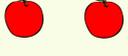


Apple Variety and Origin	Flavour Profile	Uses	Best time to Pick
<b>Cortland:</b> 1898, New York	<ul style="list-style-type: none"> <li>•Crisp, fine grain flesh exceptionally juicy and tart</li> <li>•Very slowly brown once cut open</li> <li>•The sweet tart flavour comes alive in pies and sauces!</li> </ul>	Eating:  Baking: 	Early October
<b>Cox Orange Pippin:</b> 1830, England	<ul style="list-style-type: none"> <li>•Thin skin and firm flesh with an intense</li> <li>•Flavour improves as it ripens off the tree</li> <li>•Perfect for baking into pies, turn overs or tarts</li> </ul>	Eating:  Baking: 	Late September
<b>Empire:</b> 1966, New York	<ul style="list-style-type: none"> <li>•Round with creamy aromatic white flesh</li> <li>•Sweet flavour with a tart finish</li> <li>• Low susceptibility to bruising make them a great travelling snack</li> </ul>	Eating:  Baking: 	Mid to Late October
<b>Gala:</b> 1934, New Zealand	<ul style="list-style-type: none"> <li>•Dense creamy yellow flesh</li> <li>•Pleasant sweet flavour</li> <li>•A fantastic sweet treat!</li> </ul>	Eating:  Baking: 	Late September
<b>Golden Delicious:</b> 1914, West Virginia	<ul style="list-style-type: none"> <li>•White flesh with a rich honeyed flavour</li> <li>•Moderately firm</li> </ul>	Eating:  Baking: 	Mid October
<b>Golden Russet:</b> 1800 – 1849, New York	<ul style="list-style-type: none"> <li>•Fine grained with a yellow, juicy flesh</li> <li>•Amazing spicy flavour</li> <li>•Their thick skin gives them a long storage time if kept cool</li> </ul>	Eating:  Baking: 	Late October
<b>Gravenstein:</b> 1669, Denmark	<ul style="list-style-type: none"> <li>•Excellent juicy tart and aromatic</li> <li>•Some of the best cooking apples available</li> </ul>	Eating:  Baking: 	Mid September
<b>Honeycrisp:</b> 1990, Minnesota	<ul style="list-style-type: none"> <li>•Exceptionally crisp with a sweet tart flavour</li> <li>•Beautiful red/pink skin with crisp white flesh</li> </ul>	Eating:  Baking: 	Late September
<b>Idared:</b> 1942, Idaho	<ul style="list-style-type: none"> <li>•Mild flavour and low in acidity</li> <li>•Make an amazing pink coloured apple sauce</li> </ul>	Eating:  Baking: 	Late September
<b>Kestrel:</b> 1950, Kentville	<ul style="list-style-type: none"> <li>•Bright red apple with a subtle acidity and juicy crisp flesh</li> <li>•Keep well in cold storage</li> </ul>	Eating:  Baking: 	Mid September
<b>McIntosh:</b> 1870, Ontario	<ul style="list-style-type: none"> <li>•Attractive round shape juicy soft flesh</li> <li>•These apples brown relatively quickly once cut open</li> </ul>	Eating:  Baking: 	Early October
<b>Quinte:</b> 1964, Ontario	<ul style="list-style-type: none"> <li>•Thin, striped skin</li> <li>•Sharp fragrant flavour</li> </ul>	Eating:  Baking: 	Early - Mid September

<p><b>Red Delicious:</b> 1872, Iowa</p>	<ul style="list-style-type: none"> <li>•Dense flesh with a mild sweet and floral flavour</li> <li>•Keep very well in cold storage</li> </ul>	<p><b>Eating:</b> </p> <p><b>Baking:</b> </p>	<p>Late October</p>
<p><b>Ribston:</b> 1707, England</p>	<ul style="list-style-type: none"> <li>•Hard fine-grained flesh</li> <li>•Sugary with a rich aromatic flavour</li> <li>•A superb baking apple</li> </ul>	<p><b>Eating:</b> </p> <p><b>Baking:</b> </p>	<p>Early September</p>
<p><b>Spy:</b> 1840, New York</p>	<ul style="list-style-type: none"> <li>•Large and stout shape with a tender creamy yellow flesh</li> <li>•A bit of a tartness in its bite,</li> </ul>	<p><b>Eating:</b> </p> <p><b>Baking:</b> </p>	<p>Late October</p>
<p><b>Spartan:</b> 1936, British Columbia</p>	<ul style="list-style-type: none"> <li>•Crisp white flesh is aromatic and exceptionally juicy</li> <li>•Becomes slightly sweeter after it has been picked</li> </ul>	<p><b>Eating:</b> </p> <p><b>Baking:</b> </p>	<p>Mid October</p>