

VIRGINIA GROWN FRESH APPLES



Ginger Gold

Outstanding early season apple, fresh from the orchard. Sweet, juicy and firm.



Gala

Sweet and very flavorful with orange-striped skin and yellow flesh. A new favorite for snacks and salads.



McIntosh

Juicy and slightly tart. Great for eating fresh and baking.

Jonathan

Moderately tart. Delicious for snacking, salads and cooking.



Jonagold

Firm, sweet and great for pies. Offers a unique honey-tart flavor and crispy, juicy, nearly yellow flesh.



Empire

McIntosh apple crossed with Red Delicious for unique taste. Crisp and excellent for snacks, desserts or salads.



Red Delicious

Sweet and juicy. A favorite for snacks and salads. Best for eating fresh out of hand.



Stayman

Firm, rich flavor and mildly tart. Great all-purpose apple.



Golden Delicious

Sweet and mellow. Excellent for snacking, salads and cooking purposes.

Rome

Firm and slightly tart, the Rome is one of the best cooking apples. Perfect for pies, cakes, breads, cookies, stuffing and quiche. Choice apple when making baked apples.



Honeycrisp

A popular pick for eating fresh out-of-hand. These hardy, ultra crisp and juicy apples have a honey sweet and tart flavor. Also good for salads, sauces and baking.



Cripps Pink (Pink Lady®)

Crunchy texture and tart taste with a sweet finish. Ideal for fresh out-of-hand eating. Also delicious in purees, salads and desserts, including pies and tarts.



Fuji

Very firm and unusually sweet. Red and green with stripes. First discovered in Japan - a new favorite here.



Granny Smith

The famous green apple. Very firm, tart and juicy. Excellent for eating fresh and cooking purposes, especially pies.

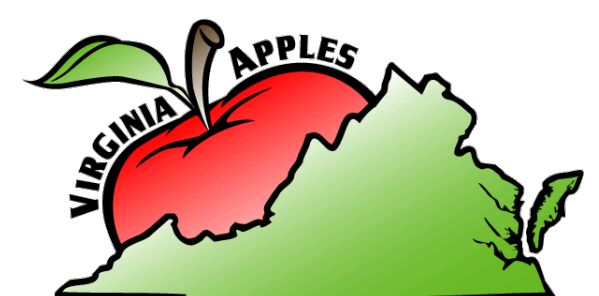


York

Crisp, firm and tart. Excellent for eating fresh and cooking purposes.



Presented in cooperation by
The Virginia Department of Agriculture and Consumer Services
and the Virginia Apple Growers Association



Virginia Grown Apple Guide

- Fresh apples are a delicious and nutritious snack. An average apple contains around 130 calories.
- 2 pounds (lbs.) of apples make 3 cups of applesauce. 1 bushel of apples makes 14-20 quarts of applesauce.
- To keep apples crisp, keep them cold. Apples ripen 8 to 10 times faster at room temperature. Dip apples in lemon juice after slicing to prevent browning.

Thanks to Virginia’s geographically diverse climate, landscape and agricultural regions, apple season begins in late July and peaks in October and November, with apple festivals and on farm events taking place across the Commonwealth*. Consumers can continue to source Virginia apples at local markets, farm stands and farmers’ markets through April.

*It is recommended that you contact orchards directly when planning your visit for exact hours and availability. Visit www.virginiaapples.net for a listing of orchards near you.

VARIETY	EAT FRESH	PIE	SALAD	SAUCE	BAKING	*ORCHARD AVAILABILITY
CRIPPS PINK (Pink Lady®)						NOVEMBER
EMPIRE						SEPTEMBER
FUJI						OCTOBER
GALA						AUGUST
GINGER GOLD						AUGUST
GOLDEN DELICIOUS						SEPTEMBER
GRANNY SMITH						OCTOBER
HONEYCRISP						AUGUST
JONAGOLD						SEPTEMBER
JONATHAN						SEPTEMBER
MCINTOSH						AUGUST
RED DELICIOUS						SEPTEMBER
ROME						OCTOBER
STAYMAN						OCTOBER
YORK						OCTOBER



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