



<u>Apple Variety</u>	<u>Ripens*</u>	<u>Taste</u>	<u>Uses</u>	<u>Cooking</u>
Ginger Gold	Early August	Sweet	Baking, Pies, Sauce	Holds shape
Gala	Mid August	Sweet	Baking, Pies	Holds shape
Honey Crisp	Late August	Sweet & Slightly Tart	Baking, Pies, Sauce	Holds Shape
Early Fuji	Late August	Sweet & Slightly Tart	Baking, Pies, Sauce	Holds shape
Jonagold	Early September	Sweet & Slightly Tart	Baking, Pies, Sauce	Holds shape but soft
Mutsu	Early September	Slightly Tart	Baking, Pies, Sauce	Holds shape
Golden Delicious	Mid September	Sweet	Baking, Sauce	Cooks down
Red Delicious	Mid September	Sweet	Better for fresh eating	Mushy
Jonathan	Mid September	Moderately Tart & Sweet	Baking, Butter, Sauce	Holds shape but soft
Ultra Gold	Mid September	Sweet	Baking, Sauce	Cooks down
Cameo	Mid -Late Sept.	Sweet	Baking, Pies, Sauce	Holds shape
Blushing Gold	Mid- Late Sept.	Tart & Sweet	Baking, Butter, Pies	Holds shape
Fuji	Late September	Sweet	Baking, Pies	Firmly holds shape
Stayman	Late September	Tart	Baking, Pies, Sauce	Holds shape
Taylor Rome	Late September	Mild	Baking, Pies, Sauce	Holds shape but soft
Law Rome	Late September	Mild	Baking, Pies, Sauce	Holds shape but soft
Crimson Crisp	Late Sept - Early Oct	Sweet & Slightly Tart	Baking, Pies	Holds shape but soft
York	Early October	Tart	Baking, Pies	Holds shape well
Arkansas Black	Mid-Late October	Tart	Baking, Pies	Holds shape well
Pink Lady	Mid-Late October	Tart & Sweet	Baking, Pies, Sauce	Holds shape
Granny Smith	Mid-Late October	Very Tart	Baking, Pies, Sauce	Holds shape

1 pound apples = 2 large, 3 medium or 4 small apples

2 pounds of apples are enough for a nine inch pie.

**\*These dates are based on an average year and are subject to change with varying weather conditions.**