

## Our Apple Varieties:

listed in order of ripening: main varieties(over 100 bushel per year), disease resistant varieties, minor varieties(1-50 bushel production per year).

### Main Varieties:

**Burgundy:** early September. Deep red, extremely tart. Large, crisp and juicy. Good eating. Great sauce. Definite biennial bearing.

Storage: no more than one month.

**Gala:** early September. Small to medium size. Extremely crisp/crunchy, sweet and flavorful. Great eating.

Storage: will maintain its quality for three months in refrigeration.

**Macoun:** late September. A crisper, crunchier, more aromatic, less tart McIntosh type apple. Great eating.

Definite biennial bearing.

Storage: very good for one month, loses its aromatics by end of October.

**Liberty:** late September. Disease resistant. Crisp and juicy. Tart at harvest, mellows by mid-October.

Very good eating. Good baking and sauce. Better eating than Macoun by the end of October. Macoun is one parent. Storage: good for up to three months.

**Empire:** early October. Firmer, slightly sweeter McIntosh type. Cross of McIntosh and Red Delicious. Great eating. Very good baking and sauce. Flavor improves during October.

Storage: very good for 3-4 months.

**Spencer:** early October. A McIntosh and Golden Delicious cross. Crisp, juicy, medium to large, nicely sweet-tart. Excellent eating. Very good baking. Our Spencer have especially good flavor. Storage: 3-4 months.

**Jonagold:** early October. A Golden Delicious and Jonathan cross. Much better than either. Crisp, juicy, sweet-tart, loaded with flavor. Large. Great eating and cooking. Slight tendency to biennial bearing. Our Jonagold has superior flavor. Storage: 3-4 months.

### Disease Resistant Varieties:

**Redfree:** late August. Nice red color and mild flavor. Good eating for this season, crisper and juicier than store bought apples. No good for storage.

**Novamac:** early September. Crisp, tart, McIntosh flavor, just earlier and easier to grow. Very good eating.

Storage: several weeks in refrigeration.

**NY74828-12:** Mid-September. A lot like Novamac in flavor and quality.

Everyone has their favorites. Each has its season. A mix is best for cooking. You can eat Gala, Senshu, Macoun, Liberty, Spencer, Empire or Honeycrisp all day.

!!!! TRY THEM ALL !!!!

The tree has denser growth and better yield potential. Good annual producer. Storage: several weeks.

**NY61345-2:** mid to late September. Another Mac type. Tart at harvest, mellows over several weeks in storage.

We use mostly in our cider blend.

Definite biennial bearing habit.

**Priscilla:** Late September. One of the first new named disease resistant varieties. More Delicious-like than Mac in flavor. But crunchy not dense like Delicious. Storage: up to a month.

**NY75414-1:** late September.

Macoun like flavor and eating quality. Old fashioned, mottled appearance.

Storage: up to a month.

**NY75413-30:** early October. Large, crisp, Spy-like flavor and quality. Good eating and cooking.

Storage: several months.

**Jonafree:** early October. Better than its namesake Jonathan. Mild flavor, crisp, good eating. We use it a lot in our cider. Biennial bearing.

Storage: several months.

**Goldrush:** mid-October. Crisp, crunchy, sweet, flavorful. Excellent eating. Yellow. Smallish. Flavor improves during first month of storage. Quality lasts for months.

### Minor Varieties:

**McIntosh:** mid-September.

nothing new. Best orchard fresh.

**NY674:** mid September. Red, large, crisp with yellow flesh. Distinctively

**APPLESAUCE:** a mix of varieties is best. Burgundy by itself makes a great, red, smooth textured sauce - needs a sweetener. Liberty, Empire and Jonagold mixed are delicious. NY428 makes a rich sauce by itself.

slow to oxidize, so great for salads. Storage: up to a month.

**Senshu:** late September. Sweet, crisp, flavorful. Same parentage as Fujii, but earlier. Excellent eating. Storage: several months.

**Honeycrisp:** Late September. Same crisp eating quality as Macoun - one of its parents. Sweet. Excellent eating. Storage: maintains its extraordinary crispness for months.

**Melrose:** mid October. Jonathan X Red Delicious. Good cooking/eating.

**NY428:** mid October. Cross of Empire and Spy. Firm with McIntosh flavor. Excellent eating. Superb cooking. Storage: several months.

**Spigold:** mid October. Large, juicy, mild, sweet, flavorful. Very delicate skin. Excellent eating and cooking.

Cross of Golden Delicious and Spy. Storage: several months.

**Baldwin:** mid October. Tart, flavorful. Very good eating, excellent cooking. Storage: months.

**Roxbury Russett:** late, a few.

**NY460:** late, red, waiting for more.