

# ROXBURY RUSSET

Roxbury is one of the oldest apple varieties that originated in North America - probably a seedling of a European variety brought over by the early colonists.

Medium to large in size, and elliptical in shape, the green skin is tinged a bronze, and overspread with a brownish-yellow russet. Sometimes, there is a reddish blush on the sun-exposed side and a hint of ribbing. The whitish-greenish-yellow flesh is coarse, firm to tender. Calyx is closed; basin round of moderate depth; the core is compact, and the seeds are usually defective. The spreading tree is crooked growing when young, and the bark is a reddish-olive. The broad, oval, shiny leaves are folded near the edge and slightly reflexed. An all-purpose apple, it contains 12.87% sugar that ferments to 6% alcohol in hard cider production. Roxbury Russet ripens in October and stores well into the winter months. It has many uses from eating fresh to fresh and savoury salads, juicing and cider.

## Uses

Flavor quality - **Good**

Flavor style - **Sweeter**

Good for eating **fresh, cooking, cider**

Picking season - **October**

Use / keeping - **3 months or more**

## Growing

Cropping - **Good**

Fertility - **self-infertile**

Flowering group - **4**

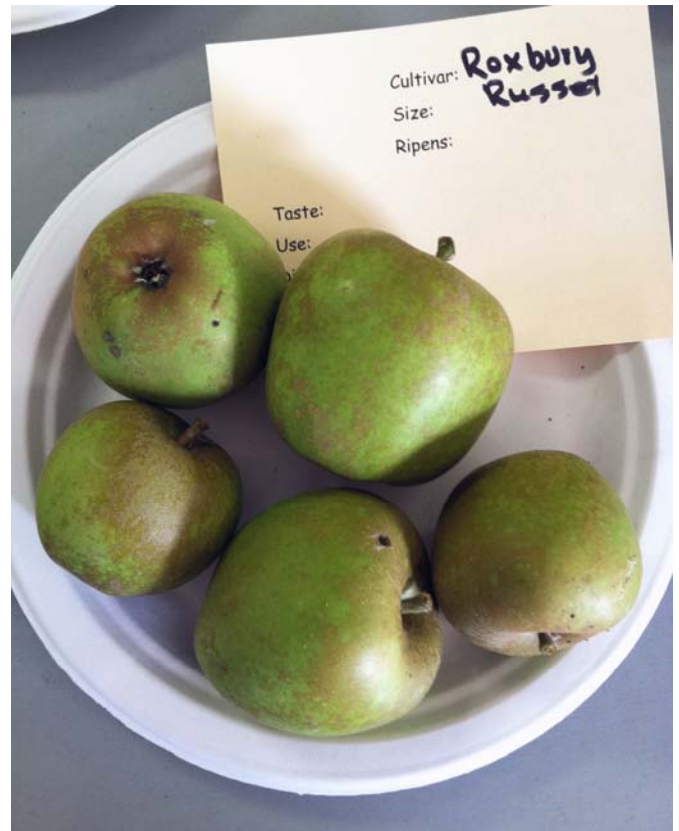
Triploid - **No**

Good pollinator

Fruit bearing - **Partial tip-bearer**

Disease resistance - **Average**

Vigor - **moderate (T2)**



## How to grow Roxbury Russet apple trees

Medium to large tree, tends toward biennialism. Like many antique apples, Roxbury Russet has some natural resistance to cedar apple rust, fireblight, scab and mildew. Good cropper or rich soils.

## Pollination partners for Roxbury Russet

Roxbury Russet is in flowering group 4. It is **self-sterile** and needs a pollination partner nearby.

## Historical details

Originated early in the 17th century in Roxbury, Massachusetts, and is probably the oldest named variety of apple in America. Propagation wood was taken to Connecticut soon after 1649.