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# PRODUCE NOTES

August 9, 2004

## OTHER APPLE FARM UPDATES:

The Apple Farm has a web site! It is at [www.philoapplefarm.com](http://www.philoapplefarm.com) For info about apples and "NORMAL" ripening dates, go to the Orchard section. ALSO: The Apple Farm is now certified by Stellar Certification Services and has achieved Aurora status. This means we have been practicing Biodynamic methods (a discussion for a future news item) and hope to achieve "Demeter" Status soon. Demeter is a "Beyond Organic" certification program. For more info see [www.biodynamics.com](http://www.biodynamics.com). Why did we do it?...later. Tim



## BEYOND EARLY: some thoughts from Apple Farm's Tim Bates

This is really one for the books...global warming?...the next ice age?...the thinning ozone layer?...or was it just an unnaturally warm April? I think all four are to blame but especially April (only because I directly experienced it). Just after bloom as the fruit was setting, there came to be three above 90 degree days. The fruit just burst out of the starting gate and by May 10<sup>th</sup> the apples were the size of my thumb...unheard of! So we started thinning the fruit a full two weeks ahead of a "NORMAL YEAR"...whatever that is. My neighbor Jim Gowan (who has been growing apples for nearly sixty years) says this is definitely the **earliest harvest in memory**. In fact, he says that since the Sixties the apple crop has slowly been getting earlier and earlier (giving some credence to ozone depletion and warming theories) putting this crop a month ahead of those days. Things have stayed two weeks ahead, so look for **our Golden Delicious by the end of August. Our Bartlett pears are available now; they're firm, sweet, juicy and fragrant.**



Combine the above with a bumper crop (the golden delicious look more like banana bunches than apples) the farm crew has been super busy staying ahead of breaking branches plus picking this extra early crop at the same time. There is still at least two weeks to go on thinning. On a "NORMAL YEAR" we'd be very close to being done thinning and would be propping up the bending branches...and getting a small "breather" before Harvest.

### APPLE VARIETIES AVAILABLE NOW & COMING IN SOON

#### **ANNA, Sommerfeld Farm**

Origin: Israel

Sweet-tart, green skin with blush. Excellent eaten out of hand or for cooking. Grows well in high heat areas.

#### **FALL PIPPIN, Apple Farm**

Origin: Unknown

Ripens earlier than Newton Pippin. Favorite, early American apple. White flesh, juicy, aromatic. Great tart green cooking apple.

#### **GALA, Ferrari and Viva Tierra**

Origin: New Zealand, 1965

Cross between a Cox's Orange Pippin and Golden Delicious. Golden color with red stripes, crisp, sweet and aromatic.

#### **GINGERGOLD, Viva Tierra**

Origin: Virginia, 1980

Cross between a Pippin and Golden Delicious. Tender pale green skin, juicy, crisp flesh, sweet and tangy. Discovered as a chance seedling.

#### **GOLDEN DELICIOUS, Apple Farm**

Origin: West Virginia, 1890

Pale gold skin flecked with brown, delicate aroma, clean, crisp flavor. Freshly harvested, these are much better than their storage counterpart.

#### **MACINTOSH, Clapping Chimp**

Origin: Ontario, Canada, 1798

Beautiful deep red color. Flesh white, firm, tender, juicy, nicely aromatic.

#### **SUNRISE, Clapping Chimp**

Origin: Ontario, Canada, 1999

Cross between a MacIntosh and Golden Delicious. Yellow skin with pink blush. Flesh is white to cream in color, sweet, crisp and juicy.