# Old apple varieties

The purpose of the Fruit Experimental Station of the Central Federation of Allotment Gardeners in Austria is not only to find the "optimal allotment fruit tree" - such as the "family tree" on which three or more apple varieties are refined - depending on the preference of the family members. There are also new species, including rare and sometimes ancient varieties. We would like to introduce three of them here:

**White Winterkalvill**



The White Winterkalvill comes from France and its first written mention is in 1598 in France, where it is known as the "Calville blanche d'hiver". In addition, there were many local names such as French quince apple, corner apple, strawberry apple or apple of paradise. Previously widespread, it is rare today because of its fussy location requirements. It blooms early and briefly and is therefore weather-sensitive. Only in warm spots and on the best soils can White Winterkalvill mature into a first-class eating apple. The variety is highly susceptible to a range of fungal diseases, in particular scab. But other pests also seem to appreciate the quality of this noble variety and therefore tend to seek it out.

**Styrian Schafsnase**



The Styrian Schafsnase originated in 1800 as a chance seedling in Styria and was the favourite apple of Archduke Johann. It earned its name from its roller-shaped, highly built-conical fruit and was also called ox nose. It is usually yellow-orange and

flame red in colour. The flesh is medium hard, very juicy, and soon tender and sour-sweet to the taste. The Schafsnase is (particularly) suitable as an eating apple as well as a cooking apple - an apple strudel made with the Styrian Schafsnase is a dessert fit for a king.

**Mauthausnerstraße Limoniapfel**



This yellow and spotted apple, reddened on the side facing the sun, with its sweet and sour taste and medium-sized fruit was first mentioned in 1700 and is a local variety of Upper Austria, which is nevertheless worth mentioning and acquiring. The apple has been used for making fruit wine and has a limited shelf life.