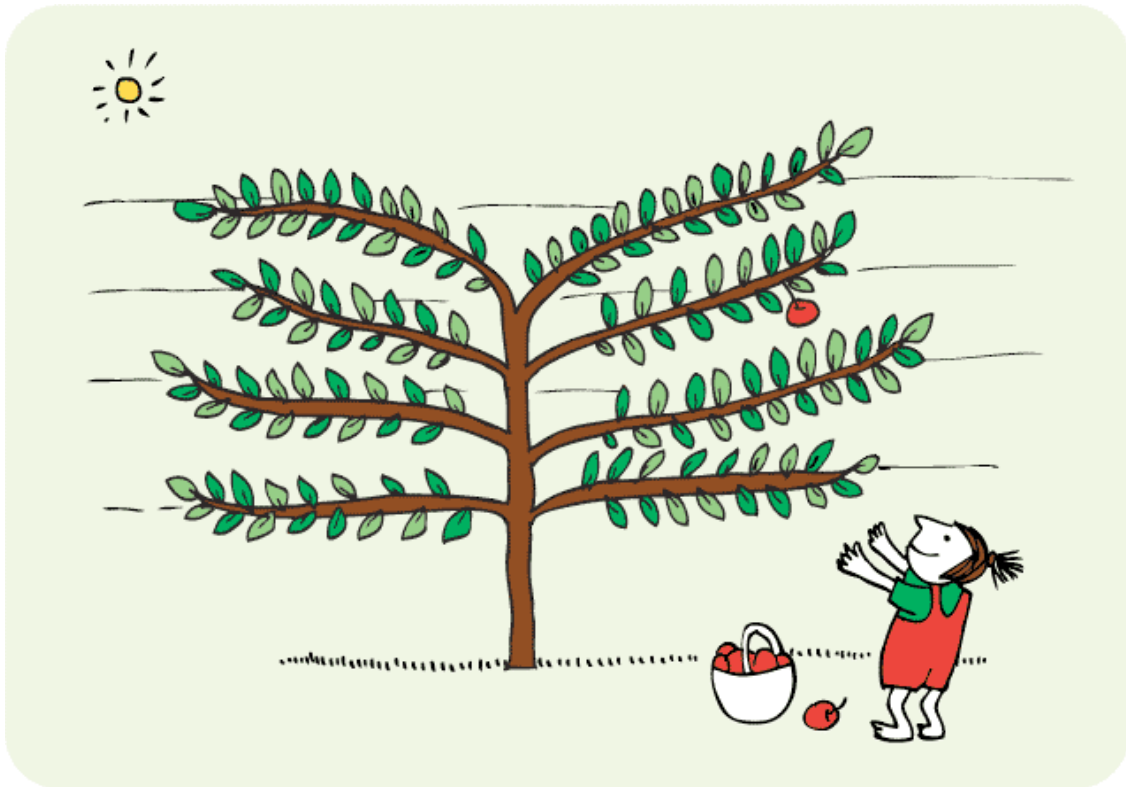


Woodbridge Fruit Trees 2010

www.woodbridgefruittrees.com.au



Welcome to our 2010 catalogue! We are a family nursery specialising in heritage fruit trees, both dwarfing and semi-dwarfing, that are posted bare rooted in winter. Dwarfing varieties are suitable for espaliering, perfect for a small garden or compact orchard. We grow many varieties, allowing you to select trees with different ripening times - giving you fruit for the best part of 6 months. We've got a big range - dwarfing apples, pears and cherries, plus non dwarfing plums, apricots and hazelnuts, with a spectrum of colour, size, flavour and textures that's far richer than anything you can buy at the grocer these days.

We get asked by many people which varieties to choose? Well, take apples as an example. With the three or four thousand apple varieties in existence, we at home have an orchard of some 300 varieties that we think are excellent and worth growing. From these, we have distilled some 70 varieties for sale that we think they are so special that they deserve to be in other people's gardens as well. Amongst them are a range of colours, tastes, sizes. From the common to the eclectic, early to late ripening, and those that are good for cooking, eating, drying, juicing, or cider. We have written a description of each one, it's ripening time and a photo is available on our website. So the choice is yours! You'll find the variety you miss from your childhood, or that your friend raves about. Perhaps you want to grow something unusual or try something different. Some people prefer to start with only a few trees and then plant more in a couple of years get some more once they have gotten the hang of it. Whatever you grow, there is nothing that comes close to the pleasure of growing your own food.

If you can, take time to visit our website (www.woodbridgefruittrees.com.au), where we have pages to answer commonly asked questions (eg. can I grow apples in Sydney; how far apart should I plant my trees, etc) and also a range of articles on espaliering, pollination and other interesting things people always ask us about.

Hoping you have a productive year in the garden.

Nik Magnus and Steve Kingston

ORDERING INFORMATION.

There are two ways to order. The quickest and easiest is by email with payment by direct deposit. The other is by post, with cheque / money order. We operate a first in, first served system and each year we sell out quickly leaving some people disappointed (and sometimes offended) that the varieties they'd like are already sold out. We do try and keep a tally of what is sold out on our website, so check there prior to ordering. We do have good numbers of most varieties this year but we recommend that you indicate a substitute in the column provided on the order form. If none are to your taste and we can't supply something similar, request a refund. Should there be a problem, we will phone you when we pack the order to clarify.

As it takes a whole year to produce a tree from grafting, we can't just whip up a few more when we run out. After grafting the trees during winter, we grow them over summer and dig them the following winter once they are dormant.

- We ask for payment with your order - see Payment below.
- Most of our trees cost \$26 each, which includes GST. Packaging and postage are extra.
- Before sending in your order, check our website for varieties that are "out of stock" (if you can)
- No sales to WA due to quarantine restrictions.

DELIVERY.

- **All trees are posted after late July to August.**
- Trees are packed in a cardboard roll with the roots in a bag of moist sawdust.
- We use Australia Post to send the parcels - they take about a week to deliver and we offer registered post as an extra fee.

PAYMENT. Please send your payment with your order. We accept personal cheque, bank cheques, money orders and direct deposit into our account. We do not accept credit cards. All cheques and money orders payable to "Woodbridge Fruit Trees". For direct deposits, **PLEASE** use your **initial plus surname** (eg PSMITH) as the reference, and write the reference you used and the date of deposit on your order-form in the space provided. Otherwise we may have trouble tracing your payment. Our direct deposit details are:

Account Name: Woodbridge Fruit Trees,
BSB: 633-000 (Bendigo bank)
Account number: 129796694

QUERIES. These are best handled by email or post: We are outside all day and it's hard to reach us by phone. But if you need some advice or have a tricky query, please do include your phone number so we can call you!

Woodbridge Fruit Trees
PO Box 95, Woodbridge, 7162, Tasmania.
email: woodbridgefruittrees@gmail.com

OUR TERMS OF SALE. We do take every possible care to grow healthy trees and send these out true to name. However, mistakes do sometimes occur and accidents can happen. Therefore, we can give no warranty expressed or implied as to growth, description or productivity of our trees and can not be held responsible for trees once they have left the nursery.

CUSTOM GRAFTING and CONTRACT GROWING.

Sometimes we are asked to graft a special variety or large numbers at wholesale rates. Contact us early in the season (before July) for further details.

ARTICLES. Check our website for articles on espaliering, pollination, pruning, pears, Spanish bush and more.

COMMON QUESTIONS: On our website, we have a section devoted to answering questions we are commonly asked. Check there first to see if your answer is already there!

RIPENING TIMES. We have included the time for fruit to ripen in Southern Tasmania. Be aware that this will be a little different compared to other areas in Australia, but should serve as a guide.

POLLINATION. See each section for advice regarding pollination, and the articles on our website.

APPLES \$26 each

Grafted on dwarfing (M26) rootstock.

Note on Pollination: Most apples require an apple from a different variety to be flowering at a similar time, and close enough to exchange pollen. Most apples are *diploid* and produce viable pollen for fertilisation while a few are *triploid* and produce no viable pollen. Pollination is often of a concern by our customers, but over the last 20 years of selling fruit trees, we have found that pollination is rarely a problem. Often there is another apple or crab apple tree in the neighbourhood thereby providing pollen. Although apples flower at different times (early ripening does not mean early flowering!) there is quite a bit of overlap - enough to set fruit.

Pollination Group A - these are the diploids and so you will need another variety nearby.

Pollination Group B - these are the triploids and will need at least 2 other varieties nearby.

AN OVERVIEW OF SOME OF OUR APPLES

Extremely Early Apples (Christmas - Early January):

Beauty Of Bath, Sugarloaf Pippin, Vista Bela, White Transparent.

Early Apples (January - February):

Akané, Devonshire Quarrenden, Gravenstein, Sweetman, Worcester Pearmain, Tydeman's Early Worcester.

Second Earlies (February - March):

Cox's Orange Pippin, James Grieve, Laxton's Fortune, Red Gala, Ribston Pippin, Saint Lawrence, Saint Edmund's Pippin, Summer Strawberry.

Midseason Apples (March - April):

Andre Sauvage, Berner Rose, Blenheim Orange, Bonza, Bramley's Seedling, Campbelltown Russet, Esopus Spitzenburg, Fenouillet Gris, Geeveston Fanny, Golden Delicious, Jonathan, Kidd's Orange Red, Lord Lambourne, McIntosh, Peasgood's Nonsuch, Pine Golden Pippin, Pomme De Neige, Red Cleopatra, Spartan.

A bit later (April - May):

Baldwin, Catshead, Dr Hogg, Egremont Russet, Golden Harvey, Grime's Golden, Huonville Crab, Opalescent, Reinette Du Canada, Stayman's Winesap.

Late Apples (May - June):

Belle De Boskoop, Bess Pool, Braeburn, Calville Blanc D'hiver, Cornish Aromatic, Court Pendu Plat, Crofton, Freyberg, Ida Red, Jim Reilly, Jonagold, Mutsu, Prinzenapfel, Reinette Dorée, Rome Beauty, Splendour, Sundowner.

Latest Apples (June - July):

Democrat, Fuji, Granny Smith, Lady Williams, Pink Lady, Sturmer.

Smallest Apples: Beauty of Bath, Egremont Russet, Golden Harvey, Huonville Crab.

Big Apples: Belle de Boskoop, Bramley, Catshead, Dr Hogg, Ida Red, Jonagold, Mutsu, Peasgood Nonsuch, Rome Beauty.

Apples with a Unique Aromatic Flavour: Court of Wick, Cox's Orange, Calville Blanc D'Hiver, Egremont Russet, Freyberg, Grimes Golden, Hubbardston's Nonesuch, Prinzenapfel, Ribston Pippin, Sturmer.

Russet Apples: Andre Sauvage, Belle de Boskoop, Calville Blanc D'Hiver, Cambelltown Russet, Court of Wick, Egremont Russet, Golden Harvey, Hubbardston's Nonesuch, Prinzenapfel, Pine Golden Pippin, Reinette dorée, Ribston Pippin, Sturmer, Saint Edmund's Pippin.

Triploids (Pollination group B): Triploid apples are more vigorous than others (diploids) but don't give any viable pollen. Therefore they are not suitable for cross pollination. However they count amongst our best apples:

Baldwin, Belle de Boskoop, Blenheim Orange, Bramley's Seedling, Calville Blanc D'Hiver, Gravenstein, Jonagold, Mutsu, Reinette du Canada, Ribston Pippin, Stayman's Winesap. There may well be others.

Cookers: Belle Cacheuse, Belle de Boskoop, Bramley's Seedling, Calville Blanc D'Hiver, Catshead, Gravenstein, Peasgood Nonsuch, Reinette dorée, Sturmer.

Low Chill varieties:

Bonza, Braeburn, Fuji, Granny Smith, Jonagold, Lady Williams, Pink Lady, Red Gala, Rome Beauty, Sundowner.

AKANÉ | January - February |
Some consider this the best early commercial apple. It is actually a cross between Worcester Pearmain and Jonathan. It's deep red in colour with a few stripes, uncomplicated sweet flavour, is very crisp and stores / transports well for an early apple. Ripens late January. Pollination group A

ANDRE SAUVAGE | March - April |
Of unknown origin, assumedly French, but often considered incorrectly named. This apple definitely has French character. It is largish in size and blocky oblong in shape with a fine russet skin and greenish crisp tart yet sweet aromatic flesh. It's an apple of very high quality. Ripens mid-season to late in April. Pollination group A.

BALDWIN | April - May |
Originating as a seedling from Massachusetts around 1750's, it rose temporarily to commercial success in the early 1900's in the USA. A big handsome red apple with yellow flesh – crisp, coarse, juicy with a hint of spice. This apple attracts very positive feedback at apple tastings. Pollination group B.

BEAUTY OF BATH | Christmas - early January |
A very popular old apple from the southwest of England during the 19th century. It's one of the earliest apples - maturing in most parts of Australia around Christmas. Small in size, its skin is an attractive red flush / stripe over yellow. The flesh is creamy white with a fairly sharp but sweet flavour and quite aromatic. Tends to bear heavily and regularly, and fruit fall easily from the tree when ripe. Pollination group A.

BELLE de BOSKOOP | May - June |
Originating in the town of Boskoop, Holland in the 1850's, this apple is fondly remembered by many Europeans. An apple with distinct character it has orange/red russet skin with a firm flesh that is creamy and fully flavoured almost tart when picked but mellows and sweetens after harvest. Excellent eaten, cooked (holds it's flesh) and stores well. Biennial bearer. Pollination group B.

BERNER ROSE | March - April |
Originated near Berne, Switzerland in about 1880. A very attractive largish fruit with brilliant carmine red skin and a juicy acid/sweet pale yellow flesh. Prized for it's keeping qualities. Switzerland's national apple. Pollination group A.

BESS POOL | May - June |
An English apple, named after Bess who found this growing wild in Nottinghamshire around 1820. Late and good keeping dessert apple, with a sharp flavour though sweet when ripe. Striped and flushed scarlet over green skin. Flowers very late with Court Pendu Plat. Pollination group A.

BLENHEIM ORANGE | March - April |
One of the most famous English apples, originating around 1740 near Blenheim Castle, Oxford, England. Rather large in size with orangey yellow skin streaked with red. The flesh is coarse and yellow, but rich and aromatic in flavour. This is a true dual purpose apple - great eaten fresh or cooked (goes fluffy). Ripens early March. Pollination group B.

BONZA | March - April |
A seedling of Jonathan from Batlow NSW discovered in the 1920's by Ben Atkinson, Bonza is a favourite Australian apple. It's a medium sized, highly flavoured, red apple that ripens mid season. It has a conical shape and when ripe hangs on the tree in very good condition for over a month. It also stores well. Suitable for low-chill conditions. Pollination group A.

BRAEBURN | May - June |
A NZ apple of high quality and flavour, maturing late. One of the crispest with juicy flesh and a nice sweet/tart balance. The fruit are quite long and blocky in shape with attractive red stripes on a yellow background. Braeburn has become a very popular commercial apple in the UK. Suitable for low-chill conditions. Pollination group A.

BRAMLEY'S SEEDLING | March - April |
England's most popular cooking apple - and for good reason - when cooked produces a puree that is unsurpassable. It has a firm tart acid flesh, with green skin flushed brownish-red on the sunny side. The fruit are large in size with irregular shape. It stores well. Pollination group B.

CALVILLE BLANC D'HIVER | May - June |
A true historic apple dating back to the 1600's in Normandy, France. Famous for making delicious "tartes aux pommes", this apple holds it's flesh when cooked. Under an irregular yellowish russeted skin, it has an appealing aromatic flesh that is wonderful eaten fresh and excellent for making cider. Pollination group B.

CAMPBELLTOWN RUSSET | March - April |
This unique russet originates in Campbelltown in Tasmania. Covered completely in russet covering a yellowish skin, it's yellow flesh has a tinge of green that's brisk and aromatic in taste. A heavy and regular cropper of largish fruit. Ripens early compared to other russets. Pollination group A.

CATSHEAD | April - May |
An old English cooking apple dating back to the 1600's, large in size and a long somewhat uneven shape. Renowned as a cooker (a costard) that develops a wonderful spicy flavour. Pollination group A.

CORNISH AROMATIC | May - June |
A handsome old English apple from Cornwall discovered in 1813. High quality eating apple, quite squat in shape with yellow flushed, red skin with occasional russet patches. The flesh is firm, yellow and when caught at its peak of ripeness has a wonderfully aromatic flavour with a hint of anise. Ripens here in early May. Pollination group A.

COURT PENDU PLAT | May - June |
This is considered the oldest apple known, introduced into Europe in Roman times. Small in size, yellow skin flushed with orange and red, sometimes russet. Brisk acid flavour when first picked, mellowing to sweet and fully flavoured as it matures. Flowers late (avoids frost) and just superb considering it's about 1500 years old! Pollination group A.

COX'S ORANGE PIPPIN | February - March |
This must be the world's most esteemed apple, originating in Buckinghamshire England in 1825, thought to be an offspring of Ribston Pippin. It has a rich complex aromatic flavour that's been held as a benchmark against which all others are measured. Crisp flesh when ripe, with attractive skin - red stripes on yellow background. Ours is the original Cox's who's seeds rattle when the ripe fruit is shaken. Stores well. Pollination group A.

CROFTON | May - June |
An attractive small apple with skin red and orange stripes over a green background. The flesh is white, with good crunch, and stores very well. Good size for a lunchbox. Probably originating in Ireland in the 1600's. Was widely grown as a commercial variety in Australia but less common today. Pollination group A.

DEMOCRAT | June - July |
For a long time Tasmania's mainstay export apple up until the 1980's, of a cannonball consistency and excellent keeping qualities. When left to fully ripen on the tree they are a great eating apple. Brilliant red skin and a crunchy flesh. Quite a sight when all the leaves have fallen and the red orbs are still hanging. It's origin is attributed to Harry Benjafield, in Tasmania in the 1890's. Pollination group A.

DEVONSHIRE QUARRENDEN | Jan - Feb |
Grown extensively in Devon, England as far back 1670, but probably of French origin. It has small fruit, crimson red in colour and yellow aromatic flesh that tastes a little of strawberry. Also cooks well. Pollination group A.

DR HOGG | April - May |
A most impressive apple named after a Scottish pomologist, Dr Robert Hogg, who compiled the Herefordshire Pomona. It's a large culinary apple, greenish yellow with prominent ribs from top to bottom and cooks to a beautiful aromatic fluff. It appears to be an offspring of Caville Blanc d'Hiver. Stores well. Pollination group A.

EGREMONT RUSSET | April - May |
England's most important commercial russet variety, still grown commercially! Probably originated in England in the 1870's. It has a characteristic russet yellow skin, with dry rich flesh and has almost a nutty flavour. Keeps well. Pollination group A.

ESOPUS SPITZENBURG | March - April |
This apple has a lively, brilliant red skin with yellow specks and rich juicy sprightly yellow flesh, always rating highly in taste tests. A famous American apple from upstate New York dating from the 18th century and thought to be a favourite of Thomas Jefferson. It is the parent of Jonathan and the grand parent of Bonza, Akané and Jonagold. Pollination group A.

FENOUILLET GRIS | March - April |
This is the most unusual apple we grow - it's as far from the supermarket stereotype as you can get. Originating in France as far back in the 1600's, a small reddish orange blocky apple almost totally russeted. The flesh is deep yellow and has a distinctly delicious anise flavour. No apple collection is complete without this one. Pollination group A.

FREYBERG | May - June |
This is one of our very favourite apples because of its wonderful flavour. It inherits the best of both of its parents - Golden Delicious and Cox's Orange Pippin. Medium in size, the skin is green/yellow, ripens midseason and hangs well on the tree. The taste is almost spicy and there is just a hint of anise, and it continues to develop flavour when ripe. It was bred by John Kidd in NZ along with Gala and Kidd's Orange. Very memorable and a favourite of everyone that tries it. Pollination group A.

FUJI | June - July |
A well known variety developed in Japan from its parent Red Delicious. An attractive red skin, crisp yellowish flesh, uncomplicated sweet flavour and is always predictably juicy. Medium to large sized fruit. Fuji stores well - improving in quality and flavour. A thoroughly modern apple, and one of the latest maturing varieties. Suitable for low-chill conditions. Pollination group A.

GEEVESTON FANNY | March - April |
A small attractive bright reddish purple apple with white sweet flesh. Ideal for lunchboxes. Heavy and regular bearer. This variety was popular as a commercial apple during the 1970's in Tasmania. The story goes like this: about 1870 Mr Hawkins, the storekeeper at Shipwrights Point near Huonville imported 6 apple trees of unknown variety and sold them to a Mr Evans of Geeveston. One in particular appealed to Mr Evans and he named it Susan's Pride after his wife. In 1908 a Mr Ashlin obtained scions of this variety and reworked 4 acres of his orchard to it, renaming it after his wife Fanny. It became an important local variety because of its good quality, colour and resistance to black spot. In 1970 127,000 boxes of Geeveston Fanny's were exported, but it's hard to find one today. Pollination group A.

GOLDEN DELICIOUS | March - April |
Allowed to ripen on the tree, the Golden Delicious develops into a large yellow coloured apple bursting with crunch, juice and sweetness. Often a splash of russet near the stem, tiny specks over the skin and an orange blush on the sunny side. Stores well. Discovered in USA at the end of the 1800's. An entirely better experience when left to ripen on the tree compared to that you may buy in the supermarket (green and bland). Pollination group A.

GOLDEN HARVEY | April - May |
Small apples, russeted with an orangey / red blush and yellow flesh of rich aromatic flavour that intensifies as the fruit ripens. Tends to bear heavily. Most likely originating from Herefordshire UK in the 1600's. Pollination group A.

GRANNY SMITH | June - July |
This famous apple originated as a chance seedling in the back garden of a Mrs. Mary Anne Smith of Ryde near Sydney around 1860. It's thought to be the offspring of a variety called "French Crab" which it closely resembles. Granny's are large and very green with prominent dots on the skin. The white flesh is very crisp, juicy and acid. Unfortunately the public seldom have a chance to eat fully mature Granny's straight off the tree as they are picked in March and cool stored. If left on the tree long enough they go dull yellow and really are good to eat. Great eaten cooked and also in cider when mixed with sweeter varieties. Suitable for low-chill conditions. Pollination group A.

GRAVENSTEIN | January - February |
One of the world's more esteemed old apples along with Cox's Orange, Calville Blanc, Ribston Pippin and McIntosh. Widely grown particularly throughout Europe but just about everywhere else we've visited including Mexico, California, South America and of course Tasmania. They achieve a good size and lovely colouring, with crisp light sweet flesh when left on the tree to ripen. However in the commercial world they are often picked unripe in order to catch good early prices. Excellent cooked or fresh and make a very pleasant cider too. Gravenstein start to bear in year three on our rootstock. Pollination group B.

GRIME'S GOLDEN | April - May |
One of America's most historic apples, believed to be the parent of Golden Delicious. It was found in West Virginia in 1804 by Thomas Grime. A golden green in colour (similar to Golden Delicious), with flecks of russet. A fresh creamy flesh that renowned for its sweet and has a subtle spice. Keeps well. Pollination group A.

HUONVILLE CRAB | April - May |
We discovered this huge old tree growing in Huonville, Tasmania, weighed down each year by massive crops of large deep scarlet apples which have deep pink flesh right to the core - quite amazing! The leaves of the tree are purple, as is the stem. Probably a hybrid between a crab apple and a cultivated apple, resulting in the small fruit (bigger than crab apples). It would also explain it's vigour and prolific bearing. Great to eat, great cooked, juiced and make a very acceptable cider. A customer wrote: "One of our favourite trees is the Huonville Crab. It's a most attractive tree in our flower garden and as you say, the fruit is great to eat - the red flesh surprises everyone who bites into these little purple wonders!". Pollination group A.

IDA RED | May - June |
A handsome late red apple, a cross between Jonathan and Wagener from Idaho USA in the early 1900's. A very handsome apple, deep red all over. Crisp and uncomplicated sweet / tart tasting flesh. Great cooked and stores exceptionally well. Pollination group A.

JAMES GRIEVE | February - March |
Originated in Scotland in 1890 thought to be a seedling of Cox's Orange Pippin and the parent of Lord Lambourne. The skin is an attractive pale yellow/green skin with a red stripe. The flesh soft and melting, very juicy with that perfect sweet/acid balance like a good mango, mandarin or pineapple. Pollination group A.

JIM REILLY | May - June |
It looks like one of it's parents is Golden Delicious (as are Pink Lady, Freyberg, Gala and Jonagold). It is a large, handsome apple with green to gold skin with more more zing than a Golden, making it an outstanding eating apple. We can't track down who Jim Reilly is but we think he's done pretty well. Pollination group A.

JONAGOLD | May - June |
Generally considered the best new (1943) apple around. An American cross between Golden Delicious and Jonathan. Yellowish skin flushed and mottled bright red with a slight russet. Creamy white flesh with a tantalising taste of both parents. Large in size, quite late and excellent keeper. If they are allowed to develop on the tree, Jonagolds are a truly wonderfully flavoured apple. Suitable for low-chill conditions. Pollination group B.

JONATHAN | March - April |
Originally from America in the 1820's as a seedling of Espous Spitzenburg. Jonathan is the parent of Jonagold, and many other significant apples. Rosy red cheek on the sunny side, round, crisp and juicy. The skin and flesh is firm, the flavour has enough acid to be refreshing and worthy of praise. Pollination group A.

KIDD'S ORANGE RED | March - April |
This apple takes a little bit of both it's parents - Cox's Orange and Red Delicious, developed in NZ by JH Kidd in 1924. The skin is a flushed orange red with a slight russet. The flesh is aromatic, crisp, sweet and creamy white. It stores well. Rates very high in taste tests. Pollination group A.

LADY WILLIAMS | June - July |
This is a true Australian Federation apple believed to be the daughter of Rokewood and Granny Smith both of which are famous old Australian varieties. It is a large apple, maturing July or even later and keeps extremely well. Brilliant red purple skin, longish conical fruit with excellent flavour. Tree very vigorous and upright. This variety originated in the apple growing areas of Western Australia and is suitable for low-chill conditions. Pollination group A.

LAXTON'S FORTUNE | February - March |
A Cox's Orange Pippin cross developed in England by the Laxton brothers: renowned breeders and nurserymen in the 1900's, England. An attractive apple - skin red stripes on a yellow/green background with a touch of russet around the stalk. The flesh is soft, aromatic, the flavour sweet, creamy and will definitely remind you of a cox's. Pollination group A.

LEMON PIPPIN | April - May |
When we have done apple tastings in the past, people frequently asked us if we'd heard of Lemon Pippin. We finally tracked it down in Elizabeth Town, Tasmania and have grafted it for all those who fondly remember this variety. Yellow / green in colour, with a long elongated shape and a flavour like Sturmer but not quite as acid. Probably pollination Group A.

LORD LAMBOURNE | March - April |
A cross between James Grieve and Worcester Pearmain. Often used to be marketed as Cox's Orange Pippin and is of comparable high quality, but a much easier apple to grow and one of the few apples considered to be self pollinating. Orange flush over green skin, with a hint of russet. Flesh creamy white, juicy and well flavoured. Matures late March just after Cox's. Pollination group A.

McINTOSH | March - April |
One of the world's most famous apples originating around 1800 in Ontario, Canada. It's a bright red apple covered in a bloom like Angelina plums and has a beautifully scented white flesh, occasionally with pink streaks. It's reputed to be self fertile and a good pollinator. It's America's most famous apple, but never seems to have taken off commercially in Australia. A McIntosh at its peak straight from the tree is a memorable culinary experience. Pollination group A.

MUTSU | May - June |
Large to very large in size and a heavy regular cropper, Mutsu has green coarse fleshed fruit with sprightly (some say fruit salad) flavour. Is an apple that seems to satisfy all tastes, as we're always getting good feedback about it. Matures late and stores very well. Originated in Japan in the 1940's, an offspring of Golden Delicious. Pollination group B.

OPALESCENT | April - May |
This is probably the most strikingly picturesque apple we sell. Ripens to an iridescent glowing crimson on the tree. A fine all round apple of American origin - rich, juicy and cooks superbly as well as eaten fresh. Hangs well on the tree without losing much quality. Pollination group A.

PEASGOOD'S NONSUCH | March - April |
A huge apple of almost grapefruit size. The flesh is coarse, very sweet, cooks well and is great for eating. In our apple tastings, Peasgood's Nonsuch is always met with disbelief. We love its name. Pollination group A.

PINE GOLDEN PIPPIN | March - April |
Our favourite russet. The fruit are small, with golden skin, crisp greenish flesh with a rich aromatic flavour having a hint of pineapple. Originating from England around 1860. Pollination group A.

PINK LADY | June - July |
Presently Australia's most famous apple: 3rd generation Australian, starting from Rokewood --> Lady Williams --> Pink Lady. Selected from a West Australian breeding programme (it's a Lady Williams / Golden Delicious cross). It's has fairly large fruit with excellent appearance, pink to pale red blush over a yellow background. Nicely flavoured pale yellow firm flesh. Matures very late and stores very well. Suitable for low-chill conditions. Pollination group A.

POMME de NEIGE | March - April |
Also known as Snow apple, Lady in the Snow, Fameuse, Chimney apple and about 20 more synonyms which attest to its popularity and geographic distribution. Originated around 1730 in Quebec, Canada. The smallish flat fruit have greenish white skin blotched and striped bright red. The flesh is very white (sometimes with pink flecks), crisp and juicy and slightly aromatic. One of our most sought after varieties. Pollination group A.

PRINZENAPFEL | May - June |
Literally translates "Apple of the Prince" but known by many other Germanic names, widely grown in Europe. It has a characteristic long shape, orange/red in colour with rich dense aromatic flesh. Keeps well. Pollination group A.

RED CLEOPATRA | March - April |
This attractive medium sized red apple has consistently delighted by those who try them at our apple tastings. Extremely crunchy, with flesh that almost splits when bitten. Fresh sweet/acid flavour. The skin is a little waxy and polishes well. Red Cleo is little known in the literature but is probably a red sport of Cleopatra otherwise known as New York Pippin from New York in the 1800's. Pollination group A.

RED GALA | February - March |
A bright red sport of the famous Gala apple developed by JH Kidd in NZ – a cross between Golden Delicious and Kidd's Orange Red. Producing medium sized fruit with crisp flavoursome dense flesh. Reliably sweet. An attractive version of the well known Gala. Suitable for low-chill conditions. Pollination group A.

REINETTE DORÉE | May - June |
Also called Golden Reinette, one of Europe's most famous old apples, as far back as the 1600's. It ripens fairly late, has a russeted skin and dense aromatic flesh. Used for both eating and cooking, Reinette dorée was typically one of those apples cellared to be used from Christmas onward through an European winter. Pollination group A.

REINETTE DU CANADA | April - May |
A true historic apple from the 1600's. Flattish in shape and russet, it has a coarse but richly aromatic flesh. Great eaten fresh and despite it's name is very French. Also known as Reinette d'Orleans and Reinette d'Angletere. Pollination group B.

RIBSTON PIPPIN | February - March |
From Yorkshire UK around 1700, thought to be the parent of both Cox's and Sturmer. Dark orange with quite a bit of russet on the skin. Rich dense aromatic flesh makes it one of our favourite eating apples. "Redolent of Autumn" said an English friend. Pollination group B.

ROME BEAUTY | May - June |
Originating on the northern bank of the Ohio River in a town called Rome in the early 1800's. It appeared from a sucker below the graft of an orchard tree. It has large brilliant red fruit that resists bruising and is a heavy cropper. Good eating and becomes very sweet. Suitable for low-chill climates. Pollination group A.

SAINT EDMUND'S PIPPIN | February - March |
Ripens earlier than most russets and valued for it's sprightly rich flavour. Juicy and sweet with a nice balance of acidity. The skin is a broken golden russet over a greenish background. Originating in St Edmunds, Suffolk UK about 1870. Pollination group A.

SAINT LAWRENCE | February - March |
This is undoubtedly the most visually attractive apple we grow. It has pink and red stripes and flushes over a pale green background. Matures early about the same time as Gravenstein. The flesh has a mild sweet flavour but with quite an acid tang. There are lots of old St Lawrence trees in our area and it must have been quite an important commercial variety 50 or 60 years ago. Pollination group A.

SPARTAN | March - April |
A striking beautiful apple, with purplish black skin and whiter-than-white flesh, looking stunning when polished. Better still, the flesh is crisp, quite juicy and excellent eaten straight off the tree. Wont store for long. Originating in Canada in the 1920's, it's a cross between McIntosh and Newtown Pippin. Definitely a favourite. Pollination group A.

SPLENDOUR | May - June |
Like Freyberg and Braeburn, another excellent NZ apple. Large and blocky in shape and orange-red to dark red in colour it has yellowish white very crisp flesh, sweet yet subacid. Ripens late but hangs and stores well. Pollination group A.

STAYMAN'S WINESAP | April - May |
An improvement on its parent Winesap, this old American variety originates from Kansas in the 1850's. It matures late and traditionally was an apple prized for being able to store through the winter. It's got an aromatic and distinctive pleasing vinous flavour. Pollination group B.

STURMER | June - July |
Feedback from our customers rates Sturmer as one of the most satisfying apples to grow. It's extremely late, very acid, and is really a great all rounder - eaten fresh, cooked, juiced or made into cider. By modern standards it's no beauty; with orange/yellow russeted skin, a dense yellowish flesh, and medium in size. It's a very heavy cropper and stores well. An essential apple for the home gardener as it extends the apple season well into late winter when most others have finished. Sturmer is named from after the village of the same name in Suffolk where it originated in the 1800's. Pollination group A.

SUGARLOAF PIPPIN | Christmas - early January |
A long narrow shaped pale yellow apple with white on the sunny side. Crisp, with high acid content making it quite zingy eaten fresh and excellent cooked. A seedling from a white transparent and like it's parent doesn't keep long. Interestingly, it died out in England, and we have sent propagating material back to the UK. Pollination group A.

SUMMER STRAWBERRY | February - March | Just like a strawberry, this apple is vibrant red in colour, with small dots on the skin. Tender, sweet white flesh without too much acid and an occasional pink flush. Great eaten fresh, and rated very highly at our apple tasting. Dating back to the 1800's in South Australia. Pollination group A.

SUNDOWNER | May - June | Large red fruit striped with yellow and juicy, sweet flesh. Originating in WA 1973 by John Cripps, this is a cross between a Golden Delicious and Lady Williams, ie the sibling to Pink Lady. A very palatable and successful Australian apple. Suitable for low-chill climates. Pollination group A.

SWEETMAN | January - February | There is no reference anywhere to this apple in the literature. It is medium to large in size, has a greenish yellow skin when ripe, amazingly heavy crops of very high quality sweet apples with a distinctive honey flavour. Quite unique and memorable. Pollination group A.

TYDEMAN' S EARLY WORCESTER | January - February | This is the progeny of one of England's most famous apples, the Worcester Pearmain. An early apple ripening about the same time as Gravenstein. Quite conical in shape, it is bright purplish red on the sunny side. The flesh is aromatic, very fragrant and both sweet and subacid. It's one of the richest flavoured early apples. Pollination group A.

VISTA BELA | Christmas - early January | In our opinion the best of the early apples. It's of the McIntosh group developed in New Jersey, USA in the 1950's. It ripens about 10 days later than Beauty of Bath. Creamy yellow skin striped scarlet, smallish in size with a lovely perfumed crisp and juicy flesh. Pollination group A.

WHITE TRANSPARENT | Christmas - early January | An amazingly popular apple by virtue of its many names (eg Klarapfel, Kornapfel, Augustapfel) and the many places in which it is grown. Can ripen as early as Christmas. The skin is a pearly pale green/yellow, with very sprightly acid / sweet taste that once tried is quite unforgettable. The flesh is often glassy. Should be eaten directly from the tree. Originated in Russia long ago and spread through Europe in the 1800's. Pollination group A.

WORCESTER PEARMAIN | January - February | Once a very important early variety in the UK. A very attractive brilliant red apple with very white sweet perfumed uncomplicated flavour. Worcester Pearmain, like Gravenstein were often picked too early to try and get better prices and so got a bad reputation. English Worcester, as it was called, originated in Worcester in 1874 probably the progeny of Devonshire Quarrenden. It's exceptional in that it has been the parent of many other apples - Lord Lambourne, Tydemans Early, Discovery, Merton Worcester and Akané. Worcester Pearmain is definitely part of English apple culture. Pollination group A.

CRAB APPLES \$26 each

Grafted on semi-dwarfing (M106) rootstock. Crab apples are great as ornamentals and useful pollinators for apples.

GORGEOUS | June - July | A small tree to 4m with an amazing crop of 2cm round clusters of crimson red fruits. Great in flower arrangements and jelly. Originating in NZ.

HUONVILLE CRAB (M106) | April - May | This is a cross between a cultivated apple and a crab apple. It produces snooker-ball sized scarlet coloured apples with dark pink flesh. Quite amazing. See full description in our Apple section. When ordering this one, be sure to state that you want it on M106 rootstock.

JACK HUMM | June - July | This is actually a cross between Gorgeous and John Downie crab apples. Clusters of bantam egg sized bright crimson crabs, excellent for jellies and a great addition (for a bit of a zing) to fresh juice and cider.

RANELAGH CRAB | June - August | This is a distinctive, extremely late ripening crab discovered by us. The bantam egg sized crabs deep red in colour, literally weigh down the branches with the weight of fruit and look great well after the trees have lost their leaves. Their fruits are highly acid but finally become quite tasty in late August. Children seem to really go for them.

WYCHWOOD CRAB | April - May | A seedling of a famous UK crab apple "Golden Hornet", this spectacular crab originated at Wychwood, Mole Creek, Tasmania. It's literally covered in bright yellow crabs about the size of a 10c piece.

CIDER APPLES \$26 each

Grafted on semi-dwarfing (M106) rootstock. This year we have grafted a selection of well known cider varieties. They make superior cider and lean towards the English Cider tradition, being the Pinot Noir and Chardonnay of the cider world.

DABINETTE – sold out
STOKES RED
IMPROVED FOXWHELP – sold out
SOMMERSET REDSTREAK
YARLINGTON MILL – sold out
KINGSTON BLACK
BRAKEWELL'S SEEDLING
MICHELIN

As a special treat, we've also grafted a few more French style cider varieties for those wanting something a bit special.

ANTOINETTE – sold out
CLOSETTE – sold out
BLANCHE – sold out
CALVILLE BLANC D'HIVER

STEPOVER APPLES \$28 each

Grafted onto extra-dwarfing (M27) rootstock. A step-over cordon is a low hedge, often used as a border or edging for garden beds and paths. These are best planted every two meters on a single wire at about 50cm off the ground. They will bear normal sized fruit, so your step-over can be both ornamental and productive. They like to be pampered with regular feeding and water. We have selected later maturing varieties that hang well creating an attractive autumn feature. Check our website for our article on Step-overs.

HUONVILLE CRAB (M27) | April - May |
We discovered this huge old tree growing in Huonville, Tasmania, weighed down each year by massive crops of large deep scarlet apples which have deep pink flesh right to the core - quite amazing! The leaves of the tree are purple, as is the stem. Probably a hybrid between a crab apple and a cultivated apple, resulting in the small fruit (bigger than crab apples). It would also explain its vigour and prolific bearing. Great to eat, great cooked, juiced and make a very acceptable cider. A customer wrote: "One of our favourite trees is the Huonville Crab. It's a most attractive tree in our flower garden and as you say, the fruit is great to eat - the red flesh surprises everyone who bites into these little purple wonders!". As we grow it on other rootstocks, be sure to state that you want it as a Step-over.

OPALESCENT (M27) | April - May |
This is probably the most strikingly picturesque apple we sell. Ripens to an iridescent glowing crimson on the tree. A fine all round apple of American origin, rich, juicy and cooks superbly as well as eaten fresh. Hangs well on the tree without losing much quality. As we grow it on other rootstocks, be sure to state that you want it as a Step-over.

GRANNY SMITH (M27) | June - July |
This famous apple originated as a chance seedling in the back garden of a Mrs. Mary Anne Smith of Ryde near Sydney around 1860. It's thought to be the offspring of a variety called "French Crab" which it closely resembles. Grannies are large and very green with prominent dots on the skin. The white flesh is very crisp, juicy and acid. Unfortunately the public seldom have a chance to eat fully mature Granny's straight off the tree as they are picked in March and cool stored. If left on the tree long enough they go dull yellow and really are good to eat. Great eaten cooked and also in cider when mixed with sweeter varieties. As we grow it on other rootstocks, be sure to state that you want it as a Step-over.

IDA RED (M27) | May - June |
A handsome late red apple, a cross between Jonathan and Wagener from Idaho USA in the early 1900's. A very handsome apple, deep red all over. Crisp and uncomplicated sweet / tart tasting flesh. Great cooked and stores exceptionally well. As we grow it on other rootstocks, be sure to state that you want it as a Step-over.

PINK LADY (M27) | June - July |
Presently Australia's most famous apple: 3rd generation Australian, starting from Rokewood --> Lady Williams --> Pink Lady. Selected from a West Australian breeding programme (it's a Lady Williams / Golden Delicious cross). It's has fairly large fruit with excellent appearance, pink to pale red blush over a yellow background. Nicely flavoured pale yellow firm flesh. Matures very late and stores very well. As we grow it on other rootstocks, be sure to state that you want it as a Step-over.



PEARS

Grafted onto dwarf quince stock \$28 each.

These pears are grown on quince dwarfing stock, allowing to be kept to 2-3m tall and are suitable for espaliers or pear arches. (Pears on pear stocks are much too vigorous). They require a special grafting technique and are more costly for us to grow.

BEURRE BOSCH | March |
A beautiful russeted pear, long in shape, rich creamy grainy flesh. Very high quality, lasts well, ripens late.

SOLD OUT

BEURRE D'ANJOU | April |
This late ripening pear originates in the Anjou region of France where many of our best pears come from. It's a medium sized roundish pear with a deep purplish brown skin with prominent russet patches. It has yellowish white juicy and highly flavoured flesh and bears heavy and regular crops. An instant favourite!

SOLD OUT

BEURRE HARDY | March |
This almost unknown pear is an instant hit with everyone that tries it. It is slightly russeted, green with prominent dots and pale yellow melting flesh. Ripens mid season. Is also known as Gellert's Butterbirne.

CONFERENCE | March - April |
The most popular commercial variety in UK, but virtually unknown here. Long thin green fruits with some russet, delicate melting flesh. Ripens here mid season, late March. Keeps well.

CORELLA | April - May |
An attractive pear, yellow skin with an orange / red blush on the sunny side. Firm flesh, sweet and juicy. Stores well. Suitable for fairly low chill conditions.

DOYENNE DU COMICE | April |
This translates as "Best on the market", from France in the 1850s. It is considered to be the most flavoursome pear, large greenish yellow, slightly knobbly with long stem. Matures fairly late.

SOLD OUT

JOSEPHINE | April - May |
From Belgium 1830, late maturing. Fine melting white flesh, juicy pale green in colour with some russet. Josephine is pollination compatible with all others listed here.

RED WILLIAMS | February - March |
Very attractive red form of Williams - a rich purple in colour, maturing as early as February. Extremely juicy and of excellent flavour, and best eaten off the trees as it stores less well as other varieties.

WILLIAMS | February - March |
An attractive large yellow pear. Juicy, tasty and best eaten off the trees as it stores less well as other varieties.

EUROPEAN PLUMS \$26 each
Grafted onto Myrobolan rootstock.
Generally plums need two varieties for pollination. That there are no satisfactory dwarfing rootstocks for plums, so these grow to 3-6m high, they prefer not to be espaliered.

ANGELINA | February |
This is the classic purple highly flavoured European Plum. Originated in France but has been widely spread around the world. It's purple in colour and has a rich flavour that cooks superbly and is great eaten fresh. Ripens February.

COE'S GOLDEN DROP | late February |
This famous old English plum has a clear yellow skin and flesh with a sweet melting flavour. Considered the best pollinator for Greengage. Ripens late Feb.

GREENGAGE | February |
A small round greenish yellow plum with intense flavour (the Cox's Orange of the plums) tends to crop incredibly heavily and then has a year's rest. Great for stewing, eating and bottling. Ripens February.

MIRABELLE | February |
Small yellow plums with a distinctive sharp but sweet flavour. A favourite home garden tree in Central and Eastern Europe but seldom seen here. Great fresh but also excellent for jams and preserves.

SOLD OUT

PRUNE SPLENDOR | February |
An American prune with rich aromatic flavour. Luther Burbank in one of his many breeding programmes about 1905 turned his attention to breeding a better prune. Splendour is a cross between d'Agen and a Hungarian prune. It's long in shape, dark purple with a yellow flesh, and sweet to taste. Estimated 11% sugar (parent d'Agen has about 8%). Ripens February.

VICTORIA

| February |

This plum is most fondly remembered by English immigrants. Its skin is pink, the flesh a clear yellow and the stone slips. An amazing producer (branches needs support), ripens February.

ZIEGLER

| March |

"Introduced" in the 1950s by Frau Ziegler from Germany. This "Zwetschge" is a German prune, used for drying, pies, jams and preserves. They have a sharp rich nostalgic taste and ripen fairly late, here about March.

DAMSON

| March |

These are having a renaissance at present because of their qualities as a cooked fruit for jams, sauces and preserves. They are actually tiny plums about the size of a large grape. When cooked, they develop a deep rich flavour unequalled in the plum family. A small tough tree with some spikes, but not much cherry slug damage. Heavy crop during February and the last to ripen. Self fertile.

CHERRIES \$26 each

Grafted onto Colt dwarfing rootstock.

Cherries need bird protection. They grow well on espalier or as a self standing vase shaped tree pruned with the Spanish bush method (check articles on our website).

LAPIN, SIMONE and STELLA.

These are the new varieties of cherries that have come out of breeding programmes in SW Canada. They are large, almost like a small plum, black, succulent and tasty and resistant (more or less) to splitting when ripe. They are both self pollinating though it's better to plant two just in case (and extend the season). They ripen from mid December to late January. Stella slightly earlier.

MERCHANT

Similar in style to Lapin, Stella and Simone, a sweet plump cherry, but slightly earlier - around Christmas. These need a pollinator - preferably a Stella.

KENTISH

Are the very early sour cherries esteemed for preserves and jam. They are bright red with very pale coloured flesh and the trees are extremely tough, productive and prolific.

MORELLO

Morello are the sour cherries the Polish love to lace with Vodka. They are black with dark flesh. They have a rich slightly almondy flavour and are esteemed for cooking, preserves and Glacé cherries. Self fertile.

APRICOTS \$26 each

Budded onto Myrobolan rootstock.

MOORPARK. Our favourite well-know old style apricot with great flavour. Makes a compact tree and is self fertile. These do not tolerate being espaliered, but can be grown on a trellis. See the article on our website for details.

GOLDRICH and **RIVAL** are both Canadian apricots and produce large trees with a bountiful number of large superior succulent fruit. They are not self fertile, so will need another apricot (preferably a Goldrich with a Rival) for pollination. They may grow on a trellis, but will want to grow larger than a Moorpark.

NECTARINE \$26 each

Budded onto Myrobolan rootstock.

GOLDMINE

| February - March |

This is the old white-fleshed Nectarine, ripens late February-March here and has intense rich flavour, but most important of all is fairly resistant to leaf curl. Not a dwarfing tree - grows happily to 4m tall and 4-5m wide. Self fertile.

HAZELNUT PACK \$120 for 10 trees.

Our hazelnuts come in a pack of 10 advanced suckers, containing a mixture of varieties to afford the best chance of pollination and bearing nuts. We are including 4 American White, 2 Wanliss Pride, 2 Cossford, and 2 Barcelona. Note when ordering these, a pack counts as ten trees for the purposes of calculating packaging.

QUINCES \$26 each

Grafted onto dwarfing quince rootstock.

Quinces are fruits for cooking. They make beautifully aromatic jams, jellies, fruit leather and preserves. Quinces are very beautiful in flower and some people actually grow them as a blossom tree. We have the "official" Australian Quince Collection of 16 varieties, but have limited amounts available this year.

Quinces should be trained to a standard of about 1m ie. a trunk 1m tall before the branches form and all suckers scrupulously removed (they tend to sucker). Otherwise they require little pruning other than removing crossed branches and an annual pyrethrum spray against cherry slug in late summer. They all ripen during March - April.

SMYRNA. From Turkey. Large spreading tree, with large leaves. Smyrna fruit are large, long and pearlike in shape. Light lemon in colour, very aromatic and firm when cooked. Matures here early April. White flowers with a faint trace of pink.

CHAMPION. From USA. Heavy and precocious bearer with rather squat pear shaped fruits. Mid season.

FULLERS. Found in New Jersey USA in about 1860. Large pear shaped fruit, very yellow flesh with no grit and a beautiful guava like aroma. Pale pink flowers. Fairly late maturing.

PINEAPPLE. Developed by Luther Burbank in California USA in about 1900. It has a slight pineapple flavour, bears prolifically and has a nice pear shaped with short, stumpy neck and bears medium to late.

VAN DE MAN. Very squat shape, beautiful bright yellow colour, cooks to a pulp with no grit and a great aromatic spicy flavour. Matures late and has palest pink flowers. A Luther Burbank selection from California USA in about 1900.

Note that the sold out on this catalogue was done on 10/4/10

SOLD OUT

Please see our online catalogue for more accurate stock count.

www.woodbridgefruittrees.com.au

