

Appendix F

Specimens from 12 Heirloom Apple Varieties Collected and Submitted to the BRIT Herbarium

(Duplicates collected and submitted to North Carolina State University and the Appalachian Institute for Mountain Studies)

9 Varieties collected from Dawkins Orchard, Celo, North Carolina, Yancey County:

-Elevation: 3200'

-Terrain: Mountainous, steep east-south facing slope

-Soil: Moist, moderately rocky

Winter Banana- “A very attractive apple that when well grown can have a very faint aroma of fresh bananas. Winter Banana originated around 1876 in Cass Co., Indiana and was introduced as a commercial seller in 1890. Fruit is large and conical in shape. The smooth, tough skin is bright yellow with a pinkish red blush on the sun-exposed side. The whitish flesh is crisp tender, fine-grained and juicy. Ripens September to October.” [Joyner 2013]

Crow Egg- “The old southern classic, Crow’s Egg (also know as Raven’s Egg or Black Annie) is distinctly different in appearance and flavor from the northern Crow Egg. Southern Crow’s Egg is a dark red, very conical-shaped apple of high quality and is identical to the variety Black Gilliflower.” The Black Gilliflower: “(Black Spitz, Crow’s Egg, Gilliflower, Sheepnose, Red Gilliflower) - A very old variety dating to the 1700’s and originating in the Northeast, probably Connecticut. Listed in southern catalogs as Black Gilliflower or Red Gilliflower, many apple growers believe this apple is the same as the old southern apple, Crow’s Egg. Fruit is medium to large, distinctly conical or tapered in shape, with dark red skin overlaid with faint red striping. The greenish-white flesh is firm, coarse, and moderately juicy, quickly becoming dry when overripe. An aromatic apple ripening in October to November.” [Joyner 2013]

Arkansas Black- “Originated from a Winesap seedling in an orchard in Bentonville, Arkansas in 1870. Arkansas Black is a beautiful dark red to almost black apple and considered to be one of the best storage apples. The fruit ripens late November and is rock-hard when harvested, but softens and improves in flavor in storage. (Please note that Arkansas Black is a triploid variety and, as such, produces sterile pollen and thus is unable to pollinate other apple trees.) Fruit is medium-sized and slightly conical in shape. Yellow flesh is firm, fine-grained, crisp, moderately juicy, and sprightly subacid in flavor.” [Joyner 2013]

Celo- Originated from Celo, North Carolina, in the South Toe Valley of the Blue Ridge Mountains. A cooking apple that can also be eaten fresh, the Celo apple ripens in late September to early October (Interview 118).

Winesap- “Winesap is a well-known American heirloom apple, and was a major commercial variety in Virginia during the 19th century. Its origins are unknown but it probably dates back to the 18th century. It has all the qualities needed for commercial production - it is a regular heavy cropping tree with very little biennial tendency, and the apples can be kept in natural cold storage for a good 3 months or more. It can be eaten fresh but is primarily a culinary apple, also popular for juice/cider production. Commercially Winesap was eclipsed during the 20th century by varieties such as Red Delicious, and to some extent by one of its own offspring Stayman (Stayman's Winesap) which has many of Winesap's qualities but a sweeter flavor. However it remains a respected and popular garden apple tree, with the additional advantage of having blossom that is unusually red by apple standards.” [Orange Pippin 2013]

Royal Limbertwig- “This apple somewhat resembles the better-known Red Limbertwig but is a larger apple and does not store as well as Red Limbertwig. As described from growth trials at the University of Illinois Agricultural Experiment Station in 1896, Royal Limbertwig is a high quality fruit recommended for the home orchardist. It is well-adapted to warmer regions and is noted for making excellent apple butter. Fruit is large, roundish to conical with greenish-yellow skin mostly covered with a dull red blush and dark red stripes. The yellow flesh is fine-grained, tender and juicy. Ripens October to November.” [Joyner 2013]

Smokehouse- “A wonderful and very flavorful apple that originated in the 1830's with William Gibbons of Lancaster County, Pennsylvania. The original tree grew up near the smokehouse of Mr. Gibbons and thus its name was derived. Besides its excellent eating qualities, Smokehouse is a fine cooking and baking apple. The apple has greenish-yellow skin covered with shades and stripes of red. Flesh is yellowish, crisp and firm with a pleasing spicy flavor. Ripens September or later depending on the locale.” [Joyner 2013]

Virginia Beauty- “Once a very well-known and desirable apple rivaling Red Delicious for popularity, Virginia Beauty is now a rare apple. The apple originated from a seed planted in 1810 in the backyard of Zach Safewright in the Piper’s Gap community of Carroll Co., Virginia. The original tree stood until 1914. Fruit medium to large, often lopsided, with smooth, dark red or purplish skin. Flesh is greenish yellow, fine-grained, tender and juicy. Ripens October-February and is a good keeper.” [Joyner 2013]

Wolf River- “A very well-known apple in the Southern Appalachians prized for its outstanding applesauce and apple butter. Wolf River is an enormous apple that originated with William Springer of Quebec, Canada. Springer left his home in Canada for Wisconsin around 1856, stopping along the way to purchase a basket of apples, believed to be Alexander. When he reached his new home near Fremont, Wisconsin, he planted seeds from the Alexander apples along the banks of the Wolf River. Thus was born one of America's great apples. Fruit is very large and often irregular in shape. Skin is greenish yellow covered with splashes and stripes of red and carmine. The soft, tender whitish flesh is coarse-grained and moderately juicy. Ripens in September and is not a good keeper.” [Joyner 2013]

3 Varieties collected from Shady Lane Farm, North Carolina, Yancey County:

-Elevation: 2700'

-Terrain: Mountainous, steep south-facing slope

-Soil: Moist, moderately rocky

Betsy Deaton- “An extremely attractive local apple originating in Yancey County, NC, and previously considered extinct until a tree was discovered in Ashe County in 1996 by Danny Harvey of Lansing. A tree full of these beautiful apples is indeed a sight to behold! Apple is medium-sized, roundish-conical with smooth, very dark red skin. The pale greenish to yellowish flesh is very crisp and moderately juicy with occasional red streaks under the skin. Wonderful sweet-tangy, vinous flavor. Ripens mid-September to early October.” [Joyner 2013]

King Luscious- “Although this apple is not considered an heirloom variety by some, it is quite a popular apple in western North Carolina. Discovered as a seedling in 1935 in Hendersonville, NC, it was introduced by the Will Dalton Nursery. The skin is greenish-yellow covered with deep red and overlaid with darker red striping. The flesh is yellowish-white, fine-grained, crisp and juicy. A very flavorful apple ripening in October.” [Joyner 2013]

Nottley P- “A very large fall apple which originated in North Carolina according to an 1863 nursery catalog from Pennsylvania. It was described in an 1855 North Carolina catalog as, "one of the best large apples." It is a fine processing apple as it holds its shape well when canned. It has a very pleasant flavor and ripens October to November.” [Joyner 2013]



The Researcher, Stephen B. Carlson, mounting and labeling the collected apple specimens.