



GOLDEN RUSSET

Origin	England, 1800s.
Parentage	Unknown.
Availability	Mid October to April or later.
Source	Only in limited quantities from certain nurseries.
Quality	Rich, aromatic, distinctive; moderately juicy and crisp.

Fruit:

Size	Below medium, fairly uniform in size.
Surface	Partly or fully covered with fine smooth russeting.
Ground Colour	Medium green to golden depending on culture, season and maturity.
Over Colour	Usually none. May have a tinge of dull red on the exposed cheek.
Flesh Colour	Creamy yellow.
Harvest Season	Mid October. One of the last cultivars harvested.

Storage	Keeps very well in cold storage; high, but slightly less than 100%, humidity is necessary to prevent shriveling. This can be overdone as fruit in fully sealed polyethylene lined bins with freely visible water will become mealy and may develop soft scald-like symptoms.
Strains	A spur type was discovered in 1982 in Connecticut. Untested in Nova Scotia.

Tree:

Vigour	Moderately vigourous. Older trees become quite large.
Habit	Spreading. With its thin willowy shoots the trees tend to develop an umbrella form with excessive blind wood, complicating pruning.
Precocity	Somewhat slow to bear full crops.
Fruit Placement	On laterals, some spurs and terminals.
Bloom Period	Early.
Pollination	Pollinated by other diploids with overlapping blossom periods; a good pollinator.
Nutrition	Requires average to above average feeding.
Crop	Only a moderate cropper and may be somewhat irregular.
Synchrony	Good.
Adaptation	Seems to like cool growing seasons. Only moderately hardy.
Disease Reaction	Leaves are susceptible to scab, fruit are fairly resistant. Moderately resistant to mildew. Resistant to canker.
Insect Reaction	Somewhat susceptible to leaf rollers and budmoth.
Rootstock	Minor trials with size-controlling stocks have neither shown any problems nor a solution to the low cropping problem; fruit size may have been improved. Good canopy volume appears necessary for adequate crop volumes.

Comments:

Golden Russet is a cultivar of long standing, noted for its high eating quality. Its distinct appearance gives it a special market niche. In early settlement days it was favoured for its ability to retain full flavour and juiciness (even though somewhat shriveled) in unheated cellar storage. Highly valued as a sweet cider apple since as little as 10% will provide a distinctive flavour to the juice.