

STRAWBERRY VARIETY DESCRIPTIONS

Jewel: — Very good for u-pick, shipping and processing. A great all around berry to have with large to extra large, firm fruit with excellent color. Great flavor. A great mid to late season berry. Zone 4-8.

Allstar: — The USDA developed this improved, more compact version of the popular variety 'Guardian.' Allstar has excellent resistance to fungus diseases, greatly improving its yield and reducing your labor in the garden. The glossy firm fruit, which holds its size very well, is an excellent u-pick or home garden choice. The plants are vigorous, hardy and easy to grow. The foliage is dense and lasts well into the winter making an excellent ground-cover. Its orange/red color and delicate skin lessens its shipping potential. The large, juicy-sweet berries are great for eating fresh or for freezing. This strawberry is a June bearing variety; bearing in late midseason and producing berries actually as large as plums! Frost resistant with excellent flavor. Zones 3-8.

Earliglow: — One of the earliest June-bearing strawberries, Earliglow offers firm, sweet, exceptionally tasty mid-sized fruit on cold-hardy plants adaptable from the northeast all the way to the deep South. Among the best-flavored varieties, it is very versatile -- delicious fresh and also one of the finest for freezing or making into preserves. Earliglow is resistant to leaf scorch, red stele, and Verticillium wilt. Due to its early nature, Earliglow is somewhat more susceptible to bloom kill due to late frosts. Zones 5-9.

Seascape: — This dayneutral has been highly successful for northeastern growers for summer and fall production. The plants have the potential to be the most productive of any dayneutral. The berries are large, firm and have good flavor when picked ripe from the plant. Flavor can be poor if not allowed to ripen fully on the plants. Productive plants with few, if any runners. Best suited to high-density plasticulture systems. Zones 4-8.

Tribute: — (Day-Neutral) A great medium to large firm fruit. A successful variety for commercial growers. The first year it will peak in September, and the following year it will also give a heavy spring crop. Does better with cooler nights. Zone 4-8.

Albion: — (Day-Neutral) A new variety released from CA in '06 this berry is popular with organic growers because of its disease resistance. Its large, firm fruit make it a great shipping berry. Flavor is very good, it processes well, and produces an extremely high yield. Zones 4-5.

Pear Description

Seckel - is a small, juicy, very sweet, reddish-brown pear. It is an old variety that is ideal for canning whole or for using in desserts. The tree is vigorous and productive and has some resistance to fireblight. Fruit ripens in September. (needs a pollinator)

Apple Descriptions

McIntosh: Cold-hardy native of Canada. Round, red, mildly tart fruit has a soft texture when cooked. Gives applesauce and cider a spicy kick; bakes up juicy and tender. Ripens in mid Sept.

Grimes Golden: A West Virginia apple originating around 1800, this apple was widely grown throughout the south and is known as the parent of the modern day Golden Delicious. It is a fine eating apple and makes excellent cider. It tends to bloom late, making heavy crops most years and light crops other years. Fruit is usually medium or larger. Its skin is yellow with some russet, flesh is yellow, firm, crisp, juicy, aromatic, sweet, and spicy. It ripens in September and stores fairly well.

Carolina Red June - (Blush June, Georgia June, Knight's Red June, Red Harvest, Jones June, Jones Early Harvest, Summer Red, Everbearing Red June, Red June, Red Juneating, Carolina Red, Improved Red June, Sheepnose Crab) - A long-time Southern favorite, Carolina Red June is believed to have originated in the early 1800's in Tennessee. This apple has long been highly valued for its early ripening qualities. Unlike most early season varieties which fail to develop a full balance of flavors in their short ripening period, Carolina Red June has a high quality flavor making it a first choice for fresh eating and pie making. The tree is very productive and has an unusual habit of occasionally blooming twice in the same season, producing a second, smaller crop of apples in the fall. Fruit is small to medium with smooth, dark red skin and is quite oblong or conical in appearance. The tender, fine-grained flesh is white and sometimes stained with red when eating. Ripens June to July and only a fair keeper.

Cortland: Offspring of McIntosh. Cortland is a typical McIntosh style apple variety, and ranks about 12th in terms of US apple production. Cortland is also widely grown across the border in Quebec and Ontario, and it has proven itself to be well-suited to the freezing temperatures experienced around the Great Lakes. As with all McIntosh varieties, Cortland is at its best when eaten soon after being picked. The sweet flavor fades quickly, as does the crispness. An interesting characteristic of Cortland is that the flesh does not go brown very rapidly after being cut. Ripens in late August – mid Sept.

Hawkeye: This is the original Delicious, the one that earned the name. This genuine original strain of the world's most widely grown apple has never been improved on as far as eating quality is concerned, superior to all spur types. Ripens September/October.

Hopple's Antique Gold: This uniformly conical, finely russeted apple is sweet and complex in flavor. Its pale golden flesh is firm and juicy. It is good for fresh eating or cooking, and will store for several months. This tree is a sport of Golden Delicious, but is considered richer, better flavored, and superior. It was discovered in 1970. It ripens in late September.

Swiss Limbertwig: A wonderfully colored apple, it is red with conspicuous, large white dots. It is firm, sweet, and very crisp. It originated with Swiss settlers in the Cumberland Mountains. A truly great apple. Ripens in October.

Victoria Limbertwig (Sweet Limbertwig): One of the most flavorful of the many Limbertwig varieties and one of the most beautiful. It is a very high quality dessert apple with a rich, smooth flavor. The tree is quite lovely with a true weeping growth habit. Fruit is round in shape with attractive purple skin covered with numerous large white dots. The firm, crisp, yellowish flesh is highly flavorful and extremely juicy. Rated tops for fresh eating. Ripens in October and is a very good keeper.

Stayman Winesap: This apple originated in Kansas in 1866 as a seedling of the original Winesap. It has been an important commercial apple for the past 100 years. It grows well in the south and is resistant to apple scab and cedar apple rust. The fruit is good for fresh eating, cooking, and making cider. The fruit is medium or larger and greenish with some red around most of the apple. The flesh is yellow, fine grained, firm, juicy, and sprightly subacid. Ripens in late September into October.

Yellow June: This apple is of unknown origin, but it has been known to exist since 1845. If this apple ripened during August or later, it may have slipped into extinction. There are many other varieties ripening later in the season that offer much more. The Yellow June is tart, it bruises easily, and does not keep well. However, timing is everything to this apple. As a child, I loved this apple because it was the first to ripen at my grandparents' farm, often around Father's Day in June. Rural southerners knew the advantages of an apple ripening this early and had waited many months to taste the first apple of the summer season. Since my childhood, I have discovered that this apple is also one of the best frying apples, having the consistency of a sauce. Though this apple does not have the fresh eating qualities of the Carolina Red June, it ripens slightly earlier, definitely cooks better, and is more tart. The fruit is medium in size, a bright yellow upon full ripening (green otherwise), and the flesh white, tender, and briskly subacid. Ripens in late June and early July.

Virginia Beauty: The original tree grew before 1820 in what is today Carroll County in southwestern Virginia. The name implies an attractive apple, but it is also an excellent eating and dessert apple. In 1914, F. H. LaBaume, a Virginia farmer and fruit grower, wrote to the United States Department of Agriculture saying of the Va. Beauty; "It has a distinctive flavor all of its own that clings to the palate and lingers in the memory for a lifetime." The tree is known for producing wide branching angles, a trait that aids in producing proper tree structure. Fruit is medium to large with a glossy red or purplish color. Its flesh is greenish-yellow, fine grained, tender, juicy, sweet, and mildly subacid. Ripens in October.

Gala - The tree has good disease resistance and is precocious. The apples ripen in early to mid September and will store well for a few weeks. Gala apples are small and are usually red with a portion being greenish or yellow-green, vertically striped. Gala apples are fairly resistant to bruising and are sweet, grainy, with a mild flavor and a thinner skin than most apples. Excellent for eating and salads. Quality indices include firmness, crispness, and a lack of meal worms. Gala apples were developed in New Zealand as a cross between a Golden Delicious and a Kidd's Orange Red.

Goldrush - A late-maturing yellow apple with excellent fruit quality and long storage ability combined with field immunity to apple scab, a high level of resistance to apple mildew, and moderate resistance to fire blight, but is susceptible to cedar-apple rust. It was named 'GoldRush' to emphasize its golden ground color and bronze blush combined with its "rush" of flavor. The fruit is characterized by a complex, rich spicy flavor with a high degree of acidity and sweetness that improves with storage and retains its flavor and quality up to 7 months in cold storage. Fruit typically range from 2.5" to 3.5" in diameter and ovate in shape. Ripens mid-late October.

Red Sheepnose - (Black Spitz, Crow's Egg, Black Gilliflower, Sheepnose, Red Gilliflower) - A very old variety dating to the 1700's and originating in the Northeast, probably Connecticut. Listed in southern catalogs as Black Gilliflower or Red Gilliflower, many apple growers believe this apple is the same as the old southern apple, Crow's Egg. Fruit is medium to large, distinctly conical or tapered in shape, with dark red skin overlaid with faint red striping. The greenish-white flesh is firm, coarse, and moderately juicy, quickly becoming dry when overripe. An aromatic apple ripening in October to November.

Yellow Bellflower - (Fall Bellflower, Lady Washington, Yellow Sheepnose) - Yellow Bellflower originated in the early 1800's in Burlington, New Jersey. Medium size fruit is conical, often ribbed, with distinctive knobs at the calyx end. The smooth skin is pale yellow with a reddish-brown blush. The pale yellowish-white flesh is firm, crisp, juicy and aromatic. Flavor is rather tart when first picked, but mellows in storage. Ripens in October and is a fair keeper.

Yellow June/Early Transparent - (White June, Yellow Transparent) - An apple of unknown southern origin, resembling Early Harvest and frequently mistaken for this variety, but with an earlier ripening time than Early Harvest. Fruit medium-sized, roundish, with thin pale yellow or greenish-yellow skin. Skin is covered with numerous green and brown dots or lenticels. The tender yellowish-white flesh is juicy with a brisk subacid flavor. Ripens late June to July or later, depending on location.