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# Apples



## Rootstock Options:

### **M111**

15' Tall  
no staking  
drought tolerant  
disease resistant

### **M7**

12' Tall  
no staking  
tolerates wet soil  
Plant roots deep

### **M26**

10' Tall  
needs staking  
needs dry site

### **Boo**

12' tall  
no staking  
very drought tolerant  
Toughest rootstock  
developed at Eco-  
Sense

### **M106**

12'-14' Tall  
No staking  
Highly productive

Apples require full sun for best fruit production. Smaller dwarfing rootstock are less preferably due to short life, lack of disease tolerance, requirement for staking and requirement for irrigation; for these reasons we use the above rootstock, with M26 being as small as we dare.

<b>Cultivar</b>	<b>Notes: Taste/Storage/Use</b>	<b>Pollination Group A - early B - mid C- late</b>
<b>Melrose</b>	<b>Colour:</b> streaked red over yellow-green <b>Use:</b> fresh, cooking drying <b>Storage:</b> 3 months <b>Ripe:</b> early October	<b>B/C- mid to late season Spur</b>
<b>Suntan</b>	<b>Colour:</b> golden yellow with orange stripes <b>Use:</b> fresh, drying <b>Storage:</b> 1-2 months <b>Ripe:</b> mid - late October	<b>C - late season Spur</b>
<b>Honeycrisp</b>	<b>Colour:</b> red <b>Use:</b> fresh, drying, storing <b>Storage:</b> 5 months <b>Ripe:</b> mid September	<b>B/C - mid to late season Spur</b>
<b>Akane</b>	<b>Colour:</b> red <b>Use:</b> fresh, juice, drying <b>Storage:</b> poor - 1 week <b>Ripe:</b> early - (late August)	<b>B/C - mid to late season Spur</b>
<b>Mutsu</b>	<b>Colour:</b> green/yellow <b>Use:</b> fresh, juice, cooking drying (huge) <b>Storage:</b> 3-5 months <b>Ripe:</b> mid October	<b>B - mid season Spur</b>
<b>Belle de Boskoop</b>	<b>Colour:</b> green with red blush <b>Use:</b> drying, fresh, cooking <b>Storage:</b> 4-5 months refrigerated <b>Ripe:</b> late October	<b>B - mid season Spur</b>
<b>King</b>	<b>Colour:</b> red <b>Use:</b> fresh, cooking, drying <b>Storage:</b> 1-2 months <b>Ripe:</b> mid October	<b>B - mid season Spur</b>
<b>Baldwin</b>	<b>Colour:</b> Red and green <b>Use:</b> fresh, cooking, juicing, drying <b>Storage:</b> 3-4 months <b>Ripe:</b> mid October	<b>B/C - mid to late season Spur</b>
<b>Liberty</b>	<b>Colour:</b> red <b>Use:</b> fresh eating, drying <b>Storage:</b> poor - 2 weeks <b>Ripe:</b> early October	<b>A - early season Spur</b>

<b>Red Gravestain</b>	<b>Colour:</b> red <b>Use:</b> fresh eating, cooking, drying <b>Storage:</b> 3 weeks <b>Ripe:</b> early-mid September	<b>A - early season Spur/Tip bearing</b>
<b>Cox Orange Pippin</b>	<b>Colour:</b> red/orange <b>Use:</b> fresh, cooking, drying, cider <b>Storage:</b> 1-2 months <b>Ripe:</b> late Sept.	<b>B - mid season Spur</b>
<b>Arkansas Black</b>	<b>Colour:</b> Very dark red <b>Use:</b> fresh, cooking, cider, juice, drying <b>Storage:</b> 5-6 months <b>Ripe:</b> late October	<b>B - mid season Tip bearing</b>
<b>Granny Smith</b>	<b>Colour:</b> green <b>Use:</b> fresh eating, cider, drying, cooking <b>Storage:</b> 2-3 months <b>Ripe:</b> very late - end October	<b>B - mid season Spur</b>
<b>Chenango Strawberry</b>	<b>Colour:</b> White <b>Use:</b> fresh eating, cooking <b>Storage:</b> 1 week <b>Ripe:</b> early - mid August	<b>B - mid season Spur</b>
<b>Zestar</b>	<b>Colour:</b> red flush over green base <b>Use:</b> fresh eating , cooking <b>Storage:</b> 1-2 months <b>Ripe:</b> early - late August	<b>A - early season Spur</b>
<b>Spartan</b>	<b>Colour:</b> red to purple <b>Use:</b> fresh eating, juice, drying <b>Storage:</b> 3 months refrigerated <b>Ripe:</b> late season - late September	<b>B - mid season Spur</b>