

# Club Apple Guide



## **Ambrosia**

- **Developed by:** Chance seedling that snuck into a new planting of Jonagolds in British Columbia.
- Tasting notes: Mildly sweet and tart with tropical notes. Very refreshing, crisp and juicy.Resists browning.
- Appearance: Beautiful crimson
- over a creamy yellow background.
   Parentage: Unknown but thought to be a cross of Starking Delicious (a sport of a Red Delicious) and Golden Delicious.
- **Uses:** Ideal out of hand snack and for salads because of its nonbrowning qualities. It holds up well when baked or cooked.



## Autumn Glory

- **Developed by:** Bred in Washington state.
- Tasting notes: Crunchy, sweet with hints of cinnamon and subtle notes of cinnamon.
- Appearance: Red streaks on a yellow background. Crunchy, sweet with hints of cinnamon and subtle notes of cinnamon.
- **Parentage:** Fuji and Golden Delicious.
- Uses: Fresh out of hand or cooked. Especially good in baked goods with their sweet flavor reminiscent of cinnamon and spice



## **Cosmic Crisp**

- **Developed by:** Washington State University.
- Tasting notes: Crisp, juicy, sweettart. This large, juicy apple has a remarkably firm and crisp texture. Some say it snaps when you bite into it!
- Appearance: Rich red that almost sparkles with starburst like lenticels.
- Parentage: Enterprise and Honeycrisp.
- **Uses:** Fresh out of hand and holds up well when baked or cooked.



### Dazzle

- **Developed by:** Plant and Food Research after 20 years of research in Havelock, NZ, North Island. Owned by Prevar Limited.
- Tasting notes: A full, juicy flavor, and firm sweet and tangy white flesh. Good keeper apple.
- **Appearance:** Large red sweet apple. Bright and glossy high colored apple.
- Parentage: PremA 129 apple cultivar with parentage Scired and PremA 280 (New Zealand varieties).
- **Uses:** Fresh out of hand and holds up well when baked or cooked.



### Envy

- **Developed by:** ENZA, New Zealand.
- Tasting notes: Smooth, sweet, aromatic with dense creamy yellow flesh that doesn't turn brown.
- **Appearance:** Attractive bright red skin with yellow specks.
- Parentage: Envy is a trademarked brand of the Scilate apple variety which is a cross between the Royal Gala and Braeburn. It is closely related to Jazz which shares the same parentage.
- **Uses:** Fresh out of hand and holds up well when baked or cooked.



## **EverCrisp**

- **Developed by:** Midwest Apple Improvement Association
- **Tasting notes:** Sweet and crisp with a firm dense texture.
- Appearance: Blushed rosy red over a creamed background.
  Parentage: Packing a loud
- crunch, the EverCrisp combines the best of its parents Honeycrisp and Fuji.
- **Uses:** Fresh out of hand. It maintains sweetness and firmness for weeks without refrigeration.



## Jazz

- **Developed by:** ENZA, New Zealand
- Tasting notes: A crisp hard apple. Butter yellow flesh has an excellent strong sweet-sharp flavor with a pronounced fruity pear drop note.
- Appearance: Gorgeous colors of red and maroon splashed with shades of green, yellow and orange.
- Parentage: Jazz is a trademarked brand of the Scifresh apple variety. It is a cross between the Royal Gala and Braeburn.
- **Uses:** Fresh out of hand and holds up well when baked or cooked.



## Juici

- **Developed by:** Oneonta Starr Ranch and Willow Drive Nursery in 2017.
- Tasting notes: Dense and sweet with a hint of tart. Crisp and juicy. Texture is similar to Honeycrisp but not as sweet.
- Appearance: Mostly red, overlaid on a yellow background with a fairly thin skin.
- Parentage: Honeycrisp and Braeburn.
- **Uses:** Fresh out of hand and holds up well when baked or cooked.



## Kanzi

- Developed by: Belgium.
- Tasting notes: Sweet, tart, crunchy.

Production: Undisclosed.

- Appearance: Red-yellow or red-orange overlaid on yellow background.
- Relatively small production so far in the U.S.
- Parentage: Braeburn and Gala
  Uses: Fresh out of hand. Bred
- as a dessert variety so they are delicious baked.



## Kiku

- **Developed by:** Born in Japan and raised in Italy. *Kiku* means Chrysanthemum in Japanese.
- Tasting notes: Super sweet, crunchy, juicy with firm flesh like its Fuji parent.
- Appearance: Ruby red with light colored stripes. They hold well-at least 3 months in the refrigerator.
- Parentage: Red sport of a Fuji (which is a sport cross between Red Delicious and Ralls Janet)
- Uses: Fresh out of hand and holds up well when baked or cooked.
   They make a great applesauce!



## **KORU®**

- Developed by: Geoff Plunkett in 1998 near Nelson, NZ on the South Island. His family believed the seedling grew from an apple his wife's mother threw in the garden.
- Tasting notes: Crisp, juicy, sweet flesh with notes of honey, orange juice, spice and vanilla. Flesh is slow to brown. Good saver; can be kept for 4 months in the refrigerator.
- Appearance: Primarily orangered skin over a gold or green background.
- Parentage: Chance seedling but Braeburn and Fuji parentage are suspected.
- **Uses:** Fresh out of hand and holds up well when baked or cooked.



# **Lady Alice**

- **Developed by:** Seedling found in Washington state.
- Tasting notes: Sweet-tart, crisp
- and slow to brown.Appearance: Pink-red striping over orange-yellow background
- Parentage: Chance seedling
- **Uses:** Fresh out of hand and holds up well when baked or cooked.







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## Opal

- Developed by: Czech Republic.
- Tasting notes: Sweet, tangy, crunchy.
- Appearance: Visually it resembles the Topaz with a ruby and orange blush, and an attractive golden yellow flush. Resists browning.
- Parentage: Golden Delicious and Topaz.
- **Uses:** Best eaten fresh but the shape holds up well when baked.



## **Pacific Rose**

- **Developed by:** ENZA, New Zealand.
- Tasting notes: Crisp, clean, sweet. Marketed as a high quality dessert apple.
- **Appearance:** Dusty rose pink skin.
- **Parentage:** Scirose apple variety derived from Gala and Splendour.
- **Uses:** Best eaten fresh but the shape holds up well when baked.



# **Pazazz**

- **Developed:** In an orchard in Eau Claire, WI, in the early 21st century.
- Tasting notes: Unique, sweet, tangy, and refreshing flavor. It is a good storage apple.
- Appearance: Glossy skin with a bright red blush over a golden yellow hue.
- Parentage: A cross between Honeycrisp and an unknown cultivar
- **Uses:** Wonderful eaten fresh out of hand. They have dense and crunchy flesh that holds up to cooking and baking.



## Piñata

- **Developed by:** Researchers in Dresden-Pillnitz, Germany in the 1970s. It is also known as Pinova, Sonata and Corail.
- Tasting notes: Tropical, crisp and very sweet, so much that you don't notice the tartness, but it's there keeping things refreshing. There's a little banana and coconut and a lot of carrot juice.
- Appearance: Beautiful bi-color variety.
- Parentage: A cross between three heirloom varieties-Golden Delicious, England's Cox Orange Pippin and the Duchess of Oldenburg from Russia.
- **Uses:** Fresh out of hand and holds up well when baked or cooked.



## **Rockit**

- **Developed by:** Plant and Food Research New Zealand. Launched in sunny Hawke's Bay on the Northern Island.
- Tasting notes: Packed full of sugar (Brix of up to 20) and incredibly crisp.
- **Appearance:** Naturally bred to be a small apple with a high red blush color. Perfect snack apple.
- Parentage: Gala and Splendor
- **Uses:** This small apple is best eaten out of hand. Makes a great caramel apple!



## **Smitten**

- **Developed by:** Prevar and New Zealand's plant research program.
- Tasting notes: Complex aromatics and hints of tart behind the sweetness. Good crunch and crispness
- Appearance: Yellow base with a cheeky blush and red streaks similar to a Gala. Good keeper apple.
- **Parentage:** Cultivar name is PremA 17. Grandparents are Falstaff, Fiesta, Braeburn and Gala.
- **Uses:** Fresh out of hand and holds up well when baked or cooked.



# **SugarBee**

- **Developed by:** Farmer Mr. Nystrom in Minnesota .
- Tasting notes: High sugar levels at harvest. Nice snap in every bite. Flesh is creamy white. Skin is red blush, bi-colored, ranging from 30%-100% red. It is a good keeper.
- Appearance: Bright red with yellow coloring.
- Parentage: Honeycrisp and unknown variety.
- **Uses:** Excellent cider apple.Fresh out of hand and holds up well when baked or cooked.



## SweeTango

- **Developed by:** University of Minnesota
- **Tasting notes:** A child of the Honeycrisp, with all the crispness but more flavor.
- **Appearance:** Like a heavily freckled nectarine in shape and color with red and peachy swirls over a yellow background.
- Parentage: Mineiska apple cultivar crossed using Zestar and Honeycrisp.
- **Uses:** Best eaten fresh but the shape holds up well when baked.



## Zestar

- Developed by: University of Minnesota Breeding Program.
- Tasting notes: Sweet and tangy taste with a hint of brown sugar. Light crisp texture.
- **Appearance:** Red color over 60-85% of the fruit with a bright rosy-red blush. Good storage apple and will last 2 months in the refrigerator.
- **Parentage:** Minnewashta apple cultivar is a cross between State Fair and MN 1691.
- Uses: Fresh out of hand and holds up well when baked or cooked.

Sports are natural mutations which occasionally arise when a new shoot starts to grow from the main stem or branch of a tree. Sports usually differ only in visual appearance, and the flavor and growing characteristics are generally the same or very similar to the original variety. The most famous sport is a Red Delicious, a redder colored mutation of the original Delicious apple.



