### ASHMEAD'S KERNEL

This lovely russet with the charming name has a rosy orange blush beneath its suede overcoat. Unblushed skin is green. It is a small-medium apple and has large lenticels that are all rusetted over. The fruit's calyx is open but very shallow, and it has a pleasant faint smell of tea. As it becomes over-ripe, you may notice overtones of lemon, pear and nutmeg. The flesh is crisp, yellowish and juicy. Tart when tree ripe. It is a cultivar that is susceptible to bitter pit.

Ashmead's Kernel is a highly-valued apple for juicing and hard cider.. Good for eating fresh, it can also be used for salads and cooking. Flavor

improves in storage.



#### **Uses**

Flavor quality - Exceptional
Flavor style - Aromatic
Good for eating fresh and cider
Picking season – mid-October
Use / keeping - 3 months or more
keeps well

# Growing

Cropping - **Light**Fertility - **self-infertile**Flowering group - **4**Fruit bearing - **Spur-bearer**Disease resistance - **Good: resistan** 

Disease resistance – **Good: resistant to scab** and powery mildew

Precocity – **Yes**Vigor – (T-2) **moderate** 

# How to grow Ashmead's Kernel apple trees

Ashmead's Kernel takes its time (3-4 years) to come into bearing. Once it does, cropping can be still be light to average because Ashmead's Kernel flowers erratically. Pollination is also difficult; although Ashmead's Kernel is not a infertile triploid variety (3 sets of chromosomes), it pollinates irregularly. So make sure you have other appropriate varieties for cross pollinating.

Ashmeand's Kernel grows into an upright spreading tree that generally crops well, though on exposed sites it can be irregular. Spur-bearer. Requires 800-1000 chill hours. Resists scab and powdery mildew. Suceptible to bitter pit. Fruit is generally picked in October for use between December and February, with peak flavor in November.

## **Pollination for Ashmead's Kernel**

Ashmead's Kernel is in flowering group 4. It is **self-sterile** and needs a pollination partner nearby

#### **Historical details**

Originated in Gloucester England in the 1700s.

