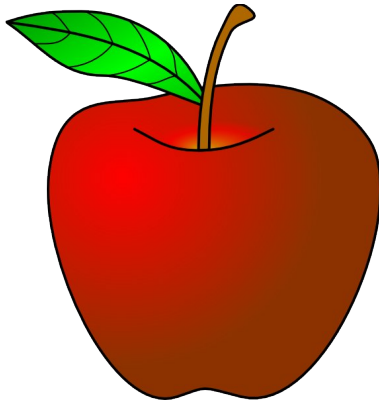


About Some of Our Apple Varieties

Magicland Farms, 4380 S. Gordon, Fremont, MI

"All Produce We Sell We Grow Ourselves"

Visit us on the web at www.magiclandfarms.com



**We have over a
hundred varieties of
apples. In these pages
you will find a
description of some
our rarest and most
unique!**

Ashmead's Kernel – This apple is not only bursting at its seams with flavor but Vitamin C as well! It apparently is a seedling of NONPAREIL and has crisp yellowish flesh that is tinged green. It is sugary, juicy and aromatic with a tart/sweet flavor. Because of the high acid content, storage for weeks or months mellows the fruit, which may or not be beneficial, depending upon ones tastes. This apple is an excellent keeper.
History: This variety was named after Dr. Ashmead, a physician from Gloucester, England, around 1700.

Blushing Golden – Believed to be a Jonathan and Golden Delicious cross, Blushing Golden has firm flesh and tastes similar to a Golden Delicious. It is, however, tarter than Golden Delicious AND keeps a lot, lot better. In fact, if you bite into a Blushing Golden in January, you'd swear it was just picked!
History: Discovered by R Griffith of Cobden, Illinois and introduced in 1968 by Stark Brothers Nursery.

Calville Blanc D'Hiver – This is perhaps the most sought after of the antique/heirloom apples. This apple has many features that make it really special. For instance, its flesh has more vitamin C than an orange. In fact, it has so much of it you can taste it! Nevertheless, Calville Blanc is not unpleasantly tart; the pale yellow flesh is tender and lively on the tongue. It is one of our absolutely favorites for pies—only Gravenstein can top it and here in Michigan Gravenstein is solely a summer apple so is no real competition.
History: Since it is such an old apple—in fact it was several centuries old when Thomas Jefferson planted his Calville's apple trees – its history is long and colorful. It has been, and perhaps still is, the best-known dessert apple in France. Some of the famous French restaurants still offer it for those discriminating tastes. Robert Nitschke has spotted Calville in Claude Monet's still life Apples and Grapes.

Candy Cane - Also known as the “Surprise” apple since its skin is rather plain greenish-yellow but its flesh is “surprisingly” pink or even red. It is a small apple with a refreshing tart flavor. By the way, its flowers are unbelievably beautiful being large and deep pink, almost red.
History: An old English variety.

Cortland - This is THE salad apple because its nearly snow white flesh browns very, very slowly!. This apple seems a bit unusual in that some

years it seems it's our most popular apple in its season (mid September to early October) and other years it's way down on the popularity list. It has fine grained flesh, juicy flesh and with one taste you'll know one of its parents was the McIntosh.

History: It is a cross of Ben Davis and McIntosh. This apple originated at the New York State Experimental Station in 1898. It was commercially introduced in 1902 and there are a number of strains.

Court Pendu Plat - This apple was described in the literature written in the 1600s. In fact, it is believed to have originated before Christ was born.

This apple is hard, but its beautiful rich yellow flesh is not really crisp, although it is chock full of flavor and very dense. It is a bit like eating a piece of hard cheese.

Empire - The Empire apple has creamy white flesh that is juicy and crisp. It is one of the few apples that, when fresh, will snap as you take a bite! It has a combination of tartness and sweetness that many people love and it is highly rated in taste tests. It also makes great pies! Its only problem is that it usually is only medium in size.

History: Introduced in 1966 by New York's Geneva Experiment Station it is a cross of McIntosh and Red Delicious.

Fuji – Fuji has firm, fine-grained sweet flesh. However, the outstanding characteristic of Fuji is that it keeps so well. Unlike most apples, you can put Fuji in a fruit bowl on your table and leave it there for up to two or three weeks and it still is nice and crisp. Another interesting thing about the tree itself is that the leaves stay nice and green well into November—even here in Michigan. I remember one sunny and mild November day when I was out picking Fuji and it seemed like it was the middle of summer with the sun glistening off the shiny green leaves!

History: Fuji was developed in Japan and originally named Tohoko #7. Its parents are Red Delicious and Ralls Janet—both American apples.

Gala – This well-known apple tends to be small in size. Its yellowish flesh is crisp, hard, juicy and very sweet. Some think it has a tang and others don't. This apple is a good keeper for its season.

History: A cross of Kidd's Orange Red and Golden Delicious, Gala was developed in New Zealand by J. H. Kidd. It was first raised in the 1930s but the apple wasn't named and introduced until 1965. It was introduced in the United States in 1973.

Golden Russet – This russet skinned apple looks old, which it is. In fact, it was sold commercially before the English burned the White House and Capitol Building in 1814. The yellowish flesh is crisp, fine textured with a definite sweetness that makes it probably the best cider apples there is! As with most late ripening russet apples they are a great keeper.

However, if you don't like them soft just under the skin you should keep them in humid storage like in a plastic bag. This is the apple that some bury in the ground in the fall and enjoy crisp eating in the spring. We tried this out and it works!

History: As already mentioned this apple is old. It probably came from a seed from the even older English Russet. We grow another very old russet apple, the Roxbury. It is very similar to the Golden Russet.

Granny Smith - The first modern “green apple” to invade the supermarket’s produce aisles. Granny Smith proved to the twentieth century public that “green” and “unripe” aren’t synonymous. It is mild-flavored, has a good balance of tart and sweet and is nearly as resilient as a tennis ball. It also will keep until spring if you keep it in an unheated room.

History: Legend has it that Mrs. Smith, an Australian, tossed out a bunch of apples in her back yard in 1868 and this apple sprouted from one of the seeds of the discarded apples.

Hawaii - When at its prime, this is an exceedingly crisp apple. It also is quite juicy with a very sweet flavor. The scent of pineapple has been repeatedly claimed for Hawaii, but you may find the only thing tropical about this apple is its name!

History: Hawaii was developed in California in the 1940s and is likely a cross of Golden Delicious and Gravenstein.

Honeycrisp – Widely publicized, Honeycrisp is a cross between Keepsake and an unknown apple variety. Originally thought to be a cross of Honeygold and Macoun, DNA testing has eliminated those apples as parents. This apple was developed by fruit breeders at the University of Minnesota. Until 2009, the university received royalties for every apple tree any nursery in the US sold. This apple reaches perfection when grown in central and northern Michigan.

Idared - A very attractive looking apple with a bright red skin and even shape. Can be used as both a cooking and desert apple. It is quite similar in taste and texture as that of a Jonathan. It is particularly popular in Austria

where it is used in cooking apple strudel because it retains its shape and is relatively sweet for a cooking apple. One of our best storage apples!

Jonagold – In a poll of nineteen apple experts in nine countries, Jonagold scored as the overall favorite. It is a sweet-tart dessert apple (as all top dessert apples normally are) and its creamy yellow flesh is noticeably crisp and juicy. Its flavor and aroma comes very close to Jonathan (which has more good old fashioned apple taste than any other). *History: Jonagold is a relatively new apple being released in 1968 by New York State's Geneva Station. It is a Jonathan and Golden Delicious Cross.*

Jonamac - As its name and taste hints at, this apple is a cross of Jonathan and McIntosh apples. Released in 1972 by the New York Experiment Station at Geneva NY, it was originally named N. Y. 44428-5. We usually start picking this apple a few days before McIntosh and is a very high quality apple that is firmer than McIntosh.

Jonalicious - A cross between Jonathan and one of the Delicious apples (could be either Golden or Red although most experts lean toward Golden) This apple is crisp, juicy with a delightful pronounced tartness along with a definite hint of sweetness and lots of flavor. *History: This apple was originally developed as a seedling in Abilene, Texas and is one of the Boss' favorite apples.*

Kandil Sinap – One look at this apple and you know it is different. This is about as far from a round apple as you can get—it is cylindrical! It also is quite pretty with its porcelain like white skin washed with red and yellow. Another unique characteristic of this apple is its white flesh whose texture is about as fine as they come. Its taste has that balance between sweet and sour that the finest apples have. Some claim they can detect the scent of a grapefruit. An interesting note about this apple is that the tree itself looks a bit like the apple—having a long cylindrical shape. *History: Believed to have originated in Turkey in the early 1800s.*

Macoun – A cross between McIntosh and Jersey Black, it has distinctive snowy white flesh that melts on the tongue releasing a mildly spiced juice and mild acidity. *History: It was one of the first apples developed by Cornell's Geneva Experiment Station. This apple was first released in 1923. Some of our regular customer's (especially those originally from the east) favorite apples.*

Mutsu/Crispin – Mutsu (pronounced moo-tsoo) was rated near the top of taste tests, although pies made from it aren't as highly rated. Its white flesh is crisp and juicy and has a touch of tartness.

History: Is a cross of Golden Delicious and Indo. It was developed in Japan in the 1930s and first introduced into America after WWII.

Northern Spy – The flesh of this apple contains a bunch of Ascorbic Acid (Vitamin C). Four times as much as Macs do. While Calville Blanc has even more, there is enough of it in Spies that it is possible to taste it! Another popular name for this apple is “Pie Apple” because it makes really great tasting pies. (We here think Calville make even better pies but they are even harder to grow than Spies!) The yellowish white flesh is juicy, with a hint of sweetness along with a definite tart taste.

History: Originated near Canandaigua, New York in the early 1800s. Apple experts believe one of its parents was the Wagener variety.

Northwest Greening - A large round apple with smooth green skin, often with a pretty, pale yellow blush. The coarse flesh is white and rather tart. It is very similar in taste to a Granny Smith, but it ripens several weeks before.

History: Originated in 1872 in Waupaca county, Wisconsin. It is a Golden Russet and Alexander cross.

Old Fashioned Delicious – Nearly all Red Delicious apples grown today are red skinned strains of red skinned strains of red skinned strains of ... of ...the original Red Delicious. Somewhere down the line the taste was forgotten – only color was important. While we grow some double red strains, we also grow some Delicious which are direct descendants of the original Delicious. Let's face it, the original Red Delicious had more flavor, was sweeter and juicier than the new strains.

History: Originated in Iowa just after the Civil War and was originally called “Hawkeye.” Stark Bro's Nurseries bought the rights to this tree and then changed its name to Red Delicious.

RedGold – Medium, school box-sized apple with gorgeous rose color overall and russet dots. Flesh tender, yellowish-white with wonderfully sweet flavor. Especially for those who prefer low acid apples.

History: RedGold is believed to be a volunteer cross of Red and Golden Delicious. It was discovered in 1946 in Washington state.

Roman Beauty - Medium to extra-large apple. Beautiful dark red skin, one of the prettiest apples we have. It has white flesh, often times with pink streaks. Sweet, crisp apple known for making the best baked apple dessert.

Senator – Also known as Oliver and Oliver’s Red. One of Magicland Farm’s rarest apple varieties. The yellowish flesh of this apple is fine-grained and juicy with a great and rather unique flavor. It is a good keeper. The appearance of this apple is distinctive with its conspicuous light colored dots over its splashed red skin.

History: This apple originated in the Ozarks of Arkansas in the early 1800’s on John Oliver’s Washington County farm. It became a very popular local variety and was widely grown in the Ozarks of Arkansas. In 1895, Stark Bro’s Nursery sold this apple under the trademarked name, Senator.

Snow – For many years this was one of our most asked for apples so we planted a couple. Snow apples are usually on the small size and, as its name indicates, its brilliant white flesh reminds one like newly fallen snow. It is aromatic with a spicy flavor.

History: The apple was first noted in Canada in 1739 and is thought to have originated there from a seedling brought from France. During the American Revolution, some Hessian soldiers who were based in Virginia planted an orchard with these seeds. Snow (Fameuse) is thought to be one of the parents of the McIntosh.

Splendor (also spelled “Splendour”) –The apple is very sweet with good flavor. It is a dark pink apple with crisp, breaking, white flesh. The skin is thin and it can be fairly easily bruised, so is no longer available in food markets. Sometimes included in fancy gift packs. Splendor stores well.

History: A New Zealand apple that is a cross between Red Dougherty and Golden Delicious.

Stark’s Jumbo — This is the largest apple we have! We have had some weigh up to two pounds each. This is a tart apple that makes an excellent pie. Some people do like its flavor for fresh eating as well. This apple was developed by Stark Brothers Nursery.

Tolman Sweet - Fruit is medium-sized and round with yellowish-white skin sometimes with a faint red blush. The firm, fine-grained white flesh is juicy and very sweet with a distinctive “sweet apple” flavor.

History: A very old American apple believed to have originated in Dorchester Massachusetts.

Apple Variety Pack:

What apples do you have and how many?

Ashmeads Kernel

Jonamac

Blushing Golden

Jonalicious

Calville Blanc
D'Hiver

Kandil Sinap

Candy Cane

Macoun

Cortland

Mutsu/Crispin

Court Pendu Plat

Northern Spy

Empire

Northwest Greening

Fuji

Old Fashioned Delicious

Gala

RedGold

Golden Russet

Senator

Granny Smith

Snow

Hawaii

Splendor

Honeycrisp

Stark's Jumbo

Idared

Tolman Sweet

Jonagold

Other: