

Variety Information History

Written by, Pat Ferrara- Hudson River Fruit, Milton
Summer 08

Crispin/Mutsu



Introduced to the USA in 1968 from Japan reflecting its heritage as the Mutsu. It is a cross between a Golden Delicious & an Indo apple. This was the improvement of the old Crispin apple which has a flavor that is delicately spicy and juicy, with a crisp, white flesh. Usually a huge greenish apple with a solid flesh, less tart than a Granny Smith, but absolutely juicy. Some people prefer this be eaten golden yellow when they are sweeter, great for fresh eating, pies, salads, and sauce. Bite into a Crispin for a great crunch, and a mouthful of refreshing juice.

Hint; Try roasting them whole or thick sliced with your favorite roast, available late August.

Cortland



Brought to the USA in 1898, cross between Macintosh & Ben Davis developed in Geneva N.Y in 1915. A large apple great baking & fresh eating. The perfect apple, tender snow white flesh, sweet with a hint of tartness, great for fruit salads, dipping in toppings, or fresh eating with a slice of cheddar cheese, great for freezing. Tangy taste, fine-grained juicy flesh stays white longer.

Hint; Wonderful for kabobs, and garnishes, great for apple sauce, available mid September.

Empire



Introduced in 1966 at Cornell University, Empire apples are taking customers by storm with a unique tender sweet/tart taste, very crisp, juicy, sub-acidic, and aromatic due to the cross of Red Delicious & McIntosh. Flavor and texture acclaimed worldwide, with a deep red skin brushed with gold & green. Best for fresh eating and salads.

Hint; Great for school lunches, great dessert apple for pies, sauce, and juicing, available late September.

Fuji



Developed in Japan in 1939 named after Mount Fuji, Sweetness worth waiting, and a cross that has American parents, Red Delicious & Ralls Janet for a very aromatic, spicy, sweet, creamy colored flesh, taste-tempting flavor and a firm but juicy texture. This apple was introduced in the 1980s, crossed with Ralls Janet which is an antique variety of this apple dating back to Thomas Jefferson in 1793. What a great snacking apple that makes this a super sweet delicious fresh eating apple, baking, juicing, apple sauce, and great in salads.

Hint; Fuji apple sauce needs little to no sugar, available late October

Gala



This Variety was introduced in 1920 from New Zealand with the cross of a Golden Delicious & Kidd Orange Red. In 1960 it was renamed the Gala. The darker red variety received the name Royal Gala in honor of Queen Elizabeth II who made that her favorite apple. From across the room, a gala will look like a peach with its brilliant, cream-colored flesh, a sweet yet mildly tart crisp taste. Galas are an excellent snack for the kids, superb for desserts & juicing, and great for apple sauce. First comment when eaten, “This is the Best Apple Ever Eaten”.

Hint; Great apple for drying, just add cinnamon, available early September.

Ginger Gold



Can't wait for your favorite apples in the fall? The early ripening Ginger Gold will satisfy your taste with the sweet yet mildly tart taste, and the crisp, and the cream-colored flesh. This apple owes its life to hurricane Camille in 1969, was discovered washed into an orchard by a Virginia grower sprouting in the midst of the ruins of a devastated orchard. They budded the first trees in 1980, and named this greenish-gold, sweet-tart apple in honor of his wife Ginger. The parentage includes the Albemarle Pippin, a favorite apple of Thomas Jefferson.

Hint; Ginger Gold are very slow to turn brown so it is a perfect for fresh slicing in salads, and for fresh eating. Available late August, and mid September

Golden Delicious



Discovered in W. Va. In 1890, it was originally called Mullin's Yellow, developed, and renamed in 1912 from the parents of Golden Reinette & Grimes Golden, it is referred to as the all purpose apple. Golden Delicious grown here in New York usually have brownish freckles, but do not worry, it does not affect the taste. If you like your apples crisp & crunchy, get them early in season, if you like them mellower & yellower, wait till later. Very sweet and extra juicy, moderately low acid, mildly aromatic. Crisp white texture, with a golden or light green skin, may have a pink blush; the skin is so thin it does not requiring peeling. Great for cooking & baking since the sliced apples retains it shape, and mellow flavor when cooked, perfect for fresh eating, salads, and freezing. The Golden Delicious is America's second most popular apple.

Hint; Golden Delicious fry up great in a skillet with some bacon, and a shake of brown sugar. They are popular for apple sauce, 3 quarts of apples 10 minutes in the microwave, they use less sugar. Available late September-Early October

Idared



Bright golden red apple, developed in 1942 from Idaho as a cross between a Jonathan & Wagener apple. This highly flavored, crisp, and has a tangy taste that mellows at maturity, and has moderately tart flavor. This apple has a bright skin, firm texture, and it is a Dual- purpose apple for fresh eating, cooking and

baking.

Hint; Great for whole baked apple with cinnamon & sugar added Available mid to late October

Honeycrisp



Sometimes the name of the apple says it all, Honeycrisp are honey sweet with a touch of tart, amazingly crisp, some say explosively crisp that seduces your taste buds. The Honeycrisp is college developed in Minnesota 1991 with the cross of an old favorite Macoun & the Honeygold apple. The color is red spotted over a yellow background; it has a complex sweet tart flavor, juicy super crisp cream colored flesh that makes it more than an apple, but an eating experience. This ultra crisp apple will appeal to teens, and a great way to encourage healthy snacking, great for salads, fresh eating, baking, and pies.

Hint; Great sliced thick on the grill with a touch of cinnamon, makes the perfect gift to someone special. Can be stored in your refrigerator for up to 3-4 months. Available late September

Jersey Mac



Introduced in 1971 from Rutgers University, a bright red apple with yellow highlights Spicy, aromatic flavor, with fine texture, and firm texture. A very juicy flesh with a dual purpose, for fresh eating and cooking. This variety is the beginning of Macs until real Macs begin in later September.

Hint; Buy only what would be consumed for a few days, this early

**variety can be baked whole or so pies, cooks softer then later apples.
Available late August-Early September**

Jonagold



Developed at Cornell University in 1968, Jonagold's cannot be beaten for the combination Jonathan & Golden Delicious. It is hard to keep enough of them on hand, because they harvest heavy every other year, they have a bright red with yellow under tones. With a honey sweet blend, and a touch tart, they have a firm texture, and one of the world's most preferred eating apples. This apple is progressing to be Europe's & Japan's number #1 apple with its aroma of Golden Delicious. They a superb full rich flavor, they are also great for desserts, cooking, and salads, will store for approximately 3 months in your refrigerator.

Hint; Excellent for fried apples, simply sauté in a little butter, great added to your salad with your favorite dressing. Available late September, early October

Jonamac



This apple is crossed between 2 great old apples in 1972 at Cornell University with a cross of Macintosh & Jonathan apples. Great for fresh eating with a sweet tart flavor, great for cooking and baking. An all-around favorite with a tangy, aromatic flavor

with bright red & yellow highlights.

**Hint; Great for the first apple crisp of the season that could be made on the grill.
Available in mid-August**

Macoun



Another discovery by the Geneva N.Y. experimental station in 1909 with the blend of a Macintosh apple & Jersey Black. The flavor has a sweet taste with a mild tart taste, that is aromatic, with a fine grained firm white flesh. Known for its red wine color skin, with gold accents, Macouns are highly regarded for their aroma, juicy flavor, an east coast favorite, that is great for hand eating, apple sauce, and fresh desserts.

**Hint; Try serving a slice of your favorite cheese for a sophisticated dessert.
Available late September**

McIntosh



First introduced from Canada by John McIntosh in 1790 during the American revolution, it is a cross between Fameuse & Detroit Red apple, and the original trees were badly scorched in a fire at the farm where it originated from. Here in New York State, Macintosh grow there best due to very cool climate, especially in Northern New York in the Champlain Valley area where they grow the “Best”. They are the best selling apple in the United States due to the mild tart taste that is juicy with a tang. They are a medium acid, with a aromatic fine-grained firm white flesh, great for snacking, fresh desserts, great for juicing & cider, and just an all time favorite.

Here in New York State, McIntosh apples are our specialty, and best eaten early in season.

Hint; Zap a Mac in the microwave by coring out the center, fill with brown sugar & raisins, microwave 2 minutes, and serve for a quick baked apple. Great for apple pies, but slice them thicker since they melt when baked.

Available September

Paulared



If you like tart apples, sink your teeth into a Paula Red, it is one of the earliest varieties, and the first taste of fall. Originated by mistake in an orchard in Michigan in 1960, the farmer named this apple after his wife Pauline. This fruit is harvested early in season, it has tart, but flavorful taste with a firm white crisp texture.

Hint; Best for fresh eating, apple pies, and desserts, makes great applesauce before the regular apple season begins. Available late August early September

Red Delicious



In 1880, a farmer raised and named this apple the Hawkeye apples. In later years it was renamed the Red Delicious for the red skin, and a variety that has a parent to is the Bell Flower apple. It is know for its 5 knobby base, juicy, low acid, tart sweet tender taste, the classic for fresh eating and in salads.

Hint; Best for crunching out of hand, for gourmet snacking, chop in small chunks with walnuts. Enough cream cheese to make a paste, and spread on celery stalks. Excellent for eating fresh, not a cooking apple. Available late September early October

Rome



This totally red perfect for baking apple, also known as the Rome Beauty, originated in 1820 by mistake from a seedling, it survived the flood waters of the Civil War. This bakers buddy, this apple is firm, crisp, mildly tart, holds its shape well when baked, a favorite for baking, sauce, and freezing.

Hint; The best apple for baked apples, grows richer in flavor when sauted. Combine sliced Romes with Golden Delicious for a tasty apple sauce. Available late October

Acey Mac



Similar to a Macintosh in appearance, it was discovered in Peru New York in 1969. This apple is a juicy sweet tart apple with a firm, crisp texture. The roots of this apple arrive from the Macintosh apple, with the cross of a Spartan Mac, which is

crossed with a Newtown Pippin. Excellent for a snacking apple, put in your favorite salad, perfect for sauce.

Hint; Tender flesh cooks quickly. Available late September, early October

Staymen Winesap



Originated in Kansas in 1875, a large crisp hard apple with a tangy yellow flesh that has a sweet tart taste. This apple is very aromatic, medium acidity, and crisp.

Hint; Great for baking, salads, eating fresh, try paper thin sliced apples in an oven on 150 degrees till dry. Available late October.

Lady Apples



Originated in France in 1628, known as Pome D' Api (The Christmas Apple), this tiny apple ranging from brilliant red and yellow with red blushing skin. They have a sweet tart taste, and are great for hand eating, or cooking.

Hint; Great for canning, garnishing your favorite roast, great for making fresh wreaths, and garland. Available October through Christmas.

Crab Apples



A small rosy red apple, with a hard tart flesh, that is too sour for hand eating, but an excellent cooking apple. This apple is general a forgotten apple due to the unpopularity of its taste, but makes the best jam & jelly.

Hint; Great when placed around your favorite chicken or pork roast, makes excellent jelly & jam. Available late September.

Bosc Pears



An old variety dessert pear from Belgium in the 1800s, Bosc pears, or Buerre' Bosc as the French called them, are an elegant variety, with distinctive characteristics that set them a part from other pears. Those familiar with Bosc

pears appreciate their crunchy, yet tender flesh, and their own sweet spiced flavor. Bosc pears are characterized by their brown skin, which is extra russeted, they have a pronounced neck then others, and beneath the dull appearance of a Bosc, is a sweet spicy pear.

Hint; Leave at room temperature in a bowl for a few days for more flavorful taste.

Due to the firm flesh, they are excellent for baking, broiling or poaching with cinnamon, cloves, and nutmeg. As the season goes on, Bosc Pears become more flavorful as they mature. Available late September till Thanksgiving.