

Rutherford's

Heritage Apples of Colborne



Snow

One of the oldest varieties known in Canada and the U.S., a Snow or "Fameuse" tree was one of the parent varieties responsible for producing the McIntosh apple. Originally from France, Snow apples were first planted in Nova Scotia and have been grown in Canada since the early 1600's. The apple is crisp, fine textured and juicy, with a very aromatic sweet flavour and snow white flesh. An antique treat!

Russet

Described as an English variety, this apple was also known as a "Roxbury Russet", as there are references to it as early as 1649 in Roxbury Massachusetts. The apple has a distinctive golden-brown thick skin. The medium-coarse grained, yellow flesh has a uniquely fruity aroma and is firm and crisp with a candy-sweet flavour. A good keeper, great for cider and juice.

Tolman Sweet

A cross between Greening and Russet apples discovered in New York in 1750, this variety was widely grown in Canada for cider due to its high sugar content. The apples are medium to large with light yellow, faintly russeted skin and the flesh has a sweet, rich flavour. The variety scores well for cooking, eating and applesauce and has a reputation as a "good keeper", making this a versatile apple for any use.

Northern Spy

Originating in Northern New York state in 1800, many of these trees are still grown commercially in the Collingwood, Ontario area. The apples are large, very firm, and the flesh is slightly yellow and fine-grained. The flavour is somewhat tart, excellent for pies and baking as slices hold their shape very well. The traditional "Pie-apple".

- McIntosh** The classic, Canadian apple that was discovered by John McIntosh in Dundela Ontario, near Prescott in 1805. The original tree on the McIntosh farm was documented by an Agriculture Canada publication in 1914 to have still been "alive until quite recently". A monument was placed on the site in 1912 "in honour of this tree". The apple very crisp, juicy and thin-skinned with a sweet-tart characteristic flavour.
- Pippin** Also known as Cox's Orange Pippin, this is an English variety dating to about 1825 in Kent. Said to be the only apple you can shake and hear the "pips" or seeds rattle, it has a lovely light orange shade to the flesh, unusual striped skin, and a sweet flavour; Very popular for cider.
- Red Delicious** Parentage is said to be the "sheepnose" or Black Glifflower apple due to the elongated shape of this apple. The earliest record is from began this variety in 1872 in Iowa. It is still one of the most popular eating apples today. The apples are conical in shape with a distinctive crown of regular bumps on the blossom end. The colour is a very deep wine-red and the flesh is coarsely grained, very juicy and very sweet.
- Wolf River** A more appropriate name for this apple would be "Amazon" due to its tremendous size. The variety originated near the Wolf River in Freemont, Wisconsin in about 1875, It was widely grown in Canada as a handy apple for home baking because "one apple makes a pie". The apple is very large, can be somewhat bumpy in shape, medium-fine textured with a sweet apple-pear flavour. Keeps fairly well and holds its shape in pies.
- Golden Delicious** High quality dessert and eating apple with golden speckled skin. This variety dates to 1914 and is actually not a relative of Red Delicious but a cross between Grimes Golden and Golden Reinette from Clay County, West Virginia. The apple is very sweet, medium-grained and does not hold its shape when baked in a pie, but makes good applesauce.
- Cortland** A McIntosh and Ben Davis cross, this variety dates to 1915. It is the result of an experiment conducted at the New York State Experimental Farm. The apples are uniformly shaped, large and well coloured, with a high aroma and excellent sweet flavour. The flesh is white, and finely grained. Sliced apples stay white after cutting longer than other varieties and keep their shape in pies.
- Royal Gala** Originating in New Zealand in 1920, Gala apples this cross of Kidd's Orange Red and Golden Delicious apples is a very sweet eating apple with excellent texture and flavour. There is a conflicting story linking the Royal Gala to a spontaneous cultivar from Washington States. Folk lore claims that the man who could eat an entire tree of these apples would be gifted with royal blood and become a prince. The fruit is firm and crisp, and this variety has become one of the most popular snack apples.

Mutsu

Sometimes named "Crispin", this variety is a cross between Golden Delicious and Indo apples, created at the Aomori Research Centre in Kurioshi, Japan in 1937. The variety was introduced to the US in 1948, and was popular in Canada a short time later. The apples are large, honey-sweet and the flesh is crisp, juicy and has a medium-coarse grain. It is especially good in salads as it resists browning.

Idared

Originating in Idaho in 1942 from a cultivated cross of Johnathan and Wagener apples, the Idared is an attractive, showy apple. This variety is well-shaped, high-flavoured and aromatic, with very white, closely grained flesh and nearly solid red skin. Idared apples are ideal for pies and have been popular for years in West Virginia to make Apple Butter.

Empire

While not quite an antique yet, this variety was derived from two Heritage Varieties, and has been cultivated for over 40 years. A cross between McIntosh and Red Delicious completed in Geneva, New York in 1966, this variety blends the best characteristics of its parents. The fruit is medium sized, attractively deep red in colour, creamy and juicy, with a medium grain, and it is sweet and lightly aromatic. It is not suited for pies but makes a great snacking apple and keeps well.

Spartan

Developed in 1936 in B.C, this is one of the most successful commercial apples resulting from an Agriculture Canada cross-pollination initiative to develop disease resistant orchards and uniform, firm fruit. One parent is McIntosh, and until recently the other was thought to be a Newton Pippin. However, DNA testing has recently refuted this claim, so the origin remains a true apple mystery. Perhaps this is appropriate, as these apples make the very best glossy-red Halloween candy apples due to their medium uniform size, firm, crisp texture and thin dark-red skin with an exceptionally small core. (Photo not available)



* Thanks to Marie, Lachner, Dave & Sherry Rutherford for their assistance with “Heritage Apples.”

A third generation apple-grower, Dave and Sherry operate Rutherford’s Farm and Roadside Market at 205 King St. E. (Hwy 2) in Colborne. The Market is open from 9 am – 6 pm. daily from May to November. In addition to apples, they have hanging baskets, bedding plants, garden supplies, fresh fruits and vegetables, jam, honey, maple syrup, cheese, eggs, home-grown strawberries, raspberries, tomatoes, broccoli, cauliflower, cabbage, sweet corn and so much more.