

Whitney Crabapple



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on growing Apple trees.

Malus x 'Whitney'

- **Use:** One of the most popular edible crabapples ever grown, prized for its generous harvests, versatility in the kitchen, and dependable performance in home orchards. This historic variety produces round to slightly conic fruit that is often larger than a golf ball, with greenish-yellow skin accented by red blush and striping. A colorful accent for smaller landscapes.
- **Exposure/Soil:** Sunlight, and plenty of it, is a key to increasing fruit production. Pick an area where the trees will be in the sun most or all of the day. The early morning sun is particularly important because it dries the dew from the leaves thereby reducing the incidence of diseases. If the planting site does not get plenty of sun, then you can't expect the best performance from the tree. Well-drained, rich soil. pH of 5.5 to 6.5 necessary.
- **Growth:** Moderate growing; reaches 12 to 16 ft. tall and wide.
- **Hardiness:** Zone 3-9; Tree.
- **Foliage:** Deciduous. New foliage is purple. Leaves are green, turning shades of yellow, orange, and red in fall. Strong disease resistance.
- **Flower/ Fruit:** Fragrant, white flowers that often emerge from pinkish buds in mid-spring. These blossoms appear in clusters, providing a showy, multicolored effect as the buds open. Large, golf ball sized yellow-red crisp and sweet-tart fruit. The edible crabapples, are juicy, ripening in early-to-mid season. Excellent for fresh eating, canning, and cider. Self pollinating.

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