Peninsula Fruit Trees 202	·	
Pricing - \$10 per tree grafted in	spring 2020	
\$15 per tree grafted in 2019, and \$20 for 2-4 year old trees. Next Tree Sale Pickup is on Dec 5th in Bremerton		
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Apple Trees		
on Emla 26		Seedless Table Grapes \$5
Astrachan Honey White (2019) (\$15)	Excellent eating quality, ripens in Late Sept to early Oct	Canadice (Qty 4)
Belle de Boskoop	Sharp, tart, highly aromatic, sweetens in storage	Einset (Qty 1)
Bietigheimer (2019) (\$15)	White flesh apple, coarse, crispy, brisk, subacid	Glenora (Qty 2)
Blenheim Orange	Good dessert apple. Sharply subacid, aromatic, nutty	Himrod (Qty 1)
Brown Russet	Sweet flavor, good for cider, eating, and drying	Interlaken (Qty 9)
Buckley Giant	Cooking apple, good for cider, less tart than Transparent	Petite Jewel (Qty 1)
Cherry Cox	Rich, distinctive, aromatic, eating, cooking, cider	Sweet Shelly (Qty 2)
Christmas Pink	Crisp tart flavor, fresh eating, pies, sauce, juicing	Venus (Qty 12)
Egremont Russet	Sweet, rich, nutty flavor, good for eating	
Elstar	Sweet/ sharp flavor. Good for fresh eating, pies, juice, drying	Wine Grapes (w Seed)
Esopus Spitzenberg	Rich, sprightly, complex, aromatic, juicy, eating, cooking, drying	Marechal Foch (Qty 1)
Freyberg	Crisp, sweet flavor, has pear like notes, brandy and cinnamon	Siegerrebe (Qty 10)
Kidd's Orange Red	Crisp, rich balance of sugar & acidity, aromatic. Eating, juice, cider	
Mantet (2019) (\$15)	Early season, fresh eating, sweet, juicy, aromatic. Hint of almond	
Newtown Spitzenburg	Rich, aromatic, mild, subacid, fresh eating	
Olympia	Sweet, pleasant, aromatic, spicy, cooking, eating, cider	
Pink Pearl (2019) (\$15)	Sweet tart balance, aromatic, eating, cooking	
Priscilla	Mildy acid to sweet, rich in flavor, aromatic, juicy.	
Red Flesh Crab	Astringent, acidic, pollinator, ornamental	
Rhode Island Greening (2019) (\$15)	Green, yellow flesh, tart, pleasantly acid, cooking, drying	
Rosy Glow		
Twenty Ounce	Large apples! Midly sweet flavor w/tart finish, cooking, eating, cider	
Virginia Gold	Flesh is crispy, juicy and mildly subacid, eating, cooking	
Wheeler's Golden Russet	Greenish flesh, crunchy and firm. Juicy, sweet, brisk and aromatic	
Yates (2019) (\$15)	Aromatic, spicy, good for applesauce, baking, cider and wildlife.	
Yoko	Sweet, low acid, sprightly, fresh eating	
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Steve Butler's collection of 2 to 4 year old trees on Emla 26) \$20		
Alma Sweet	Sweet when ripe. Good for sauce	
Aromatic (in ground)	Subacid, ripens in August. Medium size	
Babbit	Sprightly subacid, brisk, rich, acidity subsides some after January	
Ben Hur	Sprightly subacid, late Nov ripens. Eating apple	
Collins (in ground)	Sprightly subacid, cooking	
Constantine (in ground)	Sweet, slightly subacid, balsamic aroma, cooking, eating, cider	
Northern Spy (2017)	Sweet/tart flavor - good for cooking and fresh eating. Good kepeer.	
Colton	Small yellow apple. Russeted top. Good quality	
Haas (in ground)	Large green yellow, white flesh, ripens in Oct	
Heyer 20 (in ground)	Yellow green, yellow flesh, moderately acid, sweet, eating, cooking	
Joey's RF (in ground)	Large apples, deep red color, little tart, for cooking.	
Lowell (in ground)	Sprightly subacid, yellow white flesh, eating, cooking	
Pinderson Whittier (in ground)		
Pink Wood (on sup 4) (2017)	Subacid, oxidizes quickly, small apple, sometimes flesh is pink	
Primate (2017) (in ground)	Early summer eating apple. Crisp, juicy, tart. Light green color	
Streaked Pippin (in ground)	Pleasant subacid, slightly aromatic, fresh eating, cooking	
Vanderpool	Long keeper, red skin, good flavor, mildly subacid, sweet. Medium to large.	
Walbridge	White flesh, tender, juicy, sprightly, rather mild subacid.	