

## More About Our 2025 Apple Varieties

Variety	Outer Description	Taste Description	Best Uses	Harvest Time	Fun Facts
Cammack's Sweet	Dull, yellow, usually with a blush cheek	Firm, juicy, aromatic, scarcely sweet	Cooking, cider, fresh eating, and stores well	September-October	Originated in Macon County, North Carolina, and rather widely grown in the South before 1900.
Carolina Red June	Small to medium in size, the skin is glossy, pale-yellow, and overspread with a deep purplish-red on the sun-exposed side. Occasionally, the fruit is entirely red.	Flesh is tender, brisk and juicy, with a subacid flavor, and is sometimes stained red.	Exceptional for pie making,	June-July	Originating in North Carolina and described in 1848, it was included on nursery lists published in colonial newspapers. Occasionally, the tree will bloom twice and bear a second light crop of apples in the fall. If the fruit is left too long on the tree, it may watercore when the springs are hot and humid. Since the ripening period is over a number of weeks, this variety is particularly suitable for the home orchard.
Hawkeye	Green-skinned with red stripes and elongated shape	Tender, fine-grained, crisp, and juicy. Mild flavor, and has a distinctive aroma.	Classified as a dessert apple and is best eaten fresh. Keeps four months in cold storage	September	In 1872, a chance seedling was found on Jesse Hiatt's farm in Peru, Iowa. It was initially chopped down twice but allowed to grow and fruit, possibly originating from a Yellow Bellflower and speculated to have Black Gilliflower or Sheepnose as its other parent. Hiatt initially named it Hawkeye and entered it in a 1893 competition by Stark Brothers Nursery. After losing the identification paper, he re-entered it in 1894, leading Stark to buy the propagation rights and rename it Red Delicious.
Honeycrisp	Mottled red skin over a yellow background	Honeycrisp apples have a cream-colored flesh that is very crisp, juicy, and sweet-tart. They can have a hint of pear drop, with mild flavors at the start of the harvest and more aromatic tastes later. The key feature is their large cells, which release an abundant burst of juice and flavor.	Best eaten fresh since it has a tendency to go a bit soft in storage. Lovely in salads. Popular for pies. They resist browning when sliced but bruise easily, and damaged fruit can ferment quickly, producing an unpleasant odor.	August	Though originally marked to be discarded, the Honeycrisp has become one of the Minnesota Research Center's most successful apple cultivars, representing the third-most-popular cultivar grown in North America and generating more than \$12 Million USD in patent royalties. The fruit will retain its flavor and texture for up to five months in cold storage. However, it becomes mealy, dry, and tasteless if stored too long.
Jonagold	Tender skin is yellow with large, red blush and faint stripes. Liberally flecked with tan dots, heavily at the blossom end and less so toward the stem end	The flesh is creamy yellow, medium-grained, crisp and crunchy. Juicy with a tart-sweet, honeyed taste. The flesh turns brown as it oxidizes, albeit slowly.	Fresh eating and pies. Also used in cider. Keeps up to two months in cold storage, but becomes soft and grainy when stored too long.	September	It was developed under the test number NY 43013-1 at the New York State Fruit Test Station in 1943 and was named and introduced in 1968. It is a cross of Jonathan and Golden Delicious.
Junaluska	Yellow, lightly shaded on the sunny side, sprinkled with brown and gray dots	Flesh yellow, juicy, tender, rich and of a pleasant mild acid flavor	Culinary and dessert.	October-November	The Junaluska apple derives its name from Chief Junaluska, a Cherokee chief who lived in the area. Silas McDowell, a noted horticulturist at the time (1830s), saved nine apple varieties of Cherokee origin, including the Junaluska.
Newtown Pippin	Yellow with a pink blush	Firm, crisp, juicy, and subacid. Flavor improves upon storage	Tastes great fresh but improves in flavor and sweetness with storage. Ideal for apple sauce and excellent for pies, though the flesh browns quickly when exposed to air. It was also used for premium, single-vintage sparkling cider.	October	Also called Albemarle Pippin or Yellow Newtown Pippin, this apple is said to have originated on Long Island, New York, in 1666 as a seedling brought from England. According to Lee Calhoun in his book Old Southern Apples, it is "one of the truly great apples of the South, which grows to perfection in certain soils in Virginia, North Carolina, and Georgia, most notably in the upper Piedmont and mountains." This apple was planted by both George Washington and Thomas Jefferson at their respective estates.
Old Timey Striped June	Yellow skin with dark red striping	The flesh is cream-colored, crisp, juicy, and brisk. However, it is best picked before it is fully ripe for the best texture and flavor. The apple tends to become mealy within a short time. Sweet and somewhat flavored.	An early eating apple. Does not keep well, tending to become mealy within a few days of being harvested.	June-July	Also known as Margaret. Originated in England before the 1600s and first mentioned in John Rea's "Flora: Seu, De Florum Cultura" published in 1665. There is no record of its parentage.

Red Sheepnose	Black-red skin when fully ripe	Dry, coarse, mildly sub-acid, and tender. It has a distinctive aroma and flavor.	Drying, baking, and applesauce. For dessert or culinary use, it must be picked before it becomes too ripe on the tree.	September-October	Sheep's Nose apples are an heirloom variety valued for their shape, flavor, and aroma. Their exact origins are uncertain, with some experts suggesting England and others Connecticut. However, they were grown in New England before the Revolutionary War in home gardens and private orchards.
Summer Banana	Deep yellow with small light green splotches	The flesh is white, fine-grained, and crisp, with a juicy sweetness. When fully ripe, it has a banana-like flavor, which varies depending on the growing climate. In cooler areas, the flavor is faint, while in warmer climates, it is more intense and aromatic.	It is most commonly used as a fresh-eating apple, but it also makes interesting pies and jellies when the apple has a solid banana aroma. Does not store well, even in cold storage.	August-September	This apple is from Marion County, South Carolina, and was first grown in the late 1800's. It is so named because it can have a slight banana aroma when fully ripe. Its fresh taste is also exceptional for an apple ripening during the summer heat. Many tales are told of this apple being the choice of tobacco laborers during their brief breaks from the fields.
Swiss Limbertwig	Red with conspicuous, large white dots	The flesh is white, fine-grained, firm, crisp. Sweet, spicy and richly flavoured with a cane sugar aftertaste.	Fresh eating, makes tangy and sweet dried apple rings, holds its shape for pies and tarts, and provides acidity and sugar for cider blends. Keeps well in cold storage for up to six months.	October	Grown by early Swiss and German immigrants who settled in the Cumberland Mountain region of southeastern Kentucky during the 1860s. A typical limbertwig apple, unlike any that they might have carried with them across the Atlantic, it is most likely that the Swiss Limbertwig is derived from a pippin of one of several limbertwig varieties that they encountered once they arrived on the shores of America.
Victoria Limbertwig	The base colour is yellow, washed dark red, aging to purple red marked with large, tan lenticels.	It is known as one of the better-flavored Limbertwig varieties. The flesh is yellow, fine-grained, firm, and crisp. Very juicy, and sweet with rich flavors.	Fresh eating. Also makes excellent apple sauce, jelly and is great for pies and tarts. Often blended with other apples for its high sugar content in making cider.	October	Also known as Sweet Limbertwig, this apple was grown in Grundy and Warren County, Tennessee, in the 1860s and promoted by M.M. Harpole. It is also referred to as Victoria Limbertwig. Both names represent variations of the original American Limbertwig, yet there is no record of its parentage.
Virginia Beauty	Glossy red or purplish color	The flesh is yellowish green, fine-grained, tender. Juicy and sweet-tart. Complex flavours. Does not bruise easily.	An eating apple similar to Delicious but with much more flavor. Can store in cold storage for up to five months.	October	Once a very well-known and desirable apple rivaling Red Delicious for popularity, Virginia Beauty is now a rare apple. The apple originated from a chance seedling that sprouted in 1810 in the backyard of Zach Safewright in the Piper's Gap community of Carroll County in southwestern Virginia (U.S.A.). It was known as the Zach or the Zach Red until 1850 when it was renamed Virginia Beauty. The original tree stood until 1914.
Wolf River	Pale yellow skin covered with pale red coloring	Flesh is soft, tender, and mealy in texture, with a subacid flavor	Cooking, drying. Skin becomes greasy when stored.	July-August	Recorded in 1875, Wolf River is likely a seedling of Alexander and was raised near the Wolf River in Fremont, Wisconsin. It has some resistance to diseases but is subject to sunscald.
Yellow Bellflower	Lemon yellow color and pinkish-blush in sunny exposures	Flesh is crisp and tender with a sweet subacid flavor. It is juicy and aromatic.	High-quality apple for pie and sauce making, storage improves its use as a dessert fruit. Great for cider because it contains 13.61% sugar, which ferments to 6+% alcohol.	September-October	Originated in New Jersey and was considered an old variety in 1817. Susceptible to scab and bruises easily. Tendency to biennial production.
Yellow June	Bright yellow upon full ripening	Flesh is white, coarse-grained. Sweet, very juicy and brisk. Mild flavour. Bruises easily and becomes mealy when kept too long.	Primarily used for applesauce, pies, and other cooked dishes due to its early ripening. Turns soft quickly after picking and becomes woolly and dry within a few days.	June-July	The world's most famous summer apple originated as a wild seedling in the early 1800s in the Baltic region. It was propagated by the M. Wagner nursery in Riga (Latvia). In 1852, André Leroy of Angers (France) bought young trees from Wagner's nursery for Europe, and by 1870, the variety was introduced to North America.