

Parentage: <u>Dolgo</u> x <u>Haralson</u> Released by: W.L. Kerr, Morden, MB. Date:1952

pH: 3.1 - 3.3 *Titratable Acidity:* 0.6 - 1.0 % Malic Acid *Soluble Solids:* 15 - 18 brix

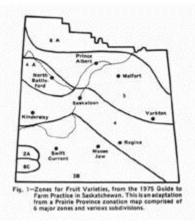
Notes:

Frult 4cm green to solid dark purple -- almost black. Flesh yellowish. flecked with dark red. Good canning. Good keeping to early January. May be regarded as a large Dolgo. but milder in flavor. Vigor fair, yield good. Also ornamental. Manchester notes:"Tree ripened frts become dark purple-red, with very heavy dark bloom. Exceptionally juicy and sweet. Resistant to browning. late ripening. but frt will stand very late frosts while on the tree. Does not drop." Cross made 1938. Tested as Morden #352. FB2. H2. SC1. -Edible Apples in Prairie Canada

Originated with the Morden Research Station, Agriculture Canada, Manitoba, selected and tested as Morden 352, and introduced in 1952. The tree is moderately vigorous, broadly upright, round-headed, annually productive, with strong wide-angled branches. It is hardy to Zone b, and moderately resistant to fire blight. The fruit is medium size, 4.5 cm (1 3/4") in diameter, oblong oblate, log stemmed, with shallow stem cavity and basin, and matures in late September to early October. The skin is creamy yellow, completely covered with crimson and later maroon, and covered with a medium bluish bloom. The flesh is yellow and tinged with red, very firm, very crisp, very juicy, somewhat tart but very sweet. It is very good for fresh eating (better with storage), excellent for cooking and canning, and superb for juicing. It has excellent storage capability for up to 27 weeks. -Prairie Apple Cultivars, Peters

Originated by the Research Station, Morden, Manitoba, it is apparently hardy in Zones 3B and 4, but moderate to severe injury has been reported at some locations in Zone 5.

-Hort Facts, Nelson, 1976



A hardy, good storage crabapple, dark red in colour, crisp and juicy. -Hort Facts, Stushnoff, 1985