

**Lone Mountain Natives Nursery, [lonemtn@q.com](mailto:lonemtn@q.com), 575-538-4345**

Prices: Bare root= \$35-need to plant in early April  
5 gal. Potted = \$44-we pot them & you plant when ready

## **GRAFTED APPLES**

Baking Fresh eating Processing Cider Storing

### **Ashmead's Kernel Apple**

Medium size, greenish yellow fruit with brown flush, usually covered with a heavy russet. Flattish round shape, sometimes slightly conical. Crisp, yellowish flesh, sugary, juicy and aromatic. Tart when tree-ripe. Peak flavor quality in early November. Makes excellent tasting cider. Will keep 3-4 months. Large precocious tree. Ripens in late October. Hardy to -40 degrees F. Raised by Dr. Ashmead, an eminent physician in Gloucester, England in the 18<sup>th</sup> century. Introduced in the early 1700s.

### **Bramley Apple**

Traditional cooking apple of the British Isles. Large flat greenish yellow fruit with broad, broken brown and red stripes, firm skin. Firm, juicy, sharply acid flesh. Cooks to perfection with rich juice and no hard pieces. Good cider apple, extremely high Vitamin C content. Large, vigorous, spreading tree. Heavy, regular bearer. Blooms late; will survive in a frost pocket when some would be killed. Triploid, requires a pollinator, scab and mildew resistant, ripens early October to early November, depending on location. Zone 5, originated between 1809 and 1813. 2

### **Canadian Strawberry Apple**

Unknown parentage. Originally planted about 100 years ago in Solon, Maine. Medium to large fruit is round to conic. Skin color is buttery yellow with some green background covered about 50% with stripes and spots of vibrant red-orange. Juicy, slightly tart flesh has a distinct flavor. Ripens early fall, mid September in Truchas. Keeps one month. Hardy to Zone 4.

### **Claygate Pearmain Apple**

Good size, brown russeted fruit with beautiful splash of crimson in the sun. Crisp, juicy, yellowish flesh. Rich sugary flavor like the Ribston Pippin. Good keeper; excellent bearer. Ripens late. Zone 6. Fine old English apple found growing in a hedge in the hamlet of Claygate in Surrey before 1820.

### **Egremont Russet**

Prized as the most delicious of the English russets. Small, round, golden brown russet fruit often with black spots or markings. Greenish yellow, richly flavored flesh resembles Gravenstein. Very high quality. Like all russets, a good keeper. Upright growing tree is a heavy spur bearer and regular cropper. Fruit size decreases as the tree ages and the quality will vary from year to year. Resists scab. Ripens in October. Hardy to -40 F. Originated in England. Introduced in 1880.

### **Ribston Pippin Apple**

Parent of Cox's Orange Pippin. Classic dessert apple of England. Yellow flushed bright orange fruit with red blush, often sprinkled with russet webbing at base and apex. Hard, crisp, fine grained, extremely sugary flesh. Not attractive but fine, rich flavor and a pleasant aroma. One of the best for eating, cooking and cider. Fair storage ability. Medium size tree. Triploid. Ripens mid-September depending on location. Hardy. Zones 4-9. Originated in Yorkshire, England around 1700. 3

### **Stayman Winesap Apple**

Seedling of Winesap. Medium to large, roundish to cone-shaped fruit. Dull red bloom over greenish base. Firm, tender, juicy, yellowish flesh. Tart, rich, wine-like flavor. Excellent firm cooking apple with spicy taste. Best for baking and cider. Good keeper. Medium to large, moderately vigorous tree. Blooms late. Pollen sterile- triploid. Fire blight, scab and cedar apple rust resistant. Ripens September into October. Zones 5-8. Introduced in 1895.

### **Summer Sweet Apple**

Round -conic, yellow-green fruit with beautiful golden apricot-orange blush and occasional russet splash at the stem end. Yellow, firm flesh. Sweet distinctive flavor. Vigorous, upright, productive tree. Zones 4-6. Rare. Originated in Sidney, Maine about 1800.

### **Winekist Apple**

Unknown parentage. Medium size fruit is wine-red with areas and stripes of darker red and very small white dots. Red flesh is extremely tart and coarse. Great addition to cider or sauce. Tree grows to 15 ft. Zone 4. Rare. Originated in Winthrop, Maine.

## **GRAFTED APRICOTS**

### **Moorpark Apricot & drying**

Smooth, fuzzless, deep yellow skin with an orange-red blush. Juicy, sweet, deep orange flesh. Excellent quality. Good for fresh eating, canning and drying. Good shipper. Vigorous dwarf tree grows 8'-10' tall. Early, dependable producer. Profusion of showy, pinkish white blossoms in late April. Self-fertile, but fruit set is increased by planting two or more. Long ripening period extends from early July to late August depending on location. 600-700 chill hours. Zones 4-8. Originated in 1760 as a seedling of Nancy from Admiral Anson at his estate in Hartford, England. 4

### **Perfection Apricot & drying**

One of the largest fruited apricots. Oval to oblong. Clear, yellowish orange to deep orange skin and flesh at full maturity. Good quality, texture and flavor. Very hardy, productive tree. Requires a pollinator but do not pollinate with Goldrich. Ripens moderately early. One of the finest commercial varieties. Hardy to Zone 4. Originated in Washington, Introduced in 1937.

## **GRAFTED PEACHES & NECTARINES**

### **Cresthaven Peach**

Medium to large, nearly round, golden yellow fruit with bright red blush. Very smooth, tough skin. Firm, juicy, clear, bright yellow, freestone flesh with considerable red around the pit. Resists browning. Hangs well on tree. Good canner and freezer, and shipper. Vigorous, medium large, productive tree. Tends to over set. Fair tolerance to bacterial spot. Ripens in August. Requires 850 hours of chilling. Above average bud hardiness. Zones 5-8.

### **Raritan Rose Peach**

J. H. Hale x Cumberland. Large, round, freestone fruit is bright red over very light creamy white background. White flesh is melting, tender, juicy and aromatic with rich honeysweet fruit. Extremely high quality. Tree is very vigorous, strong and productive with hardy blossom buds. Excellent bacterial spot resistance. Ripens 22 days before Elberta. 950 chill hours. Developed by the New Jersey AES. Introduced in 1936.

### **Redgold Nectarine**

Large to very large, blemish-free, glossy, almost all red fruit. Attains good size if properly thinned. Firm, juicy, deep yellow, freestone flesh is red around the pit. Excellent color and flavor. High quality. Has the ability to hold its firmness, making it excellent for storage and shipping. Vigorous, exceptionally productive tree grows 12'-15' tall. Crack resistant. Self-fertile. Susceptible to bacterial spot and mildew. Ripens 14 days before Elberta, near the end of August. 850 chill hours. Grows well in Zones 5-8. Originated in California in 1960.

## **GRAFTED PEARS**

### **Magness Pear**

Seckel x Comice. Medium sized pear ripening about a week after Bartlett. Skin is greenish brown, covered with light russet. Flesh is soft, juicy, and almost free of grit cells. Flavor is sweet and of excellent quality. Tree is vigorous, spreading, and very resistant to fire blight. Magness does not produce good pollen.

### **Vermont Beauty Pear**

Pale yellow fruit covered with numerous conspicuous dots. Broad, brilliantly blushed cheek with pinkish red dots. Texture is tender and juicy. Rich flavor. Ripens seven days later than Seckel. Supposed to have originated in the Macomber Nursery at Grand Isle, VT in the late 19th century.

## **GRAFTED PLUMS**

### **Mt. Royal Plum & drying**

Zone 3. 13'x13', ripens mid-September. A blue European plum, excellent for fresh eating or canning, very hardy. Self-pollinating, benefits from cross pollination. Considered to be the best blue cultivar.

### **Superior Plum**

Japanese x American hybrid. Selected for extreme size, vigor and hardiness. Large, golden fruit turns pink, and develops a deep red blush. Firm, fine textured, clingstone flesh. Good fresh and for preserves. Tree grows faster and larger than most. Bears early, good pollinator. Ripens in August-September. One of the hardiest large plums.