

TOMPKIN'S KING

aka King of Tompkin's County.

King is a large, smooth-skinned yellow apple with orange-red blush on a yellow background. While the colouring will vary from one apple to another, most are good-sized.

The flesh of a King apple is yellowish, coarse, crisp, aromatic and tender, very juicy. The flavor is subacid with a unique, aromatic flavor. The fruit is prone to water core and sometimes does not retain its flavour well in storage. The skin becomes very greasy in storage. Excellent for pies, sauces and cider.



Uses

Flavor quality – subacid, aromatic

Flavor style -

Good for eating fresh, **cooking**

Picking season – late Sept to mid Oct

Use / keeping – keeps well (4 months)

Growing

Cropping - **Good**

Fertility - **Triploid** (infertile pollen)

Flowering group - **4 to 5**

Precocity - **Yes**

Disease resistance – **scab-resistant**

Vigor – **high (T3)**

Fruit bearing - **Tip Bearer**

How to grow Tompkin's King trees

Tompkin's King tree is vigorous, productive and well-suited to our West Coast climate. However, it is not a reliable bearer nor a heavy cropper. It has high resistance to scab and moderate resistance to fire blight. The tree is naturally semi-dwarf. Tree is subject to sun scald, winter injury, collar rot, and bitter pit. It is a tip bearer. It has fewer growing problems and improved quality in cooler climates where there is less apt to be periods of hot, dry weather. It blooms quite early and bloom lasts for a long period.

Pollination for King

Tompkin's King is in flowering groups 4 and 5. It is a **triploid** variety and needs two different pollination partners nearby.

Historical details

Originated near Washington, New Jersey and in 1804 was brought to Tompkins County, New York by Jacob Wycoff

