

ST. PAUL CAMPUS
Apple-Crabapple-Pear Varieties For Minnesota

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Apple and pear trees differ in hardiness, and not all varieties are suitable for Minnesota's climate. Apple and pear varieties also differ in fruit characteristics, such as size, shape, color, flavor, and cooking and storage quality. Varieties listed here are recommended for hardiness and fruit characteristics in one or more of the four districts in the accompanying map.

The descriptions may not be adequate to identify individual varieties. They are intended only to give an idea of each variety's appearance, season of use, quality, and value.

Apples

Mantet

This attractive, early apple was introduced in 1929 by the Experimental Station at Morden, Manitoba, Canada. The fruit is medium-sized, firm, bright, and has a solid red color. It is good for fresh eating and for pie and sauce. The tree bears biennially and requires thinning. The variety is recommended throughout the state.

Oriole

The University of Minnesota Horticulture Research Center introduced this early-maturing apple in 1949. Its parentage is unknown.

The fruit is large, roundish to roundish-conic; striped and splashed with red over yellow under-color; and has a medium stem and a medium stem cavity and basin. The flesh is white, very tender, fine-grained, juicy, aromatic, and sub-acid. The apple is good for fresh eating, pie, and sauce; it bruises easily.

The tree is medium in size, vigorous, upright, with slightly willowy branches. It is a productive variety with a tendency to bear annually. It is susceptible to apple scab, cedar-apple rust, and fireblight.

The variety is suitable throughout Minnesota.

State Fair

State Fair is an early season apple, originating from a cross of Mantet X Oriole and introduced by the University of Minnesota's Horticulture Research Center in 1978.

The fruit is medium-sized, round, and smooth with a bright-red, glossy finish. The flesh is crisp, juicy, and white with a moderately acid flavor. The fruit is more resistant to bruising than are its parents. The apple is good for fresh use.

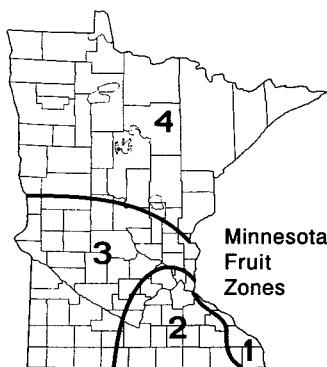
The trees grow vigorously and are productive on both seedling and dwarfing rootstocks. It is susceptible to apple scab under moist conditions.

It is recommended for all Minnesota fruit zones.

Hazen

Hazen was introduced by the North Dakota Agricultural Experiment Station, North Dakota State University in 1980. It came from a cross Duchess X Starking Delicious.

The fruit is large and nearly solid red, the shape is round and the basin is broad and has a tendency toward five points. The flesh



is greenish-yellow, medium firm, juicy, and slightly coarse. The flavor is mild, subacid and good for dessert and for culinary purposes.

The tree is a natural semi-dwarf and very precocious, it is free of fireblight and an annual bearer.

The variety is suitable for all Minnesota fruit zones.

Beacon

This is an early-maturing apple that was introduced in 1936 by the University of Minnesota Horticulture Research Center. The parentage is Malinda, open pollinated.

It has a round to slightly round-conic form; an attractive, red color with prominent dots; a medium stem; a medium deep, flaring stem cavity; a medium, slightly wrinkled basin; yellowish flesh with red streaks. The flesh is firm and medium-tough. The skin is thick and tough. The apple's flavor is sub-acid, and it is good for fresh eating, pie and sauce.

The tree is very hard, upright, and spreads with a round head. It tends towards annual production, but ripens unevenly. It is susceptible to both fireblight and cedar-apple rust.

The variety is suitable throughout the state.

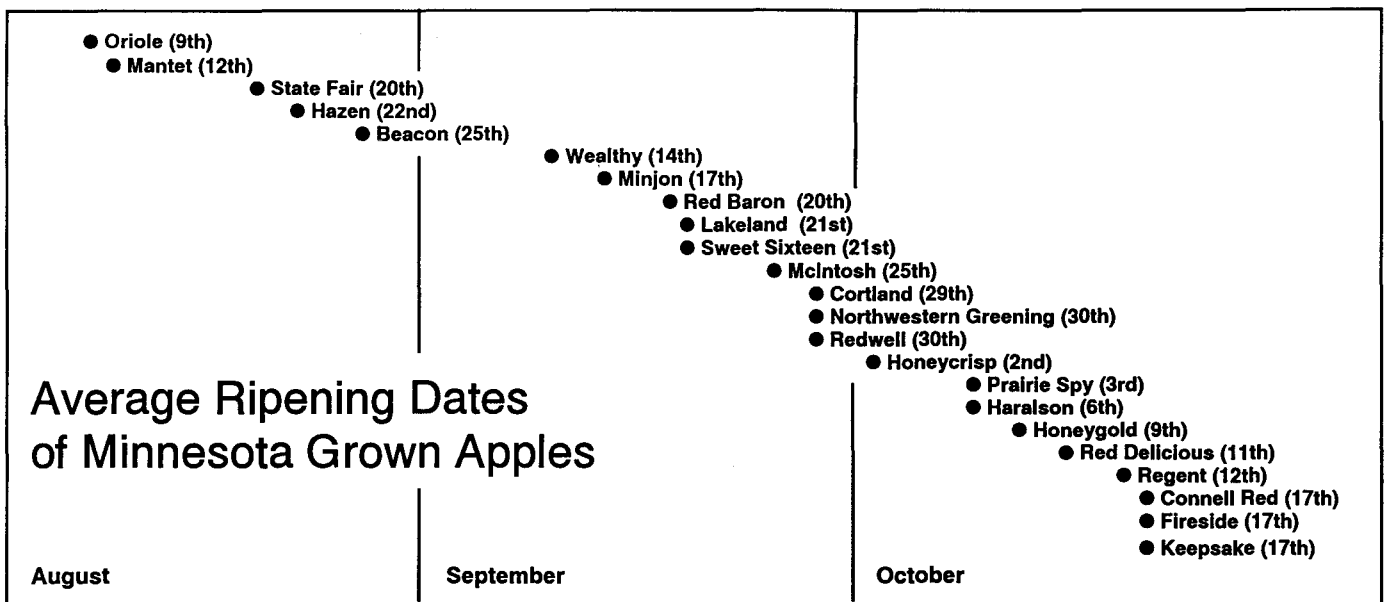
Wealthy

This mid-season apple was originated by Peter Gideon, Excelsior, Minn. The parentage is unknown.

The fruit is medium-sized and has a smooth, roundish conical form that is flattened at the ends. Its color is striped red. The stem cavity is medium deep, and the short to medium stem is slender. The basin is well-defined and slightly wrinkled. The fine-grained flesh is white and often stained red. Its flavor is sub-acid. The core is small. This variety is good for fresh eating, pie, sauce, freezing, and baking.

The tree is moderately vigorous, tall, and tends toward biennial bearing. The crotches are weak. The fruit has a tendency to drop at harvest time. It is susceptible to both cedar-apple rust and fireblight.

The variety is suitable for all Minnesota fruit zones.



Red Baron

This attractive, cherry red, mid-season apple was developed at the Horticulture Research Center. It was released in 1970. The parentage is Golden Delicious X Daniels Red Duchess.

The fruit is medium-sized with a cherry red color. It has a round, truncated shape and white, raised dots. The stem is long and medium-thick, and the stem cavity is deep. The basin is deep, wide, and abrupt, and the skin is medium-thick and tough. The flesh is bright and pleasantly acid, but it tends to oxidize when cut. This apple is good for fresh eating, pie, sauce and freezing.

The tree grows well, has strong limbs and a moderate resistance to fireblight and cedar-apple rust.

The variety is suitable for all Minnesota fruit zones.

Lakeland

This mid-season apple was developed at the Horticulture Research Center. It was introduced in 1950. The parentage is Malinda open pollinated.

The fruit is medium-sized, oblate to roundish oblate, with a medium red color. The stem is short and medium-thick. The flaring stem cavity is medium-deep. The basin is medium and moderately furrowed, and the skin is medium-tender. The flesh is light, creamy yellow with sometimes a tint of red. Its flavor is mild-changing to sub-acid. This apple is good for baking, fresh eating, pie, sauce, and freezing.

The tree is hardy, but only moderately vigorous when young. It is susceptible to apple scab.

The variety is suitable for all Minnesota fruit zones.

Minjon

This variety was developed in 1942 at the Horticulture Research Center. The parentage is unknown, but it's probably Wealthy X Jonathan.

The fruit resembles the Jonathan variety in many ways. It is medium to small in size, roundish, and slightly flattened at the ends. The color is solid dark red. The medium stem has good adherence, and the stem cavity is narrow and deep. The medium-sized basin is abrupt and slightly furrowed. The yellow flesh has a red stain of varying intensity. The texture is firm medium-coarse. The flavor of the mature fruit is acid, but it changes to pleasant

tartness when stored. The apple is good for sauce, baking, fresh eating, and pie.

Young trees are vigorous and rapid growers, but mature trees are only medium in size with a round head and slightly drooping branches. This variety is only moderately susceptible to apple scab, fireblight, and cedar-apple rust.

It is suitable for all Minnesota fruit zones.

Sweet Sixteen

Sweet Sixteen was selected from a cross of MN 447 X Northern Spy and introduced by the University of Minnesota's Horticulture Research Center in 1978.

The fruits are medium- to large-sized, normally fully colored by both stripes and a solid wash of rosy red. The flesh is fine-textured and crisp and it has high sugar and moderate acid. It has good storage, handling, and culinary properties.

The trees are moderately resistant to fireblight and have a normal susceptibility to apple scab and cedar-apple rust.

It is suggested for all Minnesota fruit zones.

McIntosh

The original McIntosh apple tree was discovered in 1796 as a chance seedling in Dundas County, Ontario, Canada. Its parentage is unknown.

The fruit is medium-sized, bruises easily, and is striped or splashed with red. Its white flesh is juicy and aromatic. This variety is good for fresh eating, sauce, baking, pie, and freezing.

The tree is vigorous and broadly diverging. The crop is evenly distributed throughout the tree. The apples tend to drop early. This productive variety is moderately resistant to fireblight and resistant to cedar-apple rust. However, it is susceptible to apple scab. Highly colored strains, such as Cornell McIntosh and Rogers McIntosh, are available.

It is suitable for Minnesota fruit zones 1 and 2.

Cortland

Cortland originated at the New York State Experiment Station, Geneva, NY, in 1915. It came from the cross Ben Davis X McIntosh.

The fruit is medium-sized, nearly solid red, and is usually

marked by a wide-flaring stem cavity. The basin is wrinkled. The flesh is white and resists browning when sliced. It's good for sauce, pie, freezing, salad, fresh eating, and baking.

The tree is hardy, vigorous, diverging, somewhat straggly, tall, annual bearing, hangs well on the tree, and is very productive. It is moderately resistant to cedar-apple rust and fireblight, but susceptible to apple scab.

The variety is suitable for Minnesota fruit zones 1, 2, and 3.

Northwestern (Greening)

This is the most popular green apple grown in Minnesota. It originates from Wisconsin.

The fruit is very large, round, and attractive. The flesh is yellowish and firm. It's only fair in dessert quality, but it is good for pies and sauce. The apples hang well in high winds. They may scald if stored at temperatures below 36°F.

The tree is large, vigorous, annual-bearing and resistant to fireblight and cedar-apple rust. It's hardy, but subject to breakage.

This variety is suitable in Minnesota fruit zones 1, 2.

Honeygold

The Horticulture Research Center introduced this variety in 1970. It provides a Golden Delicious type of apple for Minnesota and other northern areas where Golden Delicious is marginally adapted. It is a cross between Golden Delicious and Haralson.

The fruit is medium to large, golden to yellow-green, and often has an attractive red blush. It's shape is round-conic and somewhat irregular, and dots are large and conspicuous. The stem is long and slender, and the basin is deeply lobed and abrupt. The skin is smooth, thick, and tender. The flesh is crisp, yellow, juicy, and has a flavor similar to Golden Delicious. The fruit quality is excellent for fresh eating, pie, sauce, and freezing.

The tree is susceptible to fireblight. It is suitable for Minnesota fruit zones 1 and 2.

Haralson

This all-purpose apple was introduced by the Horticulture Research Center in 1922. Its parentage is Malinda open pollinated.

The fruit is medium-sized and round-conic. It has a red color and large, moderately conspicuous dots. Its skin is medium-tough, and the stem is medium. The stem cavity is medium deep and narrow, and the basin is medium. The white, firm flesh is medium-tender, crisp, and juicy. Its flavor is mildly acid. This apple is good for pie, sauce, freezing, fresh eating, and baking.

The tree is hardy and vigorous, but relatively small. It has a strongly developed central leader and wide-angled lateral branches. Haralson is highly productive. It tends toward biennial bearing and sets fruit in clusters. It is only slightly susceptible to fireblight and cedar-apple rust, but moderately susceptible to apple scab.

The variety is suitable for all Minnesota fruit zones.

Prairie Spy

This high-quality apple is adapted to both home and commercial orchards. Parentage unknown, it was introduced by the Horticulture Research Center in 1940.

The fruit is medium to large and roundish-conic. The red-colored fruit has a yellow undercolor and a short stem. The wide, flaring stem cavity is frequently marked with an outspreading patch of greenish russet. It has a medium basin. The creamy white flesh is medium finegrained, crisp, and medium tender. The apple

has a sub-acid flavor and is good for fresh eating, pie, sauce, freezing, and baking. This long-keeping apple tends to scald in storage below 36°F.

The tree is vigorous. It has an upright habit when young, but it develops a round or spreading head at maturity. The variety is moderately susceptible to cedar-apple rust and susceptible to fireblight and apple scab.

The variety is suitable in Minnesota fruit zones 1, 2, and 3.

Red Delicious

It originated in Iowa as a chance seedling of unknown parentage.

The fruit is large, conic, red striped to fully red with five distinctive knobs on the end opposite the stem. The flesh is light yellow, crisp, juicy, and sweet. It's good for fresh eating and salad.

The tree is not totally hardy in Minnesota. It has a narrow, upward growth habit which usually requires branch modification (spreading) using stiff wires, a wooden lath, or by tying branches to the ground. It is resistant to cedar-apple rust and fireblight.

The variety is suitable in Minnesota fruit zone 1.

Honeycrisp

Honeycrisp was selected from a cross of Macoun X Honeygold and introduced by the University of Minnesota Horticulture Research Center in 1990.

The fruits have a roundly conic shape, are medium sized, with a moderate red color over a yellow background and a slight green russet at the stem end. The flesh is exceptionally crisp and juicy with a sweet and slightly aromatic flavor. It has a good storage and excellent for fresh eating and salad.

The tree has a slightly upright growth habit, moderately vigorous and tends to retain its leaves into the dormant season. Tree and fruit show average susceptibility to apple scab.

It is suitable for Minnesota fruit zones 1 and 2.

Fireside and Color Sport (Connell Red)

This highly productive, late-maturing apple was introduced by the horticulture Research Center in 1943. Its parentage is unknown.

The fruit is large and roundish to slightly oblate. Its medium red color is lightly striped or splashed with dark red covering a yellow ground. The apple has small, russet dots, and the stem is slender and medium length. Its deep stem cavity is flaring and greenish; the medium to deep basin is medium wide. The skin is medium tough. The yellowish, firm flesh is medium tough and medium juicy. This apple has a very rich, pleasant flavor that is mild and approaches sweetness. This apple is excellent for fresh eating, salad, and baking. A color sport, Connell Red, is similar to Fireside, except its more intense red color develops earlier.

The tree is large, very vigorous, hardy, moderately spreading, and annual bearing, but requires a long season to mature and color its fruit. Its moderately susceptible to apple scab and fireblight and slightly susceptible to cedar-apple rust.

It is suitable for Minnesota fruit zones 1, 2, and 3.

Redwell

A hardy, late-maturing apple introduced by the University of Minnesota Horticulture Research Center in 1946, its parentage is Scotts Winter, open pollinated.

The fruit is medium in size, roundish to slightly oblate, and has

a red color overlaid with a thin bloom. Its long stem is medium-thick and the stem cavity is medium. Its wide basin is medium-deep, and the skin is thin, medium-tough, and has a smooth satin-like finish. Its yellowish-white flesh is medium fine-grained, firm, and tender, and the flavor is nonacid. This apple is good for fresh eating, baking, and sauce.

The tree develops to medium size with a roundish head and slightly drooping branches. The apples are set singly on shoots or terminals. Thinning is seldom required. It is moderately susceptible to cedar-apple rust and fireblight.

It's suitable for all Minnesota fruit zones.

Regent

This high-quality apple resulted from a cross between Daniels Red Duchess and Red Delicious. It was introduced in 1964 by the Horticulture Research Center.

The fruit is medium-sized, and its red color has obscure stripes. The tough skin tends to resist bruising, and the flavor suggests Delicious, but is more sprightly. Its crisp texture is very juicy. This apple is excellent for fresh eating, pie, sauce, freezing, and baking.

The tree lacks extreme winter hardiness, comes into fruiting

early, and flowers heavily. Fruits seldom cluster; they hang well and usually produce annually. It is moderately susceptible to apple scab, fireblight, and cedar-apple rust.

This apple is suitable for Minnesota fruit zones 1 and 2.

Keepsake

This late-maturing apple was introduced in 1979 by the University of Minnesota Horticulture Research Center. The parentage is MN 447 X Northern Spy.

The fruit is small to medium, irregular with nearly flat sides. The skin is red with some scar skin and scattered white dots. The stem is short. The flesh is finegrained, hard, crisp, juicy and light yellow in color. An aromatic flavor predominates in freshly harvested fruit, which mellows after one to two months' storage. Its very long storage capability makes "Keepsake" ideal for home orchard use. It is good for dessert quality, pie, and sauce.

Trees of "Keepsake" are moderately vigorous in growth with a spreading habit. They are fully winter hardy in central Minnesota but should not be grown in northern areas because of the relatively long maturity season. "Keepsake" is moderately resistant to fireblight and cedar-apple rust.

This variety is suitable for Minnesota fruit zones 1, 2, and 3.

Crabapples

Whitney

This is a fine-flavored but easily perishable crabapple which originated in Illinois.

The fruit is very large for a crabapple. Its form is round to conical, and it has a yellow color striped with red. The stem cavity is medium, and the stem is long. The shallow basin is corrugated. The flesh is yellow and medium-fine, and its flavor is a pleasant sub-acid that is almost sweet. This crabapple is good for fresh eating, pickles, and sauce.

The tree is hardy and is an exceedingly upright symmetrical grower. It's moderately resistant to fireblight, but has intermediate susceptibility to cedar-apple rust.

Whitney is suitable in all Minnesota fruit zones.

Chestnut

The large-sized Crabapple was introduced in 1946 by the University of Minnesota Horticulture Research Center. Its parentage is Malinda open pollinated.

The oblate fruit is large for a crab, averaging about 2 inches in diameter. It's light red over yellow ground and is russeted. The stem is long and slender, and the stem cavity is deep and medium wide. The yellow flesh is firm, crisp, fine-grained, and juicy, and the flavor is sub-acid. It's good for fresh eating, pickles, and sauce.

The tree is medium in size, vigorous, and strong-crotched. It develops a wide-spreading to flattened head. The variety is resistant to cedar-apple and is moderately susceptible to apple scab and fireblight.

Chestnut is suitable for all Minnesota fruit Zones.

Pears

Parker

A midseason pear, Parker was the first pear to be introduced (1924) from the University of Minnesota Horticulture Research Center. The parentage is supposedly seed received from Manchuria.

The fruit is large and roundish pyriform, tapering gently towards the stem. The stem cavity is small, and the basin is shallow. The stem is medium, and the skin is smooth and medium-thick. The clear, medium-yellow color sometimes has a blush. The numerous dots are small, russet, and distinct. The tender flesh is juicy, medium fine-grained, and almost melting. Grit cells are visible, but soften at maturity; flavor is sweet. The core is small, and the seeds are small, light brown, and pointed. The pear is good for fresh eating and canning.

The tree is upright, moderately spreading, and susceptible to fireblight.

Parker is suitable in Minnesota fruit zones 1 and 2.

Patten

Introduced from Iowa, this late-ripening variety has large fruits which have good quality if used at once. The tree is narrowly upright. It's only moderately productive and is very slow to come into bearing. Patten is good for eating and canning, but is susceptible to fireblight.

It is suitable for Minnesota fruit zones 1 and 2.