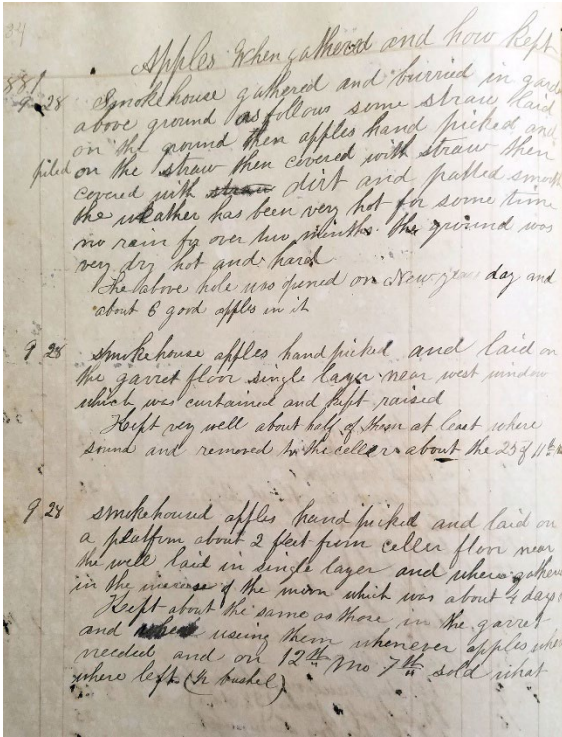


Storing Apples in the 1860s

Eusebius R Barnard (ERB) maintained a farm ledger from 1862-1889, recording information about crops, hired help hours, agreements and general farm maintenance activities. Several pages of the 100-page ledger discuss experiments in storing apples.

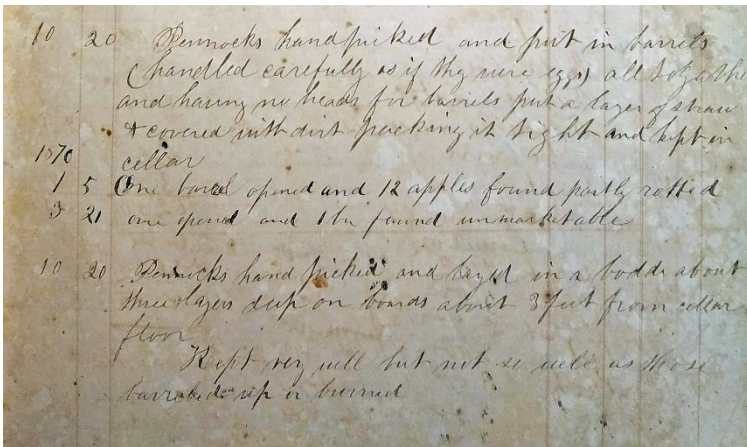


On September 28, 1867, ERB describes three ways he stored Smokehouse apples. In the first he buries the apples in the garden between layers of straw and dirt. When the hole was opened on New Year's day, "there were only 6 good apples in it." He attributes the failure to hot dry Fall weather. In the second experiment, he laid them on the garret floor near a west window. They kept well, at least half of them, and were removed and placed in the cellar about the 25th of November.

The last batch were placed on a platform 2 feet off the floor in the cellar near the well. They kept about the same as the garret apples. The apples were used as



needed with the remaining sold on December 7th (about half a bushel).



On October 20, 1869, ERB writes about storing Pennock apples in barrels – "handled carefully as if they were eggs." This was likely to prevent bruising which would accelerate rotting. The barrels had no heads so the apples were covered in straw and packed dirt. The barrels were stored in the basement. When one barrel was opened on January 5th, 1870, 12 apples were found partly rotted. On March 21 another barrel was opened and 1 bushel was found unmarketable.

Smokehouse and Pennock apples are described as native to Pennsylvania. The original ERB farm ledger is part of the Chester County History Center collection in West Chester, Pa.

Smokehouse apple

Food |

The Smokehouse apple is a juicy, sweet-tart heirloom variety from Pennsylvania, known for its firm, yellowish flesh and fresh cider flavor, making it excellent for both fresh eating and cooking in pies, sauces, and baked goods. It ripens in late summer to early fall, stores well, and is versatile for culinary uses like baking, cider, and even smoking, though it browns quickly when cut. 🍏

Characteristics

- **Flavor:** Balanced sweet-tart with notes of caramel and spice.
- **Texture:** Tender, crisp, and juicy.
- **Appearance:** Medium to large, round, with greenish-yellow skin striped with red.
- **Origin:** Discovered in Pennsylvania in the 1800s. 🍏

Smokehouse Apple Puffs | Sargento® Foods...

Pennock

Type: Eating

Synonyms: Pennock's Red Winter

Identification: Medium size and oblate. The skin base colour is golden yellow over which are bright red streaks on the sun exposed face, pale red streaks on the shaded face. The stem is short, slender and set in a deep cavity.

Characteristics: The flesh is yellowish, tender. Keeps five months in cold storage.

Uses: A highly regarded eating apple in Victorian England.

Origins: Pennsylvania (USA)