



Add Summer Apples to Your Table—and Garden

Summer apples often bruise easily; they don't store well and they fall apart in cooking. But these qualities make them an ideal fruit for the home garden.

Early Harvest, Lodi and Henry Clay, known as “sauce apples, disintegrate when heated into a luscious goo of sweet apple flavor. Can or freeze this mixture—no extra sugar needed—and serve this treat alongside roast pork in the fall or on your steel-cut oatmeal on cold January mornings.

In the late 19th and early 20th century, home cidemakers made Summer Cider from Summer Rambo and the early Grimes Golden, often using green fruit. Tom Burford, author of *Apples: A Catalogue of International Varieties*, says, “It wasn't very good but what else did you have.” But pick your varieties carefully. Tom also describes Yellow Transparent as attracting “more Japanese beetles than any other fruit”.

Consider adding one of these old-fashioned summer ripening apples to your back yard orchard—AppleCorps grafting workshops at Foggy Ridge Cider offer grafting wood from these varieties every April.

Early Harvest

Also called Early June, July Pippin, Prince's Harvest and Glass Apple, this apple was first described in 1805. The staw colored skin covers crisp white flesh that is quite juicy and has a “sprightly flavor”. This excellent applesauce apple is often confused with the lesser quality Yellow Transparent.

Lodi

Introduced by the NY State Agricultural Experiment Station in 1924, Lodi is a seedling of Yellow Transparent crossed with Montgomery. This green apple turns yellow when ripe and breaks down quickly when cooked, making this a favorite applesauce or apple butter apple.

Summer Rambo

First recorded in 1535, this apple likely originated near Abbeville, France and was grown as early as 1767 in colonial America. The pale greenish yellow skin is flushed red, streaked carmine and scattered with russet patches. The fine-grained yellowish flesh is slightly sweet. Summer Rambo ripens in August but is often picked early for cooking. Ripens in late June and early July.

Yellow Transparent

Sometimes called Grand Sultan, Russian Transparent and Early Transparent, this apple was brought to the US in 1870 from the Baltics. The smooth greenish white skin ripens to pale yellow. The white crisp flesh tastes more tart than other summer apples. Ripens in late June and early July.

It seems we humans are always hungry for “what comes next”. While summer apples lack the complexity and depth of fall apples like Cox's Orange Pippin and Esopus Spitzenberg, in midsummer a special group of apples beckons from roadside stands and farmer's market stalls.

Source: *Apples: A Catalogue of International Varieties* by Tom Burford