

Apple Varieties

Cortland Bright red and crimson striping over green/yellow with dots on the lighter side. Fresh picked, the flesh is fine, juicy slightly tart and crisp.
Sept.-Jan.

Fireside Very large size, with crisp, sweet, nonjuicy flavor. Dense, fine texture with thinner skin. Excellent eating apple.
Oct.-Apr.

Haralson Medium to large size. Bright red, tart, crisp and juicy. Excellent for baking, cider and freezing.
Oct.-Mar.

Honeycrisp Fruits are medium to large in size. Extremely crisp and juicy, with a balanced flavor. Maintains flavor and crispness.
Sept.-Mar.

Honeygold Medium to large size. Golden, crisp, juicy and sweet. Tender skin with firm textured flesh. Bruises easily.
Oct.-Feb.

Regent Medium to large size, sweet flesh. Great color. Excellent as an eating apple, and does well in baking, sauce and freezing.
Oct.-Apr.

How To Keep Apples

Keep apples damp and cool—below 45 degrees if possible, but no cooler than 32 degrees in a 90 % humidity environment. Apples stored at a low humidity will deteriorate six to ten times faster than when they are properly stored and cooled. Keep apples in plastic bags that have holes in them. Place a moist towel in the bag with the apples and keep them in the crisper of the refrigerator. Check the towel weekly for sufficient moisture.

