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Local
**Heirloom
Apple Guide**

Ashmead's Kernel • Dr. Ashmead planted an apple seed in his garden in the early 1700s and it grew to win the highest award from the Royal Agricultural Society. Kernel is another term for an apple tree grown from seed. When first picked the apple tastes like a crunchy lemon with the flavor mellowing as the sugars develop.

Asian Pears' shape and crisp texture are reminiscent of apples. They have a high water content and a crispy, grainy texture, very different from the buttery European varieties. They are commonly served raw and peeled.

Baldwin • This apple originated from Wilmington, Massachusetts in 1740. A monument to the Baldwin apple now marks the location of the first tree in Wilmington. Baldwin apples have long been prized for the making of hard cider.

Black Oxford is a beautiful winter storage apple of medium size from the 1850s. It has a high, sweet/complex flavor. The Black Oxford makes great pies, cider and is very good for eating, but is better after a month or two of cold storage than fresh.

Blue Pearmain • A New England apple dating back to the early 1700s. Henry David Thoreau wrote in his journal about his preference for Blue Pearmain. The crisp, rich flavor makes it a good apple for fresh eating and baking.

Bramley's Apple • This apple dates back to 1803 in England. It was and remains the most popular culinary apple in England. It is excellent for pies, baked apples or combined with other apples for a crisp. This apple is very high in Vitamin C.

Calville Blanc d'Hiver • A 15th century French apple that has a champagne-like flavor and a wonderful texture when cooked. Considered the best French cooking apple.

Cortland • This great all purpose apple was developed at the New York State Agricultural Experiment Station in Geneva in 1898. It is sweet and juicy with a hint of tartness which makes it ideal for salads and baking. Also a great apple to eat.

Cox's Orange Pippin • The most popular of English apples, it has been awarded the highest honors by the Royal Horticultural Society. Its tart, citrus flavor is exquisitely tempered by a sweet pear flavor. It is excellent for eating and cooking.

D'Arcy Spice • This unique dessert apple originated from Essex around 1785. The flavor is richly aromatic, sweet, yet acid, though needs a very hot summer to gain the spicy flavour after which it was named.

Dolgo Crab Apples have an intense, zesty flavor similar to cranberries. They originally came from Kazakhstan several hundred years ago. Their best use is in sauces, sorbets, chutney or as a condiment for meat or poultry. They make a beautiful rose colored jelly.

Esopus Spitzenberg • Thomas Jefferson grew this variety at Monticello and it is said to be one of his favorite types of apples. It is considered one of the best eating apples in America. It originally came from New York in the 1700s.

Gala • This is an excellent apple for fresh eating. It is sweet with a slightly tart flavor and is firm and juicy with a fine texture.

Gravenstein • A great all around apple with a sweet/tart flavor that is good for baking. Originally from Denmark, this apple is available only in late summer, so eat and enjoy early because they do not store well.

Greening's Rhode Island • This apple was grown by Mr. Greening at his inn and tavern near Newport, Rhode Island. A good eating apple, but better in baked goods. Pies made with this apple have won awards all over the world. Legend has it that this variety came from the tree of knowledge in the Garden of Eden.

Hidden Rose, also known as the Aerie Red Flesh Apple, is a new variety discovered in Oregon. It has a deep red flesh which is crisp, hard and juicy. It has a sweeter flavor and is great eaten fresh. It keeps its color when cooked and will store for most of the winter.

Honey Crisp • This apple is one of the most popular on the market today. They are a new American variety first grown in Minnesota about 15 years ago. They have a refreshing blend of tart and sweet, with a crisp breaking flesh, which means that a chunk breaks off when bitten into.

Hudson's Golden Gem • An American apple from the early 1900s. The original tree was a "chance seedling" found growing in a hedgerow. This golden russeted apple has a crisp, sweet flesh with a ripe pear flavor.

Karmijn du Sonnevile • This is one of the more intensely flavored apples. Originally from the Netherlands, it has a robust and citrus flavor that will eventually mellow. If you like a tart apple for eating or cooking this is an excellent choice.

Klaygate Pearmain • A fawn colored, small, russeted apple, originally found in the 1820s growing in a hedgerow in Surrey, England. It is crisp and juicy with an aromatic honey flavor.

Knobbed Russet • This unique apple originated in Sussex, England in 1819. It is characterized by its irregular, warty and knobby surface. It has a soft and sweet creamy flesh and looks more like a potato than an apple.

Macoun • This apple is a cross between the McIntosh and Jersey Black varieties. It is regarded as one of the finest eating apples in the Northeast. It has a very firm flesh that is juicy and snow white with a sweet flavor.

Maiden's Blush • This apple was grown for cooking and the "evaporation trade" or dried apples. It is an American apple originating in the late 1700s. When apples were an important part of a family's winter food supply, almost every farm had one or two maiden trees.

McIntosh was developed in Ontario, Canada in 1798. The McIntosh Apple has a distinct perfume-like aroma. The flesh is firm, juicy and white. It is an all purpose apple great for eating fresh, cooking, cider or juice.

Northern Spy • The best use for this apple is cooking, though it is admired for eating as well. Introduced in the mid 1800s, it keeps well refrigerated. It was named after James Fenimore Cooper's novel, "The Spy," which was popular during this time.

Orleans Reinette • When asked, Zeke of Scott Farm will tell you that this is "one of the most handsome apples on the planet." It has a combination of citrus and nutty flavors and makes for a good cooking apple as well as eating out of hand.

Pitmaston Pine • This tiny apple originated from Hereford in 1785. This is a great small eating apple with a distinct flavor of pineapple.

Pinova • A very new German apple that is a relative of the Cox Orange Pippin. Its blend of sweet and tart flavors makes this variety a favorite at tastings.

Quince • An aromatic fruit belonging, like apples, to the rose family. Best for baking with apples, preserves or roasting with game or meat dishes. A truly fragrant fruit!

Reine des Reinette • A French apple from the 1700s which has a high sugar content that's balanced with acidity. It's a juicy apple, good for eating out of hand or with a knife. It is also good for cooking and in Normandy it is considered the best apple for making hard cider.

Ribston Pippin • This apple goes back to 1708 in Yorkshire, England. The original tree grew from seeds from Normandy. It is a parent of Cox's Orange Pippin but is sweeter, with a delightful pear flavor. Good for both fresh eating and culinary use.