

Apple Fruit Varieties Guide

Gravenstein. Coe's Golden Drop. Mendocino Cox. The names sound like something from the imagination of Tolkien or perhaps the ingredients in a dubious magical potion rather than what they are—varieties of apples. But as befits their enchanting names, apples have transfixed and beguiled humans for thousands of years. *Apple: A Global History* explores the cultural and culinary importance of a fruit born in the mountains of Kazakhstan that has since traversed the globe to become a favorite almost everywhere. From the Garden of Eden and Homer's *Odyssey* to Johnny Appleseed, William Tell, and even Apple Computer, Erika Janik shows how apples have become a universal source of sustenance, health, and symbolism from ancient times to the present day. Featuring many mouthwatering illustrations, this exploration of the planet's most popular fruit includes a guide to selecting the best apples, in addition to apple recipes from around the world, including what is believed to be the first recorded apple recipe from Roman gourmand Marcus Apicius. And Janik doesn't let us forget that apples are not just good eating; their juice also makes for good drinking—as the history of cider in North America and Europe attests. Janik grew up surrounded by apple iconography in Washington, the “apple state,” so there is no better author to tell this fascinating story. Readers will eat up this surprising and entertaining tale of a fruit intricately linked to human history.

This celebration of apples will encourage readers to seek out new flavors, discover tasty methods of preservation, and maybe even try to grow their own at home.

Growing fruit at home can be an enjoyable activity that provides nutritious food for your family. This publication describes how to choose the best varieties; select sites; prepare soil; plant, prune and train shrubs and trees; and deal with diseases and pests.

Covering a broad array of landscape plants, including edibles, flowering and fruiting trees and shrubs, evergreens, and perennials, horticulturist Jessica Walliser takes a deep dive into the emerging category of compact plants. Whether short, narrow, columnar, or dwarf, this new and exciting group of plants provides the same decorative function as full-sized ornamental plants, but in a fraction of the space. Plus, edible compact plants offer comparable productivity, without having to add more square footage to the garden. In this comprehensive guide, Jessica uses her numerous contacts in the seed and plant production world to give space-challenged gardeners a heads up on what's new, as well as re-introducing a few traditional small-footprint favorites. In both urban and suburban neighborhoods, yards are shrinking, and big plants and gardens require too much maintenance for today's time-starved homeowners. If you're searching for plants that require less space and reduced day-to-day maintenance, dwarf shrubs and other compact plants to the rescue! With little to no pruning required, columnar trees, dwarf shrubs, mini veggies, short-statured perennials, and other compact plants fill a much-needed niche. In the *Gardener's Guide to Compact Plants*, you'll discover fantastic, brand new dwarf and compact plant varieties you didn't even know existed. And, you'll learn how to grow more flowers, fruits, and veggies than ever before, no matter how much—or how little—space you have. It's the perfect book for homeowners with small yards, urban gardeners, container growers, or anyone looking to grow a beautiful and productive small-scale garden. This salute to the apple traces its origins in Kazakhstan, offers myths and stories about the fruit, lists its different varieties, and includes some recipes

Now, fully revised and updated, the third edition of *The Naked Guide to Cider* includes more than 200 listings of cider producers, pubs, specialist shops and cider organisations as well as a colour section and a new fold-out cover map of Bristol's finest cider pubs. *The Naked Guide to Cider* is one of Tangent's best-selling titles and has enjoyed its success alongside the cider and perry boom. Today's new generation of cider enthusiasts want to do more than just drink cider. As sales of small-scale mills and presses show, they want to make cider for themselves. They also want to explore cider country - to drink in legendary cider pubs and learn about orchards and apple varieties. Today's consumers want experiences as much as products. They want to get involved, to make and discover things for themselves, and *The Naked Guide to Cider* will show them how. This is a new kind of cider book for a new generation of cider lovers. It is a guide book, but not like a CAMRA guide. *The Naked Guide to Cider* will introduce cider lovers to the history and culture of their favourite tippie, and demonstrate, with clear step-by-step instructions, how to make their own cider.

Rosie Sanders, often described as the best painter of the world's most famous fruit, has devoted years to researching this book and submitting the apples to hour upon hour of meticulous observation. In 144 beautifully detailed watercolours she depicts the unrivalled range of form, colour and texture which characterize such varieties as Beauty of Bath, Peasgood Nonsuch, Cox's Orange Pippin and Egremont Russet. Painted with their blossom, twig and leaf, Rosie offers detailed descriptions of each apple's aroma, flavour and season as well as something of the history of each variety. The book is enhanced by a practical essay on apple growing by Harry Baker, fruit officer for many years at the Royal Horticultural Society and one of Britain's foremost authorities on apple growing.

Your indispensable field guide to the crispy, crunchy, intensely flavorful apples increasingly available at supermarkets, farmers' markets, farm stands, and orchards. Use this handbook to discover some of the tastiest antique and modern varieties, and how to use them for cooking, baking, cider making, or eating fresh.--COVER.

A guide to more than 200 varieties of apples! This fascinating and helpful guide will offer practical advice about rare heirlooms and newly discovered varieties, chapters on the rich tradition of apple growing in New England and on the “fathers” of American apples—Massachusetts natives John Chapman (“Johnny Appleseed”) and Henry David Thoreau. *Apples of New England* will present the apple in all its splendor: as biological wonder, super food, work of art, and cultural icon. *Apples of New England* will be an indispensable resource for anyone identifying apples in New England orchards, farm stands, grocery stores—or their own backyard. Photographs of the more than 200 apples discovered, grown, or sold in New England will be accompanied by notes about flavor and texture, history, ripening time, storage quality, and best use.

Written by the long-time manager of the renowned Alan Chadwick Garden at the University of California, Santa Cruz, this substantial, authoritative, and beautiful full-color guide covers everything you need to know about organically growing healthy, bountiful fruit trees. WINNER OF THE AMERICAN HORTICULTURAL SOCIETY BOOK AWARD For more than forty years, Orin Martin has taught thousands of apprentices, students, and home gardeners the art and craft of growing fruit trees organically. In *Fruit Trees for Every Garden*, Orin shares—with hard-won wisdom and plenty of humor—his recommended fruit varieties and techniques for productive trees, including apple, pear, peach, plum, apricot, nectarine, sweet cherry, orange, lemon, fig, and more. If you crave crisp apples, juicy peaches, or varieties of fruit that can never be found in the store, they are all within reach in your own backyard. Whether you have one tree or a hundred, Orin gives you all the tools you need, from tree selection and planting practices to seasonal feeding guidelines and in-depth pruning tutorials. Along the way, you'll gain a deeper understanding of the core principles of organic gardening and soil stewardship: compost, cultivation, cover crops, and increasing biodiversity for a healthier garden. This book is more than just a gardening manual; it's designed to help you understand the why behind the how, allowing you to apply these techniques to your own slice of paradise and make the best choices for your individual trees. Filled with informative illustrations, full-color photography, and evocative intaglio etchings by artist Stephanie Martin, *Fruit Trees for*

Every Garden is a striking and practical guide that will enable you to enjoy the great pleasure and beauty of raising homegrown, organic fruit for years to come.

Fruit trees are delicate and need specialized care, especially when they're planted in an urban environment, which comes with its own unique challenges. Whether you want to plant a single fruit tree or an entire orchard, this book will show you how to save time and money and be successful right from the start. A professional orchardist, Susan Poizner guides novices and experts alike through every step of the process. She describes which key elements are necessary in site preparation and offers a basic overview of the anatomy of fruit trees. Susan also explains how to select trees and covers critical concerns, such as cross-pollinating versus self-pollinating trees, bare-root versus potted trees, and whether the fruit will be for eating, cooking, or canning. Thorough instructions are provided for planting and staking, as well as pointers on how to care for both young and mature trees. From assessing soil to selecting the right fertilizer, from pruning trees to choosing the proper tools, and from boosting biodiversity to preventing pests and diseases, no leaf is left unturned. This vast wealth of knowledge is accompanied by illustrations and color photos, along with inspiring stories of orchards and tree farms.

Winner of the IACP Cookbook Award (Best American Cookbook) Finalist for the Julia Child First Book Award "The perfect apple primer." —Splendid Table The Apple Lover's Cookbook is more than a recipe book. It's a celebration of apples in all their incredible diversity, as well as an illustrated guide to 70 popular (and rare-but-worth-the-search) apple varieties. Each has its own complete biography with entries for best use, origin, availability, season, appearance, taste, and texture. Amy Traverso organizes these 70 varieties into four categories—firm-tart, tender-tart, firm-sweet, and tender-sweet—and includes a one-page cheat sheet that you can refer to when making any of her recipes. More than 100 scrumptious, easy-to-make recipes follow, offering the full range from breakfast dishes, appetizers, salads, soups, and entrees all the way to desserts. On the savory side, there's a cider-braised brisket and a recipe for Sweet Potato–Apple Latkes. On the sweet side, Amy serves up crisps, cobblers, pies, and cakes, including Apple-Pear Cobbler, Cider Donut Muffins, and an Apple-Cranberry Slab Pie cut into squares to eat by hand. As bonuses, The Apple Lover's Cookbook contains detailed notes on how to tell if an apple is fresh and guides to apple festivals, ciders, and products, as well as updated information about the best times and places to buy apples across the United States, making it easy to seek out and visit local orchards, whether you live in Vermont or California. First published a decade ago, now newly revised and updated, The Apple Lover's Cookbook is your lifetime go-to book for apples.

This book gives advice on growing your favorite fruits and berries, and then provides ample instruction on how to prepare or preserve the results. The perfect resource for both beginners and experts in America's #1 hobby, gardening.

This volume provides a detailed picture of how orchards originally came to England and to Sussex. It includes the first definitive list and photos of Sussex apple varieties, information on where to learn orchard skills, where to buy local fruit and trees, and much more.

For decades fruit growers have sprayed their trees with toxic chemicals in an attempt to control a range of insect and fungal pests. Yet it is possible to grow apples responsibly, by applying the intuitive knowledge of our great-grandparents with the fruits of modern scientific research and innovation. Since The Apple Grower first appeared in 1998, orchardist Michael Phillips has continued his research with apples, which have been called "organic's final frontier." In this new edition of his widely acclaimed work, Phillips delves even deeper into the mysteries of growing good fruit with minimal inputs. Some of the cutting-edge topics he explores include: The use of kaolin clay as an effective strategy against curculio and borers, as well as its limitations Creating a diverse, healthy orchard ecosystem through understory management of plants, nutrients, and beneficial microorganisms How to make a small apple business viable by focusing on heritage and regional varieties, value-added products, and the "community orchard" model The author's personal voice and clear-eyed advice have already made The Apple Grower a classic among small-scale growers and home orchardists. In fact, anyone serious about succeeding with apples needs to have this updated edition on their bookshelf.

A combination of botanical beauty and practical advice in The Kew Gardener's Guide to Growing Fruit will inspire beginners and experienced growers to love and grow their own fruit. From growing from seed to harvesting, the projects will bring the wonderful world of fruit to life and produce confident, keen growers wanting to expand their experience of growing their own.

Want to start growing trees? Not so fast! Before you start digging, make sure you know how to be a good provider to a healthy tree.

Especially if they're going to be apples that you want people to enjoy! Thanks to this tree care book, you will discover time-tested tips from professional apple growers! You'll find out everything you need to plant your first row of apple trees, from training and pruning of fruit trees, to being mindful of conditions that can affect your yield. Beginner gardening books tend to be too general. This one is an exception. In "Growing Apples," over 20 varieties of apples are covered in-depth, including Red Delicious, McIntosh, Pink Lady, Cripps Pink, Ambrosia, Crispin, Braeburn, Granny Smith, Cameo, Honeycrisp, Paula Red, Empire, Jazz, Yellow Delicious, Gala, Fuji, Jonagold, Macoun, Cortland and Diva. You will learn: - How to protect your trees with paint; - How to cut low branches correctly; - How to protect your trees from frost; - How to install sprinklers in low-temperature climates; - How to avoid fire blight; - How to set up drip irrigation; - How to ensure a uniform harvest on all sides of the canopy; - How to prop up growing trees with ample support; - How to thin out clusters for larger apples; - How to keep the wind and animals away; - How to plant trees not too far apart; - How to control weeds; - How to do grafting; - And more!

Danny Barney covers everything you need to know to successfully grow and market your own organic orchard fruits. Offering expert tips on selecting the right site, choosing the best cultivars, designing and maintaining a sustainable orchard, and efficiently harvesting fruit, Barney also helps you develop a viable business plan, acquire necessary organic certifications, and identify niche markets for your products.

The first section of this book offers an insight into the significance of the apple in history. It then gives a botanical overview of the fruit and explains how to plant, nurture and cultivate your own apple harvest. The directory section features a unique photographic collection of over 400 internationally grown varieties. Apples are listed alphabetically from Acme to Zoete Ermgaard. The versatile apple is a popular ingredient in many tasty recipes, and a collection of classic apple recipes is featured. Dishes include Curried Apple Soup, Scallops with Apple Mash, Pumpkin and Apple Risotto, Baked Apples, and Apple Crumble.

Inside you'll find a detailed index, a completely revised section on codling moth management with detailed information on mating disruption, revision of leafroller management practices, updates on oak root fungus and wild asparagus, biological control of fireblight, and new control strategies for pear psylla. The emphasis is on least-toxic control methods, selective pesticides, and cultural and biological controls. Also includes a section on organically acceptable control methods. More than 200 color photos and 100 figures and tables.

For novice and experienced fruit gardeners alike, The Backyard Orchardist: A complete guide to growing fruit trees in the home garden has been the go-to book for home orchardists for over 2 decades. This expanded and updated edition--organized into 6 easy-to-follow sections--offers even more hands-on horticulture. Award-winning author Stella Otto starts by systematically guiding readers through the all-important first steps of planning and planting the home orchard. Learn to: • evaluate and build healthy soil • choose the best planting site • select fruit trees that are easy to grow and appropriate for your climate Become familiar with the growing requirements of popular temperate zone tree fruit: the pome fruit—apples, pears, Asian pears, quince, and the novelty medlar --and stone fruit—cherries, apricots, plums, their new hybrid pluots and apriums, peaches and nectarines. In-depth chapters on each fruit offer recommendations on: • disease-resistant varieties

to save you time and reduce unnecessary spraying • size controlling rootstocks choices for smaller spaces • compatible varieties to achieve proper cross-pollination that leads to a bountiful harvest For urban gardeners in apartments, condos, and small lots, Otto walks you through the essentials of container growing and even how to winterize figs and other potted fruit trees. Horticultural fundamentals are simplified into practical techniques for ongoing care and maintenance of a thriving orchard. Gain understanding of soil biology and how nutrient availability impacts the tree. Master how to prune with precision, including the when, how, and why of pruning and its importance to tree health and disease prevention. Water with confidence: learn when why, and how much. The pests and disease sections are extensively illustrated to help with identification. Control solutions, both biological and synthetic have expanded greatly since the original edition, offering the gardener numerous choices based on their individual situation. Harvest hints, use, and storage recommendations help you enjoy your fruit at its peak flavor or preserve it for the off-season. A seasonal to-do calendar, resource list, additional reading suggestions, glossary, illustrations, charts, and an index put all you need to know at your fingertips.

Utilize your backyard so it becomes productive and useful . . . Attain self-sufficiency without adding more acres . . . Discover the delight and convenience of tree-ripened fruit . . . Enjoy a safe, healthful harvest of season-long goodness. This illustrated guide reveals the possibility of fruit growing success using a nurseryman's common sense approach to home-orcharding. It contains a basic step-by-step format to take you from planting to harvesting. Whether you are an optimistic beginner or an experienced fruit grower . . . if you appreciate earth-sensitive methods . . . this book is for you!

Bright red tomatoes, fresh-picked green beans and big baskets of berries...we love the local flavors of our farmers' market! In our new book, we've gathered our favorite homegrown recipes and packed it full of garden freshness...try blueberry buckle coffee cake or top your pancakes with fresh raspberry butter. Whip up dilly chicken sandwiches with a yummy side of crispy zucchini fritters or tangy summer slaw...they'll love bruschetta pizza or cheddar cheese-chive soup for dinner! We've also tucked in plenty of market shopping tips plus a handy conversion chart for the off-season when fresh ingredients are harder to find. Crafty ideas are sprinkled throughout...Farmers' Market Favorites is one you'll use year 'round.

Edible wild plants, mushrooms, fruits, and nuts grow along roadsides, amid country fields, and in urban parks. All manner of leafy greens, mushrooms, and herbs that command hefty prices at the market are bountiful outdoors and free for the taking. But to enjoy them, one must know when to harvest and how to recognize, prepare, and eat them. The Complete Guide to Edible Wild Plants, Mushrooms, Fruits, and Nuts provides everything one needs to know about the most commonly found wild foods—going beyond a field guide's basic description to provide folklore and mouth-watering recipes for each entry, such as wild asparagus pizza, fiddlehead soup, blackberry mousse, and elderberry pie. This fully illustrated guide is the perfect companion for hikers, campers, and anyone who enjoys eating the good food of the earth. With it in hand, nature lovers will never take another hike without casting their eyes about with dinner in mind.

This extraordinary book contains in one unique volume, the most wide-ranging history of apples ever written and a detailed survey of over 2,000 of the world's apple varieties. Beautifully illustrated with 32 exquisite colour paintings, the last edition of this book received many accolades and was quickly recognised as a classic. Complete with a fully revised directory covering all the varieties of apple to be found in the world's largest apple collection, The New Book of Apples includes full historical, geographical and botanical details as well as tasting notes on each type of apple. Exploring the role of apples in cooking, cider making, gardening, myth and medicine, this is an indispensable reference guide.

In his classic *A Geography of Oysters*, Rowan Jacobsen forever changed the way America talks about its best bivalve. Now he does the same for our favorite fruit, showing us that there is indeed life beyond Red Delicious—and even Honeycrisp. While supermarkets limit their offerings to a few waxy options, apple trees with lives spanning human generations are producing characterful varieties—and now they are in the midst of a rediscovery. From heirlooms to new designer breeds, a delicious diversity of apples is out there for the eating. Apples have strong personalities, ranging from crabby to wholesome. The Black Oxford apple is actually purple, and looks like a plum. The Knobbed Russet looks like the love child of a toad and a potato. (But don't be fooled by its looks.) The D'Arcy Spice leaves a hint of allspice on the tongue. Cut Hidden Rose open and its inner secret is revealed. With more than 150 art-quality color photographs, *Apples of Uncommon Character* shows us the fruit in all its glory. Jacobsen collected specimens both common and rare from all over North America, selecting 120 to feature, including the best varieties for eating, baking, and hard-cider making. Each is accompanied by a photograph, history, lore, and a list of characteristics. The book also includes 20 recipes, savory and sweet, resources for buying and growing, and a guide to the best apple festivals. It's a must-have for every foodie.

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A book that became an instant classic when it first appeared in 1995, *Old Southern Apples* is an indispensable reference for fruit lovers everywhere, especially those who live in the southern United States. Out of print for several years, this newly revised and expanded edition now features descriptions of some 1,800 apple varieties that either originated in the South or were widely grown there before 1928. Author Lee Calhoun is one of the foremost figures in apple conservation in America. This masterwork reflects his knowledge and personal experience over more than thirty years, as he sought out and grew hundreds of classic apples, including both legendary varieties (like Nickajack and Magnum Bonum) and little-known ones (like Buff and Cullasaga). Representing our common orchard heritage, many of these apples are today at risk of disappearing from our national table. Illustrated with more than 120 color images of classic apples from the National Agricultural Library's collection of watercolor paintings, *Old Southern Apples* is a fascinating and beautiful reference and gift book. In addition to A-to-Z descriptions of apple varieties, both extant and extinct, Calhoun provides a brief history of apple culture in the South, and includes practical information on growing apples and on their traditional uses.

Apples of North America A Celebration of Exceptional Varieties Timber Press

Many people want to grow fruit on a small scale but lack the insight to be successful orchardists. Growing tree fruits and berries is something virtually anyone with space and passionate desire can do - given wise guidance and a personal commitment to observe the teachings of the trees. A holistic grower knows that producing fruit is not about manipulating nature but more importantly, fostering nature. Orchardng then becomes a fascinating adventure sure to provide your family with all sorts of mouth-watering fruit. The *Holistic Orchard* demystifies the basic skills everybody should know about the inner-workings of the orchard ecosystem, as well as orchard design, soil biology, and organic health management. Detailed insights on grafting, planting, pruning, and choosing the right varieties for your climate are also included, along with a step-by-step instructional calendar to guide growers through the entire orchard year. The extensive profiles of pome fruits (apples, pears, asian pears, quinces), stone fruits (cherries, peaches, nectarines, apricots, plums), and berries (raspberries, blackberries, blueberries, gooseberries, currants, and elderberries) will quickly have you savoring the prospects. Phillips completely changed the conversation about healthy orcharding with his first bestselling book, *The Apple Grower*, and now he takes that dialogue even further, drawing connections between home orcharding and permaculture; the importance of native pollinators; the world of understory plantings with shade-tolerant berry bushes and other insectary plants; detailed information on cover crops and biodiversity; and the newest research on safe, homegrown solutions to pest and disease challenges. All along the way, Phillips' expertise and enthusiasm for healthy growing shines through, as does his ability to put the usual horticultural facts into an integrated ecology perspective. This book will inspire beginners as well as provide deeper answers for experienced fruit growers looking for scientific organic approaches. Exciting times lie ahead for those who now have every reason in the world to confidently plant that very first fruit tree!

