## Apple Varieties & WHERE TO FIND THEM! FARM

	U-PICK	FARM MARKET		U-PICK	FARM MARKET
<b>BRAEBURN</b> This crisp apple blends sweetness and tartness just right for snacks and salads. Also great for baking, applesauce and for freezing.		Ď	<b>JONAMAC</b> This apple is great for eating and cooking. It has a slightly tart flavor. This is a cross between a Jonathan and a McIntosh.		
<b>CORTLAND</b> Favored for cooking, cider & fresh-eating. It has a sweet-tart flavor & white flesh that is slow to brown, making it ideal for salads.	Ď	Ď	<b>JONATHAN</b> Pretty & popular. Works well for eating and cooking. Jonathan's juicy flavor has a spicy tang that blends well with other apples.	Ò	
<b>EMPIRE</b> A tart but very flavorful, crisp apple that stays hard for months in refrigeration. Dark red in color & great for eating, baking and caramel apples.	Ď	Ď	MCINTOSH A classic apple for eating out of hand. Favored for its ultra-juicy white flesh, lightly tart flavor & excellent fresh apple aroma.		
<b>FORTUNE</b> Slightly spicy flavor. Cream-colored flesh. This apple is firm, juicy and crisp. A favorite for fresh-eating, pies and applesauce.		Ď	<b>MOLLIE DELICIOUS</b> A large to very large attractive red apple. Mollie is mild and juicy. This is one of the earlier apples to come on.		
<b>FUJI</b> One of our favorite eating apples after Christmas. Flavor gets stronger & is great for baking, although slices won't get soft or release any juices.	Ď	Ó	<b>MUTSU</b> A wonderful eating apple, also known as Crispin. The perfect blend of tart & sweet with lots of juice and snap. Great for eating and cooking.		
<b>GALA</b> Has a wonderful super sweet flavor with crisp, firm, juicy flesh. Great for eating and baking because the slices hardly cook down at all.	<b>O</b>		NORTHERN SPY The Northern Spy is a baker's dream. This tart apple is great for cooking & baking. Holds its shape and flavor in the oven.		
<b>GINGER GOLD</b> Crisp, sweet and juicy. This apple is an early season favorite. It may be the best of the early season fresh-eating apple.		Ď	PAULA RED One of the earliest apples to be harvested. Has a pleasingly tart flavor and is great in back-to-school lunches, or early season baking.		
<b>GOLDEN DELICIOUS</b> Bright yellow and large in size. Great for eating, applesauce, and baking, while the slices keep their shape.	Ď	Č	<b>RED DELICIOUS</b> Known for its sweet flavor and good looks. Its flesh is yellowish. Red Delicious is primarily a fresh-eating apple.	Ď	
<b>GRANNY SMITH</b> One of the later varieties. With a firm, crisp texture, this dark green apple is an excellent choice for caramel apples. PUCKER UP!		Ď	<b>REDCORT</b> A beautiful red apple with pure white flesh. The tart flavor is good for eating, applesauce or baking. In baking the slices get soft.		
<b>GREENING</b> This is a solid green cooking apple. If you like a tart eating apple try the greening. Makes an excellent apple pie.			<b>ROME</b> A large round apple with a mild, sweet flavor & used primarily for baking because they hold flavor and shape so well.		
HONEYCRISP A newer variety that has everyone going wild! #1 eating apple. Honeycrisp has a very sweet flavor and is extra juicy.		Ď	<b>WINESAP</b> A spicy almost wine-like flavor that makes it great for cider. Violet red in color, it's great as a snack and in salads.		
<b>IDA RED</b> Its crisp, very firm, white Flesh is tangy and juicy. This apple is good for eating and great for applesauce and baking.		Č	<b>ZESTAR</b> A good solid burley apple, with a sweet-tart taste and a hint of brown sugar flavoring.		
JONAGOLD A large, sweet-tart flavor apple that is juicy. Jonagolds are					

great for eating, applesauce or baking. When baking the slices do get soft.