Apple Varieties

& WHERE TO FIND THEM!

	U-PICK	MARKET
BRAEBURN This crisp apple blends sweetness and tartness just right for snacks and salads. Also great for baking, applesauce and for freezing.		Ì
CORTLAND Favored for cooking, cider & fresh-eating. It has a sweet-tart flavor & white flesh that is slow to brown, making it ideal for salads.	Ŭ	Ŭ
EMPIRE 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.	Ŭ	Ŭ
FORTUNE Slightly spicy flavor. Cream-colored flesh. This apple is firm, juicy and crisp. A favorite for fresh-eating, pies and applesauce.		Ŭ
FUJI 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.	Ŭ	Ŭ
GALA Has a wonderful super sweet flavor with crisp, firm, juicy flesh. Great for eating and baking because the slices hardly cook down at all.	Ì	Ì
GINGER GOLD Crisp, sweet and juicy. This apple is an early season favorite. It may be the best of the early season fresh-eating apple.		Ŭ
GOLDEN DELICIOUS Bright yellow and large in size. Great for eating, applesauce, and baking, while the slices keep their shape.	Ì	Ì
GRANNY SMITH One of the later varieties. With a firm, crisp texture, this dark green apple is an excellent choice for caramel apples. PUCKER UP!		Ŭ
GREENING This is a solid green cooking apple. If you like a tart eating apple try the greening. Makes an excellent apple pie.		Ŭ
HONEYCRISP A newer variety that has everyone going wild! #1 eating apple. Honeycrisp has a very sweet flavor and is extra juicy.		Ì
IDA RED Its crisp, very firm, white Flesh is tangy and juicy. This apple is good for eating and great for applesauce and baking.		Ò
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.	Ò	Ò
JONAMAC This apple is great for eating and cooking. It has a slightly tart flavor. This is a cross between a Jonathan and a McIntosh.		Ò
JONATHAN Pretty & popular. Works well for eating and cooking. Jonathan's juicy flavor has a spicy tang that blends well with other apples.	Ŏ	Ŭ
MCINTOSH A classic apple for eating out of hand. Favored for its ultra-juicy white flesh, lightly tart flavor & excellent fresh apple aroma.	Ò	Ŭ
MOLLIE DELICIOUS A large to very large attractive red apple. Mollie is mild and juicy. This is one of the earlier apples to come on.		Ŭ
MUTSU 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.		Ŭ
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.		Ì
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.		Ŭ
RED DELICIOUS Known for its sweet flavor and good looks. Its flesh is yellowish. Red Delicious is primarily a fresh-eating apple.	Ŭ	Ŭ
REDCORT A beautiful red apple with pure white flesh. The tart flavor is good for eating, applesauce or baking. In baking the slices get soft.		Ì
ROME A large round apple with a mild, sweet flavor & used primarily for baking because they hold flavor and shape so well.		Ì
WINESAP 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.		Ì
ZESTAR A good solid burley apple, with a sweet-tart taste and a hint of brown sugar flavoring.		Ŭ