

Virginia Apple Varieties



Ginger Gold

Outstanding early season apple. Sweet, juicy and firm.

***AUGUST**



Gala

Sweet and very flavorful. A favorite for snacks and salads.

***AUGUST**



Granny Smith

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

***OCTOBER**

Fuji

Very firm and unusually sweet. Red and green with stripes. First discovered in Japan, a favorite in Virginia.

***NOVEMBER**



Golden Delicious

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

***SEPTEMBER**



Rome

Firm and slightly tart; one of the best cooking apples. They retain their shape and tart flavor when cooked.

***OCTOBER**



Honeycrisp

Ultra crisp and juicy, honey sweet, with a touch of tart. Great to eat out of hand, also good for salads, sauces and baking.

***AUGUST**



EverCrisp

Sweet, juicy and firm. This is a great apple for snacking and salads.

***NOVEMBER**



Crimson Crisp

Crisp bite with a sweet-tart flavor. Great eating fresh and for making juice or cider.

***SEPTEMBER**

Pink Lady

This apple is mostly tart with a hint of sweetness. Its white flesh is slow to oxidize, making it great for packing in lunch bags or entertaining.

***NOVEMBER**



Red Delicious

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

***SEPTEMBER**



GoldRush

Crisp, Sweet and juicy. Great for eating fresh. Also for cooking and baking, retains its firmness.

***OCTOBER**



Black Twig

Sharp, tannic taste that mellows to a sweeter flavor after storage. Use in baked goods, a sauce for meats, in salads, etc. Historically used as a cider apple, favored for the high tannin content adding complexity to blends.

***OCTOBER**



Harrison

One of the finest apples for cider, making a thick, almost viscous juice with intense apple flavor.

***OCTOBER**



Hewes Crab

One of the earliest American cider apples, and still one of the best cider crab apples today. It produces a clear, dry, full-bodied cider which is excellent by itself or used in a blend.

***SEPTEMBER**

Virginia Apple Information

- Fresh apples are a delicious and nutritious snack. An average apple contains around 130 calories.
- Two pounds (lbs.) of apples make 3 cups of applesauce. One 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. Apple festivals and on-farm events take place across the Commonwealth. Consumers can source Virginia apples at local markets, farm stands and farmers' markets.

It is recommended that you contact orchards directly when planning your visit for exact hours and availability.

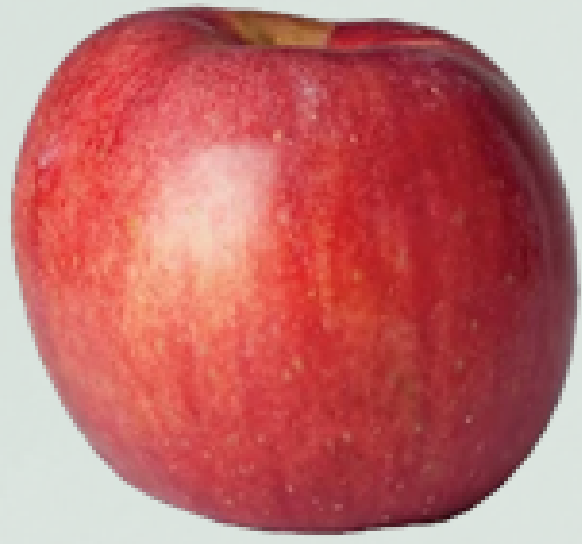
Visit virginiaapples.net for a listing of orchards near you.



VirginiaApples

***Orchard Availability**

Classic Virginia Apple Varieties



York

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



Stayman

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



McIntosh

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



Jonathan

Moderately tart. Delicious for snacking, salads and cooking.
***SEPTEMBER**

Albemarle Pippin

Old-time apple mainly grown for Cider. Firm, complex and somewhat tart. Requires storage to develop properly. One of the best keeping apples.
***OCTOBER**



Jonagold

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



***Orchard Availability**

Virginia Apple History

Apples are not native to North America, they originated in Kazakhstan, in central Asia east of the Caspian Sea. By 1500 BC apple seedlings had been carried throughout Europe. It is not known if the settlers of Jamestown had apple trees, but the Pilgrims who settled in Massachusetts in 1620 brought young apple trees from England and planted seedling orchards throughout New England.

European settlers brought apple seedlings to Virginia. The Blue Ridge and Shenandoah Valley were the largest apple growing regions in the United States in the early 1800's. Each family farm in Virginia typically had an orchard. Apple trees will grow on slopes not suitable for other crops such as corn and wheat. Warm days, cool nights and a rich deep soil nurtured by consistent rainfall makes Virginia's climate ideal for growing many apple varieties.

During the 18th century, most Virginia apples were grown to produce cider, a mainstay beverage of colonial life. Only crabapple trees are native to Virginia. The Hewes' Crab, which may have developed as a hybrid between a European apple and a native crabapple, was the most widely grown fruit in Virginia in the 18th century. Thomas Jefferson, who grew apple trees at Monticello including the Albemarle Pippin, apparently ranked the Taliaferro even higher, calling it "the best cider apple existing, nearer to the silky Champagne than any other." Too bad the variety has since vanished.

Today, over 100 commercial orchards covering 16,000-plus acres operate in the Old Dominion producing five to six million bushels of apples per year. The majority are processed into products such as apple cider, applesauce, apple butter, and slices.

The Shenandoah Valley is the epicenter of apple country in Virginia, but you'll also find orchards in many other parts of the state, from the hills of Southwest Virginia to the New River and Roanoke Valleys, and over to the Albemarle Peninsula.

Visit virginiaapples.net to locate an orchard near you.

Presented in cooperation by the Virginia Apple Board and The Virginia State Horticultural Society



VirginiaApples