



2611 Arbor Avenue • Nebraska City, NE 68410
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Apple Varieties

Variety	Characteristics	Season	Baking Use	Pie Use	Sauce Use	Fresh or Salad Use	Comments
Honey Crisp	Distinct two-toned markings	Aug - Sept	G	G	G	G	Exquisite flavor
Paulared	Red with yellow markings, slightly tart	Aug - Sept	F	G	E	G	Best late summer apple
Gala	Reddish orange, sweet, crisp	September	G	G	G	E	Outstanding flavor
Jonagold	Orange/red, tangy-sweet flavor	September	G	E	G	E	Jonathan-Golden Delicious cross
Empire	Red, crisp, juicy, sweet & slightly tart	Sept - Oct	G	G	F	E	Red Delicious/McIntosh cross
Red Delicious	Red, juicy, rich, sweet	Sept - Oct	F	F	F	E	Outstanding for eating
Jonathan	Light red/scarlet, slightly tart, juicy	Sept - Oct	G	E	G	E	Excellent all-purpose apple
Ozark Gold	Yellow, fine, crisp flesh	Sept - Oct	E	E	G	G	Good keeper, pear-like
Golden Delicious	Yellow, semi-firm, sweet	Sept - Nov	E	G	E	E	Slow to brown after slicing
Fuji	Orange/red, sweet, crisp, juicy	October	G	G	G	E	Applesauce needs little sugar
Braeburn	Large, red, well balanced flavor	October	G	G	G	E	Outstanding flavor and texture
Granny Smith	Green, juicy, tart, firm, crisp	Oct - Nov	E	E	G	G	Excellent pie apple
Winesap	Dark red, crisp, fairly tart	Oct - Nov	E	E	F	G	Excellent keeper
Turley	Green with red blush, tart, firm	November	E	G	G	G	Good keeper
Abbreviations:		E = Excellent	G = Good	F = Fair			

A Guide to Apple Yields

One pound of apples generally consists of

- 4 small apples
- 3 medium apples
- 2 large apples

Allow two pounds of apples for one nine-inch pie.

A peck of apples weighs 10.5 pounds.

One bushel of apples will yield 18 - 20 quarts of canned or frozen apple slices.

**Your favorite apples are fresh all season
at Arbor Day Farm!**

Helpful Hints about Apples:

- Lemon juice helps prevent apple discoloration.
- Leave peels on apples for a rosy colored sauce.
- Poach apples in cider and season with nutmeg for a tasty dessert.
- Spread apple slices with peanut butter for an easy children's after school snack.... or dip them in honey and roll in granola.