



OUR APPLE VARIETIES



The cells of Honeycrisp apples are about twice the size of other apples; that's the reason for their exceptional texture and juiciness.

	USES	VARIETY	CHARACTERISTICS
EARLY SEASON	Eating	Sweet Maia	Honeycrisp/Winesap cross; sweet; stores up to 4 months.
	Eating, salad, baking (firm)	Gala	Golden Delicious/Kidd's Orange Red cross; super sweet, aromatic, crisp, thin skin; widely available because it stores well, but best fresh.
	Eating, cooking, baking	Summerset	Honeycrisp/Fuji cross; sweet and tangy, firm and crisp texture; known for "flavor explosion."
	Eating, salads, dipping	Roseland Red Honeycrisp	Strain of Honeycrisp, but more cold-hardy; sweet, tangy, juicy, refreshing
	Eating, baking, salads	Pixie Crunch	Smaller than other apples, with the juice and crunch of a Honeycrisp; classic apple flavor; firm texture.
	Eating, baking, salad	Rising Sun Fuji	Mild, sweet flavor and crunchy texture of a Fuji, but ripens 5 to 6 weeks earlier than Fuji.
MID-SEASON	Baking, sauce, eating	Cortland	Offspring of McIntosh, with its mild, sweet, cidery flavor. Tender flesh with a mild sweet honey flavor. Aromatic. Slow to brown.
	Eating, baking	Snap Dragon	Honeycrisp cross; extra sweet, bursting with juice, hint of spice, crisp, slow to brown; keeps well. Not widely available.
	Eating, baking, cider	Crunch-a-Bunch	Very sweet -- some honey flavor, but with a strong pure cane sugar quality and sweet-tart hints of pineapple; stores up to 8 months.
	Eating	Rosalee	Honeycrisp/Fuji cross; sweet, juicy, crisp, with floral notes; melt-in-your-mouth texture; a relatively new variety.
	Eating, baking, cider	Sweet Zinger	Gold Rush/Sweet Sixteen cross with a honeyed citrus flavor; a splash of honey with a dash of tartness; harvested 6 weeks after Gala.
	Eating, baking, sauce	LudaCrisp	Sweet, tropical; super crisp; the flavor has been compared to Juicy Fruit gum; stores well. Lineage includes Sweet 16 and Honeycrisp.
LATE SEASON	Baking, sauce	Stripe Fuji	Mild yet sweet, with hints of honey and citrus; low in acid.
	Eating, baking	Evercrisp	Honeycrisp/Fuji cross; supremely juicy, with explosive crunch and lots of sweetness; more firm than Honeycrisp; slow to brown; stores well.

APPLE STORAGE TIPS

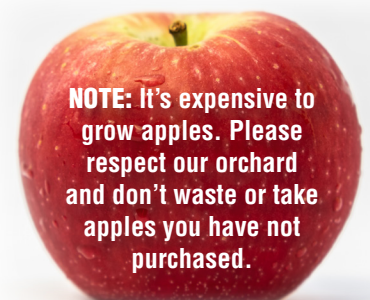
The best place to store apples is in refrigeration, with a temperature range of 34 to 36 degrees. The crisper of your refrigerator is ideal. If this is not possible, you can also get good results from the cool, humid climate in an (unheated) basement or root cellar. However, bear in mind two things:

- ◆ Apples give off ethylene, which can speed up the ripening of other fruits and vegetables, so keep them separated.
- ◆ It's true that one apple can spoil the whole bunch! Remove apples with bruises and cuts.

One medium-sized apple provides 20% (5 grams) of the daily requirement for dietary fiber, 8% of the daily requirement for vitamin C, and is a healthy source of potassium. One apple has approximately 80 calories and contains no fat, cholesterol, or sodium.

READY TO PICK YOUR OWN APPLES?

- ◆ Purchase a general admission to the farm or an orchard experience. Each guest 4 years old and older must have a paid admittance.
- ◆ Purchase a token for a bag for the apples at Admissions. Tokens can be exchanged or bags purchased at the orchard building.
- ◆ Follow the flags and signage that direct you to the apples that are currently in season.
- ◆ Enjoy the hands-on experience of picking your own tree-fresh apples! To pick an apple, twist the apple about a quarter turn while gently pushing it toward the branch.



NOTE: It's expensive to grow apples. Please respect our orchard and don't waste or take apples you have not purchased.