



APPLES

FROM THE
ANDERSON'S
FRUIT GROWING GUIDE
BY MARK ANDERSON

APPLES

More home gardeners grow apples than any other fruit tree, making them the most popular of all deciduous fruit trees. Why? They are adaptable, hardy, productive, grow to manageable sizes, live long, taste great and there are so many different qualities available in many varieties. You can graft multiple varieties into one tree (which you can do on other trees as well but seems to be most popular in apples). Apples make great shade trees in the summer, have attractive flowers in the spring, good fall color, and have the added benefit of producing a lot of desirable fruit.

Apples need many hundreds of hours of cold temperatures (below 40 degrees) to set fruit properly, but there are a few varieties available with low-chill requirements. Many trees are self-fertile, but it is generally recommended that two or more varieties are planted in the general vicinity, especially varieties that are well known pollinators. Standard varieties of apple can grow up to 25-30 feet tall and 25 feet wide. Dwarf and Semi-dwarf varieties mature at much smaller dimensions, and the size is regulated by the type of rootstock used for the tree. For example, an EMLA 26 rootstock will grow a tree 40-45% of standard size.

When selecting varieties, we always recommend that you do some research at the grocery store, find the flavors and textures that you like, and most of the varieties found there will produce well in northern climates (especially in Cache Valley). Next, determine how you will be using the apples - juicing, sauce, baking, storage - and then find the varieties you enjoy that fit those uses. Our most popular varieties for the last few years are Honeycrisp, Fuji, Jonagold, and MacIntosh and they all have strengths and weaknesses depending on the ultimate use. Do some research and choose wisely, especially if your space for growing a lot of apples is limited.

Location: Open site in full sun, with good air circulation. Apples do best in landscape or garden locations and can even perform well in a lawn situation. Since they produce early blossoms, they perform best if given some protection from cold later winter and early spring winds. That same protection will help with early fruit set as well.

Soil: Deep garden, loamy soil works best - well drained, not soggy. Avoid heavy clay or overly sandy soils if possible. Apples are relatively forgiving with soil conditions, and even in a heavy clay soil, they can still produce excellent crops

Planting: See attached bare root and container planting guide.



Water: To ensure steady fruit development from bloom to harvest, make sure to provide regular water throughout the growing season - usually a deep watering every 5-10 days depending on heat and sun exposure. Consistent watering is essential as the fruit begins to ripen and harvest season approaches. Be sure to not over water, but maintain a consistent soil moisture content below the surface. Mulches can be quite helpful to keep the soil evenly moist in hot summer temperatures.

Fertilizer: Use a balanced fertilizer in early spring with micronutrients to maintain consistent growth and fruit production. We recommend Anderson's Best: That's All It Takes, Fertilo-me Fruit, Nut and Pecan food, or Natural Guard Organic Fruit and Citrus Fertilizer. A good rule of thumb is to use 1/2 to 1 pound of fertilizer per inch of trunk diameter (2 cups generally equals 1 pound). Spread fertilizer evenly around the drip line of the tree.



Pruning: Once the trees have matured and have been trained into either a central or modified leader shape, they require some pruning each season. Each year remove any damaged or diseased branches. This can be done any time after bloom or during dormant season. Each spring, take out water sprouts (any unproductive growth shooting straight up). Also, remove branches growing into the center of the tree and trim back terminal buds to encourage new wood development in open areas and create more fruit-bearing scaffolding branches. Remember, fruit is not produced on vertical growth. The best fruit production takes place on strong, more horizontal branches. Keep in mind that apples need consistent pruning each year, but too much pruning can significantly decrease the tree's productivity. Also, see our pruning guide for more pruning instructions for pome fruits. When fruit production is heavy, make sure to thin apples to 1 fruit every 6-8 inches to prevent breakage from weight, and to ensure large and high-quality fruit. Improper thinning not only causes damage, but will encourage the tree to move into an every-other-year production cycle.

Harvest & Yield: When ripe, the fruit will have developed its mature color, has the right amount of sweetness for the variety, and the seeds on the inside have a dark, rich color. When picking apples, hold the fruit nested in your palm, not just with the fingers, and gently twist the stem off the branch. Be careful not to damage the spurs where the fruit grow, as these will continue to produce more fruit in forthcoming years. Apples ripen mid-summer through fall, depending on the variety. As a general rule of thumb, the later the maturity, the longer the variety will store into the winter. Early summer apples need to be cooked, sauced, or juiced as they deteriorate quickly, while later varieties can store for months. Each tree will usually produce 75-200+ pounds of fruit depending on size of the tree, location, fertilizer, variety and rootstock.

Pests: Coddling moth do more damage to apples than any other insect and must be prevented and controlled on a yearly basis if you want to harvest undamaged fruits each fall. Coddling moth lay eggs on the fruit that hatch and burrow into the skin of the fruit, eventually reaching the core. Commonly, they enter the fruit from the blossom end, and where the fruit touch each other in clusters. Timing is critical when preventing Coddling

moth. We recommend following the local Extension directions for spraying each year, as it varies from year to year. There are many safe and reliable insecticides to help stop Coddling moth larvae, including multiple organic options, like Fertilome Fruit Tree Spray, Spinosad or Spinosad Soap, Sevin, and Fertilome Triple Action. The key is to spray at the right time and be consistent. Generally, the first wave of larvae hatch around early June, the second wave in July, and the third wave in August, so successive applications are required. More specific yearly information on spray timing and frequency can be found on our website and social media platforms, as well as in store.

Aphids and blister mites are more common insects that attack apple trees each summer. To best control the aphids and mites, use a dormant spray/fungicide combo during the late dormant season or even just as the buds start to swell in early spring. For aphid control during the growing season (even right up until harvest), apply a general-purpose insecticide as needed. Fertilome Fruit Tree Spray (organic), Sevin, or Malathion are all excellent insecticides for the job. Lady Bugs will also do a great job at controlling aphid outbreaks. Blister mites can quickly transfer from the leaves to the fruit during the summer, so we recommend mixing a summer oil in with the coddling moth sprays to help prevent the mites from russetting the fruit in late summer.

Mildew and apple scab are some of the most common diseases that affect apples. Prevent disease by starting the season with a dormant spray/fungicide combination. Next, if mildew-spreading conditions exist (cool nights, warm days, high humidity), apply a general-purpose fungicide like Copper Soap, F-Stop by Fertilome, or Complete Disease Control from Monterey as needed.

Fireblight is a consistent problem for Apples. Please consult our Fireblight Guide for more information on how to protect your valuable trees from this deadly disease.

AUVIL EARLY FUJI

Early Fuji apples are round and large. It has a mostly red colored skin with small patches of golden yellow blush and light vertical striations. The Early Fuji has a white to cream-colored, dense, yet crisp flesh. Complex in flavor, low in acidity and very sweet with notes of both honey and citrus. Fuji apples are good for salads, pies, baking and freezing. They are scab susceptible in humid climates.

Mature Height: 12'-15'

Mature Spread: 12'-15'

Sun Exposure: Full Sun

Flavor: Sweet

Cooking/storage: Good for cooking and suaces.

Good keeper.

Bloom Period: Spring

Pollinator Required: Yes.

Harvest Period: Mid-September

Zones: 5-9



CORTLAND

The Cortland is a large ruby red apple that won't brown. They are often capped with a green blush. It ripens in mid-September and is great for pies, making cider and eating. Their crisp, finely-grained white flesh is exceptionally juicy with a sharp, sweet-tart flavor. This self-pollinating apple tree is a great option because it is reliable and bears heavy crops each season.

Mature Height: 12'-15'

Mature Spread: 12'-15'

Sun Exposure: Full Sun

Flavor: Sweet-Tart

Cooking/storage: Both. Average Keeper.

Bloom Period: mid-April

Pollinator Required: No

Harvest Period: Mid-September

Zones: 4-6



CRIMSON CRISP

Very attractive crimson red blushed fruits. Medium-sized, extremely crisp creamy-white flesh, with tart, very good, rich flavor. The balance of tart and sweet gives it a distinct rich flavor. Midseason harvest, with fruits storing for 6 months. Spreading, well-branched trees are immune to scab and moderately resistant to leaf rust. From same family as Honeycrisp. Slow to brown when cut.

Mature Height: 12'-15'

Mature Spread: 12'-15'

Sun Exposure: Full Sun

Flavor: Tart

Cooking/storage: Both

Bloom Period: Spring

Pollinator Required: Yes

Harvest Period: Mid-September

Zones: 5-8



GALE GALA

Wonderful dessert apple from New Zealand. Crisp, nice blend of sweetness and tartness. Full red color with deep red striping allowing harvest in one or two pickings. Fruit size, firmness, and eating quality is comparable to other Gala sports. Gale Gala blooms in mid-season and will pollinate all other early blooming apple varieties, varieties blooming in the middle of the season, and varieties blooming late in the season.

Mature Height: 12'-15'

Mature Spread: 12'-15'

Sun Exposure: Full Sun

Flavor: Sweet

Cooking/storage: Good for cooking and sauces.
Good keeper.

Bloom Period: Mid-Season

Pollinator Required: No

Harvest Period: Late-August

Zones: 4-8



GIBSON GOLDEN DELICIOUS

Gibson Golden is a smooth-skinned selection of the Golden Delicious that appears to russet less than standard Golden. The tree is vigorous, productive, and easy to handle. Like standard Golden, the fruit is sweet and juicy.

Mature Height: 12'-15'

Mature Spread: 12'-15'

Sun Exposure: Full Sun

Flavor: Sweet

Cooking/storage: Good for cooking, baking, & eating.

Bloom Period: Mid-Season

Pollinator Required: No

Harvest Period: Late-September

Zones: 5-8



HONEYCRISP

Honeycrisp is reliable annual produce with apples that are 2 3/4-3 1/2 inches in diameter. They are mostly or completely red depending how much sun they are exposed to. The flavor is characterized as exceptionally crisp, juicy, and sweet. Harvest usually begins mid-September and because the apples hold well on the tree can last well into October. The fruit can also be stored up to 6 months in a refrigerated unit. Very resistant to scab.

Mature Height: 15'-20'

Mature Spread: 12'-15'

Sun Exposure: Full Sun

Flavor: Very Sweet

Cooking/storage: Stores up to 6 mo. w/refrigeration.

Bloom Period: Mid-season.

Pollinator Required: Yes. Can use Fuji, Golden Delicious, Braeburn, Gala, etc.

Harvest Period: Mid-September to Mid-October

Zones: 3-7



IMPROVED GOLDEN DELICIOUS

This is a sport of Golden Delicious and very similar, but not completely the same. It is not uncommon for the skin of this sport to blush instead of stay a straight yellow. The flavor is unquestionably Golden D, sweet, mild, and rich, with honeyed pear and a whiff of something generically vegetable. This is a very versatile apple good for both fresh eating and cooking.

Mature Height: 15'-20'

Mature Spread: 12'-15'

Sun Exposure: Full to part sun.

Flavor: Tart at first, then sweet.

Cooking/storage: Good for baking and processing. Stores well.

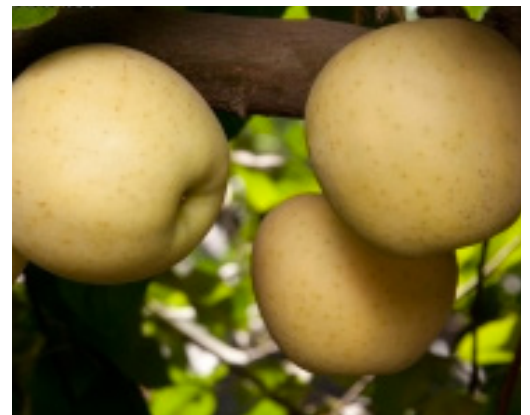
Bloom Period: Mid to late-season.

Pollinator Required: No. Partially self-fertile.

Good pollinator for other trees.

Harvest Period: September

Zones: 4-8



JONAGOLD

This beauty is a cross between the Golden Delicious and Jonathan apples. The apples are very large with crisp, gleaming white flesh and yellow skin with a red blush. The flavor is rich and fragrant that's the perfect mix of sweet goodness and lovely sharpness.

Mature Height: 12'-20'

Mature Spread: 12'-20'

Sun Exposure: Full

Flavor: Sweet/tart

Cooking/storage: Good for both, but best fresh.

Bloom Period: Late-season

Pollinator Required: Yes.

Harvest Period: October

Zones: 3-8



JONAMAC

This cross between Jonathan and McIntosh bring together the best of both worlds. The eating quality combines the spiciness of Jonathan with the richness of McIntosh the crisp flesh being more like that of the latter than the former. It is a mostly red, medium fruit with a greenish background. The trees are medium-sized, very hardy, and highly productive.

Mature Height: 15'-25'

Mature Spread: 10'-20'

Sun Exposure: Full

Flavor: Rich, tart, with some spiciness.

Cooking/storage: Great for both.

Bloom Period: Early spring.

Pollinator Required: Yes

Harvest Period: Late-September/October

Zones: 3-8



JONATHAN

Jonathan is an American classic. Famed for its high production and being one of the best flavored apples with a great balance of sharp and sweet flavor. The white flesh has a very smooth texture that is firm and crisp. Jonathan apples are very good for eating fresh, cooking & salads. Medium to large fruit.

Mature Height: 10'-25'

Mature Spread: 10'-25'

Sun Exposure: Full sun

Flavor: Sweet and juicy with a tang

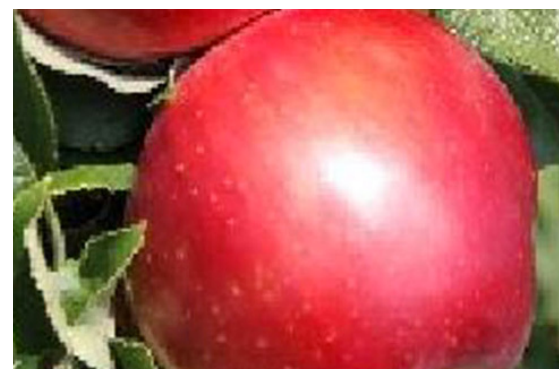
Cooking/storage: Good for both.

Bloom Period: Mid-season

Pollinator Required: Semi self-fertile; pollinator recommended.

Harvest Period: August

Zones: 4-8



LIBERTY

Fabulous for fresh eating, juice and sauce, this crunchy, mildly tart apple is much like an easy-to-grow version of McIntosh. Resists scab, fire blight and cedar apple rust; first class for being disease resistant. This is a great tree for organic gardeners due to little or no spraying needed. The medium-large fruit is bright, shiny, and has a 90% blush. They are heavily spurred and so heavy producers. The flavor is well balanced, perhaps sharper than many of the Mac-related varieties but still with the characteristic vinous note.

Mature Height: 18'-25'

Mature Spread: 20'

Sun Exposure: Full to partial

Flavor: Sweet-tart

Cooking/Storage: Good for cooking/cider.

Bloom Period: April (mid-season)

Pollinator Required: No, partially self-fertile.

Harvest Period: Early October

Zones: 5-8



LODI

This is an attractive, early apple with a sharp taste making it great for cooking. Lodi is a heavy bearer and so needs to be thinned early and heavily to produce good sized fruit. This will also help prevent biennial production. It is susceptible to fire blight and scab. Developed to replace Yellow Transparent.

Mature Height: 10'-25'

Mature Spread: 10'-25'

Sun Exposure: Full to partial

Flavor: Crisp and tart.

Cooking/Storage: Good for cooking and sauces.

Doesn't store long.

Bloom Period: Early Season

Pollinator Required: Yes. Use early and mid-season bloomers I.E. Early Harvest, Red Jonathan, etc...

Harvest Period: July-August

Zones: 3-8



PACIFIC GALA

Gala is a common apple found at the market, but nothing beats the rich, sweet flavor of a fresh-off-the-tree apples. Though these apples are fantastic for fresh eating they are also one of the best apples for applesauce. The apples hold well for several days after ripening on the tree. Though the Pacific Gala doesn't store long it does store better than your standard Gala and retains its sweet flavor well. Only somewhat disease resistant.

Mature Height: 10'-18'

Mature Spread: 8'-12'

Sun Exposure: Full to partial

Flavor: Sweet, aromatic

Cooking/Storage: Great for applesauce.

OK for cooking. OK for storing.

Bloom Period: Early to mid-season

Pollinator Required: No. Partially self-fertile

Harvest Period: September

Zones: 5a-8



PINK LADY

This firm, crunchy, pink-hued apple has a perfect sweet-tart flavor. Pink Lady® apples have high sugars and high acids that make them slow to brown, when sliced. It's a great apple to snack on, slice on a salad, freeze, or use in any apple recipe. The crisp apples retain their shape when baked in pies, tarts, and pancakes. The sweet-tart apples lend additional flavor and sugar to applesauce and purees. They are elongated and have an asymmetrical shape. The skin is a vivid green covered in a pinkish blush which becomes a deeper shade of red.

Mature Height: 12'-15'

Mature Spread: 12'-15'

Sun Exposure: Full sun

Flavor: Tart/Sweet

Cooking/Storage: Good for baking & sauces.

Bloom Period: Late

Pollinator Required: Yes

Harvest Period: Late October

Zones: 5-8



RED CAMEO

This strand of apples came from a chance seedling found in a Red Delicious orchard. Its taste is similar to the Red Delicious, but not as strong along with a subtle hint of pear and a nice crunch. Cameo is very vigorous and fast growing and is somewhat disease resistant.

Mature Height: 12'-18'

Mature Spread: 8'-12'

Sun Exposure: Full to partial

Flavor: Sweet-tart

Cooking/Storage: Ok for cooking. Good for storage.

Bloom Period: Mid-season

Pollinator Required: Yes.

Harvest Period: Mid-October

Zones: 4-8



RED GRAVENSTEIN

Slow to start producing, but produces heavy once it does. Good cooking apple, especially for apple sauce and apple cider, but is said to be one of the best tasting apples for fresh eating. The flesh is crisp, juicy, finely grained, and light yellow. The Red Gravenstein is a sport of Gravenstein with a more consistently red skin, but will still have marbling. Poor disease resistance.

Mature Height: 12'-25'

Mature Spread: 10'-15'

Sun Exposure: Full to partial

Flavor: Very good. Sweet-tart

Cooking/Storage: Good for cooking/ciders, and for storage.

Bloom Period: Early Season

Pollinator Required: Yes. Not a good pollinator for other apples.

Harvest Period: July-August

Zones: 4-8



RED JONAPRINCE

Red Jonaprince is one of the clones of Jonagold, characterized by a large fruit conical in shape and dark red in color. The yield is very high and the fruit can be stored for a long period of time (until June in a ULO cold room). Red Jonaprince is firmer and contains higher sugar levels than other Jonagold clones. The flesh is very firm, crispy, sweet-sour and very aromatic.

Mature Height: 12'-15'

Mature Spread: 12'-15'

Sun Exposure: Full sun

Flavor: Sweet/sharp

Cooking/Storage: Good for cooking. Stores 3 months.

Bloom Period: Mid-Season

Pollinator Required: Yes

Harvest Period: Late-September

Zones: 4-8



RED MCINTOSH

This is a cold-hardy native of Canada discovered in the 1700's. It is also a long-time American favorite. They are beautiful, round, red apples that are mildly tart and are soft textured when cooked; they also have a small core making them better for cooking. McIntosh makes a delicious applesauce with a little kick that will come out pink when the skin is left on. It is a good all-around fruit resistant to cedar-apple rust and fireblight.

Mature Height: 10'-25'

Mature Spread: 10'-25'

Sun Exposure: Full

Flavor: Sweet with slight tartness.

Cooking/Storage: Good for both.

Bloom Period: Mid-April

Pollinator Required: Yes

Harvest Period: September

Zones: 4-6



RED ROME

Rome is a beautiful red apple that is medium to large in size and has fine-grained, greenish-white, juicy, crisp flesh that is mostly used for baking though it is still quite tasty when eaten fresh. It is great for areas of late frosts because of its later bloom period.

Mature Height: 15'-25'

Mature Spread: 15'-25'

Sun Exposure: Full

Flavor: Pleasant, mild, with a tart bite. Flavors develop with cooking.

Cooking/Storage: Great for cooking.

Bloom Period: Late season

Pollinator Required: Yes

Harvest Period: September-October

Zones: 4-8



REDFIELD BRAEBURN

Braeburns are easy to grow, are heavy producers early in life, and the apples store well. The Redfield sport has all the juicy, sweet-tart flavor of other Braeburn strains, but colors better with a full, cherry-red blush. With its crisp, juicy flesh not only is it good for fresh eating, but also cooking. It is a hardy apple, but takes a long time to ripen and is known to sometimes not make it in time for winter in colder climates. Average disease resistance.

Mature Height: 12'-18'

Mature Spread: 10'-12'

Sun Exposure: Full to partial

Flavor: Excellent; sweet-tart and aromatic

Cooking/Storage: Great for storage; 3 months or more. Good for cooking.

Bloom Period: Spring

Pollinator Required: No. Self-fertile

Harvest Period: October - November

Zones: 4-8



ROYAL COURT

This is a Cortland apple that matures to a beautiful, full blush. Flesh is snowy white, crisp and juicy. The apples tend to lose flavor and crispness in storage so they are best used just after harvest. These heirloom apples were developed during a time when apples were mostly used for sauces, salads, and baking. They have a sweet flavor with just a hint of tartness. Average disease resistance.

Mature Height: 15'-20'

Mature Spread: 12'-15'

Sun Exposure: Full to partial

Flavor: Mostly sweet

Cooking/Storage: Good for sauces/cooking.
OK for storage.

Bloom Period: Mid-season

Pollinator Required: Partially self-fertile

Harvest Period: Mid-September

Zones: 4-8



RUBINSTAR JONAGOLD

Rubinstar has all the characteristics of Jonagold, but produces up to a week earlier and displays a more intense red color that covers 70%-90% of the apple. It has a firm, cracking, slightly tart flesh and is one of the finest dessert and eating quality apples. While these apples will store for a while they tend to lose their crispness. They are best soon after harvest.

Mature Height: 10'-18'

Mature Spread: 10'-15'

Sun Exposure: Full to partial

Flavor: Tangy/sweet

Cooking/Storage: Sauces/desserts. Will store up to 3 months; OK for storage

Bloom Period: Late season

Pollinator Required: Yes. May not be a good pollinator for other apples.

Harvest Period: Late September

Zones: 4-8



RUBY MAC

Great baking and cooking apple. Okay for eating fresh. More tart than sweet flavor. Wonderful deep red color on medium sized fruit. Pollinator required. Fruit stays on the tree well, with very little premature drop.

COMBINATION 4 WAY

Perfect for those who want fruit trees but don't have a lot of room. Four different apple varieties have been grafted onto one trunk. Just be careful not to prune off one variety! Varieties vary from year to year.

RUBY JON

Ruby Jon is a sport of “Johnathan” apple. These apples are sweet and tart with a deep maroon color that begins to come on as early as mid-July. It is an excellent apple eaten fresh and also stores well. Its crisp, juicy flesh makes for fantastic sauces. This is one of the best all-around apples. Can be susceptible to fire blight so treat accordingly.

Mature Height: 12’-20’

Mature Spread: 10’-20’

Sun Exposure: Full/partial sun

Flavor: Mildly sweet/tart tang

Cooking/Storage: Great for cooking, storage and sauces.

Bloom Period: Mid-season

Pollinator Required: Semi-self-fertile;
pollinator recommended.

Harvest Period: September – October

Zones: 4-8



SCARLET SPUR

For years Scarlet Spur has been the most popular Red Delicious in the world. It has a dark mahogany color, crisp white flesh and excellent fruit production. This is a compact tree good for small areas. It has medium to large fruit and is a moderate bearer. The fruits color very uniformly even in the worst conditions and they ripen earlier than most other Red Delicious varieties.

Mature Height: 10'-18'

Mature Spread: 10'-12'

Sun Exposure: Full/Partial

Flavor: Sweet

Cooking/Storage: Best fresh. Good for storage.

Bloom Period: Mid-Season

Pollinator Required: Yes

Harvest Period: August

Zones: 4-9



SCHLECT SPUR

Improved Red Delicious No other early red sport colors or matures sooner. No other early red spur type sport has whiter flesh. Tests indicate the brix level allows for the earliest picking opportunities. Schlect Spur gives you, the grower, the advantage of large, typey fruit which can be picked earlier than other blush red sports. Crisp and juicy flesh. Semi-dwarf and spur-type tree allows for ease of growth for the orchardist. Put the Schlect Spur Delicious into your orchard and see how no other comparable variety can match its value.

Mature Height: 12'-18'

Mature Spread: 15'

Sun Exposure: Full Sun

Flavor: Just like red delicious. (Sweet)

Cooking/storage: Best fresh. Good for storage.

Bloom Period: Mid-Season

Pollinator Required: Yes

Harvest Period: August - September

Zones: 4-8



SEPTEMBER WONDER FUJI

September Wonder Fuji Apple gives colder zones the opportunity to grow this great variety. It has a reddish blush and creamy white flesh. It is considered the earliest true Fuji. It has crisp, dens, juicy, flesh with the sweetness of an heirloom apple. This apple is great for fresh eating and storage. Good size even though the apple has 5 to 6 weeks less growing season. The earliest true Fuji out on the market.

Mature Height: 12'-18'

Mature Spread: 12'-15'

Sun Exposure: Full/Partial

Flavor: Sweet

Cooking/Storage: Good storage.

Best for fresh eating.

Bloom Period: Early to Mid-Spring

Pollinator Required: Yes

Harvest Period: Mid-September

Zones: 4-8



WEALTHY

This is a desert apple that can also be picked early to use as a cooking apple. It is the earliest apple, besides crab-apples, to thrive in the Minnesota climate. The flesh is crisp and juicy with a refreshing, tart, balanced flavor. Wealthy often bears fruit the first year and keeps well. Its fruit a lovely yellow with red striping that tends to drop at maturity.

Mature Height: 10'-25'

Mature Spread: 10'-25'

Sun Exposure: Full

Flavor: Sweet-tart

Cooking/Storage: Both

Bloom Period:

Pollinator Required: Yes

Harvest Period: September

Zones: 4-8



WINESAP

Winesap apples are dark red, round and medium sized. The skin of this apple is firm, and the flesh is crisp and exceptionally juicy with a creamy yellow hue. They are highly aromatic with a balanced sweet-tart taste and get their name due to their distinctive spicy wine like flavor. They are perfect for cider, sauces, juice and preserves. They will add moisture and a sweet flavor to breads, muffins and cakes. Their firm texture makes them an excellent cooking apple.

Mature Height: 12'-15'

Mature Spread: 12'-15'

Sun Exposure: Full sun

Flavor: Sweet/tart

Cooking/Storage: Good for cooking. Keeps well.

Bloom Period:

Pollinator Required: Yes

Harvest Period: Late-October

Zones: 5-8



WOLF RIVER

The fruit has a red and green peel with a light yellow to greenish small circle on top. A well-known American cooking apple, notable for its large size. Wolf River is mainly used for cooking, and it keeps its shape when cooked. An old time apple that makes the best pie. It is fairly sweet and doesn't need much sugar added. It is extremely versatile. Wolf River has a very high natural resistance to the disease apple scab, and good resistance to fireblight and mildew. It is also very cold hardy.

Mature Height: 12'-15'

Mature Spread: 12'-15'

Sun Exposure: Full sun

Flavor: Sweet

Cooking/Storage: Good for baking & drying.

Good storage.

Bloom Period: Mid-May

Pollinator Required: Yes

Harvest Period: Early-October

Zones: 3



APPLE POLLINATION CHART



VARIETY

POLLEN SOURCE

	Arkansas Black	Braeburn	Centennial	Cortland	Elstar	Empire	Fuji	Gala	Golden Delicious	Granny Smith	Gravenstein	Honeycrisp	Jonagold	Jonathan	Liberty	Lodi	McIntosh	Mutsu	Pink Lady	Red Delicious	Stayman Winesap	Summerred	Yellow Delicious
Arkansas Black																							
Braeburn																							
Centennial																							
Cortland																							
Elstar																							
Empire																							
Fuji																							
Gala																							
Golden Delicious																							
Granny Smith																							
Gravenstein																							
Honeycrisp																							
Jonagold																							
Jonathan																							
Liberty																							
Lodi																							
McIntosh																							
Mutsu																							
Pink Lady																							
Red Delicious																							
Stayman Winesap																							
Summerred																							
Yellow Delicious																							

How to Use the Pollination Charts:

1. Select the cultivar you are interested in growing from the left hand column.
2. Check across the chart; the green boxes will be a reliable pollinizer for the cultivar you have chosen.
3. The grey boxes will NOT be a reliable pollinizer.



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ANDERSON'S SEED & GARDEN
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