

Apple Storage

The length of time an apple will keep in prime condition depends on (a) the variety and (b) storage conditions

Varieties

* denotes personal favorites

All varieties listed grow well in most situations in the Borders

Early varieties: these ripen in the Borders in mid August to mid September.

These varieties will never store and should be eaten or processed immediately.

Eating varieties include: Discovery*, Tydeman's early Worcester, Beauty of Bath,

Cooking varieties include; Early Victoria (Emneth Early)*, Grenadier, Peasgood Nonsuch, Arthur Turner

Mid-season varieties; these ripen in the Borders from mid September to October, they store well until Christmas.

Eating varieties include: Sunset*, Ribston Pippin*, James Grieve, Charles Ross; Meridan,

Cooking varieties include: Golden Noble, Golden Spire

Late varieties; these ripen from late October onwards and will store into the New Year.

Eating varieties include: Fiesta, Jonagold; Suntan, Ashmeads Kernel, Rosemary Russet, Tower of Glamis, Red Falstaff (till April) --->

Tydemans late Orange (till June), Winston (still eating early July!)

Cooking varieties include: Bramley*, Lane's Prince Albert, Howgate Wonder, Annie Elizabeth (till June), Edward VII (till May)

Storage Conditions

Temperature; cool conditions slow ripening. Apples will withstand moderate frost so a shed or outhouse or a refrigerator is better than inside the house.

Stored apples wrinkle and cease to be crisp if not wrapped. Up to 3kg in a plastic bag with a few small ventilation holes is recommended.

Only store undamaged fruit, periodically inspect the bag and remove bad fruit.

Alternatives

Drying: see demonstration in courtyard

Freezing: Apples freeze well either raw (cored, peeled and sliced) or cooked

Preserves: Apples can be an important ingredient of chutneys, jams and jellies

Drinks: juice, cider, wine

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