

These are #1 top of the line trees.

St. John Lutheran Church & School Spring Apple Tree Sale 2026

Proceeds will go to St. John's Church & School.

Send orders to St. John Lutheran Church, 164923 County Rd Z, Wausau, WI 54403 Visit our website: www.stjohnofwausau.org



Trees and Descriptions *Trees are bare root 5-7 feet tall *Cost ~ \$25.00 each orders of 10 or more trees require 50% down payment Any questions, call Virgil Wenzel at 715-571-7893		How Many	Total Cost
Honeycrisp – You haven't truly experienced an apple until you've tried a Honeycrisp. It lives up to its name from your first bite, thanks to its amazingly crunchy, incredibly juicy, and sensationally sweet taste. One of the best eating apples ever grown! Large apples that store great. Ripens 3 weeks before standard Honeycrisp. Harvest in September.			
Zestar –The best early season apple ever grown! Sweet, crisp, and juicy with white flesh; excellent dessert quality. The large size apple is its sprightly sweet-tart taste with a hint of brown sugar. And, unlike other early season apples that are often soft or mealy, Zestar is juicy with a light, crisp texture that stores well. Ripens late August.			
Wolf River –Fruit weighs up to a pound, each!! Wolf River apples have a soft, tender, creamy white flesh. Mostly used for baking and pies, but in the right climate on sandy soil it becomes a good dessert apple. Very hardy variety that is resistant to scab, mildew, fire blight. Ripens in late September.			
Jonamac – A cross between Jonathan and McIntosh apples, Jonamac is closer to a McIntosh in terms of flavor, just a bit sweeter. Many people love the touch-of-honey taste of a Jonamac, firm, crisp flesh, sweet/tart flavor with cinnamon and nutmeg undertones. A great eating apple. Ripens in September.			
Winecrisp – This is a medium to large apple. It has a complex flavor profile with a fruity sweet flavor, spice-filled, tart, and berry nuances reminiscent of a fine wine. The flesh is juicy, crisp and firm. These apples are great for eating, cooking, or baking. They pair well with dessert. The trees are resistant to powdery mildew and fire blight and are immune to apple scab! This tree is a vigorous producer and makes a great deer apple tree. Ripens early October.			
Idared – Excellent for sauces, cooking, baking and pies. Great for eating, salads and freezing. Great keeping apple, it will store for up to 6 months! One of three apples with the highest levels of antioxidants. Medium to large sized apples with firm, juicy, yellow pink tinged flesh. Idared make a beautifully colored applesauce. Harvest in early October.			
Crown Empire – Empire apples are like a taste explosion in your mouth! A true apple lovers apple. Empires are medium sized, intense burgundy red color. A wonderful blend of sweet and tart, juicy, very crisp, creamy white flesh. Superior for fresh eating, salads and baking and freezing. A tree everyone should have in their yard. Ripens late September.			
Cortland – Fruit is large, deep red and keeps well. Flesh is pure white, fine-textured, crisp, aromatic and very slow to brown. Absolute tops for sauce, pies and fresh eating, not to mention great for cider making! Very hardy and annually productive. Fruit ripens mid-to-late September.			
Ambrosia –Ambrosia apples are aromatic with a fruity scent and are naturally low in acid, contributing to the apple's mel-low, sweet flavor. The apples are known for their honeyed taste and have simple flavor notes of pears, flowers, and wildflower honey. It naturally doesn't brown quickly after being sliced, making it perfect for snacks or salads. Ripens late September			
Name:	Phone Number:	TOTALS:	