

## AUGUST

### Ginger Gold

Sweet, tangy and juicy. Round with a smooth green-yellow skin that has a slight red blush. Discovered in 1969 in a Virginia orchard. Possible cross between a Golden Delicious and a Pippin. Ripens mid-August



### Zestar!®

An early season apple with a crisp, juicy texture and an exciting zesty flavor with a hint of brown sugar! It's outstanding texture, flavor and storage life are sure to make Zestar!® an early-season winner. Developed by apple breeders at University of Minnesota.

### PaulaRed

Solid red, with tart flavor. Equally good for cooking and eating. A relatively new apple (1968). Ripens in late August



### Jonamac

Dark red over a greenish background. Flavor is similar to a McIntosh, spicy and tart. Good for snacking, baking and sauce

## SEPTEMBER

### Macoun

With their wine-red color with gold accents, Macouns are highly regarded for their aroma and sweet-tart, juicy flavor. Excellent for snacks and desserts and good for all culinary uses. Developed in 1909 from Jersey Black and McIntosh parents. Ripens in mid-September.



### MacIntosh

Especially juicy, slightly tart, and the most aromatic of all apples, with two-toned red and green skin. McIntosh is the quintessential New England apple, excellent for every use. Discovered as a chance seedling in 1870 the "Mac" accounts for nearly two-thirds of a total New England apple harvest of more than 5 million bushels. Ripens early September.

### Gala

Red-orange, with yellow stripes. A sweet, crisp flavor and texture. Very good for salads and sauces. Introduced in 1934. Ripens in late September



### Liberty

Red skin and juicy flesh, tart and snappy. Derived from a Macoun and introduced in 1978. A great eating apple. Ripens in late September.

## SEPTEMBER

### Cortland

A larger apple good for baking, with a deep, purple-red color. Moderately juicy and fairly sweet. Their white flesh doesn't brown when sliced so Cortlands are a standout for fruit salads, dipping in toppings, or eating with a plate of sharp cheddar cheese. Developed in 1898, across between a McIntosh and Ben Davis. Ripens late September.



### Idared

Bright golden red. Their tangy taste mellows at maturity. Excellent for snacks and all culinary uses. Developed in 1942. Ripens late September.

### Empire

Deep red skin brushed with gold and green. The Empire is mildly tart-sweet and has juicy quality dessert apple, good for all culinary uses. A newer variety introduced in 1966 from McIntosh and Delicious parents. Ripens late September



### Honeycrisp

Deep red over yellow skin. Produced from a 1960 cross of Macoun and Honeygold. Exceptionally crisp and juicy texture. Its flesh is cream colored and coarse. A large apple excellent for desserts. Ripens late September

## OCTOBER

### Fuji

Red blush with green and yellow stripes. Crisp, firm, juicy flesh. Developed in Japan in 1939. Fuji stores extremely well. Ripens in October.



Portions of this brochure were graciously provided by the New England Apple Association. [www.newenglandapples.org](http://www.newenglandapples.org)



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## OCTOBER

### Jonagold

Bright red with gold. Crisp and juicy, Jonagolds are good fresh, in salads and for cooking and baking. Introduced in 1968 from Golden Delicious and Jonathan parents. Ripens early October.

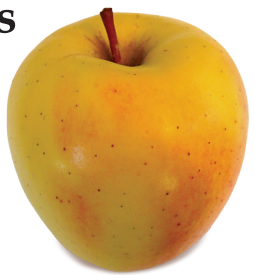


### Red Delicious

The unique shape of this red apple tapers to a five-knobbed base. Sweet, tender and juicy. Best for crunching out of hand and in fruit cups and salads. Developed in 1872, Red Delicious is America's most plentifully grown apple. Ripens early October.

### Golden Delicious

Golden or light-green, with pink blush. Tender, mellow, sweet. Wonderful fresh and in salads. Developed in 1912. Ripens in October.



### Pink Lady

Pink Lady is a firm, crisp, tart and honey-sweet apple with a beautiful pink flush over its green peel. Prized as a fresh-eating apple. They require a long growing season, about 200 days, so they are not ready for picking until mid-to-late October. They keep several months in refrigeration.

### Crispin (Mutsu)

Greenish yellow to yellow. Good for cooking. Introduced in the U.S. in 1968. Ripens mid-October.



### Granny Smith

A crisp hard apple with a tart and acidic taste makes the Granny Smith one of the most popular baking apples. Discovered by Anne Smith in 1860 as a chance seedling.

### Cameo

Bright red stripes over a creamy orange, Cameo was discovered as a chance seedling in 1987. Firm and crisp with a tender peel. A great snacking apple, a possible relative of Red and Golden Delicious.



### Snow Sweet®

The SnowSweet® Apple is sweet with a slight tart balance and rich overtones. Outstanding feature of SnowSweet® is its firm, snow white flesh. After being cut and exposed to air, a SnowSweet® Apple is slow to oxidize and turn brown. Developed by apple breeders at University of Minnesota. Ripens mid-October.

# RECIPES

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## Apple Crumb Pie

**FILLING**  
1 (9 inch) pie crust, unbaked  
2 teaspoons lemon juice  
1/2 cup sugar  
1/2 teaspoon cinnamon  
5 cups apples, cored and sliced  
(About 5# small Granny Smith apples work well)  
1/2 cup raisins (optional)

**TOPPING**  
3/4 cup flour  
1/2 cup sugar  
1/2 teaspoon cinnamon  
1/3 cup butter



**DIRECTIONS**  
1. Preheat oven to 425 degrees and set butter out so it will be at room temperature.  
2. Line 9" pie pan with unbaked crust.  
3. Core and slice apples.  
4. Sprinkle the apples with the lemon juice.  
5. Mix in the cinnamon and sugar.  
6. Fill pie shell with apple mixture.  
7. In a small bowl, mix the toppings, flour, sugar and cinnamon.  
8. Rub the topping ingredients and butter together with your fingers until mixture is crumbly.  
9. Sprinkle topping over pie.  
10. Bake 10 minutes at 425 degrees then reduce oven temperature to 350 Degrees and bake until crumb topping is browned and apples are soft, approximately 50 minutes.

# varies with size of apples.

## Apple Pork Chops

2 teaspoons vegetable oil  
1/2 cup chopped onion  
4 (1/2 inch thick) pork chops  
1/2 teaspoon salt  
ground black pepper to taste

2 apples peeled, cored and sliced  
2 tablespoons brown sugar  
1/2 teaspoons ground mustard  
1/8 teaspoon ground cloves  
3/4 cup hot water

Preheat oven to 375 degrees (190 degrees centigrade)  
Heat oil in a large skillet. Sauté onion in oil for 1 minute or until tender. Remove onion and set aside. Brown pork chops on both sides in oil. Place chops in an 8 1/2 x 11 baking dish and sprinkle them with salt and pepper. Cover the chops with apples and cooked onion.  
In a small bowl, combine brown sugar, mustard, cloves and water. Pour over chops.  
Bake in a preheated oven for 30-45 minutes. Serves 4

## Apple Salad

6 apples, cored and diced (skin on)  
2 cups baby spinach  
2 stalk celery, chopped  
1 cup chopped walnuts  
1/3 cup dried cranberries  
3/4 cup crumbled blue cheese, crumbled  
Combine together and toss.

**Top with vinaigrette:**  
Whisk together  
2 tablespoons walnut oil  
1 tablespoon cider vinegar  
1/2 teaspoon salt, 1/2 teaspoon pepper



## Apple Sauce (small batch)

2 cups chopped apples  
1/4 cup water  
1 lemon slice  
Sugar (to taste)  
Cinnamon (to taste)  
Bring the apples, water and lemon slice to a boil and cook for 10-15 minutes until the apples are soft. Smash by hand for a chunky sauce, run through a processor for a smooth sauce. Add some sugar to taste and a little bit of cinnamon.  
Serve warm or cold. See our Pinterest page for recipes of large batches to preserve.



## Apple Cake

*Delicious, moist cake with lots of apples!*



2 cups flour  
2 cups sugar  
2 teaspoons baking soda  
1/2 teaspoon cinnamon  
1/2 cup oil (corn or vegetable)  
4 eggs  
1 teaspoon vanilla  
5 cups chopped apples (tart apples work well)  
2 cups chopped walnuts (optional)

In a separate bowl sift together flour, baking soda and cinnamon. Set aside. Blend together sugar, oil, eggs and vanilla. Add dry ingredients and mix. Add apples and chopped nuts and mix well.  
Bake at 325 degrees in a greased and floured Bundt or Angel Food pan, until toothpick comes out dry when tested. Let cool. Dust with confectioners sugar on top for decoration, if desired. Also makes delicious apple cupcakes!

## Usage Chart

🍏 Means particularly good for that use; 🍏🍏 means excellent

Variety	Flavor	Eating	Salad	Sauce	Pie	Baked
Cameo	Sweet	🍏	🍏🍏	🍏🍏	🍏🍏	🍏🍏
Cortland	Sweet-Tart	🍏	🍏🍏	🍏	🍏	🍏
Crispin	Sweet	🍏🍏	🍏	🍏🍏	🍏🍏	🍏
Empire	Sweet-Tart	🍏🍏	🍏	🍏	🍏	
Fuji	Sweet	🍏	🍏	🍏	🍏	
Gala	Sweet	🍏	🍏	🍏🍏	🍏	🍏
Ginger Gold	Sweet-Tart	🍏	🍏	🍏	🍏	
Golden Delicious	Sweet	🍏	🍏🍏	🍏🍏	🍏	🍏
Granny Smith	Tart	🍏	🍏	🍏	🍏🍏	🍏
Honeycrisp	Sweet-Tart	🍏🍏	🍏	🍏		
Idared	Sweet-Tart	🍏	🍏	🍏	🍏🍏	🍏🍏
Jonagold	Sweet-Tart	🍏🍏	🍏🍏	🍏	🍏	🍏
Jonamac	Sweet-Tart	🍏	🍏	🍏	🍏	🍏
Liberty	Tart	🍏				🍏
Macoun	Sweet	🍏🍏	🍏	🍏		
McIntosh	Sweet-Tart	🍏🍏		🍏	🍏	
Paulared	Tart	🍏	🍏	🍏		
Pink Lady	Sweet-Tart	🍏		🍏	🍏	🍏
Red Delicious	Sweet	🍏	🍏			
SnowSweet®	Sweet-Tart	🍏	🍏	🍏	🍏	🍏
Zestar!®	Sweet	🍏			🍏	

### Handle with care!

Handled and stored properly, unbruised apples have a storage life of 90 days or more.

Follow these suggestions for getting the most out of your apples:

- Choose apples that are bruise-free and firm to the touch. Bruised apples can decay quickly.
- Handle apples gently to prevent bruising and skin damage.
- Store apples in the refrigerator - they last up to ten times longer than if left at room temperature.
- Apples absorb odors easily, so keep them away from foods with strong odors.

# Apple Varieties & Their Uses

