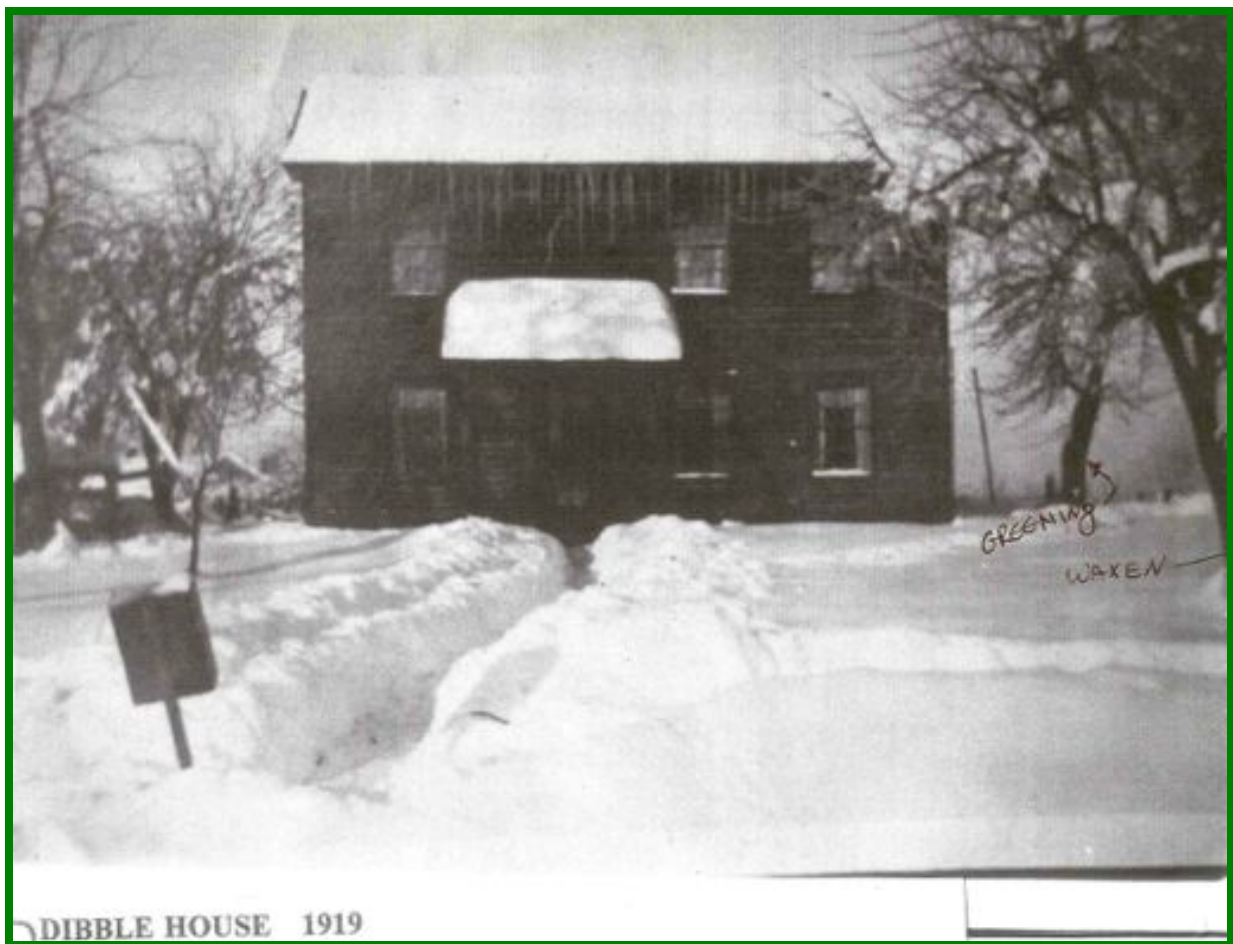


# Clackamas County Heritage Tree

Dibble House apple trees: Waxen apple (also known as a Gelmont or Gate Apple), (*syzygium samarangense*) and Rhode Island Greening apple

📍 Location: 620 S Molalla Avenue, city of Molalla



**HORACE L. DIBBLE HOUSE**

**National Register of Historic Places**  
Built 1856, Colonial Revival Style



🌲 **Significance:** *Specimen* – a tree/s of exceptional size, form or rarity, or horticultural value. *Historic* – A tree/s recognized by virtue of its age, or its association with or contribution to a historic structure or district or with a noted person or historic event.

🌲 **Measurements** (approximate):

- Height: 20 - 25
- Diameter: (meas. at 4 ½'): 76"
- Crown Spread: 45 – 60"
- Age: 150 years (planted mid 1850's)

🌲 **Dedication Ceremony:** April 30, 2009

🌲 **Additional Information:** These trees are located on the property of the Molalla Area Historical Society where the historic Horace and Julia Dibble house is located. According to Historical Society members, the apple trees were planted before 1859 on land owned by Rachel Larkin, an early Molalla area pioneer woman. Horace and Julia Dibble purchased the land to build their New England Salt-box style house on the knoll near to or in the orchard (the house was finished in 1859 and is now on the National Register of Historic Places).


The tree types were identified by the members of the Home Orchard Society.

From Isabel Williams and Nora DeFrates, Molalla Area Historical Society:

“There are lots of stories of the Dibbles’ trading apples with the Molalla Indians. One story told by Ina Dibble (to Marian Hilton) about her Grandparents trading was: One spring they were cleaning the old apples (Which were way past their prime, rotten even) out of the cellar getting ready for the coming crop when some Indians came by and wanted to trade. The whites tried to explain the apples were not any good, but the Indians felt otherwise, a trade was finally made for some gloves or moccasins. Ina said her grandmother was still perplexed at the Indians leaving very happy munching on those shriveled mushy bad apples. Someone pointed out that was probably the first fresh fruit that they had in a long time because most of their foods were dried and/or mixed with animal fat to store for the winter. Other people have told of the Dibbles trading lots of apples in the fall and winter for leather goods with the Molallas.” .....

“The Greening – all the children think is a wonderful place to hide messages and the neighborhood cats love playing in/out/up and down or just sunning in the notch.”

These apples were instrumental in the development of the Molalla Historical Society’s annual Apple Festival each October since 1975.

 From Wikipedia, the free encyclopedia:

“The **Wax or Waxen apple** is native to Philippines, Indonesia and Malaysia. Healthy wax apples have a light sheen to them. Despite its rather plain name, a wax apple is anything but plain. A ripe wax apple only resembles an apple on the outside in color. It doesn't taste like an apple. It has neither the fragrance nor the density of an apple. The flavor is a bit like a snow pear. The liquid to flesh ratio of the wax apple is comparable to a watermelon. It's remarkably refreshing and juicy. Unlike either apple or watermelon, the wax apple's flesh has a very loose weave. The very middle holds a seed that's situated in a sort of cotton-candy-like mesh. ‘

Wax or Waxen apple (Wikipedia)



‘The **Rhode Island Greening apple** is an old, historic American apple variety and the official fruit of the state of Rhode Island.

History: **The Rhode Island Greening** allegedly originated around 1650 near Green’s End (Middletown) in Newport, Rhode Island. The first Greenings were allegedly grown by a Mr. Green who operated a tavern and developed apple trees from seed. Green gave many scions from the tree to visitors for grafting elsewhere, and the original tree died. The apples became known as Green's Inn apples from Rhode Island. One of the oldest surviving trees was located on Mt. Hygeia farm in Foster, Rhode Island at the turn of the twentieth century. The Rhode Island Greening was one of the most popular apples grown in New York in the nineteenth century.

Characteristics: It is tender, crisp, juicy and quite tart and similar to the Granny Smith. The fruit is large, uniformly round in shape and flattened on the ends with a dark, waxy green skin that turns a greenish-yellow when fully ripe. It keeps well into the winter and ripens from September to October, keeping well into February or longer.’

### Rhode Island Greening Apple (Wikipedia)

