### Guide to Apple Varieties

Note for Autumn 2012: Due to the warmer Winter and Spring, almost all areas are seeing apples coming in much earlier in 2012 than in the table below; from 2 to 4 weeks ahead of norms. The drought has reduced the US apple crop by 15%, so expect prices to be much higher!

<table>
<thead>
<tr>
<th>Name</th>
<th>Ripening Date</th>
<th>Eating</th>
<th>Cooking</th>
<th>Sauce</th>
<th>Pie</th>
<th>Juice</th>
<th>Apple Butter</th>
<th>Storage</th>
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</thead>
<tbody>
<tr>
<td>Gala</td>
<td>mid August to early September</td>
<td>Very good</td>
<td>X</td>
<td>BEST</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>Must refrigerate; even then only keeps for a few weeks</td>
</tr>
<tr>
<td>Lodi</td>
<td>Mid July</td>
<td>X</td>
<td></td>
<td>GOOD</td>
<td></td>
<td></td>
<td></td>
<td>Must Refrigerate</td>
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<tr>
<td>Mollies</td>
<td>August</td>
<td>X</td>
<td></td>
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<td>Must Refrigerate</td>
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<td>Delicious</td>
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<tr>
<td>Jersey Mac</td>
<td>August</td>
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<td>OK</td>
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<tr>
<td>Earligold</td>
<td>August</td>
<td>X</td>
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<td>X</td>
<td>X</td>
<td></td>
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<td>Must Refrigerate</td>
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<tr>
<td>Akane</td>
<td>August</td>
<td>X</td>
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<tr>
<td>PaulaRed</td>
<td>mid August to early September</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
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<tr>
<td>SweeTango</td>
<td>mid August - Sept</td>
<td>X</td>
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<td>X</td>
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<tr>
<td>McIntosh</td>
<td>September</td>
<td>X</td>
<td></td>
<td>good</td>
<td></td>
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<td>X</td>
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<tr>
<td>Ginger Gold</td>
<td>September</td>
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<tr>
<td>Honeycrisp</td>
<td>September</td>
<td>Very good</td>
<td>X</td>
<td>good, but watery</td>
<td></td>
<td></td>
<td>BEST</td>
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<tr>
<td>Jonathan</td>
<td>mid to late September</td>
<td>X</td>
<td>X</td>
<td>Very good</td>
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<td>X</td>
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<tr>
<td>Golden Delicious</td>
<td>mid to late September</td>
<td>X</td>
<td>X</td>
<td>Very good</td>
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<td>X</td>
<td>Should Refrigerate</td>
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<td>Ultra Gold</td>
<td>mid to late Sept</td>
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<tr>
<td>Cortland</td>
<td>mid to late September</td>
<td>X</td>
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<td>Jonalicious</td>
<td>mid to late September</td>
<td>X</td>
<td>X</td>
<td>Very good</td>
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<td></td>
<td>X</td>
<td>Must Refrigerate</td>
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<tr>
<td>Ambrosia</td>
<td>mid to late September</td>
<td>X</td>
<td>X</td>
<td>good</td>
<td>X</td>
<td></td>
<td>X</td>
<td>Should Refrigerate</td>
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<tr>
<td>Red Delicious</td>
<td>mid to late September</td>
<td>X</td>
<td></td>
<td>good</td>
<td></td>
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<td>X</td>
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<tr>
<td>Jonagold</td>
<td>mid to late September</td>
<td>X</td>
<td></td>
<td>Very good</td>
<td></td>
<td></td>
<td>X</td>
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</tr>
<tr>
<td>Jubilee</td>
<td>Late September to early October</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
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<tr>
<td>Mutsu, also called Crispin</td>
<td>Late September to early October</td>
<td>X</td>
<td>X</td>
<td>Very good</td>
<td>X</td>
<td></td>
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<tr>
<td>Keepsake</td>
<td>Late September to early October</td>
<td>X</td>
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<tr>
<td>Northern Spy</td>
<td>Late September to early October</td>
<td>X</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Very good for storing</td>
</tr>
<tr>
<td>Shizuka</td>
<td>Late September to early October</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
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<tr>
<td>Braeburn</td>
<td>early to Mid October</td>
<td>X</td>
<td>X</td>
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<tr>
<td>Cameo</td>
<td>early to Mid October</td>
<td>Very good</td>
<td>X</td>
<td>Very good</td>
<td>X</td>
<td></td>
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<tr>
<td>Rome</td>
<td>early to Mid October</td>
<td>X</td>
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<td>Sundance</td>
<td>early to Mid October</td>
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<tr>
<td>Blushing Golden</td>
<td>early to Mid October</td>
<td>X</td>
<td>X</td>
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<tr>
<td>Stayman</td>
<td>early to Mid October</td>
<td>X</td>
<td>X</td>
<td></td>
<td>X</td>
<td>X</td>
<td>X</td>
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<tr>
<td>Enterprise</td>
<td>early to Mid October</td>
<td>X</td>
<td>X</td>
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<tr>
<td>Melrose</td>
<td>early to Mid October</td>
<td>X</td>
<td>X</td>
<td>Very good</td>
<td>X</td>
<td>X</td>
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<tr>
<td>Stayman Winesap</td>
<td>mid to late October</td>
<td>X</td>
<td>X</td>
<td>good</td>
<td></td>
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<td>X</td>
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<tr>
<td>Granny Smith</td>
<td>mid to late October</td>
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<td>X</td>
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<tr>
<td>Macoun</td>
<td>mid to late October</td>
<td>X</td>
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<tr>
<td>Liberty</td>
<td>mid to late October</td>
<td>X</td>
<td>X</td>
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<tr>
<td>Pink Lady</td>
<td>mid to late October</td>
<td>X</td>
<td>X</td>
<td>good</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Jazz</td>
<td>early to Mid October</td>
<td>X</td>
<td>X</td>
<td>Very good</td>
<td>X</td>
<td>X</td>
<td>X</td>
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</tr>
<tr>
<td>Suncrisp</td>
<td>mid to late October</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Yates</td>
<td>mid to late October</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
<td>Stores very well</td>
<td></td>
</tr>
<tr>
<td>Fuji</td>
<td>mid to late October</td>
<td>Very good</td>
<td>X</td>
<td>BEST</td>
<td>X</td>
<td></td>
<td>X</td>
<td>Great keeper; stores well in garage or basement</td>
</tr>
<tr>
<td>Black Twig</td>
<td>mid to late October</td>
<td>X</td>
<td>X</td>
<td>X</td>
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<td></td>
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</tr>
<tr>
<td>Arkansas Black</td>
<td>mid to late October</td>
<td>Baking too hard</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Great keeper</td>
</tr>
</tbody>
</table>

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

Ambrosia

- Sweet, crisp, aromatic flavor reminiscent of pear and low acidity.
- Mostly red coloration, with yellow patches.
- Flesh is cream-colored, firm meat, Medium to large in size
- Developed in British Columbia in the early 1990s.
- Believed to be a cross of a Jonagold and Golden Delicious.
- Ripens mid to late season

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
- Good keeper.
- Very good in salads.
- 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, Tender skin
- Rich mild flavor when baked or cooked.
- Stays white longer when cut;
- Best for: salads, blend in applesauce
- Early season

Grimes Golden

- Firm white flesh which retains its shape, Stays white longer when cut;
- Rich mild flavor when baked or cooked.
- Tender skin, with a "grimy mottled surface"; (but there IS also Mr. Thomas Grimes, who developed the variety, see Wikipedia)
- Best for: salads, blend in applesauce
- Early season

Granny Smith

- Very tart, Best for people who like tart apples rather than sweet
- Bright green appearance, crisp bite and tart apple flavor.
- 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

Jazz

- Cross between Royal Gala and Braeburn, developed in Australia
- Very sweet, more flavor than Gala
- Very good fresh eating and applesauce, apple butter
- A "Club" variety, meaning licensed with limited commercial growing, first appeared on the shelves in 2004.
- Late ripening
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, Crispin

- 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

- Sweet, tart yellow apple with reddish highlights
- Late season
- Good for eating fresh, applesauce

SweeTango

- Similar to Honeycrisp
- Ripens mid August - September
- Developed at University of Minnesota
- Tightly licensed

Winesap

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

Yates

- Small, Rich red color with white flesh
- Sweet, Best for eating, applesauce
- Late season
York

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

Some images from the U.S. Apple Association

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**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.
- **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
• 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