## Liberty

Harvest Period: Early October

Parentage: Macoun Introduced: 1978

Origin: New York State Research Station, Geneva, NY Characteristics: Flavor somewhat tart, but delicious. Uses: Fresh eating, sauce, pies Storage: Good

### Lodi

Harvest Period: Mid-late August

Parentage: White Transparent Introduced: 1900s Origin: New York State Research Station, Geneva, NY Characteristics: Medium-size, green, sharp & flavorful. Uses: Cooking, sauce and juice Storage: Fair

#### McIntosh

Harvest Period: Mid September

Parentage: Unknown (Fameuse) Introduced: 1820s Origin: St. Lawrence Valley, Ontario, Canada Characteristics: Excellent flavor, mildly tart, aromatic. Uses: Fresh eating, sauce, pies Storage: Fair

#### Melrose

Harvest Period: Mid October

Parentage: Jonathan x Red Delicious Introduced: 1944 Origin: Ohio Ag Experiment Station, Wooster, Ohio Characteristics: Crisp, juicy, slightly acidic, matures well. Uses: Fresh eating, sauce, baking Storage: Good

#### Mutsu

Harvest Period: Mid October

Parentage: Golden Delicious Introduced: 1930

Origin: Japan

Characteristics: Crisp, juicy, also known as Crispin. Uses: Baking, cooking, juice Storage: Good

## Newtown Pippin

Harvest Period: Early November

Parentage: Unknown Introduced: 1700s

Origin: Newtown, Long Island

Characteristics: Full flavored, aromatic, high in Vitamin C second only to Spitz., made famous by Thomas Jefferson. Uses: Fresh eating, sauce, cider, pies Storage: Excellent

## Northern Spy

Harvest Period: Mid October

Parentage: Unknown Introduced: 1840s Origin: Rochester, New York by Oliver Chapin Characteristics: High quality, somewhat tart, aromatic. Uses: Fresh eating, sauce, cider, pies Storage: Good

## Pink Lady

Harvest Period: Mid October

Parentage: Lady Williams x Golden Del Introduced: 1989

Origin: Australia

Characteristics: Unique balanced, sweet-tart, crisp flavor. Uses: Fresh eating, cooking Storage: Good

## Rome Beauty

Harvest Period: Mid October

Parentage: Unknown Introduced: 1816

Origin: Ohio

Characteristics: Fine, firm texture, somewhat bland flavor.

Uses: Fresh eating, cooking Storage: Good

# Roxbury Russet

Harvest Period: Mid October

Parentage: Unknown Introduced: 1625

Origin: Roxbury, Massachusetts

Characteristics: Very good flavor, russetted, yellow-gold

skin, dense flesh.

Uses: Fresh eating, pies, cider Keeps: Excellent

## Spartan

Harvest Period: Late September

Parentage: McIntosh x Unknown Introduced: 1926

Origin: Summerland, BC

Characteristics: Crisp, juicy with wine-like flavor. Uses: Cooking, sauce, juice Storage: Fair

# Spitzenberg

Harvest Period: Early October

Parentage: Unknown Introduced: Early 1800s

Origin: Esopus, Ulster County, New York

Characteristics: Firm, juicy flesh, aromatic, spicy flavor. Favorite apple of presidents Washington & Jefferson. Uses: Fresh eating, baking, cooking Storage: Very Good

## Winesap

Harvest Period: Mid October

Parentage: Unknown Introduced: 1800s

Origin: East Coast, United States

Characteristics: Moderately tart, firm and juicy.

Uses: Fresh eating, sauce, pies, juice Storage: Very Good

## Winter Banana

Harvest Period: Mid October

Parentage: Unknown Introduced: 1876

Origin: Cass County, Indiana

Characteristics: Juicy, aromatic flesh, sweet and tangy. Uses: Fresh eating, cooking Storage: Good



# (C) CAbout our CApples

# By the Pound or By the Box

Our apples are available in our farm store by the pound or in larger quantities for canning/preserving.

We offer 7 lb bags and 20 lb boxes of single varieties.

Ask us for details on how to place your order or visit our website for online ordering in-season.

## Seasonal Availability

Please use this list as a general reference only.
Harvest times vary from year to year, usually due to changes in our weather. We harvest each variety at its peak for the best quality and flavor possible.
Please contact us at our farm store for up-to-date availability throughout our harvest season.