

U of S Cultivar Introductions



Prairie Sun

Lineage: 17c-23-33 x Goodland

Released by: Rick Sawatzky,
University of Saskatchewan Fruit Program,
Saskatoon, SK

Date: 1999

Notes:

Prairie Sun apple was released by the U of Sk in 1999. The fruit is oblate in shape and the color is yellowish cream with a pink blush. The flesh is fine textured, crisp, juicy, moderately sweet and resistant to oxidative browning. The fruit is good for fresh eating and makes excellent processed products. The fruit will size up to 3 inches under good conditions. The tree is semi-spur, semi-dwarf, very hardy and easily grown.

-Rick Sawatzky

This cultivar originated at the University of Saskatchewan, bred by Rick Sawatzky, selected and tested as U of S 70-20-01, and was introduced in 1999. The tree is semi-dwarf, spur-type, moderately vigorous, round topped, with excellent wide-angled branching habit, and requires annual thinning. It is precocious, hardy at least to zone 2a, bears high yields annually, but is moderately susceptible to fireblight. The fruit is 5-7.5cm (2-3") in diameter, regular, slightly oblate, and matures in early-mid season from late August-early September. It has a medium stem cavity with a very short pedicel, deep basin, and a very small, nearly closed core. The skin is soft, thin, light green turning to light yellowish cream with a pink blush. The flesh is pure white or tinged pink, fine textured, medium crisp yet tender, juicy, mildly acid, medium sweet, and highly resistant to oxidation (browning). It is good for fresh eating, excellent for cooking, for pies, as well as for drying and as a fruit leather base. It stores well for about 6 weeks. *This apple has commercial potential for processing for the prairie region.*



Prairie Sensation

Accession Number: 18-10-32

Lineage: M359 x Brookland

Released by: Rick Sawatzky,
University of Saskatchewan

Titrateable Acidity: 0.56-0.75% Malic Acid

Sugar: 12.7-13.7 Brix

pH: 3.3-3.5

Notes: Prairie Sensation was released by the U of Sk in 2008. Prairie Sensation fruit is large, between 7.3 and 8.6 cms in diameter (average of 10 fruit is 7.63 cms or 3 inches) and roundish to slightly oblate in shape. The cross section is round and the longitudinal section is unequal. The base colour of the skin is two shades of light green (colour chips 150C and 154D; Royal Horticultural Society 1966) (62/2 and 63/3, Wilson Colour Ltd. 1941), which is 50% covered by two shades (colour chips 44C and 44D; Royal Horticultural Society 1966) of red in wash and stripes. There is scant bloom and the lenticels are numerous and inconspicuous. The skin is smooth and medium thick. The flesh colour is white and the texture is fine, firm, tender (breaking), crisp and juicy. The core size is medium to small and closed and has a median position in the fruit. The core lines are slightly clasping around slightly emarginate carpals. The seeds are the usual shape and colour being medium brown and acute. The flavour is a mild subacid with an intense aromatic component. The blossom end basin is wide. The calyx is persistent, convergent, re-curved and well developed over a closed cavity having a conical calyx tube and basal stamens. The stem is short and medium thick in an acute cavity. The fruit set as singles or pairs and requires little thinning. The tree is slightly leggy with an open crown but sets up a moderate number of short spurs. It is not a tip-barer. It is hardy and continued to yield crops after the hard winters between 1996 and 1998.

Performance

Prairie Sensation has continued to score well in informal taste tests since 1993. Groups of growers, students, Horticulture Societies, faculty and staff consistently rated it as one of the best of our selections. In 2001 and 2002 it was submitted to sensory evaluation panels (10 to 14 people) made up of faculty, staff and students at the University of Saskatchewan. The evaluation protocol was similar to that used at the Pacific Agri-Food Centre, Agriculture and Agri-Food Canada, Summerland, British Columbia (Quamme et al. 1999). The panellists scored the fruit using a 1 to 8 Hedonic scale (1=worst, 'disgusting' to 8=best, 'just right for me') on appearance, texture (including firmness, crispness and juiciness) and flavour (including sweet/sour balance, astringency and aromatic flavours). The fruit was evaluated after 53 days in air storage at 0° Celsius. Prairie Sensation scored well compared to standard cultivars. (See figures 1 through 4) The same sensory data for each year is presented in two charts, the second showing more details than the first. The data clearly shows that Prairie Sensation is not inferior to the best standard cultivars that can be grown here with some reliability. This is important because these standards have shown various amounts of winter injury in past years and Prairie Sensation has been fully hardy. The fruit also stores well, consistently receiving good sensory evaluation scores in January and February.



Autumn Delight

Test #4-10-43

Introduced in 2008

Lineage: Haralson x Parkland

pH: 3.2-3.45

Titrateable Acidity: 0.53-0.57% Malic acid

Sugar: 11-14.5 brix

The fruit size is **small to medium**, 6 to 7 cms in diameter and the shape is slightly conical. The fruit stem is long. The fruit skin develops a waxy coating in storage. The colour is **80% washed with dark wine red** over light greenish yellow. The flavour is sweet and good and the fruit is excellent for fresh eating and cut into salads. The cut fruit has good browning resistance and the core is of medium size and open. The texture is slightly spongy and **exceptionally crisp and juicy**. The flesh colour is creamy white often with **red vascular tissue**. The cooked flesh has medium firmness and the colour is yellow with pinkish flesh near the skin. The apple is very late, ripening around September 26th and the fruit **hangs well** on the tree. The fruit has **excellent storability**. The tree has excellent winter hardiness and is semi-dwarf in vigour. The tree is mildew resistant but is susceptible to fire blight.



Misty Rose

Accession Number: 4-11-48

Lineage: Brookland x Pioneer #10 or Minn 1728

Released by: Rick Sawatzky,
University of Saskatchewan

pH:3.3-3.45

Titrateable Acidity: 0.62-0.63% Malic acid

Sugar: 13.5-16.0 brix

Notes: The fruit is medium in size (6.5 to 8 cms in diameter) and has a long fruit stem. The shape is slightly conical and **very smooth**. The **colour is usually a 90% red wash** over light green but will vary from season to season depending on the weather in fall. The **flavour is sweet and good** and the fruit is very good eaten fresh. The texture is firm, crisp and juicy and the flesh colour is white. **It ripens around September 4th** and falls easily after that date. The fruit has good storability. The tree is vigorous, winter hardy and it tends to be the open, leggy, tip-bearing type giving it a graceful appearance. We have not seen fire blight and mildew on it. Fruit thinning can be done quickly with very little effort.



Festive Treat

Accession Number: 18-7-10

Parentage: Brookland x MacIntosh

Released by: Rick Sawatzky,
University of Saskatchewan

pH: 0.22-0.28

Titrateable Acidity: 0.72-0.83% Malic acid

Sugar: 12.7-14.2 brix

Notes: Ripe September 24 but starts falling too early if not fruit thinned. Very fine crisp juicy texture. Flavor is rich and sweet with a very good acid balance. Shape is round and asymmetrical. Colour 90% splashed and striped red (little solid red) over light greenish yellow ground. Storage is good and remains very juicy after beginning to soften due to the very fine texture. Needs professional care to produce quality fruit and recommended to commercial growers only.