

*Pate's*  
**FARM**  
MARKET

# Apples

Guide



## Ambrosia

Flavor: Sweet

Texture: Crisp

Uses: Great for baking

*"Naturally, they daon't  
brown quickly"*



## Autumn Crisp

Flavor: Sweet and Tart

Texture: Crisp and Juicy

Uses: Great raw



## Braeburn

Flavor: Sweet and Tart

Texture: Crisp and Juicy

Uses: Good for cooking or baking

*"Kids love the flavor of  
this apple"*

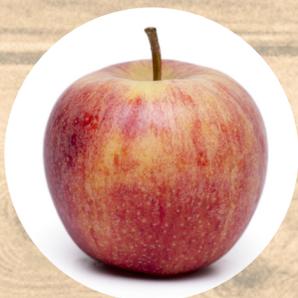


## Crisp Pink

Flavor: Tangy and Sweet

Texture: Crisp

Uses: Great for salads, sauces or pies



## Fuji

Flavor: Very Sweet

Texture: Crisp and Juicy

Uses: Excellent for cooking or baking



## Gala

Flavor: Sweet

Texture: crisp when in season

Uses: Great for ciders, salads and sauces



## Golden Delicious

Flavor: Very sweet

Texture: Crisp and Juicy

Uses: Great eaten raw



## Granny Smith

Flavor: Tart

Texture: Firm

Uses: Great for cooking and baking

*"They're named after  
Maria Ann Smith"*



## Cosmic Crisp

Flavor: Balanced Sweet and Tart

Texture: Crisp

Uses: Baking and Eating Raw



## Jonagold

Flavor: Sweet and Tangy

Texture: Juicy and Crispy

Uses: Good for Cooking and Baking



## Jonathan

Flavor: Sweet, Tart and Tangy

Texture: Crisp and Very Juicy

Uses: Great for Ciders, snacking or freezing



## McIntosh

Flavor: Sweet and Tart

Texture: Soft and Tender

Uses: Great for Baking and Juicing

*“Computers were named  
after this fruit.”*



## Mutsu

Flavor: Sweet and Spicy

Texture: Coarsly grained

Uses: Good for baking and roasting



## Rave Apple

Flavor: Very Sweet and Mildly Tangy

Texture: Delicate and Extremely Juicy

Uses: Great for Charcuterie boards



## Red Delicious

Flavor: Mildly Sweet

Texture: Tough skin, Light Crispiness

Uses: Good Raw or in Salads



## Rome Apple

Flavor: Mildly Sweet and Tangy

Texture: Crisp

Uses: Good for Baking, Frying or Roasting



## Winesap

Flavor: Sweet and Tart

Texture: Crisp and Juicy

Uses: Great for Ciders, Pies and Butters

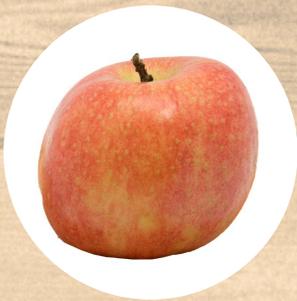


## Stayman Winesap

Flavor: Sweet and Tart

Texture: Crisp and Coarse

Uses: Great for Ciders, Pies and Sauces



## York

Flavor: Sweet and Slightly Tart

Texture: Crisp and Crunchy

Uses: Great for Cooking and Baking

As a general rule, tart and crisp apples are better for cooking since it's easier to control the sweetness and texture of these apples when cooking. Soft and sweet apples are better for eating raw.