

About the Apples

Variety	Approximate Harvest date	Early Season Flavor	Late Season Flavor	Early Season Texture (assuming appropriate <u>storage in refrigerator</u>)	Late Season Texture (assuming appropriate <u>storage in refrigerator</u>)	Comments (Most apples can be used for eating and for pies. This is for guidance only!)
Pristine	August-01	Tart	Sweet	Firm	Stores Well	Will brown readily when cut
Paulared	August-20	Tart	Sweet	Firm	Firm. Stores well	Good for early tart pies. Flavor similar to a Cortland Macoun mix
Gravenstein	August-20	Slightly Tart	Sweet	Firm and juicy	Softer. Stores moderately well	Juicy and versatile
Gala	September-01	Sweet	Sweet	Very Firm	Somewhat firm. Stores well	Often used for salads/desserts
McIntosh	September-01	Slightly Tart	Sweet	Firm	Somewhat firm. Stores moderately well	When fully ripe, unsurpassed flavor. Bruises easily so handle gently. Great in a pie when still firm.
Liberty	September-10	Tart	Slightly Sweet	Firm	Firm. Stores moderately well	Very tart and crispy eating. Similar to Macoun

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Cortland	September 14	Tart	Slightly Sweet	Very Firm	Somewhat firm. Stores well	Flesh does not brown. Great for salads. Common tart pie apple
Golden Supreme	September 10	Mild sweet	Sweet	Firm	Somewhat firm	It is an all-purpose apple especially good for fresh eating, in cider, and in salads, as its flesh browns slowly. It stores well.
Rhode Island Greening (Heirloom)	September-14	Tart	Less tart	Firm Crunchy	Very firm stores well	Flavor improves when cooked and it keeps shape. Adds wonderful tart flavor to the mix of applesauce, pies etc First apple variety named in the US.
Honey Crisp	September-15	Sweet	Very Sweet	Firm and juicy	Firm. Stores well	Excellent crisp texture, fresh eating apple. Can be used in a pie with other apples if sliced very thin. Univ. of Minnesota breeding program.

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Macoun	September-20	Tart Start Sweet finish	Sweet	Crispy and firm (Some call it “the potato chip apple”)	Soft. Does not store well	Excellent fresh eating crispy tart/sweet flavor. One of New England’s finest varieties.
Jonagold	September-25	Mild tart	Sweet	Firm and juicy	Somewhat firm. Stores moderately well	Juicy, uniquely flavored. Add a few to a pie, sauce, slice over your pork chops.
Northwest Greening	September-15	Mild Tart	Mild Tart	Firm and dry	Stores moderately well	Cooking only (esp. pies and sauce)
Evercrisp	Mid-October	Sweet	Sweeter	Very Firm	Firm	Excellent for fresh eating. Stores for a very long time!!
Golden Delicious	October-01	Slightly tart	Sweet	Firm	Firm. Stores well	Commonly used for sweeter tasting pies
Red Delicious	October-01	Sweet	Sweet	Firm	Firm. Stores well	Excellent eating apple when picked fresh. Not usually for pie.

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Northern Spy (Heirloom)	October-01	Slightly Tart	Sweet	Firm	Somewhat firm. Stores well	Mild tart apple for eating and pies. Bruises easily so handle gently. Old time favorite for pies and winter storage.
Ambrosia	October 10	Sweet	Sweet	Crisp and “tender”	Crisp stores somewhat well.	Excellent fresh eating for those who like a very sweet apple. Not acidic. Must be refrigerated
Idared	October-01	Tart	Slightly tart	Very Firm	Firm. Stores well Flavor improves in storage	Great for holiday/winter baking.
Empire	October-01	Slightly Tart	Sweet	Firm	Firm. Stores moderately well	Early season great eating. After storage, best for cooking only. Our family favorite for sauce.
Rome Beauty	October-10	Tart	Mild flavor	Extremely firm	Very hard.	Good cooking apple to mix with other varieties.

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Crispin (Mutsu)	October-12	Mild Tart when color is green	Mild sweet when turning yellow	Very Firm	Very Firm. Stores very well	Excellent juicy eating and outstanding mild tart flavor for pies
Granny Smith	October-20	Tart	Mild tart	Extremely firm	Very Firm. Stores very well	Very tart for eating and pies
Fuji Aztec Fuji Yataka Fuji	October-20	Sweet	Sweet	Very Firm	Very Firm. Stores very well	Excellent crunchy sweet eating apple. We have made sweet Fuji applesauce! Cook longer with no sweetener needed.
Stayman Winesap	October 15	Tart	Tart Full flavored	Firm and Crispy	Crispy	Great all-purpose apple. Popular in Mid-Atlantic states.
Baldwin	October 20	Mild Sweet/Tart	Sweet/Tart	Very Firm	Firm	Lends a sweet flavor to a pie. Favorite apple of your grandparents time for pies.
Pink Lady	October 25	Sweet Tart	Sweet	Very firm	Firm Stores well	Fresh eating, Must be picked late (no green tint)