



# APPLE SAMPLING 2019

10 AM — 12 NOON

## NOTES & NUANCES

Variety	EFM Vendor	Notes	Nuances   Best Use
<b>AMBROISA</b>	Phillips Farms	Originated in British Columbia in early 1990's Cross of a Jonagold and Golden Delicious	Tender and juicy with a sweet, honeyed flavor and low acidity   good for fresh eating
<b>ASHMEAD'S KERNEL</b>	Backyard Growers	Raised in Gloucester England 18 <sup>th</sup> century	Good for juicing   sweet sharp flavor
<b>BALDWIN</b>	Backyard Growers	Found growing wild near Wilmington Massachusetts in the 1700's	Delicious for fresh eating   good for baking
<b>BEST OF RED DELICIOUS</b>	Backyard Growers	An early red delicious variety	Not as pretty but more flavor than the modern red delicious variety
<b>CAMEO</b>	Scholl Orchards	Discovered by chance in a Dryden, Washington orchard in 1987	Mild flavor with a hint of pear   firm and crisp for fresh eating
<b>CORTLAND</b>	Phillips Farms	Cultivar raised in Geneva, NY in 1898	Excellent for cooking, juicing and drying
<b>CRIMSON CRISP</b>	Scholl Orchards	Cross between a crabapple and a domesticated apple	Delicious for fresh eating   good for baking
<b>FUJI</b>	Phillips Farms	Japanese apple	Crispy, juicy and sweet   excellent for drying
<b>GALA</b>	Phillips Farms Scholl Orchards	Developed in New Zeland in 1930   cross between a Golden Delicious and a Kidd's Orange Red	Mild and sweet flavor   Add to salads, cook, or eat raw   especially suitable for making sauces
<b>GOLDEN DELICIOUS</b>	Phillips Farms	NOT closely related to the Red Delicious apple	Very sweet to the taste   Favorite for salads, apple sauce, and apple butter
<b>GOLDEN RUSSET</b>	Comeback Orchards*	Originated in upstate New York in 1840's	Rich flavor   high sugar content   good for cider
<b>HONEY CRISP</b>	Phillips Farms Scholl Orchards	Developed in 1974 at the University of Minnesota	An ideal apple for eating raw
<b>IDA RED</b>	Scholl Orchards	Developed at the University of Idaho in 1942   cross between Jonathan and Wagener varieties	Crisp and juicy with an intense flavor   good for dessert and baking
<b>JONAGOLD</b>	Phillips Farms Scholl Orchards	Developed in 1953 at Cornell University   cross Jonathan and Golden Delicious	Crisp, juicy and aromatic with a sweet-sour taste
<b>JONAMAC</b>	Backyard Growers	Originated in New York State in 1972   Cross between Jonathan and McIntosh	Firm flesh, crisp, high quality with flavor similar to McIntosh
<b>LADY</b>	Comeback Orchards*	Thought to have originated in Roman times   also known as Christmas apples	Nutty, fruity taste
<b>MACOUN</b>	Phillips Farms Scholl Orchards	Cross between the Macintosh and Jersey Black   Introduced in 1923	Good eating apple   Excellent for making European- style apple pies
<b>MELROSE</b>	Backyard Growers	Developed during World War II at the Ohio Agricultural Experiment Station	Very good for cooking and desserts
<b>MUTSU</b>	Comeback Orchards	Japanese apple developed in 1937	Excellent for apple pie and baked apples
<b>POUND SWEET</b>	Comeback Orchards*	Originated in Connecticut in 1834	Unparalleled for making apple butter
<b>RUBY MACINTOSH</b>	Scholl Orchards	Discovered in Michigan in 1999	Great eating and sauce apple with a tart-sweet taste
<b>SHIZUKA</b>	Phillips Farms	Developed in Japan	Sweeter with less acid than Mutsu but excellent flavor Good for fresh eating
<b>SPITZENBERG</b>	Comeback Orchards*	Heirloom from the 18th century   Thomas Jefferson's favorite apple	Spicy complex flavor, good for eating out of hand as well as cider making
<b>STAYMAN WINESAP</b>	Backyard Growers Scholl Orchards	Popular dual purpose apple variety	Good for eating, cooking, juicing, cider and drying
<b>SUNCRISP</b>	Backyard Growers Comeback Orchards* Phillips Farms Scholl Orchards	Recent release from New Jersey's Rutgers University	Dessert apple   tart sweetness   intense flavor
<b>WINESAP</b>	Comeback Orchards	Originated in New Jersey pre-1800's	Sweet with a tangy finish   Good for fresh eating, cooking and cider

\*Comeback Orchards has a limited supply of Golden Russet, Lady, Pound Sweet and Suncrip.