

This week from Autumn Hills...

In addition to Concord grapes this week we have....

Macoun



Macoun apples are a mix between McIntosh and Jersey Black varieties. Skin is a dark red with a purplish flush; sweet taste with a hint of berry; flesh is juicy, snow white. Macoun was developed at the New York State Agricultural Experiment Station in Geneva, by R. Wellington.

Named after Canadian fruit grower W.T. Macoun, they were first introduced in 1923, and have almost always been regarded as one of the finest cooking apples in the Northeast. Macouns are also very popular at roadside stands and pick-your-own farms. Availability is only through November at the latest, as they are not good "keeping apples."

Bartlett Pears



Pears ripen OFF the tree. Let them ripen until the area near the stem yields to slight pressure and the color turns a golden yellow. The August drought has resulted in our pears being smaller than usual, but the flavor will be intense.

The **Bartlett Pear** we know today in the U.S. is the same variety that is called the "Williams" in other parts of the world and has local roots!. In 1799, Williams pear trees were planted in Roxbury. Later, Enoch Bartlett of Dorchester acquired the land and not knowing the identity of the trees, he propagated the variety and distributed it under his own name. It was not until 1828, when new trees arrived from Europe, it was discovered that Bartlett and Williams pears were one and the same. By then it was too late and the variety had become widely popular in the U.S. under its adopted name.

Some Tuesday pick ups may have also received a few Macintosh.... but more about Macs soon...