

## 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 August to early 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 it's 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 late October to early November. 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 it's 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.