

# ORCHARD

The apple varieties described below\* are representative of the first trees planted in the fall of 2019 at the:

**SMALL ARMS INSPECTION BUILDING (SAIB)**  
1352 Lakeshore Rd E, Mississauga, Canada

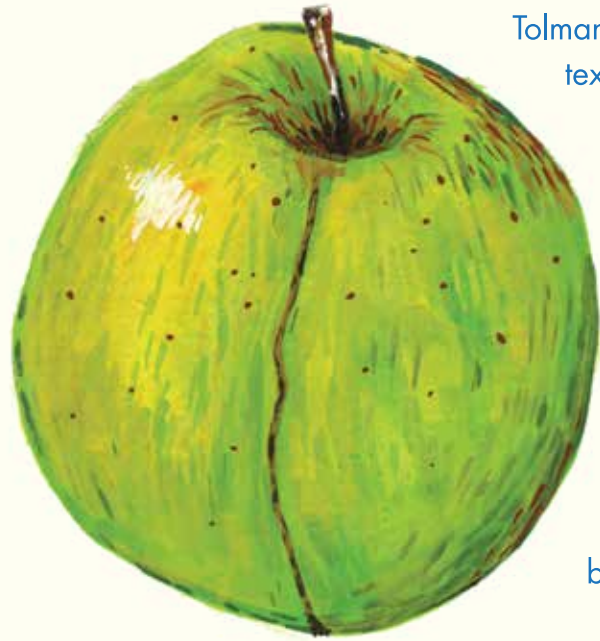
**A WORK OF PUBLIC ART BY DIANE BORSATO**

Commissioned by the City of Mississauga Culture Division, in collaboration with Parks, Forestry & Environment Division

In light of inevitable scabs and rusts, blights and mildews, flies and maggots; and the vagaries of winter, vandals, rabbits and mice – there will be changes and new varieties tried, and tried again in **ORCHARD**.

The **ORCHARD** imagined here is where we begin.

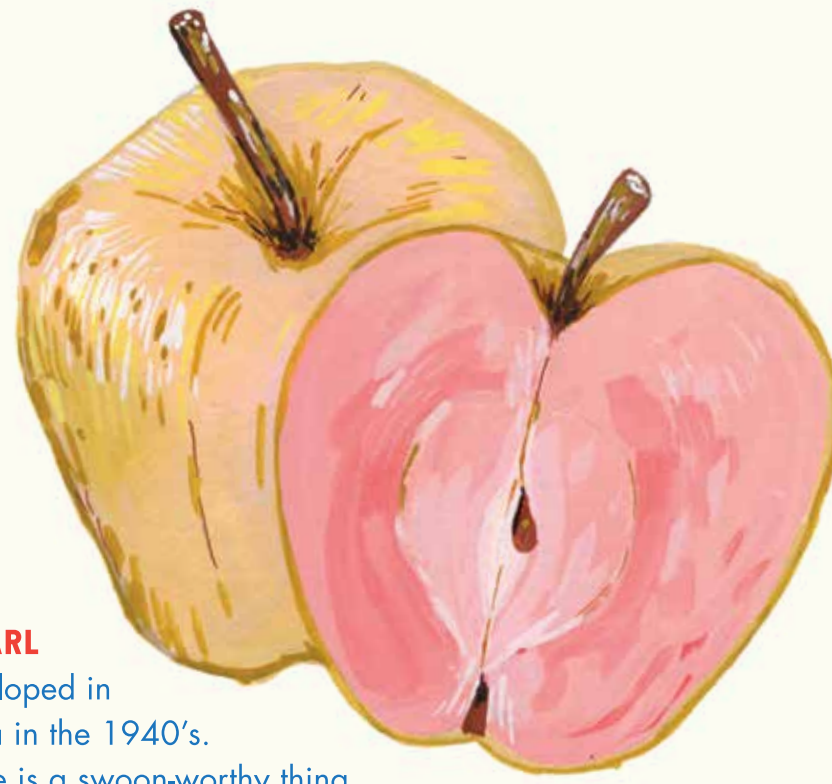
**TOLMAN SWEET** is an American apple that sometimes shows a distinctive seam line down its green back. It was developed in the late 1700's and there are records of this apple growing in historic settler orchards since the 1930's in Mississauga.



Tolman Sweet is not famed for its texture or acidity (which is undetectable), but for its complex bouquet, and vivid sweetness. In *Apples of Uncommon Character*, Rowan Jacobsen describes it as having "a deliciously strange flavour that has elements of Calvados, chanterelle ice cream, and a pear that fantasizes about being a pumpkin."

**PINK PEARL**

was developed in California in the 1940's. This apple is a swoon-worthy thing, with rose-coloured flesh that glows right through thin, pearlescent skin. Henry David Thoreau described apples "perfused with a beautiful blush, fairy food, too beautiful to eat – apple of the Hesperides, apple of the evening sky!" conjuring something like the Pink Pearl. Tart as a lemon, almost fearsome to eat unless very ripe – you could joyfully hold this apple in your hand all day.



**WHITE WINTER PEARMAIN** is a late-fruiting English apple believed to have been cultivated for more than eight centuries. It has a sweet, pear-like flavour, and is said to be one of the best tasting apples in the world. It is this crisp, yellow apple that leads Helen Humphreys in her 2017 book *The Ghost Orchard*, to explore the history and development of apple varieties, and the remains of widespread Indigenous orchards that were stolen and destroyed by settlers to North America. Nearly all of the apple varieties propagated by Indigenous peoples are now lost or extinct.



**KANDIL SINAP** is an old variety developed in Turkey. Kandil means lamp or candle in Turkish, and this apple's skin is so smooth, luminous, and flushed – it is often compared to porcelain. It is a strikingly shaped apple, weirdly elongated and egg-like; making it popular with collectors of odd-ball fruit. Called by some the "Turkish Delight" of apples, it also has acidity, flavour, and flowery perfume in a pleasing balance. A Kandil Sinap is a graceful thing, that is as wonderful to eat as it is to lay eyes on.

**BLACK GILLIFLOWER**

is considered an eccentric apple. It's also known as the Sheepnose, referring to its elongated, pointy base, and dark, almost black colouration. Rowan Jacobsen describes the experience of eating this apple as "the very definition of mealy. Virtually juiceless. Like sinking your teeth into an old baked potato." Some tasters, however, enjoy the clove-like spicy notes in this apple, and have continued to eat and preserve this American variety for more than 300 years. It is likely to be a parent of the once most popular apple in the world, the Red Delicious. Red Delicious apples are still seen in the market, but are now considered "zombies" as they have plummeted so far down out of fashion they are no longer commercially cultivated.

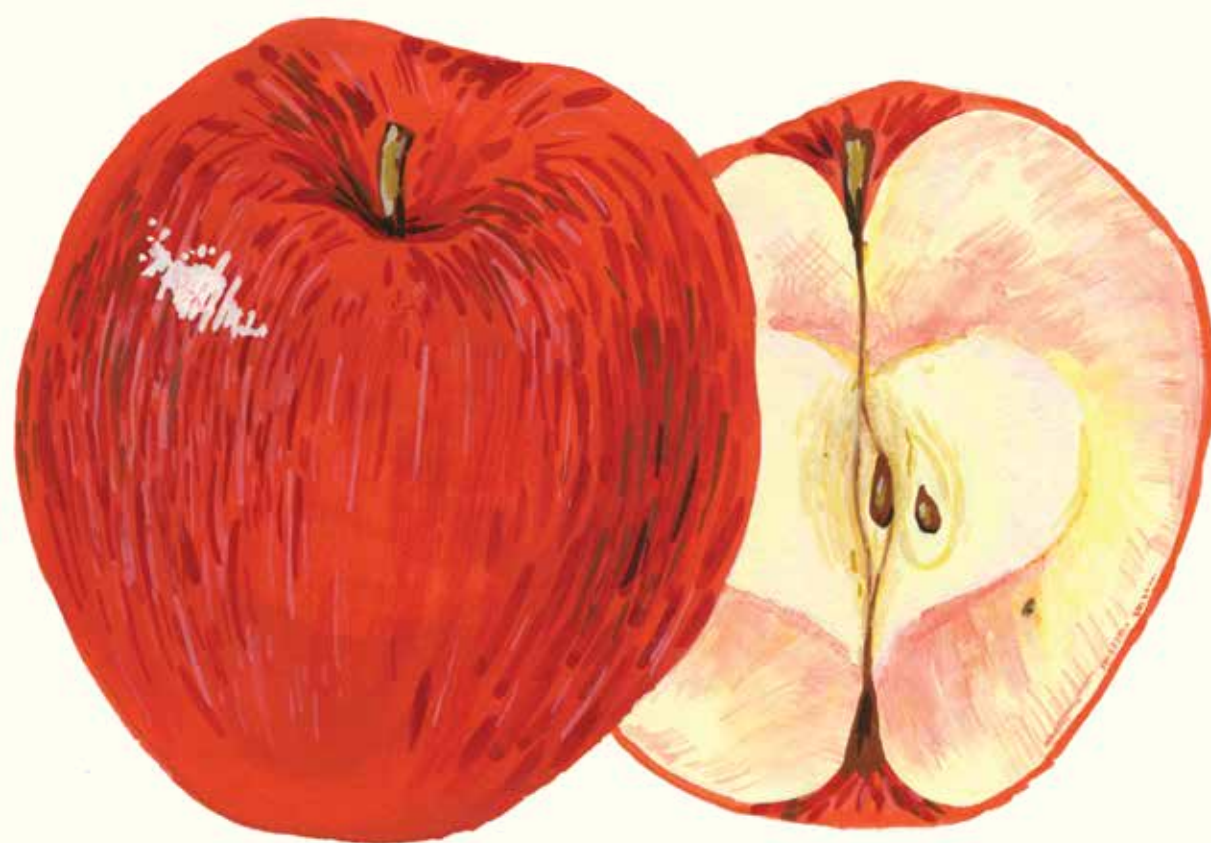


**HEWES CRAB** is a very small apple found growing in Virginia since the 1700's. It is thought to be a cross between our own North American native crab apples (*Malus angustifolia*) and the familiar cultivated apple (*Malus domestica*). Its trees produce fragrant pink blooms in spring. While we expect crab apples to be punishingly astringent, Hewes Crab is a surprisingly sweet little apple out of hand. Grown for centuries as a cider apple, it is most famous for producing abundant, clear juice that according to orchardists makes a cider reminiscent of cinnamon and champagne.



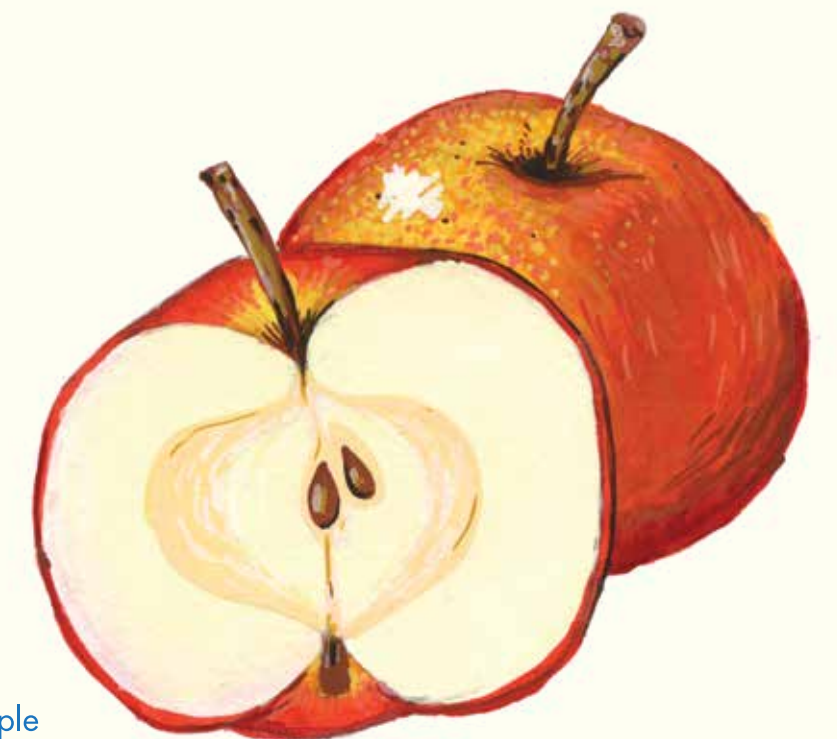
**ANANAS REINETTE** is a small, bright golden sun of an apple developed in northern Europe, and believed to have been cultivated since the 1500's. In English the name translates to "Little Pineapple Queen" because of its famed citrus, pineapple flavour that sweetens and intensifies in storage.

**BAXTER** is a historic apple that was planted by William La Rue in 1813 from a seed brought to Brockville from France. "Billa" as he was known, sold these big apples for five cents each in addition to his other produce. He is also said to have made his own coffin from the best pine tree on the property, and to have buried his riches without telling anyone exactly where he hid them. Baxter is a very rare historic Ontario apple with a genetic connection to the Blue Pearmain, visible by the bluish cast on its skin. It is known to be moderately juicy and quite large, and keeps in storage for about five weeks.



**PEDRO**

is a very rare Ontario apple developed at the Experimental Farm in Ottawa in 1898. The Pedro tree in this orchard is one of only two known trees that exist in Canada. It is very unlikely that anyone alive now in North America has ever tasted a Pedro. As of this writing, the only other tree growing at the O'Keefe Grange has not fruited yet. Daniel J. Bussey writes in *The Illustrated History of Apples in the US and Canada* that Pedro was grown from a MacIntosh seedling, and that it is "briskly sub-acid" with juicy, melting flesh.



**BELLE DE BOSKOOP**

is a large, greenish-yellowish-reddish-russet apple developed in Holland in the 19th Century. All colours and all-purpose; it is a very tart and generously perfumed apple. It ripens late in September, and keeps well in storage. For those who love a robustly sour and sweet apple, it is a delight out of hand, but it is most famous for use in cooking and cider.

**WILLIAMS PRIDE** was developed in the US in the 1980's and is resistant to apple scabs, rusts, blights, and mildews. It is a gorgeous fruit the colour of black cherries, with buttery flesh. Williams Pride is a hardy variety that can flourish reliably in a new orchard. It is a proper apple; vividly red, agreeable, and delicious.



**SLEEPING BEAUTY**

is an irresistible apple cultivated in England in the 1850's. It is a cheery red with crisp white flesh, and is sugary as soda pop. At apple tastings this is a crowd favourite. Sleeping Beauty satisfies the popular preferences of our time in apples; bright colours, a crunchy bite, abundant juice, and tooth-ringing sweetness.



\* The apple trees in **ORCHARD** were chosen by the artist Diane Borsato, for their eccentricity, beauty, taste, history, and/or rarity. They were grafted for this work by the orchardist and apple collector Bill O'Keefe, of O'Keefe Grange, and planted by the artist together with staff from the City of Mississauga's Parks, Forestry & Environment Division, and community collaborators.

**ORCHARD** is located on the Treaty Lands and Territory of the Mississaugas of the Credit First Nation, and the territory of the Anishinaabe, Haudenosaunee, Wyndot and Huron people. These trees are planted as an expression of friendship and solidarity with Indigenous Peoples, in the spirit of fostering renewed connectedness to the land, the plants, to our food, and with each other.

**REFERENCES:**  
Bill O'Keefe, orchardist and apple collector of O'Keefe Grange  
*Illustrated History of Apples in the US and Canada* by Daniel J. Bussey  
*Apples of Uncommon Character* by Rowan Jacobsen  
*Apples of North America* by Tom Burford  
*The Ghost Orchard* by Helen Humphreys  
*Wild Apples* by Henry David Thoreau  
U.S. Department of Agriculture Pomological Collection, National Agricultural Library  
treesofantiquity.com | orangepippin.com | monticello.org | siloamorchards.com  
Paintings and design by JP King