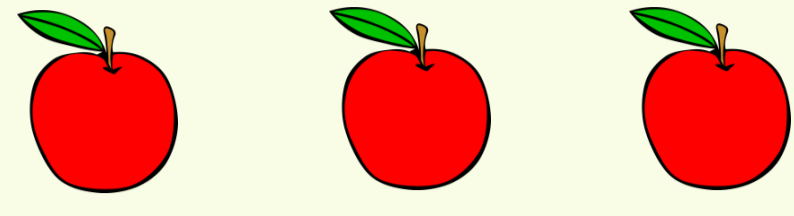
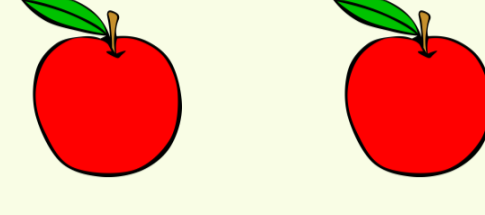
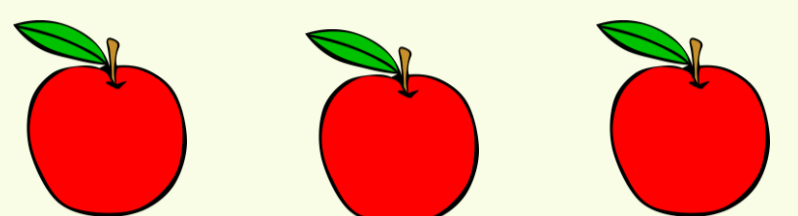
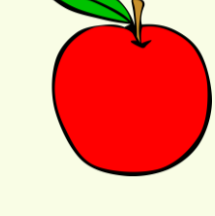
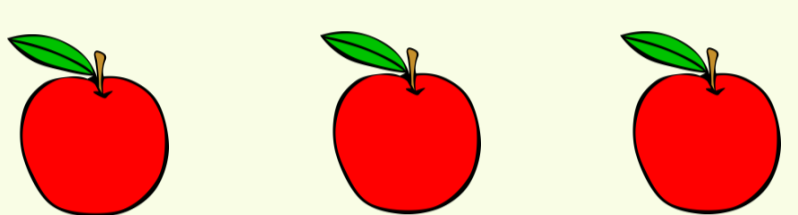
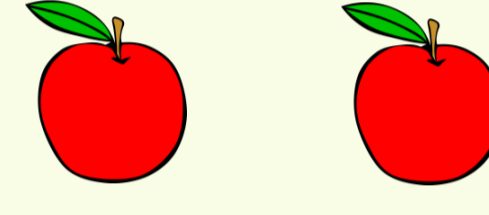
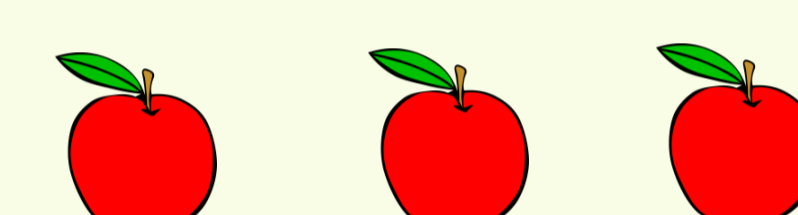
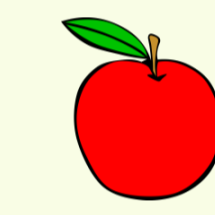
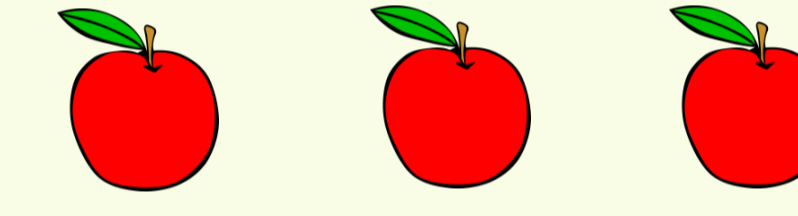
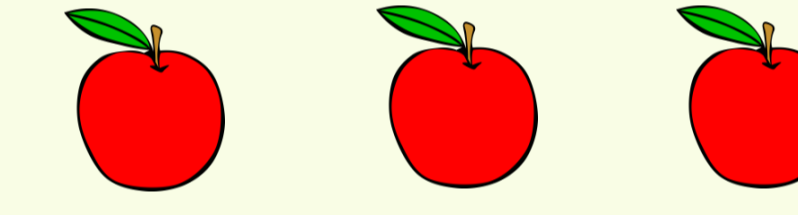
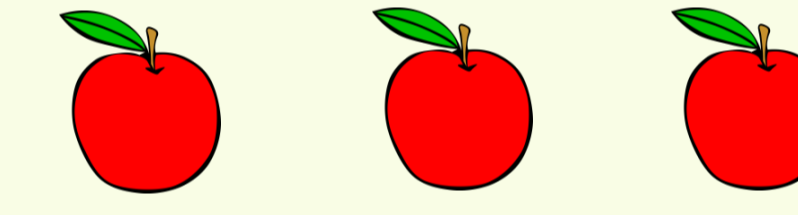

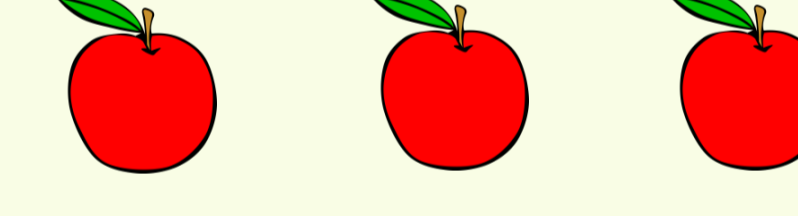
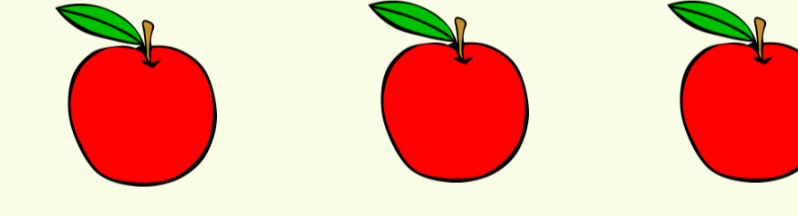
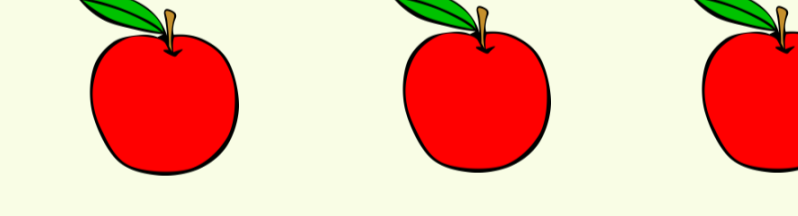
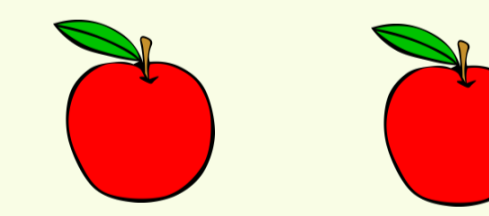
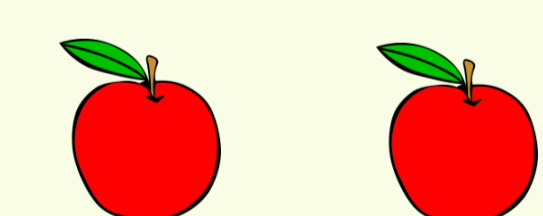
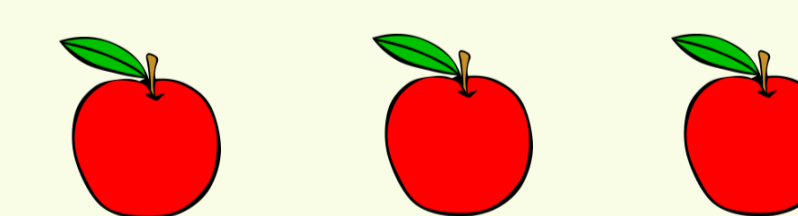
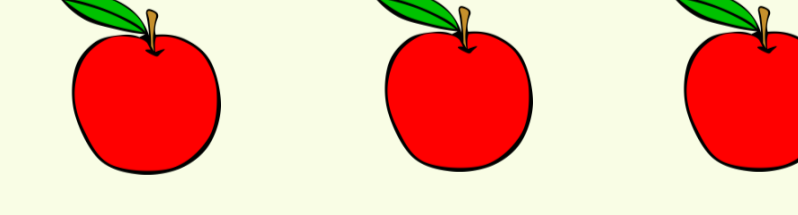
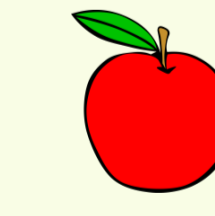
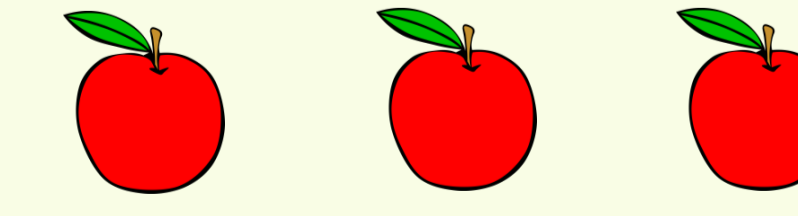
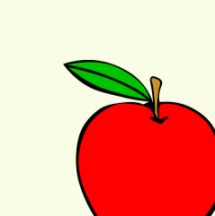
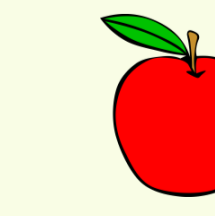
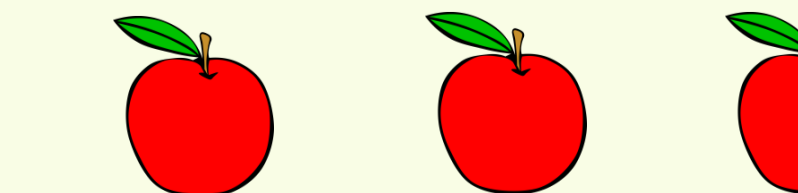
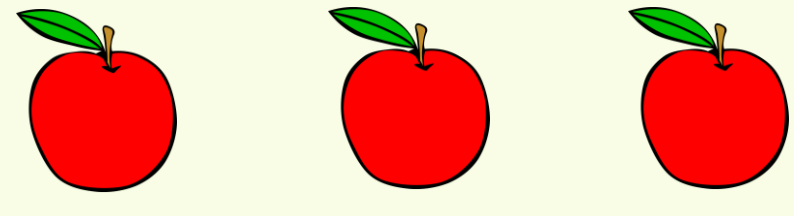
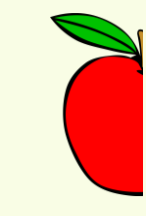

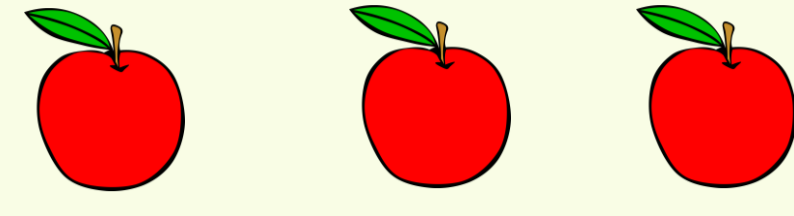
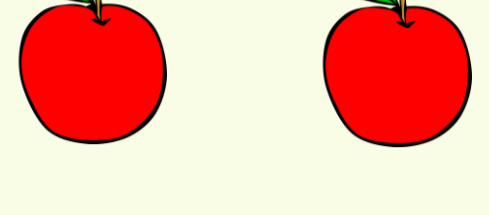
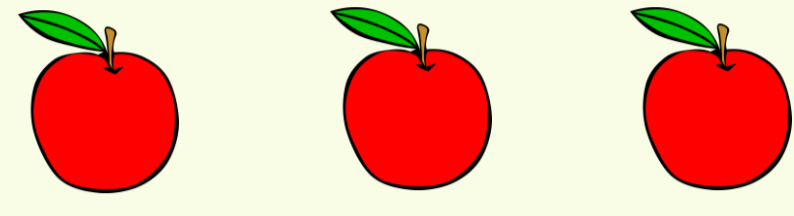
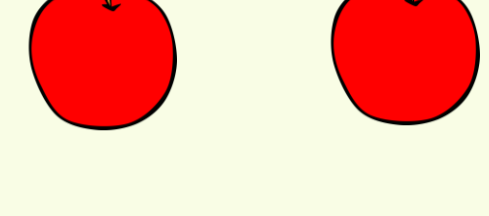
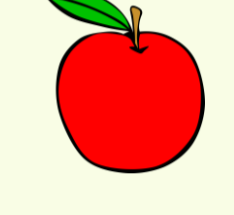


Apple Variety and Origin	Flavour Profile	Uses	Best time to Pick
Cortland: 1898, New York	<ul style="list-style-type: none"> •Crisp, fine grain flesh exceptionally juicy and tart •Very slowly brown once cut open •The sweet tart flavour comes alive in pies and sauces! 	Eating:  Baking: 	Early October
Cox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

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