AIRLE RED FLESH APPLE - \$74.99



USDA Zone: 4-9

Mature Height: 15-17' (Semi-dwarf)

Sun: Full Sun

Ripening Time: October

Bloom Group: 2

Pollination: Required

Semi-dwarf Rootstock: EMLA.7

The Airlie Red Flesh apple itself is medium sized and conically shaped. The poles exhibit a green tints that yellows toward the equator. Its skin is slightly opaque revealing the red flesh underneath. You'll also notice white lenticels featured prominently across its surface.

The apple is sweet with a hint of berry. Unlike the other, early red flesh varieties, this apple takes the time to toughen up and is great fresh eating or baking.

Inside, its flesh is a vibrant pinkish red color that flows throughout the apple. While not contributing to flavor, it certainly makes a vibrant statement in pies, sauces, and eating off the tree.

ARKANSAS BLACK APPLE - \$59.99



USDA Zone: 4-9

Mature Height: 18-20' (Semi-dwarf)

Sun: Full Sun

Ripening Time: October

Bloom Group: 4

Pollination: Required from two other trees

Semi-dwarf Rootstock: M.111

Arkansas Black is a round, medium-sized apple with yellow, fine grained, crisp, juicy, and aromatic flesh. The skin is waxy and dark red to black. This apple ripens in October and commonly used as fresh fruit to eat and in pies or cobblers.

Rather tart and hard right off the tree, the Arkansas Black needs time to mellow out in storage allowing its flavor to develop. As time passes, some say hints of cinnamon, coriander, cherry, and even anise blossom out. The apple is surprisingly dense for its size and is certainly quite hefty.

It is also noted for its resistance to Apple Cedar Rust and is moderately resistant to fireblight.



BRAEBURN APPLE - \$59.99



USDA Zone: 5-8

Mature Height: 14-17' (Semi-dwarf)

Sun: Full Sun

Ripening Time: Late October

Bloom Group: 4

Pollination: Not Required, Tree is self-fertile

Semi-dwarf Rootstock: M.111

The Braeburn apple is known for its firm, crisp, and tangy fruit, which has a long shelf life and is popular in both fresh and cooked preparations. In terms of cooking, the Braeburn apple is a versatile apple that is suitable for a variety of preparations, including pies, crisps, sauces, and salads.

The fruit of the Braeburn apple is medium to large in size, with a red-orange skin that is often striped with green. The flavor is tangy with hints of sweetness and spice. The fruit ripens in mid- to late-October, depending on the location and climate. An excellent baking apple, it holds it shape when cooked and does not release tons of juice when heated.

Uncommon to most apples- the Braeburn is self-fertile and will produce some fruit on its own but growers will get more and better fruit with a pollinator. Stores well in consistent temperatures for 4-6 months.

HONEYCRISP APPLE - \$59.99



USDA Zone: 3-9

Mature Height: 13-15' (Semi-dwarf)

Sun: Full Sun

Ripening Time: September

Bloom Group: 3

Pollination: Required

Semi-dwarf Rootstock: G.890

The Honeycrisp apple is a large, round, and juicy apple. It's mostly red with streaks of yellow and orange depending on the variety. It is a very versatile apple being used in cider, baking, cooking, eating, and storing. A great keeper, the Honey crisp stores well for 5–6 months. The cider it produces is relatively clear with little particulate matter and is very sweet.

Typical harvest begins mid-September and continues for several weeks. Research suggests this apple is hardy down to Zone 3.

SNOWSWEET APPLE - \$59.99



USDA Zone: 4-9

Mature Height: 10-12' (Dwarf)

Sun: Full Sun

Ripening Time: Mid October

Bloom Group: 3

Pollination: Required

Dwarf Rootstock: M.9-337

The University of Minnesota introduced Snowsweet as a cold hardy apple in 2006. It is consistently medium sized and oblate. Its skin is red in color with slight vertical striping over a yellow-bronze hue. It is a later apple and should be left on the tree until fully ripe to develop its sweet and savory flavor.

Its flesh is snowy white and is slow to oxidize making it great for fresh eating. Its texture is fine and firm to crisp when bitten. It has relatively thin skin that is easy to eat and can be stored for two months.

The tree is moderately vigorous and tends to weep giving it an open appearance.

WOLF RIVER APPLE - \$59.99



USDA Zone: 3-9

Mature Height: 14-16' (M.7) or 18-21' (M.111) (Semi-dwarf)

Sun: Full Sun

Ripening Time: Lare September - Early October

Bloom Group: 3

Pollination: Required

Semi-dwarf Rootstock: M.111

Wolf River is an enormous apple. First discovered in 1875 along the Wolf River in Wisconsin- this apple soon became a popular baking apple because you only needed one to make a pie, reaching up to 4 inches in diameter and weighing up to 1 pound.

The apple is green-ish yellow base color that blushes with vertical red striping. The flesh is white, juicy, and has a tart, slightly sweet flavor. It has a subtle flavor that develops well in heat; this apple also retains its structure when baked.

The tree itself is also quite hardy, able to withstand cold temperatures and harsh weather conditions. It is also a long-keeping apple, able to be stored for several months without spoiling.

ZESTAR APPLE-\$59.99



USDA Zone: 3-9

Mature Height: G.969: 12-15' or 85% of Standard; Semi-Dwarf

Sun: Full Sun

Bloom Group: 2, Early Mid-Season Ripening Time: Early September

Pollination: Required

A more recent introduction (1999) from the University of Minnesota, Zestar is a local favorite. Here on our farm it's our favorite apple tree.

The green skin blushes about three-quarters red. Inside, the white crisp flesh is very sweet. This is a rare early apple that stores well, up to two months in good conditions.

Apples don't ripen all at once, allowing you to harvest in stages.

Mildly resistant to fire blight.

WHITNEY CRABAPPLE - \$59.99



USDA Zone: 3-9

Mature Height: 14-16' (Semi-dwarf)

Sun: Full Sun

Ripening Time: Late August- Early September

Pollination: NOT Required, Self Fertile

Bloom Group: 2

Semi-dwarf Rootstock: M.7

Thie Whiteny crabapple is one of the only crabapples one can eat off the tree. It is prized for its cold hardiness, disease resistance, and heat tolerance.

The Whitney is a small-medium (though large for a crabapple) yellow base skin with a lovely red blush. Its flesh is creamy yellow and juicy. It can be eaten off the tree with an astringent bite and tart finish. Typical uses include baking, cider, and pollination for other early apple tree.

The pink-white blooms open for an extended period of time that helps to pollinate trees in numerous bloom groups. It is also famous for its disease resistance. It has good resistance to Scab, cedar apple rust, and fire blight.

LAPINS SWEET CHERRY - \$59.99



USDA Zone: 4-8

Mature Height: 15-18' (Semi-dwarf)

Sun: Full Sun

Ripening Time: July

Pollination: NOT Required, Self Fertile and will pollinate other

sweet cherry trees.

Semi-dwarf Rootstock: Maxima

Lapins cherry is a dark red to almost black, large-sized cherry variety known for its sweet and juicy flavor. It is a self-pollinating variety, which means it can produce fruit on its own without requiring another cherry tree for cross-pollination.

The Lapins cherry tree is a medium to large-sized tree that produces an abundance of fruit in mid to late season, usually around late June to early July. The cherries are firm, with a slight crunch when bitten into, and have a sweet, rich flavor with a hint of tartness.

The Lapins cherry is a popular choice for both home gardeners and commercial growers due to its productivity and excellent fruit quality.

MONTEMORENCY TART CHERRY - \$59.99



USDA Zone: 4-9

Mature Height: 18-20' (Semi-dwarf)

Sun: Full Sun

Ripening Time: Late June - Early July

Pollination: NOT Required, trees are self fertile but will pollinate

other tart cherries

Semi-dwarf Rootstock: Mahaleb

This tart cherry variety has long been recognized as the standard of the industry. Montmorency is planted throughout North America and is considered the best tart cherry for cooking, baking, jams and jellies.

The fruit is bright red, medium in size, with a clear, juicy flesh. Fruits are smaller, about nickel sized and are extremely juicy.

Cherries are ripe when one can gently but firmly pull on the fruit and remove the fruit with the seed.

The trees are self-fruitful, winter hardy and very productive.



MADISON PEACH-\$59.99



USDA Zone: 4-9

Mature Height: 12-15' (Semi-dwarf)

Sun: Full Sun

Ripening Time: Late August

Pollination: Not Required- tree is self-fertile

Semi-dwarf Rootstock: Seedling

This colorful peach has a base color of red with blushes and pink and orange where the sun reaches its fuzzy skin.

The fruit is firm and juice without much stringiness. Standard peach color inside with the flesh red near the pit.

Best for cooking and baking as well as fresh-eating and canning.

Self-fertile and does not require a second tree.

CONTENDER PEACH - \$59.99



USDA Zone: 4-9

Mature Height: 8-10' (Semi-dwarf)

Sun: Full Sun

Ripening Time: Early September

Pollination: NOT Required- tree is self fertile

Semi-dwarf Rootstock: Lovell

Contender peach is a popular choice for its high yield potential, disease resistance, and fruit quality.

The tree blooms in mid-season and produces white to light pink flowers. The fruit of the Contender peach is medium-sized, with a round to slightly oblong shape. It has a yellow to orange-red skin with a slight blush, and a firm, juicy, and sweet flesh that has a good balance of acidity.

The Contender peach is known for its high yield potential, with an average of 4-5 bushels of fruit per tree. It is also resistant to bacterial spot, which is a common disease in peach trees. This resistance means you can use fewer pesticides!



BARTLETT PEAR - \$59.99



USDA Zone: 4-9

Mature Height: 15-17' (Semi-dwarf)

Sun: Full Sun

Ripening Time: Mid August

Pollination: NOT Required, Semi self-fertile. Better, more, and

larger fruit come from a pollinator pear tree.

Semi-dwarf Rootstock: OHxF 87

Since the 1700's the Bartlett Pear is the most popular and well known pear in the US.

The pear is large, pear shaped and greenish yellow. When most people think of a pear- the image in their head is of a Bartlett Pear. It is sweet with a well rounded flavor and ripens early. With pears in general, it' better to harvest when fully formed but not ripe; pears do better when they ripen off the tree.

Bartlett Pear trees can bear for nearly a century is properly cared for and will pollinate with nearly all other pears trees capable of growing in colder zone.

TOKA PLUM - \$69.99



USDA Zone: 3-9

Mature Height: 15-20' (Semi-dwarf)

Sun: Full Sun

Ripening Time: August- Early September

Pollination: NOT Required-tree is self fertile

Semi-dwarf Rootstock: Myrobalan

The Toka Plum was created at the University of Minnesota to withstand the colder northern temperatures.

Hardy to zone 3, this plum is an excellent pollinator for other cold hardy plums but also can blossom and fruit by itself.

White, fragrant blossoms in the spring yield a magenta fruit with a matte skin. Sweet, juicy and bright red flesh, the Toka Plum is easy and delicious to eat right off the tree.

It is of the clingstone variety.

BLACK ICE PLUM - \$69.99



USDA Zone: 3-9

Mature Height: Myrobalan ~15'; Semi-Dwarf

Sun: Full Sun

Ripening Time: Late July/ Early August

Pollination: Required-Recommended to be planted with a Toka

Plum

Scientific Name: Prunus salicina 'Lydecker'

The Black Ice Plum is a natural dwarf- seldom growing more than 15' in height and grows in a columnar shape. This upright stature fits well into smaller space.

A nearby pollinator like Toka is required to get fruit.

The Plum is medium sized and very juicy. Its dark purple, nearly black skin has that characteristics matte finish and is rubbery to the touch. Its flesh is deep purple in color and very sweet.

Good for fresh eating and baking. The cider it produces is very sweet and dark red in color.