



CODES

LIMITED AVAILABILITY: This means that a particular apple variety won't be available for too long once it's ready to be harvested, so it's a good idea to mark your calendar or call ahead to avoid disappointment unless you're in the market regularly.

USES: The suggestions about how each apple variety can be used comes from a combination of general apple knowledge, personal experience and the valuable input from our many customers over the years. This information is meant to be suggestions rather than hard rules. There are people who wouldn't dream of making a pie with anything but a McIntosh and others who find it far too "mushy" once it's cooked up, preferring the Empire or Golden Delicious, or a combination of two or three varieties. The same can be said for a "perfect" eating apple – it all really is a matter of personal taste and opinion. If you decided to bend the rules a little, let us know about your experience – we'd love to hear about it!

APPLES VARIETIES (ARRANGED BY HARVEST DATE)

| | Name | Characteristics | Availability | Uses | Description |
|--------|--------------------|---|------------------------------|---|--|
| August | Paula Red | <ul style="list-style-type: none"> - Small to medium size - Bright red with yellow spots - Tart/sweet, juicy, and crisp white flesh - Mild flavor - Limited storage potential - Best used fresh | Limited | <ul style="list-style-type: none"> - Excellent eating. - Average cooking variety. | This bright red apple, likely descended from the McIntosh, is one of the first of the season; that's one of its biggest pluses. It was discovered by fruit grower Lewis Arnedts in Michigan and became available in the late 1960's. |
| | Ginger Gold | <ul style="list-style-type: none"> - Medium size - Pale gold yellow, occasionally with a hint of green and light red blush - Sweet and juicy - Mild flavor with hint of tartness and creamy flesh - Slow to oxidize - Limited storage potential | August through early October | <ul style="list-style-type: none"> - Good for eating fresh and in salads. - Great in pies, baked whole, and cooked. Holds its shape well. | This variety, native to the Blue Ridge Mountains, arrived on the scene in the late 1960's, a result of a cross between a Golden Delicious and an Albemarle Pippin. |

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| September | Elstar | <ul style="list-style-type: none"> - Medium to large size - Red over yellow and can appear mottled with red striping - Firm but not hard - Sweet/tart and aromatic in the early season - Sweeter and mellow with a hint of honey later in the season - Creamy white flesh - Stores well | Limited | <ul style="list-style-type: none"> - Very good for eating. - Good in pies as it has a sweet flavor but loses its shape. - Great in applesauce and baked. | This offspring of the Golden Delicious and Ingrid Marie became available in the U.S. in early 1970's. |
| | Gala | <ul style="list-style-type: none"> - Small to medium size - Light to dark red with pink/orange markings over a greenish yellow - Crisp, sweet/tart, and mild flavor - Thin skin and cream-colored flesh - Stores well | Good | <ul style="list-style-type: none"> - Good for eating fresh and in salads. | According to the U.S. Apple Association, this is one of the most popular apple varieties and is widely grown around the world. It is native to New Zealand, is a cross between a Golden Delicious and a Kidd's Orange Red, and was introduced to the U.S. in the 1970's. |
| | Jonamac | <ul style="list-style-type: none"> - Medium size - Medium and dark red with some green - Crisp, sweet/tart, and juicy - Firm and pale flesh - Taste is similar to McIntosh - Stores well | September to the middle of October | <ul style="list-style-type: none"> - Excellent eating. - Great in applesauce, pies, and baked. - Holds better cooked shape than McIntosh | As the name hints, this apple variety is a cross between a Jonathan and a McIntosh. Developed by the N.Y. State Agricultural Experiment Station, it was introduced in 1972. |
| | McIntosh | <ul style="list-style-type: none"> - Medium - Crimson or dark red with touches of bright green/yellow - Crunchy, soft white juicy flesh, aromatic, and sweet/tart flavor - Stores well | Excellent, September to market close | <ul style="list-style-type: none"> - Good for eating fresh and in salads. - Great for applesauce or apple butter. - Considered too soft for pies. | John McIntosh, a Canadian farmer, discovered this apple on his Ontario farm in the St. Lawrence Valley in the early 1800's. The original tree produced fruit until 1906. |

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| September | Honeycrisp | <ul style="list-style-type: none"> - Medium to large size - Red and orange overtop yellow and green - Unique honey-sweet flavor, juicy - Cream colored-flesh and “explosively crisp!” - Stores well | Limited | <ul style="list-style-type: none"> - Good for eating fresh and in salads. | This winner that is much sought after by its fans, was developed at the University of Minnesota and introduced in 1991 to much acclaim. It is the result of what was thought to be a combination of Macoun and Honey Gold but apparently genetic testing has put that into question. While exceptionally popular, this variety can be challenging to grow and store and therefore not as plentiful some years as others. For that reason, it is considered a “premium” apple. |
| | Spartan | <ul style="list-style-type: none"> - Small size - Bright crimson red skin with occasional bright patches of green - Sweet, juicy, and white flesh - Stores well | Limited | <ul style="list-style-type: none"> - Great for eating. - Good for applesauce or apple butter. - Considered too soft for pies. | This apple was introduced in the 1930’s after it was developed at the Canadian Apple Research Station in Summerland, British Columbia. It’s a cross between a McIntosh and what was thought to be a Newton Pippin, but genetic testing has put that into question. |
| | Empire | <ul style="list-style-type: none"> - Medium size - Shine, deep maroon red with a hint of green - Crisp with a sweet/tart flavor - Juicy white flesh - Firmer than a McIntosh - Stores well | Good, September to market close | <ul style="list-style-type: none"> - Great for eating fresh and in salads. - Good for applesauce, apple butter, pies, and baking. | This very popular apple is a McIntosh and Red Delicious cross. It was developed at Cornell University in New York and introduced in 1966. |
| | Grimes Golden | <ul style="list-style-type: none"> - Medium size - Pale yellow/green to golden with russet markings - Rich, spicy, and sweet flavor with a hint of tartness - Crisp, juicy yellow flesh - Stores well | Limited | <ul style="list-style-type: none"> - Great for eating fresh and in salads. - Good for applesauce, apple butter, pies, and baking. | An old-time apple, discovered in the 1830’s in West Virginia. It is thought to be a parent of the Golden Delicious. |
| | Jonagold | <ul style="list-style-type: none"> - Large size - Yellow to orange with red and pink markings - Sweet, tart, and tangy - Firm and juicy with creamy yellow flesh - Stores well | Good, September to market close | <ul style="list-style-type: none"> - Great for eating fresh and in salads. - Good for applesauce, apple butter, pies, and baking. | This cross between a Golden Delicious and a Jonathan was introduced in 1968, developed by the N.Y. State Agricultural Experiment Station in Geneva, NY. |

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| | Macoun | <ul style="list-style-type: none"> - Small to medium size - Dark red with a purplish hue - Sweet/tart tasting and aromatic - Firm, juicy, and crisp white flesh | Limited | <ul style="list-style-type: none"> - Great for eating fresh and in salads. - Good for applesauce, apple butter, pies, and baking. | Considered by some to be one of the better eating apples in the Northeast, the Macoun came about as a result of a combination of McIntosh and Jersey Black at the Geneva Research Station in NY State. It was named after a Canadian fruit grower, W.T. Macoun, and became available in the 1950's. |
| October | Golden Delicious | <ul style="list-style-type: none"> - Medium size - Golden Yellow with a pale red or pink blush - Mellow, sweet flavor - Crisp, juicy, and creamy flesh - Stores well | Good, October to market close | <ul style="list-style-type: none"> - Great for eating fresh and in salads. - Good for applesauce, apple butter, pies, and baking. | Considered to be one of the most important apple varieties of the 20th century, the Golden Delicious was discovered, apparently by chance, in West Virginia in the early 1900's and is West Virginia's official state fruit. Grimes Golden and possibly a variety called Golden Reinette are the likely "parents". Contrary to popular belief, the Golden and Red Delicious varieties are not related; they only share a name |
| | Red Delicious | <ul style="list-style-type: none"> - Medium size - Conical shaped - Dark red with white dots - Sweet flavor, sometimes with a hint of melon - Firm yellow flesh - Stores well | Good, October to market close | <ul style="list-style-type: none"> - Excellent eating. - Not considered recommended for cooking. | This popular apple was reportedly discovered in Iowa at the end of the 19th century. Contrary to popular belief, the Red and Golden Delicious varieties are not related; they only share a name. |
| | Crispin/Mutsu | <ul style="list-style-type: none"> - Large size - Greenish/golden color with orange blush - Sweet flavor with honey undertones - Very firm, crisp white flesh - Stores well | Limited | <ul style="list-style-type: none"> - Great for eating fresh and in salads. - Good for applesauce, apple butter, pies, and baking. | Developed in Japan and introduced in the 1940's, the original name of this apple is MUTSU. It's a cross between a Golden Delicious and the little-known variety, Indo Cross. |
| | Melrose | <ul style="list-style-type: none"> - Large size - Yellow/green with red, with russet markings - Sweet with some tartness - Firm, juicy, and creamy white flesh | Good, October to market close | <ul style="list-style-type: none"> - Great for eating fresh and in salads. - Good for pies. | This apple variety, a cross between a Jonathan and Delicious, was developed at the Ohio Agricultural Experiment Station and introduced in the 1940's. |

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| October | Nittany | <ul style="list-style-type: none"> - Medium to large size - Bright red and orange with tints of green and yellow - Faint striping - Sweet/tart - Firm and juicy with deep yellow flesh - Stores very well | Good, October to market close | <ul style="list-style-type: none"> - Great for eating fresh and in salads. - Good for applesauce, apple butter, pies, and baking. | We are one of a few orchards to grow this apple variety. It has a devoted number of fans who start calling to check availability in anticipation of its arrival in our market. Introduced by Penn State University, Randy's Alma Mater, it was named after the famous Nittany Lion, the school's official mascot and is a cross between Golden Delicious and York Imperial. |
| | Suncrisp | <ul style="list-style-type: none"> - Small to medium size - Yellow and green with an orange/pink blush - Tart and spicy - Very firm, crisp cream yellow flesh - Stores well | Limited | <ul style="list-style-type: none"> - Good for eating. - Good for applesauce, apple butter, pies, and baking. | This apple is reported to be a cross between Golden Delicious and a Cortland/Cox's Orange Pippin. It was developed by Rutgers University and introduced in the 1990's. |
| | Braeburn | <ul style="list-style-type: none"> - Medium size - Red/orange blush over golden yellow - Sharp and sweet flavor with a hint of pear - Firm, crisp, and juicy pale-yellow flesh - Stores very well | Limited | <ul style="list-style-type: none"> - Good for eating. - Good for applesauce, apple butter, pies, and baking. | An introduction from New Zealand in the early 1950's, this apple variety is thought to be a cross between a Lady Hamilton and Granny Smith. |
| | Enterprise | <ul style="list-style-type: none"> - Medium to large - Dark red with a thick skin - Mildly tart and spicy - Firm, crisp, and juicy pale creamy yellow flesh - Stores very well | Limited | <ul style="list-style-type: none"> - Good for eating (can be peeled first). - Good for applesauce, butter, pies, baking, and canning. | This apple appears to be related to the McIntosh and was developed in a combined effort by Rutgers and Purdue Universities and the University of Illinois. |
| | Fuji | <ul style="list-style-type: none"> - Medium to large - Light pink to dark crimson over a yellow/green - Milk, sweet flavor - Crisp, refreshing, creamy white flesh - Stores very well | Good, October to market close | <ul style="list-style-type: none"> - Best for eating. | This popular apple originated in Japan and was introduced to the U.S. in the 1980's. It is a combination of Red Delicious and an heirloom variety called Ralls Genet. |

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| October | Goldrush | <ul style="list-style-type: none"> - Medium size - Green and yellow with a bronze or red blush - Complex spicy and tart flavor - Firm, crisp pale-yellow flesh - Slow to oxidize - Stores very well | Good, October to market close | <ul style="list-style-type: none"> - Good for eating fresh and in salads. - Good for pies and baking. | This apple, which is the official state fruit of Illinois, apparently got its name because of its gold color and the “rush” of flavor. Developed by Purdue University, it was introduced in 1994 and is a cross between a Golden Delicious and an experimental apple variety. |
| | Granny Smith | <ul style="list-style-type: none"> - Medium to large size - Unmistakable, bright green and shiny - Thick skin - Sharp tart flavor - Firm, juicy, crisp, and hard white flesh - Stores well | Good, October to market close | <ul style="list-style-type: none"> - Good for eating. - Great for pie making - Good for applesauce, apple butter, and other baking. | This well-known “international” apple was reportedly discovered in Australia by Maria Ann Smith in the 1860’s and was named after her. It is thought to be a cross between a French crab apple and a Rome Beauty and was introduced to the U.S. in 1972. |

IMPORTANT STORAGE INFORMATION

We all love to see a bowl full of beautiful shiny apples on display! Unfortunately, unless you’re going to use them within a day or two, it’s not the best place for them. Ideally (and we assume ideal conditions when we talk about how long a particular variety will keep), apples should be stored at 35°-40°F in a fairly humid environment. Storing them in the fridge, in a cold cellar, or unheated section of the basement in cooler weather are usually good options. An uninsulated garage will do in a pinch provided the temperature is cool – keeping a thermometer with them and checking it daily is a good idea. Apples also absorb odors easily, so keep them in their original plastic bag away from anything that might cause them to get an unpleasant taste. Apples will also continue to ripen after they’re picked. While refrigeration does slow that process, over time flavor may mellow, or the crunch may lose some of its “snap”.