

Patterson



lineage: Columbia x Melba

Introduced by: Dr. C.F. Patterson, University of Saskatchewan, Saskatoon SK Date: 1960

Notes:

Fruit up to 6cm, small some years. Blushed red over greenish-yellow (red almost lacking some years). Flesh pure white resists browning. Good dessert and keeper, juice, and drying. Very good cooking. Needs thinning. S. Nelson, U of S., says best quality apple. Manchester notes "wide crotches, well suited to espalier culture. Trees very sprawly. and long limbs must be pruned back or supported to prevent breakage. Annual pruning prevents setting of numerous small fruits." Falls when ripe.

Recommended by Robert Erskine, Rocky Mountain House AB. Named for Dr C.F. Patterson, U of Sask. H1.

-Edible Apples in Prairie Canada

Mid season, slight oblate; up to 2 1/2" x 2" under field conditions, without irrigation at Saskatoon; greenish yellow ground with blushed cheek, very mildly sub-acid, flavour excellent quality the best. A good keeper.

-Fruit Introductions, Patterson, 1960

Another University of Saskatchewan introduction of excellent quality that appears suitable for Zones 38, 4 and 4A, but has shown moderate to severe injury in Zone 5..

-Hort Facts, Nelson, 1976

A hardy, medium-sized apple, cream-coloured with a red-orange blush; excellent quality for cooking and good quality for eating out of hand.

-Hort Facts, Stushnoff, 1985

Originated at the University of Saskatchewan by Dr. C. F. Patterson, tested as A 59-382, selected in 1946, initially named Munro but later introduced by the University of Saskatchewan in memory of the breeder in 1960. The tree is moderately vigorous, round-headed to low spreading with weak crotches and soft pendulous branches, and has a tendency to overproduce. It is hardy to zone b and highly resistant to fire blight. The fruit is small to medium size, up to 6 cm (2 1/2") in diameter, oblate round but slightly pointed and finely ribbed at the base, and matures in late August to early September. The skin is thin, greenish-yellow with an orange-red blush. The flesh is pure white, moderately crisp, mildly subacid, with excellent flavour and resistance to oxidation (browning). It is good for fresh eating, cooking, juicing, drying, and stores for 6 weeks. Heavy yielding but must be thinned annually to one apple per bud. Hardy to zone 2a. Tree should be pruned hard during training and not allowed to fruit until branches gain strength. *Note: Due to the branching and fruiting habit of the cultivar, special annual pruning practices and thinning are required, or it may be topworked on a strong framework tree such as Garnet.*

-Prairie Apple Cultivars, Peters

