

# Apple Trees

## Semi-dwarf, Columnar and Multi-grafted

- Semi-dwarf typically produce trees that are about 60% to 90% of standard size, with a height of about 14 feet to 22 feet, depending on the rootstock.
- Columnar typically produce trees that average 8 to 10 feet tall and 2 feet wide at maturity. These are perfect for the urban landscape or tight garden spaces.
- Multi-Grafted: A single mature apple tree may produce hundreds of pounds of apples—way more than most households will use in a season. Multi-grafted trees, where several different varieties are grafted onto one trunk, are a strategy to spread out the harvest with varieties that are used for different purposes or that mature earlier or later in the season. Multi-grafted trees are a way to fit multiple varieties in a small space, and with compatible pollinizers grafted onto the same tree it functions as a self-fertile tree.

## Availability

Apples are not just a fall fruit. In fact, no other temperate climate fruit is available fresh for as many months of the year. By picking varieties that ripen at different times, you can extend the harvest from July to December. Variety listings typically designate one of three ripening seasons:

- Early: Apples that ripen in mid to late summer.
- Mid-Season: Apples that ripen in late summer to early fall.
- Late-Season: Apples that ripen from mid-fall into early winter.

## Purpose Table/Dessert vs. Cooking/Baking apples

Table apples or dessert apples are a group of apple cultivars grown for eating raw as opposed to cooking or cidermaking. Table apples are usually sweet and the most prized exhibit particular aroma variations that differentiate them from other apples varieties.

A cooking or baking apple is an apple that is used primarily for cooking rather than eating raw. Cooking apples are larger, and can be tarter than eating varieties. Some varieties have a firm flesh that does not break down much when cooked.

## Varieties: Semi-dwarf

1. **Beni Shogun Fuji** - (Late... usually available in mid-October) Crisp, juicy, very sweet flavor mainly used for fresh eating; easy to grow in the Pacific Northwest. Pollinates well with Honey Crisp and Liberty.
2. **Braeburn** - (Mid) Large, red apple, sweet, juicy flavor. An all-purpose apple good for fresh eating, salads and baking. Very long storage. Pollinates well with Gala, Honey Crisp and King.
3. **Gala** - (Late) Small size; yellow to red strains available; outstanding fresh flavor. Firm, crisp with a sweet taste best for fresh eating. Medium storage. Pollinates well with Beni Shogun Fuji, Honeycrisp, King, Liberty and Rosey Glow.
4. **Granny Smith** - (Late) Crisp, tart flavor; great for baking, salads and eating fresh. Medium storage. Pollinates well with Honey Crisp and Yellow Delicious.

5. **Gravenstein** - (Early) Large, orange-yellow fruit with red stripes. Crisp, juicy, yellow-white flesh. Excellent for baking or eating fresh. Great for pies, desserts, cider. Pollen is sterile and thus it is not a suitable pollinizer. Liberty and Yellow Delicious are good to pollinate this variety.
6. **Honey Crisp** - (Late) Recommended for Western Washington. One of the best known newer apples and it grows very well in western Washington. Crisp and sweet as its name suggests. Excellent for eating, salads and cooking. Long storage. Pollinates well with Braeburn, Gala, Granny Smith, King, Liberty and Yellow Delicious.
7. **King** - (Late) Recommended for Western Washington. Pollinates well with Braeburn, Gala, Honey Crisp and Liberty.
8. **Liberty** - (Early-Mid) Small-medium size; red over green color; tart with coarse texture. Flesh is slightly coarse, crisp, juicy, and sweet. Great for fresh eating, cooking and freezing. Long storage. Very promising disease-resistant apple. Pollinates well with Braeburn, Gala and Honey Crisp.
9. **Rosey Glow** - (Late) Susceptible to Black Spot. Pollinates well with Honey Crisp.
10. **Yellow Delicious** - (Late) Great for fresh eating or cooking. This tree is self-fertile though fruit set will likely be larger with a pollinator.

#### Varieties: Columnar

1. **Northpole** - (Early-Mid) Crisp and juicy, like Macintosh. Large bright red apple good for fresh eating and cooking. Grows 10-12 ft. high or can be kept at 4-5 ft. with pruning. Pollinates well with Golden Sentinel, Scarlet Sentinel, Bolero and Flamenco.
2. **Golden Sentinel** - (Mid) Sweet and juicy. Large and golden yellow apple. Grows 10-12 ft. high or can be kept at 4-5 ft. with pruning. Exceptional disease-resistance. Pollinates well with Northpole, Scarlet Sentinel, Bolero and Flamenco.
3. **Scarlet Sentinel** - (Mid) Very sweet, crisp and juicy. Jumbo yellow-green and red apple. Grows 10-12 ft. high or can be kept at 4-5 ft. with pruning. Pollinates well with Northpole, Golden Sentinel, Bolero and Flamenco.
4. **Bolero** – (Early-Mid) Crisp and juicy with good flavor. The yellow-green fruit has an orange-red blush. Great for eating fresh or cooking. Pollinates well with Northpole, Golden Sentinel, Scarlet Sentinel and Flamenco.
5. **Flamenco** – (Late) A beautifully sweet and juicy apple. Great for fresh eating. Bears medium sized bright red fruit with a slight green tinge. Pollinates well with Northpole, Golden Sentinel, Scarlet Sentinel and Bolero.

#### Pollination

In order to have successful pollination, it is necessary to have two different varieties of apple trees. Most apple varieties are self-unfruitful, which means their blossoms must be fertilized with the pollen of a separate variety in order to achieve good fruit set. It's important to choose varieties that have compatible pollen and bloom times.

## **Pruning**

Pruning is helpful to the tree's fruit production. Naturally apple trees will push out branches in every direction and fill them out with fruit. This can make for smaller fruit, uneven development, and reduced productivity. Proper pruning allows for the fruit to be properly spaced out. It also allows for better access to sunlight and airflow in the trees canopy.