

Favorite for home canning, preserving, pickling and spicing. Fair keeper. Narrow, upright trees bear heavily even when young. Pink and white blossoms. Plant 2 or more trees for top yield. Ripens late July to late August depending on location. Requires 600 hrs chilling. One of the most popular of the economic crabapples.

The following were donated by Irrigated Agric. Research Ext. Center, P.O. Box 30, Washington State University, Prosser, Washington 99350, United States. Received 02/15/1988.

**PI 589909. Malus domestica Borkh.**

York. Pedigree - Possibly in existence 1905; Described 1869. Comments:: Size medium; shape intermediate, rectangular to conic, convex; skin pale yellow with slight red flesh; flesh tender whitish; flavour subacid; season mid. Good to very good for culinary uses.

The following were developed by John W. Dudley, University of Illinois, Department of Agronomy, 1102 S. Goodwin Avenue, Urbana, Illinois 61801, United States. Donated by Irrigated Agric. Research Ext. Center, P.O. Box 30, Washington State University, Prosser, Washington 99350, United States. Received 02/15/1988.

**PI 589910. Malus domestica Borkh.**

Dudley. Pedigree - Open-pollinated seedling of Duchess of Oldenburg. Intro: 1891. Comments:: Medium-large uniform fruit. Bright greenish yellow skin, splashed and striped with red. Yellow-tinged flesh, firm, crisp, very juicy. Brickly subacid flavor becoming mild in storage. Excellent for sauce and baking. Reasonable keeper. Moderately vigorous tree; very hardy and productive. Hardy to -50 degrees F. Season September - October.

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**PI 589911. Malus domestica Borkh.**

Hibernal. Pedigree - Said to have gone to Russia in 1870. Recorded in the USA in 1880. Comments:: Size medium to large 65-75:50-61 mm; shape flat to intermediate, truncate-conic, convex, ribbed at eye and on body; skin greenish yellow, orange-red flush with crimson splashes russet in cavity and on base; flesh firm, coarse, yellowish white; flavor acid, astringent; season, mid. Tree: useful for top-working as it imparts some hardiness to tender varieties. Hardy to -50 degrees F. {Additional Lit. Cit: Dolan. 1981. Apple Cult. p.64}.

**PI 589912. Malus hybrid**

Hyslop Crab. Pedigree - Unknown, but long before 1869. Comments:: Fruit: med to large, uniform, roundish ovate, sometimes inclined to oblong; clear pale yellow skin, overspread with lively dark red shading to deep carmine skin; flesh yellow, tinge of red next to skin; moderately fine, juicy but becoming dry and mealy. Flavor: subacid, astringent, good for culinary purposes. Season Sept.-Oct. Tree: Good grower, reliable, biennial cropper. Often severely infested with fire blight.

**PI 589913. Malus domestica Borkh.**

Dorsett Golden. Comments:: LOW CHILLING VARIETY. Medium size golden yellow apple for warm winter areas. Crisp, firm, sweet flesh; often seedless good for fresh eating, cooking, canning and freezing. Stores up to three months without getting mealy. Upright, vigorous, early bearing tree. Self-fruitful. Excellent yellow apple for southern and coastal