

# Gould Hill Farm apple varieties.



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Variety Name	Harvest Date	History and Description	Good For
Akane	Late August	Cross between Jonathan and Worcester Pearmain, a Japanese apple raised in 1937 at the Morioka Experimental Station, and introduced in 1970. Bright red with hard, crisp, juicy white flesh and sweet-tart taste	Dessert, cooking, drying
Ashmead Kernel	Late October	Hard, crisp, and juicy.	Cooking, sauce
August Sweet	Mid August	Believed to be of American origin, described in 1817 under the name Bough Apple. Also known as Sweetbough. Juicy, sweet, tender, and mellow.	Dessert
<b>PYO</b> <u>Baldwin</u>	Late October	Originating about 1740 on a farm near Wilmington, MA the apple was first known as the "Woodpecker" because the tree was frequented by that bird. Later propagated by Col. Baldwin, there is a monument at the sight of the original tree. Hard, crisp, juicy, rich in sugars yet tart in flavor. Keeps well.	Cooking, eating
Ben Davis	Mid-October	At one time the leading commercial variety of the south. One of the parents of the Cortland. Very hardy and coarse.	Baking
Blondee	Late August	A superior early yellow apple. This sweet, crunchy fruit features smooth skin and bruise-resistant flesh. Occasionally blushed on exposed areas. Holds several months in storage. Good for eating fresh or in desserts. Ripens mid to late August or early September.	Eating, cooking
Blue Pearmain	Early October	An older variety of unknown origin thought to be American and dating back to 1800. "The apple in grandmothers' back yard." Coarse flesh, mild flavor, very aromatic.	Baking
Blushing Golden	Late October	Discovered by R. Griffith of Cobden, IL and introduced in 1968 by Stark Brothers Nursery. Slightly orangish-pink blush, waxy skin, firm yellow skin, sweet and juicy.	Eating, cooking
Braeburn	Late October	Discovered on property of O. Marn of Waiwhero, Upper Moutere, Nelson, New Zealand. Thought to be a Lady Hamilton seedling. Introduced and grown commercially in 1952 by William Brothers' Braeburn Orchards. Smooth texture and sweet "old-fashioned" apple flavor.	Eating

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Chestnut Crab Apple	Mid September	Bought for decorative beauty and use as a pollinator for apples. Large, sweet-tart, nutty	Cooking, jam, cider, juice
<b>PYO</b> <u>Cortland</u>	Mid-September	Cross between McIntosh and Ben Davis, developed in 1898 by S.A. Beach at the New York Agricultural Experiment Station. One of New England's most popular apples.	All purpose
Cox Orange Pippin	Late-September	Originated in England in early 1800s, considered one of the finest dessert apples in Britain. Sweet and juicy with a delicate flavor.	Eating, cooking
Earligold	Early September	Developed recently on the US west coast by a Dr. Harvey. Similar to a Golden Delicious, ripening earlier.	Eating, cooking
Early McIntosh	Mid-August	Introduced by the New York Agricultural Experiment Station in 1923. Cross between McIntosh and Yellow Transparent. Different from McIntosh.	All purpose
Early Red Bird	Early August	From Canada in mid-1800s. Similar to Red Astrachan. Won't keep well.	Sauce, pie
Elstar	Early September	Cross between Golden Delicious and Ingrid Marie, developed in the Netherlands in the 1950s and introduced to America in 1972. Very popular in Europe. Yellow fruit with light red striping. Firm cream-colored flesh, sweet-tart taste.	All purpose
<b>PYO</b> <u>Empire</u>	Early October	Cross between Red Delicious and McIntosh. White flesh. (Mary Leadbeater Strack's favorite eating apple.)	Eating, salads, sauce
Esopus Spitzenburg	Late October	Originated in Esopus, Ulster County, NY around 1800. A bright red apple with yellow dots.	Dessert, cooking
Fuji	Late October	Raised in Japan in 1933 at the Aomori Apple Experiment Station, developed from American parents, Red Delicious and Ralls. Orangish flush, firm, fine-grained and flavorful.	Eating, cooking
Gala	Mid September	Cross between Golden Delicious and Kidd's Orange Pippin. Developed in New Zealand in the 1920s by J.H. Kidd of Greytown, Wairarapa Valley. Strikingly attractive with bright yellow skin and red-orange color.	Eating, drying

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Ginger Gold	Late August	Ginger Gold is famous as the apple that <u>Hurricane Camille</u> brought forth with devastating floods to <u>Nelson County, Virginia</u> in 1969, and the orchards of Clyde and Frances "Ginger" Harvey were badly washed out. In recovering the few surviving trees around the edge of one <u>Winesap</u> orchard, another tree was found which Clyde Harvey recognized as being different. An extension agent identified the parents as <u>Golden Delicious</u> , <u>Albemarle Pippin</u> , and some other unknown variety. The variety was eventually named after Clyde Harvey's wife.	Eating, cooking
<b>PYO</b> <u>Golden Delicious</u>	Mid-October	Produced as a chance seedling found by A.H. Mullins of Clay County, WV in 1890. Parentage is thought to be from a Grimes Golden and Golden Reinette. Extremely popular in French cuisine. Yellow skin, mildly sweet.	Eating, cooking, drying
Golden Russet	Late October	Of unknown origin, the apple is yellow with bronze highlights, from the older family of apples. Called the "champagne of old-time cider apples." Crisp with yellow flesh, keeps well.	Eating
Granite Beauty	Late September	A foundling brought to notice in 1860 in Weare, NH. Mild, sub-acid flavor.	Sauce
Granny Smith	November	A new variety becoming a world wide favorite. Very late maturing, green apple.	All purpose
Gravenstein	Late August	Originally found in the Duke of Austinburg's garden in Gravenstein. Introduced to the Northeast in 1820. Very firm, crisp, juicy, green, high flavor.	Eating, cooking
<b>PYO</b> <u>Hampshire</u>	Early October	A foundling of Gould Hill Orchards in 1995. Great for eating and cooking. Hard, crisp, juicy with an explosive bite. Keeps well.	All purpose
Honeycrisp	Late September	A cross between Honeygold X and Macoun, developed by the University of Minnesota. Explosively crisp, the flesh is cream colored and juicy with a sub- acid flavor. Fruit stores well and is thought to be an exceptional NEW variety	Eating, Sauce
Hubbardston Nonesuch	Early October	Dates back to the early 1800s originating in Hubbardston, MA. Moderately firm, juicy, and aromatic. Does not keep well.	Eating, sauce, baking

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Hudson's Golden Gem	Late October	Chance seedling discovered in a fence row at Tangent, Oregon and introduced in 1931. One of the largest and best-flavored russet apples. Crisp, sugary, juicy flesh with flavor described as nutty by some, pear-like by others. Conical in shape with a very distinctive appearance: a smooth, uniform, grayish-gold or light yellowish-brown russet over the entire surface.	Eating, Dessert, juice and cider
Ida Red	Mid-October	Cross between Wagener and Jonathan by the Idaho Agricultural Experiment Station. A late keeping dessert and processing apple, white flesh, firm, crisp, mildly acidic.	Sauce, eating
Jerseymac	Mid-August	Cross between NJ24 and July Red. McIntosh type apple.	Eating, sauce, pie
Jonagold	Mid-October	Cross between Jonathan and Golden Delicious. Introduced in 1968 by New York's Geneva Experiment Station. Striped red over bright yellow, rich, full flavor.	All purpose
Jonamac	Mid-September	Cross between Jonathan and McIntosh, raised in 1944 and introduced in 1972 by the New York Agricultural Experiment Station. Pale white flesh, firm and crisp.	Eating
Jonathan	Late September	Named for Jonathan Harbuck, Esq. from Woodstock, NY and presented to the New York Horticultural Society in 1826. Tender, crisp, juicy.	Eating, sauce, pie
Kearsarge	Mid-September	Grown exclusively in Gould Hill Orchards, and named after the mountain most prominent in our view! Pleasant flavor for eating.	Baking, eating, sauce
Liberty	Early October	Developed to be highly resistant to major apple diseases. Crisp, juicy, sprightly.	Eating, pie, sauce
Lodi	Early August	Early ripening, known for its combination of sweetness and tang. Rich in Vitamin A.	Eating
<b>PYO</b> <u>Macoun</u>	Late September	Cross between Jersey Black and McIntosh, introduced in 1923 by the New York Agricultural Experiment Station in Geneva, NY. One of Gould Hill's favorite eating apples.	Eating, sauce
Mantet	Mid-August	Cross developed at Morden Manitoba in 1920s. Juicy and flavorful.	Eating, salads, sauce, pie
<b>PYO</b> <u>McIntosh</u>	Early September	Developed from a sapling graft in 1870 by John McIntosh of Ontario, Canada. White flesh, crisp, juicy. New England's most popular apple.	All purpose

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Milton	Late August	Cross between McIntosh and Yellow Transparent. Developed by the Geneva, NY Agricultural Experiment Station. Named for Milton, NY. Crisp and tart.	Eating, salads, sauces
Monroe	Early October	Cross between Jonathan and Rome by the New York Agricultural Experiment Station in 1910. Hard, crisp, juicy.	Cooking
Mutsu	Mid October	Cross between Golden Delicious and Indo, a Japanese seedling grown from a tree brought to Japan by an Indiana school teacher. Also know as "Crispin." A large, round, yellow-green fruit with delicate and distinctive flavor.	Dessert, eating, salads
Native Crabapple	Mid-September	A seedling crabapple from Gould Hill Orchards, prized for it's beauty. Tart and juicy.	Jelly
NH #8	Mid October	Cross between McIntosh and Winter, developed by the University of NH. Beautiful pink/red color, mild in flavor.	Eating
Nodhead	Late September	Also known as "Jewett Red," originated in Hollis, NH. Sweet aromatic dessert fruit with yellowish flesh and nut-like flavor.	Dessert
Nonpareil	Late October	Nonpareil is one of the oldest of all apple varieties. The Victorian pomologist Robert Hogg believed it came from France to England in the 16th century, and noted that its aromatic qualities were apparently better appreciated in England than in the land of its birth. Nonpareil belongs to a small group of apples which have the flavor of pear-drops. This flavor is also found in one of Nonpareil's probable descendants, Ashmead's Kernel. Visually, Nonpareil's dull russet coloring is not that attractive - the appeal of this apple is its unique strong pear-drop flavor.	Eating, cooking, drying
<b>PYO</b> <u>Northern Spy</u>	Mid-October	Originated in a seedling orchard in East Bloomfield, NY. (Voted the Leadbeater family favorite all purpose apple.)	All purpose
Ozark Gold	Early October	Cross between Golden Delicious and an unnamed variety. Developed by the Mountain Grove, Mississippi Agricultural Experiment Station and introduced in 1970. Wax-like fruit with even blush glowing over a bright lemon-yellow skin. Pear-like aroma, fine grained.	Eating, cooking

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Paula Red	Late August	Found in 1960 by Lewis Arends of Kent County, MI. Slightly tart with white, non-browning flesh.	Eating, salads, sauce
Pomme Grise	Late October	Thought to be of Canadian origin around 1830. Hardy apple with grey russeting.	Dessert
Porter	Early September	Originated about 1800 by Rev. Samuel Porter of Sherbourne, MA. By 1850 it was the principal apple of the Boston market. Tender, aromatic, sweet, pear-like. (Our Uncle Karl's favorite.)	Eating
Primate	Early September	Believed to have originated around 1840 with Calvin D. Bingham of Camillus, Onondago County, NY. Listed by the American Pomological Society in 1854. Sweet, almost wine flavor, soft, juicy, white flesh.	All purpose
Puritan	Mid-August	Cross between Red Astrachan and McIntosh. Tart, very high in pectin	Sauce, pie, jelly
Red Astrachan	Early August	Of Russian origin, imported from Sweden into England in 1816. Received by the Massachusetts Horticultural Society in 1835. Tart, very high pectin, juicy with white flesh, very perishable.	Sauce, pie, jelly
Redcort	Early September	A red sport of Cortland that ripens several weeks earlier.	All purpose
<b>PYO</b> <u>Red Delicious</u>	Early October	Discovered by Hesse Hiatt in 1872 growing in his orchard in Iowa, and originally named Hawkeye. Currently there are over 100 strains and over 30 varieties developed using Red Delicious as one of the parents! Mild, juicy, conical shape.	Eating, salads
Redgold	Early October	Cross between Red Delicious and Golden Delicious. Characteristic of both.	Eating
Red Gravenstein	Late August	A red sport from Gravenstein found in Nova Scotia in 1880 and cultivated under the name "Banks." Red apple slightly sweeter than Gravenstein.	All purpose
Red Max	Early September	An earlier ripening variety of the favorite "McIntosh." Striped skin, similar to Mac.	All purpose
<b>PYO</b> <u>Red Northern Spy</u>	Mid October	A red sport of Northern Spy from the Hall Farm in Canajohaire, NY. A redder version of the Northern Spy and slightly juicier.	Cooking, eating
Rhode Island Greening	Late September	One of the few antique varieties grown commercially today. It is said that the first seedling was found in 1700 outside a tavern at Green's End near Newport, RI.	Cooking

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Ribston Pippin	Early October	Believed raised around 1707 from seeds brought from Rouen, France to Ribston Hall near Knaresborough, Yorkshire, England. Parent of the Cox's Orange Pippin. The most highly esteemed Victorian dessert apple. Acidic, intense, rich, aromatic flavor.	Dessert
Rome	Late October	A tree bought in 1816 from Putnam Brother's Nursery in Marietta, OH was planted on the farm of Joel Gilbert in Procterville, OH, part of Rome Township. A rootstock shoot survived to bear a splendid fruit which was introduced to the public in 1848. Thick solid red skin with medium texture and mildly tart.	Eating, baking, drying
Roxbury Russet	Late October	One of the oldest named varieties, first grown in Roxbury, MA around 1649. A greenish gold fruit overlaid with brown. One of a group of Russets named because of their brown "leather" skin. Crisp with a sweet yellow flesh. Keeps well.	Eating, pie
Sheepnose	Mid October	Dark red vase-shaped apple that was discovered in Connecticut in the late 1700s. Sweet yellow flesh.	Baking
Smokehouse	Early October	Originated with William Gibbons in Lancaster County, PA. It took its name from the fact that the original tree grew near his smokehouse. It is suppose to be a seedling of the old Vandevere of Delaware and Pennsylvania. It was grown extensively in Delaware and New Jersey.	Dessert, Eating
Snow	Late September	Known as "Fameuse" and thought to be the parent of the McIntosh. It is speculated that the origin is French or Canadian. Beautiful in appearance with tender white flesh.	Dessert
Snowsweet	Late September	SnowSweet <sup>®</sup> is an apple hybrid between Sharon and Connell Red. It is the 24th variety introduced since our apple breeding efforts began in 1878. It joins a great family that includes Haralson, Fireside, Honeygold, Regent, and Sweet 16, plus Honeycrisp and Zestar! <sup>®</sup> Apples.  SnowSweet <sup>®</sup> is firm with snow white flesh. After being cut and exposed to air, a it is slow to oxidize and turn brown. It is sweet with a slight tart balance and rich overtones.	Eating, salads, cooking

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Summer Red	Late August	Developed in British Columbia	Eating
Suncrisp	Late October	SunCrisp, is a crisp, firm yellow apple with a red blush. Formerly known as NJ55, SunCrisp was developed at Rutgers University by Dr. Fred Hough, a now retired fruit breeder. It is the result of cross-breeding Golden Delicious, Cortland, and Cox's Orange Pippin apples." The flavor is even and sweet with just enough tartness. The old timers would call this " <u>sub-acid</u> ;" it's a nice balance.	Eating, Cider, Juice
Swiss Gourmet	Mid September	Cross between Golden Delicious and Ida Red, originating in Switzerland. One of the three most popular new varieties in Europe.	All purpose
Vista Bella	Early August	Developed at Rutgers in 1956. Crisp, flavorful, early ripening, very perishable	All purpose
Wagener	Late October	In 1796, Abraham Wagener purchased a nursery in Penn Yan, NY. One of the trees of the highest quality was named after him. A fine textured, quality dessert apple.	Cooking, dessert
Wealthy	Late August	Originated by Peter Gideon (the first American to scientifically breed apples) of Excelsior, MN. From the seed of a Cherry Crab he obtained in 1860 from Albert Emerson of Bangor, ME. Named after his wife, Wealthy Hull. Tender, very tart, juicy, high in pectin.	Pie, sauce
Williams	Mid-August	Native American fruit found on the farm of Major Benjamin Williams of Roxbury, MA about 1854. Pleasant, sprightly flavor.	Eating, salads
Winesap	Late October	Thought to have originated in New Jersey and described in 1817 as an important NJ cider apple. Planted primarily in southern states (especially Virginia). Firm, yellowish flesh with a powerful sweet-sour contrast, and spicy wine-like flavor.	Sauce, pie
Winter Banana	Late October	Originated on the farm of David Flory near Adamsboro, IN in 1876. A yellow apple with pinkish blush and wax-like appearance. Distinctly aromatic and mild in flavor. (Voted the most beautiful apple by the Leadbeater family.)	Eating
Wolf River	Late September	Originated in Wisconsin and best known for it's size. One apple makes a pie! Slightly aromatic, yellowish-green skin mottled with red.	Pie, baking

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Yellow Newton Pippin	Late October	The original seedling is alleged to have stood on the estate of Gershom Moore in Newtown, Long Island in 1805. Firm and keeps well, of high quality for apple cider.	Dessert, cooking, cider
Yellow Transparent	Mid-August	From Russia of the Baltics in early 1800s. Refreshing, well flavored fruit.	Sauce, pie
York	Late October	Originally from York, PA in 1830s and thought at that time to be the "imperial of keepers." Yellow flesh, firm, crisp, and somewhat aromatic.	Eating
Zestar	Late August	The Zestar apple is an apple cultivar that was released in 1999 . It was developed by the University of Minnesota.  Early season apple with a good crisp sweet-tart flavor. It has been nicknamed 'an early HoneyCrisp' due to its characteristics	Eating, Cooking