

Heyer #12

*Accession Number:*

*Parentage:*

Russian Apple sdg(Blushed Calville?)

*Released by:*

Alfred Heyer, Neville SK.

*Date:*

1940

*Notes:*

Fruit 5cm, green-yellow, very early. Drops badly while ripening. Too tart for use as a dessert apple, but fine for cooking. Breaks down quickly after ripening, so should be picked just before fruit turns yellow. Heavy producer. Grows in dry areas. [FB1. H1.](#) "Obsolete. A fair breeder." says Coutts (1991).

[-Edible Apples in Prairie Canada](#)

Selected by Mr. A. Heyer, Neville, Saskatchewan, this cooking apple is hardier than most, although it will sometimes show moderate to severe injury in Zone 5.

[-Hort Facts, Nelson, 1976](#)

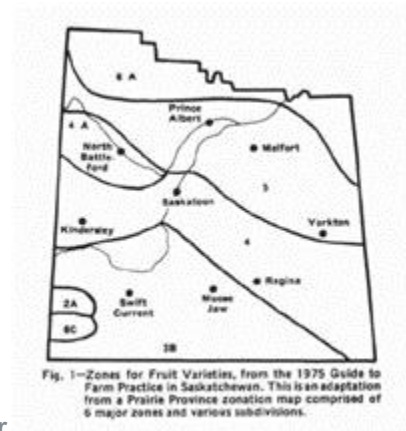


Fig. 1--Zones for Fruit Varieties, from the 1975 Guide to Farm Practice in Saskatchewan. This is an adaptation from a Prairie Province zonation map comprised of 6 major zones and various subdivisions.

Very hardy, but soft, tart, green to yellow and with very poor keeping qualities. Useful only for cooking.

[-Hort Facts, Stushnoff, 1985](#)

Tree very hardy, productive. Fruit 2 1/2 inches, amber colour, flesh somewhat coarse, juicy, acid; quality fair; season mid-August to September. This small apple has been succeeding widely and is as reliable as many crab apples.

[-Tree Fruits Grown in Prairie Orchards, Leslie, 1946](#)

This cultivar originated from seeds obtained from A. P. Stevenson Morden, Manitoba, was grown and selected by Adolph Heyer, Neville, Saskatchewan, and introduced commercially in 1950. The tree is moderately vigorous, open spreading with wide-angled, strong branching habit. It is very hardy to zone 1, annually productive and very resistant to fire blight. The fruit is medium size, 5-6 cm (2-2½ ") in diameter, near round in shape and matures in early season, about mid August. The stem cavity is medium

deep, the basin shallow, and the pedicel (stem) is long and slender. The skin is very thin, completely greenish-yellow to straw coloured at maturity. The flesh is near white, medium coarse, bland and acid. It is poor for fresh eating and only fair to good for cooking since it oxidizes (discolours) rapidly, but deemed by most as good for pies and sauce. It only stores from 1-2 weeks. *Note: Fruit should be picked before full maturity for storage or culinary uses.*

-Prairie Apple Cultivars, Peters