

Haralson



Lineage: Malinda x Ben Davis?

Recent genetic evidence suggests that Haralson is a Malinda x Wealthy cross.

Introduced by: Seth Kenny, University of Minnesota

Date: 1923

Notes:

Fruit 6cm, brown-red, Russet badly some years. Flesh firm, tough. Good for cooking, and dessert after the New Year. Flavor improves with storage. Non-browning.

Exceptionally good keeper. Trees have a tendency to overproduce, so fruit should be thinned to promote size. Has been used as a rootstock. but inferior in this respect to Dolgo, Columbia and Robusta #5.

Manchester Notes: "Prob. best late (mid-Sept) standard apple that can be grown here. Topwork in hardy frame tree in protected location" Chlorosis tolerant.

"Too tender. Poor breeder." says Coutts 1991. FB2. H2.

-Edible Apples in Prairie Canada

(Minn. No. 90, 1918, seedling of Malinda) . Tree vigorous, pyramidal, very hardy, with wide-angled crotches, productive annually. Fruit about size of Wealthy but. deeper; ripens in October, greenish yellow heavily overlaid with dull red stripes and splashing; flesh white, firm, fine grained, juicy, mild, Sub-acid; quality good in late winter, excellent for cooking; season January to May. Fruit is suggestive of Stayman Winesap. Fruit requires thinning in June.

-Tree Fruits Grown in Prairie Orchards, Leslie, 1946

Originated at Morristown by Seth Kelly, and developed by the University of Minnesota, Excelsior Minnesota, selected in 1913, tested as Minn. 90, named and introduced in

1923. The tree is vigorous, upright, rounded, and annually productive. It is hardy to zone 2a, but too late in most seasons to mature properly, and highly resistant to fire blight. The fruit is medium size, 6 cm (2 1/2") in diameter, round conic and matures in mid October. The skin is greenish-yellow with 50-100% dull red overlay and green to russet lenticels. The flesh is white, fine textured, juicy, subacid but pleasant, moderately tender if mature, but usually very firm and slightly tough in this province. The core is closed and very small. It is very good for fresh eating and cooking if mature, and stores well for at least 25 weeks till April and flavour is enhanced by cold storage. *Note: This cultivar, because of the late maturity, is best grown topworked on a hardy framework tree such as Garnet, Bedford or Nertchinsk, etc.*

-Prairie Apple Cultivars, Peters