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See www.pickyourown.org/allaboutcanning.htm for many other canning directions and recipes









Apple Varieties Guide - Which Apple to Pick and Why!






Summary Table ([click here for the detailed guide](#))









(Sorted alphabetically on variety name;
see this page for a sort by typical ripening date)








Blank means OK or average. Note: all apples should be stored in the fridge; those noted below as needing refrigeration are exceptionally quick to spoil in not refrigerated.









Name	Typical Ripening Date Dates are approximate and vary CONSIDERABLY with weather, location and more!	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 Akane	August		X					
 Ambrosia	mid to late September	X	X	good	X	X	X	Should Refrigerate. Does not brown when sliced (see this page for more info)
 Arkansas Black	mid to late October		Baking	too hard				Great keeper
 Autumncrisp	October	X	X	good	X	X	X	Cross of Golden Delicious and Monroe. Flesh resists browning








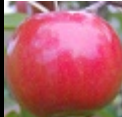
Name	Typical Ripening Date Dates are approximate and vary CONSIDERABLY with weather, location and more!	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 Bevan's Favorite	early July		X					
 Black Twig	mid to late October	X	X	X	X	X	X	
 Blushing Golden	early to Mid October	X	X		X	X	X	
 Braeburn	early to Mid October	X	X	X	X			Good all-purpose apple
 Cameo	early to Mid October	Very good	X	Very good	X		X	Excellent flavor, Does not brown when sliced (see this page for more info)
 Cortland	mid to late September	X		X	X	X	X	Does not brown when sliced (see this page for more info)
 Earligold	August	X	X	X	X			Must Refrigerate
 Empire	mid-August through September	X	X	X	X			A McIntosh type apple with a long shelf life. Aromatic and crisp with creamy white








Name	Typical Ripening Date Dates are approximate and vary CONSIDERABLY with weather, location and more!	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
								juicy flesh, sweet and tart. Does not brown when sliced (see this page for more info)
 Enterprise	early to Mid October	X	X					
 Evercrisp	Mid October through November	Very good	X	Very Good	X	BEST	X	Excellent storage due to it's parents (Fuji and Honeycrisp)
 Fuji	mid to late October	Very good	X	BEST	X		X	Excellent all purpose apple, with sweet aromatic flavor, Great keeper; stores well in garage or basement
 Gala	mid August to early September	Very good	X	BEST	X	X	X	Very sweet, excellent flavor, Must refrigerate; even then only keeps for a few weeks. Does not brown when sliced (see this page for more info)
 Ginger Gold	August	Very good	X	Very good	X		X	Does not brown when sliced (see this page for more info)




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 Golden Delicious	mid to late September	X	X	Very good	X	X	X	Very sweet, mild flavor, Should Refrigerate
 Goldrush	mid to late September	X	X	Very good	X	X	X	Tart, strong aroma flavor, should Refrigerate. Does not brown when sliced (see this page for more info)
 Granny Smith	mid to late October	X	X			X		Very tart almost sour apple
 Gravenstein	August	X	X	Very good	X	X	X	Should Refrigerate
 Grimes Golden	August	X	X				X	
 Honeycrisp	September	Very good	X	good, but watery	X	BEST	X	Sweet, crisp apple. Storage is good, not great
 Idared	October	X	X		X			
 Jazz	early to Mid October	X	X	Very good	X	X	X	Newer variety, sweet, juicy

Name	Typical Ripening Date Dates are approximate and vary CONSIDERABLY with weather, location and more!	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 Jersey Mac	August	X	X					OK
 Jonagold	mid to late September	X		Very good		X		OK storage, great all purpose apple.
 Jonalicious	mid to late September	X	X	Very good	X	X	X	Must Refrigerate, very sweet.
 Jonamac	mid to late September	X		Very good		X		OK
 Jonathan	mid to late September	X	X	Very good	X	X	X	OK
 Jubilee	mid September to early October	X	X	X	X			Stores well - it is an earlier version of Fuji
 Keepsake	Late September to early October	X	X		X			
 Liberty	mid to late October	X	X					

Name	Typical Ripening Date Dates are approximate and vary CONSIDERABLY with weather, location and more!	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 Lodi	Mid July	X		GOOD				Must Refrigerate
 Macoun	mid to late October	X	X					
 McIntosh	September	X		good		X	X	
 Melrose	early to Mid October	X	X	Very good	X	X	X	
 Mollies Delicious	August		X					Must Refrigerate
 Mutsu, also called Crispin	Late September to early October	X	X	Very good	X		X	
 Northern Spy	Late September to early October	X	X					Very good for storing
 Opal	mid to late October	X	X			X		Does not brown when sliced (see this page for more info)

Name	Typical Ripening Date Dates are approximate and vary CONSIDERABLY with weather, location and more!	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 PaulaRed	mid August to early September	X	X	X	X		X	
 Pink Lady	mid to late October	X	X	good	X	X	X	
 Pristine	early July	X	X	good				Very sweet, juicy, does not store well, bruises easily (like Gala)
 Red Delicious	mid to late September	X		good			X	
 Redfree	Late-July	X	X					Firm flesh and can be held in storage up to 2 months without loss of quality or firmness.
 Rome	early to Mid October		X		X			
 Shizuka	Late September to early October	X	X	X	X	X	X	Does not brown when sliced (see this page for more info)
 Snowsweet	Late September, 2 weeks after HoneyCrisp	X		X	X	X	X	Good storer. Does not brown when sliced (see this page for more)

Name	Typical Ripening Date Dates are approximate and vary CONSIDERABLY with weather, location and more!	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
								info)
 Stayman	Early September							
 Stayman Winesap	mid to late October	X	X	good		X		
 Strawberry	Early September	X	X	X	X	X	X	OK
Summer banana	mid-August	X	X					heirloom, when fully ripe has the faint smell of bananas
 Suncrisp	mid to late October	X	X		X	X	X	
 Sundance	early to Mid October	X	X			X	X	
 SweeTango	mid August to early September	X		X	X		X	
 Ultra Gold	mid to late September	X	X	X	X	X	X	
Virginia Gold	Late-September	X	X					Also good for apple cider

Name	Typical Ripening Date Dates are approximate and vary CONSIDERABLY with weather, location and more!	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 William's Pride	Early-July	X	X					
 Yates	mid to late October	X	X		X	X		Stores very well
 Zestar	mid-July to mid-August	X	X	X	X	X	X	Should Refrigerate

[Click here for detailed descriptions of each apple variety with detailed characteristics](#)

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!

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. Bramley'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](#)