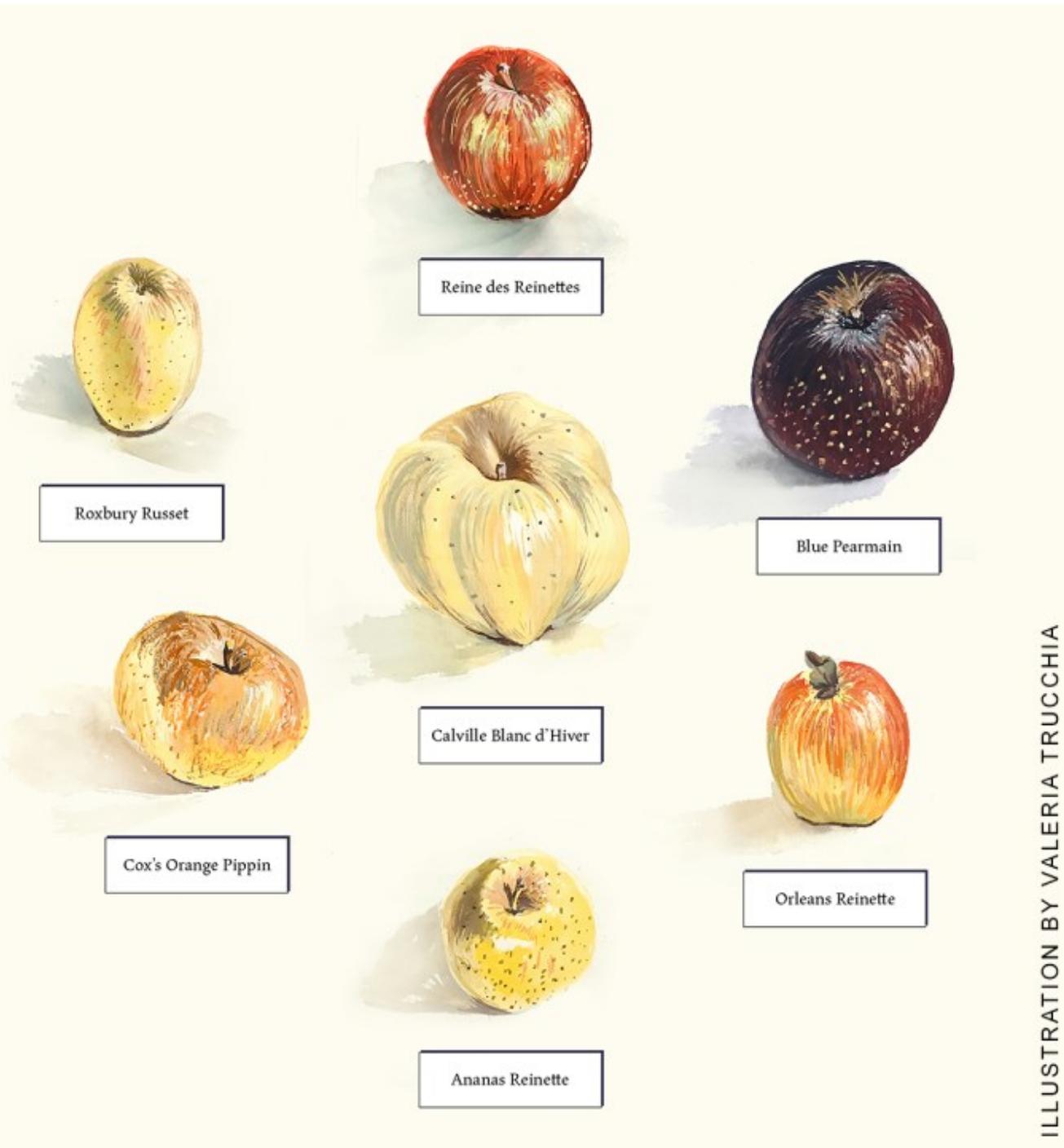


HEIRLOOM APPLE VARIETIES FROM THE SCOTT FARM ORCHARD IN DUMMERSTON, VERMONT

November 16, 2022



Illustrations by Valeria Truccia

ILLUSTRATION BY VALERIA TRUCCIA



Roxbury Russet

Roxbury Russet

This is the oldest American apple variety. Some folks say the flavor is similar to guava and the texture like a coconut. It has a very high sugar content, though you may not notice it due to the other complex flavors. Cider made from this apple is like nectar, it is so thick and sweet. A medium-sized apple with russeted skin, it is also known as a leather-coat apple. The Roxbury Russet is generally available from

mid-October to late November.



Cox's Orange Pippin

Cox's Orange Pippin

The most popular of English apples, it has been awarded the highest honors by the Royal Horticultural Society. It was originally grown from seed (hence the name Pippin) in 1825 by Richard Cox, an amateur horticulturist. According to Roald Dahl, the popular children's author,

ILLUSTRATION BY VALERIA TRUCCHIA

one can tell a Cox is ripe for eating if the seeds rattle when you shake it. Its tart citrus flavor is exquisitely tempered by notes of sweet pear. It is excellent for eating and cooking, and makes a fabulous apple jelly. Cox is parent to Holstein and Karmijn de Sonnaville. A small round apple with orange skin, sometimes with some russetting. Harvest begins in mid-September.



Reine des Reinettes

Reine des Reinettes

A French apple from the 1700s which has a high sugar content that's balanced with acidity. It's a juicy apple, good for eating out of hand. It is also good for cooking and in Normandy it is considered the best apple for making hard cider. One of our favorite apples and a top favorite at the tastings here on the farm; there is good reason it's called the King of the Pippins. A large, beautiful apple, red blush with russetting. Look for this longtime favorite mid-to-late-September.



Calville Blanc d'Hiver

Calville Blanc d'Hiver

A French apple dating to 1598 with a champagne-like flavor and a wonderful texture when cooked. Of all the French apples, this one is considered the best to cook with because of its flavor and texture and ability to hold its shape. It makes an excellent Tarte Tatin. Calville has a yellow skin with a red blush. Its shape is deeply lobed, often resembling a crown. Harvest in early October.



Orleans Reinette

Orleans Reinette

According to Zeke Goodband, our former orchard manager, this is “one of the most handsome apples on the planet.” Grown in France for hundreds of years, it has a flattened shape with a russeted, rosy cheek. It has a combination of citrus and nutty flavors, and makes for a good cooking apple as well as for eating out of hand. Yellow, fine textured flesh. The famous English food writer, Edward Bunyard,

enjoyed his Orleans Reinettes with port wine. Later harvest variety, usually mid-October.



Blue Pearmain

Blue Pearmain

A New England apple dating back to the early 1700's. Henry David Thoreau wrote in his journal about his preference for Blue Pearmain. The crisp, rich flavor makes it a good apple for fresh eating and

ILLUSTRATION BY VALERIA TRUCCIA

baking, though its thick skin might prove unfavorable for some in eating out of hand. Large with purple-blue skin with light russetting. Sometimes marked with handsome green stripes and often with a dusty, waxy bloom. Harvest in late September.



Ananas Reinette

Ananas Reinette

Or Royal Pineapple, this small yellow skinned apple was grown in

France and Belgium in the 1850s and is named for its flavor after it mellows from the tree. Some sources note it from the 1500s, though it soared in popularity in Germany in the mid-nineteenth century, and remains popular all along central-northern Europe today. Its zesty citrus flavor complements its crisp fine-grain texture. Used mostly for eating out of hand, it is also a fine cooking apple and makes a robust juice or cider. It is a small to medium apple and aptly suited for the home garden. Harvest begins in mid-September through October.