Sherman Valley Farm

Memorial Orchard & Nursery



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9-21-26

About the orchard:



Sherman Valley Farm was founded in 1990 when John Blalock purchased a plot of raw land south and west of Spokane, WA. Immediately, he started planting fruit trees. He tried growing many kinds of fruit like apples, raspberries, blackberries, strawberries, grapes, pears, plums, nectarines, peaches, and cherries. But for one reason or another, he settled on apples and blackberries only. In his garden, John was equally vocal and passionate about what he liked to grow. Giant pumpkins, tomatoes, potatoes, sunflowers, and zucchini were a yearly tradition. Unfortunately, John passed away in 2025 after a tragic motorcycle accident. He was 74 and left behind approximately 500 apple trees and hundreds of blackberry bushes. In the wake of John's passing, his son, Adam has taken to managing the orchard.

The orchard sits at the meeting point of two valleys along Marshall Creek about 15 minutes from downtown Spokane. Moose, deer, porcupine, raccoon, turkeys, owls, and birds of all kinds are often seen in the orchard. Mushrooms routinely frequent the orchard floor in wetter months and giant pumpkins in the vegetable garden have been known to top one thousand pounds.

Hours:

September and October. Please call ahead for all other seasons.

Open: Wednesday through Sunday

8AM – 5PM

Closed: Monday and Tuesday

Pricing:

Apples	$1.50 / lb.
U-pick Apples	$1.00 / lb.
Ground apples:	$0.25 / lb.
Blackberries	$4.50 / lb.
U-pick Blackberries:	$3.00 / lb.
Apple Cider	to be determined…
Trees and shrubs:	As marked.

The Nursery:



The nursery began when I, moved back to Spokane in 2020. I had always wanted to propagate plants and since my dad had about 8 acres out in the country, I mentioned the idea to him. Naturally, he was skeptical about the idea, but eventually after I made it clear that I would do all the work, he let me plow up some old blackberry bushes and plant 100 clonal rootstocks. At the same time, I was collecting seeds and sticks from various plants around the area. My dad eventually seemed to accept that propagating plants was okay, maybe even exciting because the following spring, he plowed up the rest of the blackberry bushes so we could plant more trees. He even installed a huge and elaborate irrigation system! Sadly, dad passed away in 2025 following a tragic motorcycle accident. Along with his legacy, he left behind approximately 500 apple trees and hundreds of blackberry bushes.

I grow most of my trees on clonal rootstocks. They are budded in the summer and left to grow about two years in the field before being dug and planted in containers. About half the trees are on semi-standard roots (like M-111) and the other half are on semi-dwarf roots (like Geneva-935). Please call for further details.

Disclaimer:

Trees are living breathing organisms that need the right conditions to survive (sun, water, soil, air); therefore, I can only guarantee them for 90-days post sale. Please don't leave them in their containers through winter or let them to dry out or let them sit in standing water or let your dog pee on them, etc...

The Apples

Last edited: 9-1-26

Name:	Season**	Bloom**	Uses / Notes**
1. Akane*	Early	3	eating fresh, baking, salads
2. Ambrosia	Mid	4	eating fresh, baking, juice
3. Arkansas Black	Late	3	baking, sauce, cider, storage
4. Beni Shogun*	Mid	3	eating fresh, baking, juice
5. Braeburn	Late	2-3	eating fresh, baking, storage
6. Canadian Strawberry	Mid	2	eating fresh, cider, juice
7. Chehalis	Mid	2-3	eating fresh, baking, sauce
8. Cosmic Crisp	Late	4	eating fresh, baking
9. Courtland*	Early	2	eating fresh, juice, salads
10. Cox's Orange Pippen*	Mid	4	eating fresh, cider, juice, jelly
11. Cripps Pink*	Late	1	eating fresh, baking, sauce, jelly
12. Empire	Mid	3	eating fresh, all-purpose
13. Enterprise	Late	4	eating fresh, juice, cider, baking
14. Esopus Spitzenberg*	Late	4	eating fresh, baking, drying
15. Fuji	Late	3	eating fresh, baking, juice
16. Gala	Early	4	eating fresh, baking, juice
17. Ginger Gold	Early	3-4	eating fresh, sauce, baking
18. Golden Delicious	Mid	4	eating fresh, all-purpose
19. Granny Smith	Late	3	baking, juice, cider, storage
20. Gravenstein	Early	1	baking, sauces, cider, drying
21. Haralson	Late	3	eating fresh, baling, cider
22. Honeycrisp	Early	4	eating fresh, baking, juice
23. Jona Gold	Mid	4	eating fresh, baking, juice
24. Jona Gold 'Prince'	Mid	4	eating fresh, baking, juice
25. Jona Mac	Early	2	eating fresh, sauce, juice
26. Liberty	Mid	2	eating fresh, baking, juice
27. Lodi*	Early	2-3	eating fresh, juice, sauce
28. Macoun	Mid	3-4	eating fresh, sauce
29. Maslin *	Late	3-4	eating fresh, baking, sauce, jelly
30. McIntosh	Early	2	eating fresh, juice, sauce
31. McIntosh 'North Pole'	Early	2	eating fresh, juice, sauce
32. McIntosh 'Ruby Red'	Early	2	eating fresh, juice, sauce
33. Melrose	Mid	3	eating fresh, baking, sauce
34. Northern Spy	Late	4-5	eating fresh, all-purpose
35. Opalescent*	Late	3	eating fresh, baking, drying
36. Pink Pearl	Early	1	eating fresh, sauce, baking
37. Red Delicious	Mid	4	eating fresh, sauce, juice, storage
38. Red Rubens	Mid	3	eating fresh, baking, sauce
39. Stayman's Winesap	Late	4	baking, cider, storage
40. St. Edmund's Russet*	Mid	2	eating fresh, cider
41. Swiss Gourmet	Mid	3	eating fresh, baking, juice, cider
42. Vista Bella	Early	2	eating fresh, juice, sauces
43. Winesap	Late	3	eating fresh, baking, cider, storage
44. Yellow Transparent*	Early	1	juice, applesauce

*Unavailable until 2027.

** My best guess after some research. Errors likely. ☺

The Crabapples

Cultivars:	Uses / Notes
1. American Beauty	double, dark pink flowers
2. Centennial*	oblong edible fruit and cold hardy
3. Dolgo	oblong fruits; good for jam, jelly, cider
4. Double Blooms*	dark pink flowers, blossoms contain extra petals
5. Liset	bright crimson buds open to deep pink
6. Red Jade	weeping habit, white flowers, red fruit
7. Echtermeyer	weeping habit, dark foliage, pink flowers, red fruit
8. Indian Summer*	purple leaves, rose-pink flowers
9. Jarmin*	AKA Marilee, pink flower buds, white blooms, fruitless
10. Klehn's Improved Bechtel*	late blooming, double pink flowers
11. *M. baccata**	Siberian crab. White blooms, red fruit
12. *M. var. yunnanensis**	Chinese crabapple. Pink blooms, yellow fruit
13. Molten Lava*	dark pink buds open to white blooms
14. Profusion	magenta flowers, bronze foliage, red fruit
15. Purple Prince*	dark pink single flowers bronze leaves
16. Radiant	vibrant pink flowers, red berries
17. Royal Fountain*	spreading habit, pinkish-red flowers, bronze leaves, red fruit
18. Royalty	crimson flowers, dark purple foliage, dark red fruit
19. Selkirk*	rose-red flowers, bronze foliage, red fruit
20. Sparkling Sprite	dwarf, white flowers, yellow fruit
21. Spring Snow	sterile white blooms, fruitless
22. Sugar Time	compact form, fragrant white flowers, bright red berries
23. Thunderchild*	dark pink flowers, burgundy leaves, red fruit
24. White Cascade	semi-weeping, white flowers, yellow fruit
25. Winter Gold	pink flower buds, white flowers, yellow-gold fruit

*New variety. Unavailable until 2027.

Other Plants

	Latin name	Common name	
1.	*Acer ginnala*	Amur maple	
2.	*Acer palmatum*	Japanese maple	
3.	*Acer platanoides*	Norway maple	
4.	*Euonymus americanus*	hearts-a-bursting	
5.	*Fraxinus* sp.	ash	
6.	*Ficus* sp.	rubber tree	
7.	*Gymnocladus dioicus*	Kentucky coffee tree	
8.	*Larix occidentalis*	western larch	
9.	*Malus* sp.	apple or crabapple	
10.	*Philadelphus lewisii*	mock orange	sold out
11.	*Pinus ponderosa*	ponderosa pine	
12.	*Paeonia* sp.	Peony	sold out
13.	*Picea pungens*	blue spruce	
14.	*Robinia pseudoacacia*	black locust	
15.	*Salix discolor*	western pussy willow	
16.	*Syringa vulgaris*	purple lilac	
17.	*Tilia* sp.	linden	
18.	*Viburnum farreri*	fragrant viburnum	

The Apple Cultivars



Ambrosia

A mid-season, all-purpose apple that is good for eating fresh, baking and juice. Its flesh is crisp and the apples store well. Comparable to Golden Delicious. Originated as a chance seedling in the 1990s. From western Canada.



Arkansas Black

A late-season apple good for baking, drying, storage, and excellent for cider. It is tart and the flesh is firm, but it softens and sweetens in cold storage. Believed to have originated in the mid 1800s from the Ozark mountains of Arkansas and Missouri. Triploid.



Beni Shogun

A mid-season apple good for eating fresh, cider, and storage. A sport of Fuji, its flesh is wonderfully textured, dense, and creamy-white. It is very sweet with low acid and contains citrus and honey flavors. Discovered in Japan in 1992 by Ryozo Yahagi.



Braeburn

A late-season apple good for eating fresh, baking, and storage. It is both sweet and tart. Discovered as a chance seedling in New Zealand in 1952.



Canadian Strawberry

AKA 'Washington Strawberry'. This mid-season apple is good for eating fresh, juice, and cider. Originated in Washington County, New York in the 1840s. Currently numbers are limited.



Chehalis

A mid-season apple like 'Golden Delicious' but bigger and crisper. It is good for eating fresh, baking, and sauces. Discovered near Chehalis, Washington in 1937. Currently numbers are limited.



Cosmic Crisp

A late-season apple good for eating fresh, juice, and baking. It is crisp, semi-sweet, and juicy. Released from Washington State University in 2021. Currently numbers are limited.



Courtland

An early to mid-season apple good for eating fresh, juice, and salads. It is a cross between 'McIntosh' and 'Ben Davis'. It is wider than tall and streaked with reds and oranges. Released from the New York Agriculture Experiment Station in 1898.



Cox's Orange Pippen

A mid-season apple with gourmet flavor and texture. It is best eaten fresh, but it makes good juice and cider also. Discovered by horticulturist Richard Cox in the 1820 in England.



Cripps Pink

AKA Pink Lady, this apple is very late maturing. It was developed at Stoneville Research Station, NSW, Australia and released in 1986. This apple needs a warm climate and lots of sun to fully ripen but it's flavor and texture is unrivaled.



Empire

A mid-season, all-purpose apple. It has a good balance of sweetness and tartness. A reliable producer for us and disease resistant. Released from Cornell University in 1945. One of our favorites.



Enterprise

A late-season apple good for eating fresh, juice, cider, and baking. A reliable producer and resistant to many of the common apple diseases like scab and fire-blight. Released in 1993 by the Perdue Horticulture Farm.



Esopus Spitzenberg

A late-season apple with legendary flavor. Rumored to be Thomas Jefferson's favorite. It is susceptible to about all the common diseases but still worth growing according to those who've tasted it. First described in the late 18th century from New York. Currently numbers are limited.



Fuji

A late-season apple that is crisp, sweet, and juicy. It is good for eating fresh, baking, and juice. Released from the Tohoku Research Station in Japan in the late 1930s. Currently numbers are limited.



Gala

An early-season apple with a sweet, mild, and crisp texture. It is good for eating fresh, salads, sauces, and baking. Bred in New Zealand in the 1920s. Currently numbers are limited.



Ginger Gold

An early-season apple good for eating fresh, baking, and sauces. Its flesh is fine-textured and cream-colored. Discovered as a chance seedling in Virginia in the 1960s. Currently numbers are limited.



Golden Delicious

A mid-season apple that's very sweet and crunchy. It is good for eating fresh, baking, and juice. First described in the early 1900s. From the mountains of West Virginia.



Granny Smith

A late-season apple good for baking, juice, cider, and storage. The apples are firm, juicy, tart, and acidic with a subtle sweet flavor. Discovered as a chance seedling in NSW Australia in 1868. Currently numbers are limited.



Gravenstein

An early-season apple good for eating fresh, baking, sauces, cider, and drying. First described in Denmark in 1797, it is semi-tart with honey-like flavors. Triploid. Currently numbers are limited.



Haralson

A semi-tart, late-season apple, good for eating fresh, juice, cider, and baking. 'Haralson' trees are very hardy, disease tolerant and prone to heavy crops. Released in 1922 by the Minnesota Horticulture Research Center.



Honeycrisp

An early-season apple good for eating fresh and baking. The apples are crisp, juicy, and the flesh breaks well. Released in 1991 by the University of Minnesota. Currently numbers are limited.



Jona Gold

A mid-season, sweet, crunchy, and large apple. It is good for eating fresh, baking, juice, and storage. Prone to fire blight but still worth growing. Released in 1953 by Cornell University. Triploid.



Jona Prince

A mid-season, semi-sweet, crunchy, and juicy apple. It is good for eating fresh baking, juice, and drying. Discovered as a natural mutation on a 'Jonagold' apple tree in 1994. From the Netherlands. Triploid.



Jona Mac

An aromatic, early-season, very sweet and flavorful apple. The apples do not keep and tend to fall from the tree as they ripen. Released in 1972 from the New York State Agriculture Experiment Station.



Liberty

A mid-season apple with crisp, white flesh, and a sweet-tart taste. It is good for eating fresh and baking. Released by the New York State Agricultural Experiment Station in 1955.



Lodi

An early season apple good for eating fresh, juice, and sauce. It is sweet with hints of lime and vanilla. Released from the New York State Agriculture Experiment Station in 1924



Macoun

An aromatic, mid to late-season apple good for eating fresh and baking. Equal parts sweet and tart, this apple is wider than it is tall. Released from the New York State Agricultural Experiment Station in 1932.



Maslin

AKA Early Pink Lady. Maslin is a branch sport of Cripps Pink ripening a few weeks sooner. Discovered in Western Australia in 1999.



McIntosh

An aromatic, sweet, early-season apple good for eating fresh, sauces, and juice. It bruises easily, does not store, and it tends to fall from the tree as it ripens. Discovered in Canada in 1811.



Melrose

A mid-season apple that is dense, thick-skinned, and good for eating fresh, sauce, and baking. Released from Ohio in the 1940s. Currently numbers are limited.



Northern Spy

AKA 'Spy' or 'King' is an aromatic, late-season apple that is firm, dense, and medium grained. It is good for baking and cider and the trees are vigorous. Discovered around 1800 in New York State. Currently numbers are limited.



‘North Pole’ McIntosh

An aromatic, sweet, early-season apple good for eating fresh, sauces, and juice. It bruises easily, does not store, and it tends to fall from the tree as it ripens. This variety of McIntosh grows columnar-like and stays small with very few side branches. Currently numbers are limited.



Opalescent

A late-season apple good for eating fresh, baking, and drying. It is, crisp, and semi-sweet. Discovered as a chance seedling in Michigan in the 1880s. Currently numbers are limited.



Pink Pearl

An early-season apple with pink flesh. It is good for eating fresh, baking and sauce. Introduced from California in 1944 by renowned plant breeder, Albert Etter. Currently numbers are limited.



Red Delicious

A late-season apple good for sauce, juice, baking, drying, and storage. This specific variety of Red Delicious produces very dark, blackish-red, apples.



Red Rubens

AKA ‘Civni’. This is an aromatic, mid-season apple good for eating fresh, baking, sauce, and juice. Released from Italy in the 1980s, the apple is a cross between ‘Gala’ and ‘Elstar’.



Ruby McIntosh

A dark red sport of the familiar 'McIntosh' discovered in Comstock Park, Michigan in 1999. This is an aromatic, sweet, early-season apple good for eating fresh, sauces, and juice. It bruises easily, does not store, and it tends to fall from the tree as it ripens.



Stayman's Winesap

A tart, late-season apple good for baking, drying, storage, and excellent for cider. The fruits are small, and the flesh is firm but flavorful. Developed in 1866 by Joseph Stayman of Kansas. Triploid.



Saint Edmund's Russet

A mid-season apple good for eating fresh, cider, and baking. It is somewhat flat but covered in a beautiful fawn-colored skin. First reported from Suffolk, England in the late 1800s. Currently numbers are limited.



Swiss Gourmet

AKA. 'Arlet'. This mid-season apple is good for eating fresh, baking, cider, and juice. First described in Switzerland in the 1950s. Currently numbers are limited.



Vista Bella

An early-season apple good for eating fresh, sauce, and juice. It is semi-sweet, crunchy, and very juicy. A reliable producer and one of our favorites in the orchard. Released in 1956 from Rutgers University, New Jersey.



Winesap

A late-season, firm, tart, and flavorful apple good for baking, eating fresh, juice, storage, and excellent for cider. First described in New Jersey in 1804. Triploid.



Yellow Transparent

A very early ripening apple from the Baltic Region of Russia. Large yellow fruits mature in late July into early August and are good for applesauce, juice, and baking when used fresh. First described in the early 1800s.

About me:

I have always loved growing plants. When I was young, giant vegetables fascinated me, especially giant pumpkins, and before I graduated high school, I had grown several over 1,000 pounds and won numerous awards and even some cash prizes. In college I studied plant science, gaining valuable experience growing mustard, spring bedding plants, and cayenne chile peppers. After I graduated, I served Tennessee State University as the area nursery extension specialist. Missing my family and unsatisfied with my life, I moved to Fort Worth, TX to practice fine art at an old master's academy for several years before moving back to Spokane in 2020.



My wife, Angie, and I in Hawaii, 2025