


PickYourOwn.org

Where you can find a pick-your-own farm near you!

Click on the printer icon that looks like this:  (at the top left, to the right of "save a copy") to print!
See www.pickyourown.org/allaboutcanning.htm for many other canning directions and recipes










Apple Varieties Guide: With Uses, Characteristics, Photos and Typical Ripening Dates

Apple Characteristics and Ripening Date Summary Chart







In general order of ripening










For photos and detail about each variety, [see further down this page!](#) Note the order in which the apples ripen: Gala's are among the first, while Fuji's are about among the last. Keep in mind that ripening dates are approximate and vary CONSIDERABLY with weather, location and more!


Name	Ripening Dates	Eating	Cooking	Sauce	Pie	Juice	Apple Butter	Storage
 Gala	mid August to early September	X	X	BEST	X	X	X	Must refrigerate; even then only keeps for a few weeks
 Lodi	Mid July	X		GOOD				Must Refrigerate
 Mollie's Delicious	August		X					Must Refrigerate

Name	Ripening Dates	Eating	Cooking	Sauce	Pie	Juice	Apple Butter	Storage
 Jersey Mac	August	X	X					OK
 Earligold	August	X	X	X	X			Must Refrigerate
 Akane	August		X					
 PaulaRed	mid August to early September	X	X	X	X		X	
 McIntosh	September	X		good		X	X	
 Ginger Gold	September							
 Honeycrisp	September	X	X	good, but watery	X	BEST	X	
 Jonathan	mid to late September	X	X	Very good	X	X	X	
 Golden Delicious	mid to late September	X	X	Very good	X	X	X	Should Refrigerate

Name	Ripening Dates	Eating	Cooking	Sauce	Pie	Juice	Apple Butter	Storage
Ultra Gold	mid to late September	X	X	X	X	X	X	
 Cortland	mid to late September	X		X	X	X	X	
Jonalicious	mid to late September	X	X	Very good	X	X	X	Must Refrigerate
 Red Delicious	mid to late September	X		good			X	
 Jonagold	mid to late September	X		Very good		X		
Jubilee	Late September to early October	X	X	X	X			
 Mutsu, also called Crispin	Late September to early October	X	X	X	X			
 Keepsake	Late September to early October	X	X		X			

Name	Ripening Dates	Eating	Cooking	Sauce	Pie	Juice	Apple Butter	Storage
 Northern Spy	Late September to early October	X	X					Very good for storing
 Shizuka	Late September to early October	X	X	X	X	X	X	
 Braeburn	early to Mid October	X	X	X	X			
 Rome	early to Mid October		X		X			
 Sundance	early to Mid October	X	X			X	X	
 Blushing Golden	early to Mid October	X	X		X	X	X	
 Stayman								
 Enterprise	early to Mid October	X	X					
 Melrose	early to Mid October	X	X	Very good	X	X	X	

Name	Ripening Dates	Eating	Cooking	Sauce	Pie	Juice	Apple Butter	Storage
 Stayman Winesap	mid to late October	X	X	good		X		
 Granny Smith	mid to late October	X	X			X		
 Macoun	mid to late October	X	X					
 Liberty	mid to late October	X	X					
 Pink Lady	mid to late October	X	X	good	X	X	X	
 Suncrisp	mid to late October	X	X		X	X	X	
 Yates	mid to late October	X	X		X	X		Stores very well
 Fuji	mid to late October	X	X	BEST	X			Great keeper; stores well in garage or basement
 Black Twig	mid to late October	X	X	X	X	X	X	

Name	Ripening Dates	Eating	Cooking	Sauce	Pie	Juice	Apple Butter	Storage
 Arkansas Black	mid to late October		Baking	too hard				Great keeper

Of course, each region of the country and each season varies. Variations in rainfall and temperature greatly affect the usual ripening date. So call ahead!

Alphabetical List of American Apple Varieties and Characteristics



Ashmead Kernal

- A small heirloom apple, covered with a thick russet, often found in Virginia, originated in England around 1700 and was brought to the United States much later.
- Very sweet and acidic
- Ripens from late September into October



Arkansas Black

- A medium to large apple
- dark purple to almost black
- Very, very hard texture and an excellent keeper.
- Almost too hard-textured at harvest. Best after some storage time.
- Great for baking; and terrible for applesauce
- A Winesap type.
- Late season



Baldwin

- good quality large red apple
- An old variety, subject to cold injury in the winter
- late mid-season
- medium sweet



Blushing Golden

- Medium-sized waxy coated modern yellow apple with a pink blush
- Jonathan/Golden Delicious cross.
- Firm flesh with flavor like Golden Delicious, but tarter.
- Keeps well
- Late season



Brae Burn

- Rich red color with white flesh
- Sweet
- Best for eating
- Late season



Cameo

- A large, round sub-acid apple with red blush stripe over yellow.
- Late ripening



Cortland

- A Ben Davis/McIntosh cross
- large flat, dull red apple with a purple hue and soft, white flesh
- Less aromatic than McIntosh, Very good in salads.
- Good keeper.
- Mid season



Cox's Orange Pippin

- Popular in English markets.
- Medium sized, golden yellow skin, with brownish orange
- often russeted.
- Flesh tender, crisp, semi-tart
- Early



Crispin/Mutsu *

- Light green to yellowish white
- Sweet, rich, full flavor
- Firm, dense texture
- Best for: eating fresh
- Mid - late season



Empire*

- A McIntosh type apple
- Long shelf life
- Aromatic and crisp with creamy white juicy flesh.
- Best for: eating fresh
- Early - Mid season



Enterprise

- Large, red apple
- Disease resistant
- Ripens 3 weeks after red delicious
- Stores well, flavor improves in storage



Fuji

- Very sweet, aromatic flavor
- Yellow-green with red highlights
- Originated in Japan.
- Best for: eating, salads, **best applesauce apple**
- Late season



Gala

- Developed in New Zealand.
- Sweet, aromatic flavor
- Best for: eating, salad, **best applesauce apple**
- medium to smaller in size with a distinctive red and yellow striped heart-shaped appearance.
- Early to mid season



Ginger Gold

- Very slow to turn brown, so it's a great choice for apple slices.
- Best for: eating, sauce, salad



Golden Delicious

- Firm white flesh which retains its shape
- Rich mild flavor when baked or cooked.
- Tender skin
- Stays white longer when cut;
- Best for: salads, blend in applesauce
- Early season



Grimes Golden

- Firm white flesh which retains its shape
- Rich mild flavor when baked or cooked.
- Tender skin, with a "grimy mottled surface; hence the name (there's no "Mr. Grimes")
- Stays white longer when cut;
- Best for: salads, blend in applesauce
- Early season



Granny Smith

- Very tart
- Bright green appearance, crisp bite and tart apple flavor.
- Best for: people who like tart apples rather than sweet ones :-)
- Mid to late season
- Not good for applesauce unless you add sugar (or like a very tart applesauce)



Gravenstein

- Greenish-yellow with a lumpy appearance
- A good, all-purpose apple,
- Good for applesauce and pies.

Hokuto

- A Mutsu/Fuji cross
- crisp texture of Fuji,
- large size and shape of Mutsu,
- sweet flavors
- late mid-season



Honeycrisp

- Introduced in Minnesota
- Very sweet and aromatic
- Great for juice, as it is a very juicy apple
- Best for: Eating, pies, baking
- Mid season



Jonathan

- One of the first red apples of the fall
- Sweet-tart taste with firm texture
- Light red stripes over yellow or deep red
- Best for: eating and cooking
- Early season

Jonalicious

- Flavor like Jonathan but a little less tart and darker red skin.
- Larger, crisper, and juicier than Jonathan, and a better keeper.
- Slightly sour/acid balance.
- early midseason



Jonamac

- A medium-sized Jonathan/McIntosh cross
- Sour flavored, aromatic and tender fleshed like McIntosh.
- Early season, a few days prior to McIntosh.
- Poor keeper.



Jonagold *

- A cross of Jonathan and Golden Delicious.
- Best for: eating, sauce, pies, salad, baking
- Mid season

Jubilee

- Best for: eating, sauce, pies, salad
- Mid season



Keepsake

- Best for: baking, sauces or eating raw.
- Small apple with a red outer skin and a cream colored fine textured flesh.
- very sweet flavor with a high sugar content



Liberty

- A highly disease-resistant introduction from Geneva New York.
- Liberty has superior dessert quality, similar to one of its parents, Macoun
- Best for: eating, sauce, salad
- flavor improves in storage
- late season



Macoun

- Named after a famous fruit grower in Canada
- Best for: eating, sauce, salad
- Very good, sweet, all-around apple



McIntosh *

- Popular in America since 1811
- Best for: eating, sauce, salad , good as part of a blend for applesauce
- Sweet, mild flavor



Melrose

- The official apple of Ohio
- Similar to a Jonathan but sweeter.
- Good for pies: the slices hold together in pies
- Keeps well



Mutsu

- Lousy name, but a great apple
- It is sweet and crisp
- A lot like a Golden Delicious
- Best for eating fresh and it makes a great applesauce



Northern Spy

- Large, high quality fruit
- Good for storage
- Mid-late season



PaulaRed

- A tart apple with light to creamy flesh.
- Good for eating, in pies and sauces.



Pink Lady

- Rich red/pink color with white flesh
- Very sweet and crisp
- Best for eating and **makes a naturally sweet, smooth applesauce** and it is good in salads and pies.
- A cross between a Golden Delicious and a Lady William.
- Late season



Red Delicious

- **WAS** the most popular apple variety in the world! for December ades (now being replaced by Fuji and Gala)
- Best for: eating, salad, very good as a base apple for applesauce
- Thin bright red skin with a mildly flavored fine-grained white flesh.
- Bruises easily and does not keep well.
- Early to mid season
- There are many, many varieties of red delicious, so there is a range of properties. Not all red delicious are the same!



Rome

- Best for: baking and cooking - but not applesauce - not sweet enough, and it has a fairly bland flavor
- Very smooth red apple with a slightly juicy flesh.
- Very hard flesh
- Mid to late season



Shizuka

- A sister to Mutsu developed in Japan, with milder flavor.
- Mid season.



Spartan

- A cross between the McIntosh and Pippin apples.
- Good all-purpose apple.
- medium size and has a bright red blush, but can have background patches of greens and yellows.



Stayman or Stayman-Winesap

- Juicy, cream-colored to yellowish flesh with a tart wine-like flavor. (often also called winesap)
- Good storing apple, bruise resistant, dull red coat.
- Best for: Cooking, pies and cider



Suncrisp

- A hard tart, long keeping apple.
- Red over orange color; Golden Delicious-type
- Ripens late in the season
- Best for: Baking, storing



Sundance



Winesap

- Rich red color with white flesh
- Crisp texture and juicy
- Best for cooking
- Mid to late season



Yates

- Rich red color with white flesh
- Sweet
- Best for eating
- Late season



York

- Crisp and flavorful
- "lop-sided" shape
- Deep red with green streaks
- Best for eating. holds texture during cooking and freezing

Images from the U.S. Apple Association (mostly!)

English Apple Varieties

These links take you to photos on GardenAction.co.uk

- **Bramley** - The English gush over this apple with a fever (fevour?:) that borders on mania. It's basically a granny smith type, a higher acid content and lower sugar apple, with a stronger, more tangy taste. Bramely's are considered to be an ideal cooking apple and are the favourite apple for making apple pies in England.
- [Charles Ross](#),
- [Crispin](#)
- [Early Victoria](#)
- [Early Worcester](#)
- [Ellisons Orange](#)
- [Epicure](#)
- [Gibsons Scarlet](#)
- [Golden Spire](#)
- [Greensleaves](#)
- [Howgate Wonder](#)
- [Ingrid Marie](#)
- [James Grieve](#)
- [Jonagored](#)
- [Jupiter](#)
- [Katy](#)
- [Orleans Reinette](#)
- [Peasgood Nonsuch](#)
- [Red Gravenstein](#)
- [Red Victoria](#)
- [Rev W. Wilks](#)
- [Ribston Pippin](#)
- [Rosemary Russett](#)
- [Spartan](#)

<http://www.PickYourOwn.org/apples.htm>

- [Sturmer Pippin](#)
- [Sunset](#)
- [Superb](#)
- [Tydermans Late Orange](#)
- [Warners King](#)
- [Winston](#)

More about apple varieties can be found:

[University of Illinois Apple page](#)

[More Apple Varieties](#)

[Apple Photos](#)

Over 100 photos of apple varieties

[Apple photos and brief descriptions](#)

Credits:

photos:

Jonamac, Macoun, PaulaRed: Courtesy of New York Apple Association, © New York Apple Association