

BALDWIN (also called Woodpecker, Butter's Apple)

Baldwin is an important older American variety grown primarily in New England. It is Massachusetts' most famous apple.

This apple is said to have been named for a Colonel Baldwin. Other local nicknames are "Butter's Apple," named for the farm of origin, and "Woodpecker" because Butter's Farm was a favorite location for woodpeckers. The site of the first Baldwin tree is marked with a monument topped by an apple.

Baldwin was once one of the largest selling commercial varieties in the Northeast, but was replaced by McIntosh and other varieties when several million Baldwin trees were killed by a series of bitter winters beginning in 1918. Other reasons it may have fallen out of popularity are because the fruit is prone to cold injury and the trees bear fruit only every other year. Lovers of traditional apples enjoy its ability to store well in root cellars.

PLACE OF ORIGIN/YEAR: Butters' Farm, Wilmington, Massachusetts 1740

PARENTAGE: unknown, chance seedling

DESCRIPTION: medium to large in size, round-conic in shape

SKIN COLOR: yellow base flushed with orange and striped red, thick skin

FLESH TEXTURE: yellow, crisp, coarse, aromatic

FLAVOR: moderately tart, juicy with sweet to sub-acid flavor (spicy) character

USES: all purpose

EATING: good

BAKING: great for pies

SAUCE: especially good for applesauce

CIDER: good cider base, recommended for cider because of its spicy quality

HARVEST TIME: 9/19/07; 9/25/08

SEASON: Winter

STORAGE-ABILITY: keeps very well in root cellar storage