

APPLES	About the Apple...	Ready Date	Flavor	Cooking	Keeping
Lodi	Yellow apple similar to yellow transparent	July 20	Very juicy, tart	Excellent sauce & pie	Short
Ultra Red Gala	Beautiful "apple" red	August 15	TS&M favorite	Good for apple salad	Short
Honeygold	Golden skin with semi-firm flesh	August 28	Sweet & juicy	Slow to brown	Good
Honeycrisp	Scarlet over yellow. Cream crispy flesh.	September 4	Extra crunchy, sweet	Versatile	Excellent
Cortland	Solid red with stripes on underside	September 4	Similar to Macintosh	Awesome for sauce	Short
Royal Empire	Dark, purplish red fruit. Medium texture	September 5	Tart and sweet	Great desserts	Good
Jon-A-Red	Medium red skin, all-purpose	September 9	Crispy & juicy	The best for pies	Short
September Wonder Fuji	Reddish blush, creamy white flesh	September 9	Very sweet, crisp	Needs lemon	Great
Empire	Dark, purplish red fruit. Medium texture	September 15	Sweet-tart, crunchy	Good for everything	Great
UltraGold	Smooth, glossy, golden skin	September 20	Sweet	Ok for pie	Good
BraeStar Braeburn	Large, red fruit	October 1	Very crisp & tasty	Good for pies	Excellent
Candycrisp	Clear golden yellow conical fruit	October 1	Firm, juicy, very sweet	Excellent eating, no acid	Great

PEARS	About the Pear...	Season	Edibility	Cookability	Keeping
Bartlett	Smooth, golden yellow skin	Late August	Smooth and juicy	High quality desserts	3 months
Sensation Red Bartlett	Red skin and pale, off-white flesh	Late August	Sweet and juicy	Excellent for cooking	3 months
Moonglow	Yellow with pink blush	September	Juicy and mild	Great for canning	Good
20th Century Asian	Smooth, green skin	Mid August	Best flavor	Great in salads, slaws, soups, sandwiches & poached.	6 months
Hosui Asian	Smooth, solid russett over yellow skin	Mid August	Sweet and mellow		4-6 weeks
Olympic Giant Asian	Russette, fawn-brown fruit	Early October	Hint of butterscotch		til spring

Each variety is available for fresh picking for about two weeks.

Any fresh apple is great to eat and every variety has its own unique flavor and texture. Pick one right off of the tree and taste what makes each apple distinct.

**Pick your own and you will clearly taste the difference!**

When you plan your outing to our orchard, take advantage of our front-yard quality grassy areas. Bring a picnic blanket, bug spray and flat shoes. You may also need sunscreen or a sunhat. We have carts for you so you can keep your hands more free while picking!

Stop in our gift shop for prepacked apples. We also have jellies, jams, sauces, dressings, baking mixes and salsas available. And we have local honeys and honey sweetened goodies. Not to mention pies, ciders, wines and carameled apples! Everything can be put in a gourmet gift basket for you to give as a very special gift.

Or purchase some to take to enjoy in the orchard!

