AndersTM Apple Malus sp.

Medium to large. Greenishyellow base overlaid with striping. Crisp, white flesh is sweet with some tang, flavorful. Excellent for eating, drying, baking and cooking. Eaten on the green side, reminds you of a Granny Smith. Eaten more ripe, reminds you of a Fuji Apple.

Self Fertile.

Ripens: Extended season from August to November.

Suitable for mild climates, estimated to need less than 500 chilling hours below 45° F.

Discovered as a seedling in Somis, California. Appears to be Codling Moth resistant.

Cold hardy to U.S.D.A. Zone 7.









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