

Apple Tree Cheat Sheet

Brushy Mountain Limbertwig

Ripens: Late Fall
Uses: All-purpose
Storage Quality: Good

Cox Orange Pippin

Ripens: Mid to late Sept.
Uses: Superb fresh and in pies, sauces, or ciders
Storage Quality: Up to 3 months in cold storage

Esopus Spitzenberg

Ripens: Mid-fall to late fall
Uses: Dessert and cider
Storage Quality: Good

Goldrush

Ripens: Fall
Uses: Dessert, pie making, drying, and increasingly cider
Storage Quality: Very good

Honeycrisp

Ripens: Fall
Uses: Dessert, pie making, and cider
Storage Quality: Excellent.
(Retains high flavor in storage)

McIntosh

Ripens: Fall
Uses: Dessert, baking, and cider
Storage Quality: Good

Red Delicious (Hawkeye)

Ripens: Mid-fall
Uses: Dessert.
(Not suitable for cooking or making cider)
Storage Quality: Fair

Red Sheepnose (Crow Egg)

Ripens: Fall
Uses: Dessert
Storage Quality: Fair

Sweet Russet

Ripens: Fall
Uses: Dessert, baking, apple butter, and cider
Storage Quality: Good

Virginia Beauty

Ripens: Oct.
Uses: Excellent eaten fresh and dessert
Storage Quality: 5 months in cold storage

Wolf River

Ripens: Late summer
Uses: Dessert, baking, apple butter, and drying
Storage Quality: Poor

Yellow Bellflower

Ripens: Late fall
Uses: Pie making, applesauce, and especially cider (time in storage improves its use as a dessert fruit)
Storage Quality: Fair

Yellow Delicious

Ripens: Mid-Sept. to mid-Oct.
Uses: fresh-eating, pies, applesauce, and preserves
Storage Quality: Good (3-6 months if refrigerated)

Yellow June/Early Transparent

Ripens: Mid-summer
Uses: Baking, applesauce, frying, and sometimes for dessert
Storage Quality: Fair