### Apple Varieties Grown in Connecticut

**AUGUST**

**Ginger Gold**
- Sweet, tangy and juicy.
- Round with a smooth green-yellow skin that has a slight red blush.
- Discovered in 1969 in a Virginia orchard.
- Ripens late August.

**Zestar!®**
- An early season apple with a crisp, juicy texture and an exciting zesty flavor with a hint of brown sugar!
- It’s outstanding texture, flavor and storage life are sure to make Zestar! an early-season winner.
- Developed by apple breeders at University of Minnesota.

**PaulaRed**
- Solid red, with tart flavor.
- Ripens in late August.

**Jonamac**
- Dark red over a greenish background. Flavor is similar to a McIntosh, spicy and tart.
- Good for snacking, baking and sauce.

**SEPTEMBER**

**Macoun**
- With their wine-red color with gold accents, Macouns are highly regarded for their aroma and sweet-tart, juicy flavor.
- Excellent for snacks and desserts and good for all culinary uses.
- Developed in 1909 in a Connecticut orchard.
- Ripens in mid-September.

**Cortland**
- A larger apple good for baking, with a deep, purple-red color.
- Moderately juicy and fairly sweet.
- Ripens in October.

**Jonagold**
- Bright red with gold. Crisp and juicy. Jonagolds are good fresh, in salads and for cooking and baking.
- Introduced in 1968 from Golden Delicious and Jonathan parents.
- Ripens early October.

**Red Delicious**
- The unique shape of this red apple tapers to a five-knobbed base. Sweet, tender and juicy.
- Best for crunching out of hand and in fruit cups and salads.
- Developed in 1872, Red Delicious is America’s most plentifully grown apple.
- Ripens early October.

**Golden Delicious**
- Golden or light-green, with pink blush. Tender, mellow, sweet.
- Wonderful fresh and in salads.
- Developed in 1912.
- Ripens in October.

**Pink Lady**
- Pink Lady is a firm, crisp, tart and honey-sweet apple with a beautiful pink flush over it’s green peel. Prized as a fresh-eating apple.
- They require a long growing season, about 200 days, so they are not ready for picking until late October to early November.
- They keep several months in refrigeration.

**Crispin (Mutsu)**
- Greenish yellow to yellow. Good for cooking.
- Introduced in the U.S. in 1968.
- Ripens mid-October.

**Granny Smith**
- A crisp hard apple with a tart and acidic taste makes the Granny Smith one of the most popular baking apples.
- Discovered by Anne Smith in 1860 as a chance seedling.

**Cameo**
- Bright red stripes over a creamy orange. Cameo was discovered as a chance seedling in 1987.
- Firm and crisp with a tender peel. A great snacking apple, a possible relative of Red and Golden Delicious.

**Snow Sweet®**
- The SnowSweet® Apple is sweet with a slight tart balance and rich overtones.
- Outstanding feature of SnowSweet® is it’s firm, snow white flesh. After being cut and exposed to air, a SnowSweet® Apple is slow to oxidize and turn brown. Developed by apple breeders at University of Minnesota.
- Ripens mid-October.

### Download the CT Apples App for your mobile device.
- Find it in your app store under “CT Apples”
- Visit our website at www.ctapples.org
- Portions of this brochure were graciously provided by the New England Apple Association.
- www.newenglandapples.org

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**New England APPLES**

The Seal of Good Taste

Find an orchard where ever you go. Download the CT Apples App for your mobile device. Find it in your app store under “CT Apples”

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**CTApples.org**

Produced by The Connecticut Apple Marketing Board in cooperation with the Connecticut Department of Agriculture Marketing Division.

(860) 713-2503

Visit our website at www.ctapples.org
Apple Varieties & Their Uses

Usage Chart

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Handle with care!

Handed and stored properly, unbruised apples have a storage life of 90 days or more. Follow these suggestions for getting the most out of your apples:

- Choose apples that are bruise-free and firm to the touch. Bruised apples can decay quickly.
- Handle apples gently to prevent bruising and skin damage.
- Store apples in the refrigerator - they last up to ten times longer than if left at room temperature.
- Apples absorb odors easily, so keep them away from foods with strong odors.