

Adam's Apple Tree Nursery

8306 S. Sherman Road, Spokane, WA 99224

(509) 570-6287

www.adamsappletreenursery.com



The nursery began when I moved back to Spokane. My dad, John, was skeptical about the idea of starting a nursery when I first mentioned it to him in 2020. But eventually, after I made it clear that I would do all the work, he let me till up some old blackberry bushes and plant 100 clonal rootstocks. A few years later, I had young, grafted trees approaching 6 feet tall. Only then, after selling each one, was my dad finally convinced that the nursery biz was exciting. The following spring, he tilled up the rest of the blackberry bushes for me so we could plant more trees. He even installed a huge and elaborate irrigation system! Sadly, dad passed away in 2025 following a tragic motorcycle accident.

For more information about my father's orchard, the John Blalock Memorial Orchard, please visit:

www.shermanvalleyfarm.com

About the trees

The trees are grown from clonal rootstocks in the field and budded in late summer. EMLA-111 is the rootstock I use the most, but I have used several other varieties, namely the Geneva rootstocks developed at Cornell University. I like both but for different reasons. I strive to practice good environmental stewardship and rarely use pesticides and herbicides relying instead on the tremendous biodiversity and numerous predators to keep my pest levels in check. Trees are usually dug in the early spring, when the grafts are 2 years old, and planted in 11 x 11 in square pulp pots which are made from wood and paper residue.

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Disclaimer

Trees are living breathing organisms that change; therefore, I can only guarantee them for 90-days post sale. Please don't leave them in their containers above ground through the winter, leave them to dry out, or let them sit in standing water. They will die. Also, since I am currently a one-man operation, I can't always be at the nursery so please call prior to visiting. If I don't answer my phone, please leave a voicemail, text, or email and I will get back to you as soon as I can. Thank you!

-Adam

The Apple Cultivars

Last edited: 12-11-25

Name:	Season**	Bloom**	Uses / Notes
1. Akane*	Early	3	eating fresh, baking, salads
2. Ambrosia	Mid	4	eating fresh, baking, juice
3. Arkansas Black	Late	3	baking, sauce, cider, storage
4. Beni Shogun*	Mid	3	eating fresh, baking, juice
5. Braeburn	Late	2-3	eating fresh, baking, storage
6. Canadian Strawberry*	Mid	2	eating fresh, cider, juice
7. Chehalis*	Mid	2-3	eating fresh, baking, sauce
8. Cosmic Crisp	Late	4	eating fresh, baking
9. Courtland*	Early	2	eating fresh, juice, salads
10. Cox's Orange Pippin*	Mid	4	eating fresh, cider, juice, jelly
11. Cripps Pink*	Late	1	eating fresh, baking, sauce, jelly
12. Empire	Mid	3	eating fresh, all-purpose
13. Enterprise	Late	4	eating fresh, juice, cider, baking
14. Esopus Spitzenberg*	Late	4	eating fresh, baking, drying
15. Fuji	Late	3	eating fresh, baking, juice
16. Gala	Early	4	eating fresh, baking, juice
17. Ginger Gold	Early	3-4	eating fresh, sauce, baking
18. Golden Delicious	Mid	4	eating fresh, all-purpose
19. Granny Smith	Late	3	baking, juice, cider, storage
20. Gravenstein	Early	1	baking, sauces, cider, drying
21. Haralson	Late	3	eating fresh, baling, cider
22. Honeycrisp	Early	4	eating fresh, baking, juice
23. Jona Gold	Mid	4	eating fresh, baking, juice
24. Jona Gold 'Prince'	Mid	4	eating fresh, baking, juice
25. Jona Mac	Early	2	eating fresh, sauce, juice
26. Liberty	Mid	2	eating fresh, baking, juice
27. Lodi*	Early	2-3	eating fresh, juice, sauce
28. Macoun	Mid	3-4	eating fresh, sauce
29. Maslin *	Late	3-4	eating fresh, baking, sauce, jelly
30. McIntosh	Early	2	eating fresh, juice, sauce
31. McIntosh 'North Pole'	Early	2	eating fresh, juice, sauce
32. McIntosh 'Ruby Red'	Early	2	eating fresh, juice, sauce
33. Melrose*	Mid	3	eating fresh, baking, sauce
34. Northern Spy*	Late	4-5	eating fresh, all-purpose
35. Opalescent*	Late	3	eating fresh, baking, drying
36. Pink Pearl	Early	1	eating fresh, sauce, baking
37. Red Delicious	Mid	4	eating fresh, sauce, juice, storage
38. Red Rubens	Mid	3	eating fresh, baking, sauce
39. Stayman's Winesap	Late	4	baking, cider, storage
40. St. Edmund's Russet*	Mid	2	eating fresh, cider
41. Swiss Gourmet*	Mid	3	eating fresh, baking, juice, cider
42. Vista Bella	Early	2	eating fresh, juice, sauces
43. Winesap	Late	3	eating fresh, baking, cider, storage
44. Yellow Transparent*	Early	1	juice, applesauce

* supply is very limited / seasonal

** My best guess after some research. Errors likely. ☺

The Crabapples

Cultivars:

1. American Beauty*
2. Centennial*
3. Dolgo
4. Double Blooms*
5. Liset
6. Red Jade
7. Echtermeyer
8. Indian Summer*
9. Jarmin*
10. Klehn's Improved Bechtel*
11. *M. baccata**
12. *M. var. yunnanensis**
13. Molten Lava*
14. Profusion*
15. Purple Prince*
16. Radiant*
17. Royal Fountain*
18. Royalty*
19. Selkirk*
20. Sparkling Dwarf*
21. Spring Snow
22. Sugar Time*
23. Thunderchild*
24. Cascole*
25. Winter Gold*

Uses / Notes

double, dark pink flowers
oblong edible fruit and cold hardy
oblong fruits; good for jam, jelly, cider
dark pink flowers, blossoms contain extra petals
bright crimson buds open to deep pink
weeping habit, white flowers, red fruit
weeping habit pink flowers, red fruit
deep, rose-pink flowers
pink flower buds, white blooms, red fruit
late blooming, double pink flowers
Siberian crab. White blooms, red fruit
Chinese crabapple. Pink blooms, yellow fruit
dark pink buds open to white blooms
magenta flowers, bronze foliage, red fruit
dark pink single flowers bronze leaves
vibrant pink flowers, red berries
spreading habit, pinkish-red flowers, bronze leaves, red fruit
crimson flowers, dark purple foliage, dark red fruit
rose-red flowers, bronze foliage, red fruit
dwarf, white flowers, yellow fruit
sterile white blooms, no fruit
compact form, fragrant white flowers, bright red berries
dark pink flowers, burgundy leaves, red fruit
semi-weeping, white flowers, yellow fruit
pink flower buds, white flowers, yellow-gold fruit

Information on the Apple Cultivars



Ambrosia

A mid-season, all-purpose apple that is good for eating fresh, baking and juice. Its flesh is crisp and the apples store well. Comparable to Golden Delicious.

Originated as a chance seedling in the 1990s. From western Canada.



Arkansas Black

A late-season apple good for baking, drying, storage, and excellent for cider. It is tart and the flesh is firm, but it softens and sweetens in cold storage. Believed to have originated in the mid 1800s from the Ozark mountains of Arkansas and Missouri. Triploid.



Beni Shogun

A mid-season apple good for eating fresh, cider, and storage. A sport of Fuji, its flesh is wonderfully textured, dense, and creamy-white. It is very sweet with low acid and contains citrus and honey flavors. Discovered in Japan in 1992 by Ryoza Yahagi.



Braeburn

A late-season apple good for eating fresh, baking, and storage. It is both sweet and tart. Discovered as a chance seedling in New Zealand in 1952.



Canadian Strawberry

AKA 'Washington Strawberry'. This mid-season apple is good for eating fresh, juice, and cider. Originated in Washington County, New York in the 1840s. Currently numbers are limited.



Chehalis

A mid-season apple like 'Golden Delicious' but bigger and crisper. It is good for eating fresh, baking, and sauces. Discovered near Chehalis, Washington in 1937. Currently numbers are limited.



Cosmic Crisp

A late-season apple good for eating fresh, juice, and baking. It is crisp, semi-sweet, and juicy. Released from Washington State University in 2021. Currently numbers are limited.



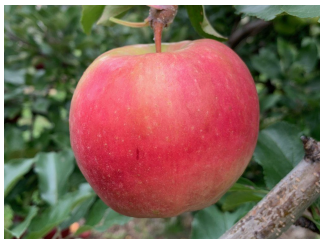
Courtland

An early to mid-season apple good for eating fresh, juice, and salads. It is a cross between 'McIntosh' and 'Ben Davis'. It is wider than tall and streaked with reds and oranges. Released from the New York Agriculture Experiment Station in 1898.



Cox's Orange Pippin

A mid-season apple with gourmet flavor and texture. It is best eaten fresh, but it makes good juice and cider also. Discovered by horticulturist Richard Cox in the 1820 in England.



Cripps Pink

AKA Pink Lady, this apple is very late maturing. It was developed at Stoneville Research Station, NSW, Australia and released in 1986. This apple needs a warm climate and lots of sun to fully ripen but it's flavor and texture is unrivaled.



Empire

A mid-season, all-purpose apple. It has a good balance of sweetness and tartness. A reliable producer for us and disease resistant. Released from Cornell University in 1945. One of our favorites.



Enterprise

A late-season apple good for eating fresh, juice, cider, and baking. A reliable producer and resistant to many of the common apple diseases like scab and fire-blight. Released in 1993 by the Perdue Horticulture Farm.



Esopus Spitzenberg

A late-season apple with legendary flavor. Rumored to be Thomas Jefferson's favorite. It is susceptible to about all the common diseases but still worth growing according to those who've tasted it. First described in the late 18th century from New York. Currently numbers are limited.



Fuji

A late-season apple that is crisp, sweet, and juicy. It is good for eating fresh, baking, and juice. Released from the Tohoku Research Station in Japan in the late 1930s. Currently numbers are limited.



Gala

An early-season apple with a sweet, mild, and crisp texture. It is good for eating fresh, salads, sauces, and baking. Bred in New Zealand in the 1920s. Currently numbers are limited.



Ginger Gold

An early-season apple good for eating fresh, baking, and sauces. Its flesh is fine-textured and cream-colored. Discovered as a chance seedling in Virginia in the 1960s. Currently numbers are limited.



Golden Delicious

A mid-season apple that's very sweet and crunchy. It is good for eating fresh, baking, and juice. First described in the early 1900s. From the mountains of West Virginia.



Granny Smith

A late-season apple good for baking, juice, cider, and storage. The apples are firm, juicy, tart, and acidic with a subtle sweet flavor. Discovered as a chance seedling in NSW Australia in 1868. Currently numbers are limited.



Gravenstein

An early-season apple good for eating fresh, baking, sauces, cider, and drying. First described in Denmark in 1797, it is semi-tart with honey-like flavors. Triploid. Currently numbers are limited.



Haralson

A semi-tart, late-season apple, good for eating fresh, juice, cider, and baking. 'Haralson' trees are very hardy, disease tolerant and prone to heavy crops. Released in 1922 by the Minnesota Horticulture Research Center.



Honeycrisp

An early-season apple good for eating fresh and baking. The apples are crisp, juicy, and the flesh breaks well. Released in 1991 by the University of Minnesota. Currently numbers are limited.



Jona Gold

A mid-season, sweet, crunchy, and large apple. It is good for eating fresh, baking, juice, and storage. Prone to fire blight but still worth growing.

Released in 1953 by Cornell University. Triploid.



Jona Prince

A mid-season, semi-sweet, crunchy, and juicy apple. It is good for eating fresh, baking, juice, and drying. Discovered as a natural mutation on a 'Jonagold' apple tree in 1994. From the Netherlands. Triploid.



Jona Mac

An aromatic, early-season, very sweet and flavorful apple. The apples do not keep and tend to fall from the tree as they ripen. Released in 1972 from the New York State Agriculture Experiment Station.



Liberty

A mid-season apple with crisp, white flesh, and a sweet-tart taste. It is good for eating fresh and baking. Released by the New York State Agricultural Experiment Station in 1955.



Lodi

An early season apple good for eating fresh, juice, and sauce. It is sweet with hints of lime and vanilla. Released from the New York State Agriculture Experiment Station in 1924



Macoun

An aromatic, mid to late-season apple good for eating fresh and baking. Equal parts sweet and tart, this apple is wider than it is tall. Released from the New York State Agricultural Experiment Station in 1932.



Maslin

AKA Early Pink Lady. Maslin is a branch sport of Cripps Pink ripening a few weeks sooner. Discovered in Western Australia in 1999.



McIntosh

An aromatic, sweet, early-season apple good for eating fresh, sauces, and juice. It bruises easily, does not store, and it tends to fall from the tree as it ripens. Discovered in Canada in 1811.



Melrose

A mid-season apple that is dense, thick-skinned, and good for eating fresh, sauce, and baking. Released from Ohio in the 1940s. Currently numbers are limited.



Northern Spy

AKA 'Spy' or 'King' is an aromatic, late-season apple that is firm, dense, and medium grained. It is good for baking and cider and the trees are vigorous. Discovered around 1800 in New York State. Currently numbers are limited.



'North Pole' McIntosh

An aromatic, sweet, early-season apple good for eating fresh, sauces, and juice. It bruises easily, does not store, and it tends to fall from the tree as it ripens. This variety of McIntosh grows columnar-like and stays small with very few side branches. Currently numbers are limited.



Opalescent

A late-season apple good for eating fresh, baking, and drying. It is, crisp, and semi-sweet. Discovered as a chance seedling in Michigan in the 1880s. Currently numbers are limited.



Pink Pearl

An early-season apple with pink flesh. It is good for eating fresh, baking and sauce. Introduced from California in 1944 by renowned plant breeder, Albert Etter. Currently numbers are limited.



Red Delicious

A late-season apple good for sauce, juice, baking, drying, and storage. This specific variety of Red Delicious produces very dark, blackish-red, apples.



Red Rubens

AKA 'Civni'. This is an aromatic, mid-season apple good for eating fresh, baking, sauce, and juice. Released from Italy in the 1980s, the apple is a cross between 'Gala' and 'Elstar'.



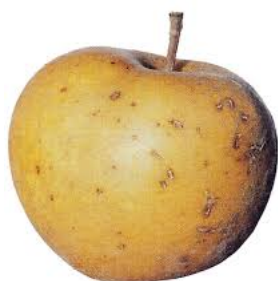
Ruby McIntosh

A dark red sport of the familiar 'McIntosh' discovered in Comstock Park, Michigan in 1999. This is an aromatic, sweet, early-season apple good for eating fresh, sauces, and juice. It bruises easily, does not store, and it tends to fall from the tree as it ripens.



Stayman's Winesap

A tart, late-season apple good for baking, drying, storage, and excellent for cider. The fruits are small, and the flesh is firm but flavorful. Developed in 1866 by Joseph Stayman of Kansas. Triploid.



Saint Edmund's Russet

A mid-season apple good for eating fresh, cider, and baking. It is somewhat flat but covered in a beautiful fawn-colored skin. First reported from Suffolk, England in the late 1800s. Currently numbers are limited.



Swiss Gourmet

AKA. 'Arlet'. This mid-season apple is good for eating fresh, baking, cider, and juice. First described in Switzerland in the 1950s. Currently numbers are limited.



Vista Bella

An early-season apple good for eating fresh, sauce, and juice. It is semi-sweet, crunchy, and very juicy. A reliable producer and one of our favorites in the orchard. Released in 1956 from Rutgers University, New Jersey.



Winesap

A late-season, firm, tart, and flavorful apple good for baking, eating fresh, juice, storage, and excellent for cider. First described in New Jersey in 1804. Triploid.



Yellow Transparent

A very early ripening apple from the Baltic Region of Russia. Large yellow fruits mature in late July into early August and are good for applesauce, juice, and baking when used fresh. First described in the early 1800s.

About me:

I have always loved growing plants. When I was young, giant vegetables fascinated me, especially giant pumpkins, and before I graduated high school, I had grown several over 1,000 pounds and won numerous awards. In college I studied plant science, gaining valuable experience growing mustard, spring bedding plants, and cayenne chile peppers. After I graduated, I served Tennessee State University as the area nursery extension specialist. Missing my family and unsatisfied with my life, I moved to Fort Worth, TX to practice fine art at an old academy for several years before moving back to Spokane in 2020. I am getting married too on July 11th, to my love, Angie.

