


Gould Hill Orchards.....Harvest Variety List

(By Harvest Date)


 Apples available for "Pick Your Own"


 Apples "born" at Gould Hill Orchards

Harvest Date	Variety Name	History and Description	Good For
Early Aug	Early Red Bird	From Canada in mid-1800s. Similar to Red Astrachan. Won't keep well.	Sauce, pie
Early Aug	Red Astrachan	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
Early August	Lodi	Early ripening, known for its combination of sweetness and tang. Rich in Vitamin A.	Eating
Early August	Vista Bella	Developed at Rutgers in 1956. Crisp, flavorful, early ripening, very perishable	All purpose
Mid-August	Jerseymac	Cross between NJ24 and July Red. McIntosh type apple.	Eating, sauce, pie
Mid-August	Puritan	Cross between Red Astrachan and McIntosh. Tart, very high in pectin	Sauce, pie, jelly
Mid-August	Yellow Transparent	From Russia of the Baltic's in early 1800s. Refreshing, well flavored fruit.	Sauce, pie
Mid- August	August Sweet	Believed to be of American origin, described in 1817 under the name Bough Apple. Also known as Sweetbough. Juicy, sweet, tender, and mellow.	Dessert
Mid-August	Early McIntosh	Introduced by the New York Agricultural Experiment Station in 1923. Cross between McIntosh and Yellow Transparent. Different from McIntosh.	All purpose
Mid-August	Mantet	Cross developed at Morden Manitoba in 1920s. Juicy and flavorful.	Eating, salads, sauce, pie
Mid-August	Williams	Native American fruit found on the farm of Major Benjamin Williams of Roxbury, MA about 1854. Pleasant, sprightly flavor.	Eating, salads



Late August	Milton	Cross between McIntosh and Yellow Transparent. Developed by the Geneva, NY Agricultural Experiment Station. Named for Milton, NY. Crisp and tart.	Eating, salads, sauces
Late August	Summer Red	Developed in British Columbia	Eating
Late August	Paula Red	Found in 1960 by Lewis Arends of Kent County, MI. Slightly tart with white, non-browning flesh.	Eating, salads, sauce
Late August	Wealthy	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. (Our Mom's - Lucille Leadbeater - favorite pie apple)	Pie, sauce
Late August	Red Gravenstein	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
Late August	Gravenstein	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
Late August	Akane	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
Early September	Red Max	An earlier ripening variety of the favorite "McIntosh." Striped skin, similar to Mac.	All purpose
Early September	Earligold	Developed recently on the US west coast by a Dr. Harvey. Similar to a Golden Delicious, ripening earlier.	Eating, cooking
Early September	 McIntosh	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
Early September	Redcort	A red sport of Cortland that ripens several weeks earlier.	All purpose

Early September	Porter	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
Early September	Elstar	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
Early September	Primate	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
Mid-September	 <u>Cortland</u>	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
Mid-September	Chestnut Crabapple	Bought for decorative beauty and use as a pollinator for apples. Large, sweet-tart, nutty flavored.	Jam, stuffing, apple butter
Mid-September	Gala	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
Mid-September	Jonamac	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
Mid-September	 Kearsarge	Grown exclusively in Gould Hill Orchards, and named after the mountain most prominent in our view! Pleasant flavor for eating.	Baking, eating, sauce
Mid-September	Native Crabapple	A seedling crabapple from Gould Hill Orchards, prized for it's beauty. Tart and juicy.	Jelly

Mid-September	Northwest Greening	Cross between Golden Russet and Alexander, found in Waupaca County, WI in 1872. Large, waxy, pale green, firm, juicy, and mildly tart.	Pie, sauce
Mid-September	Swiss Gourmet	Cross between Golden Delicious and Ida Red, originating in Switzerland. One of the three most popular new varieties in Europe.	All purpose
Late September	Cox Orange Pippin	Originated in England in early 1800s, considered one of the finest dessert apples in Britain. Sweet and juicy with a delicate flavor.	Eating, cooking
Late September	Granite Beauty	A foundling brought to notice in 1860 in Weare, NH. Mild, sub-acid flavor.	Sauce
Late September	Jonathan	Named for Jonathan Harbuck, Esq. from Woodstock, NY and presented to the New York Horticultural Society in 1826. Tender, crisp, juicy.	Eating, sauce, pie
Late September	King	Our source is a foundling proved by an abandoned orchard outside of Concord, NH. Interesting color and texture.	Sauce
Late September	 <u>Macoun</u>	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
Late September	Nodhead	Also known as "Jewett Red," originated in Hollis, NH. Sweet aromatic dessert fruit with yellowish flesh and nut-like flavor.	Dessert
Late September	Rhode Island Greening	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. A green apple with fine grained flesh.	Cooking
Late September	Snow	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

Late September	Wolf River	Originated in Wisconsin and best known for its size. One apple makes a pie! Slightly aromatic, yellowish-green skin mottled with red.	Pie, baking
Early October	Blue Pearmain	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
Early October	 <u>Empire</u>	Cross between Red Delicious and McIntosh. White flesh. (Mary Leadbeater Strack's favorite eating apple.)	Eating, salads, sauce
Early October	 <u>Hampshire</u>	A founding of Gould Hill Orchards. Patented by the Leadbeater's in 1995, one of the most exciting new varieties for eating and cooking. Hard, crisp, juicy with an explosive bite. Keeps well.	All purpose
Early October	Hubbardston Nonesuch	Dates back to the early 1800s originating in Hubbardston, MA. Moderately firm, juicy, and aromatic. Does not keep well.	Eating, sauce, baking
Early October	Liberty	Developed to be highly resistant to major apple diseases. Crisp, juicy, sprightly.	Eating, pie, sauce
Early October	Monroe	Cross between Jonathan and Rome by the New York Agricultural Experiment Station in 1910. Hard, crisp, juicy.	Cooking
Early October	Ozark Gold	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
Early October	 <u>Red Delicious</u>	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

Early October	Ribston Pippin	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
Mid October	Mutsu	Cross between Golden Delicious and Indo, a Japanese seedling grown from a tree brought to Japan by an Indiana school teacher. Also known as "Crispin." A large, round, yellow-green fruit with delicate and distinctive flavor.	Dessert, eating, salads
Mid October	Redgold	Cross between Red Delicious and Golden Delicious. Characteristic of both.	Eating
Mid October	 <u>Red Northern Spy</u>	A red sport of Northern Spy from the Hall Farm in Canajohare, NY. A redder version of the Northern Spy and slightly juicier.	Cooking, eating
Mid October	NH #8	Cross between McIntosh and Winter, developed by the University of NH. Beautiful pink/red color, mild in flavor.	Eating
Mid-October	Ben Davis	At one time the leading commercial variety of the south. One of the parents of the Cortland. Very hardy and coarse.	Baking
Mid- October	Jonagold	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
Mid-October	 <u>Golden Delicious</u>	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
Mid-October	Ida Red	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

Mid-October	 Northern Spy	Originated in a seedling orchard in East Bloomfield, NY. (Voted the Leadbeater family favorite all purpose apple.)	All purpose
Late October	Ashmead Kernel	Hard, crisp, and juicy.	Cooking, sauce
Late October	 Baldwin	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
Late October	Blushing Golden	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
Late October	Esopus Spitzenburg	Originated in Esopus, Ulster County, NY around 1800. A bright red apple with yellow dots.	Dessert, cooking
Late October	Fuji	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
Late October	Pomme Grise	Thought to be of Canadian origin around 1830. Hardy apple with grey russetting.	Dessert
Late October	Rome	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
Late October	Roxbury Russet	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

Late October	Sheepnose	Dark red vase-shaped apple that was discovered in Connecticut in the late 1700s. Sweet yellow flesh.	Baking
Late October	Wagener	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
Late October	Winter Banana	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
Late October	Winesap	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
Late October	Yellow Newton Pippin	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
Late October	York	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
Late October	Golden Russet	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
Late October	Braeburn	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
November	Granny Smith	A new variety becoming a world wide favorite. Very late maturing, green apple.	All purpose