

PickYourOwn.org

Where you can find a pick-your-own farm near you!

Click on the printer icon that looks like this:  (at the top left, to the right of "save a copy") to print!
See www.pickyourown.org/allaboutcanning.htm for many other canning directions and recipes

Alphabetical List of American Apple Varieties and Detailed Characteristics

If you are looking for the summary table, [click here](#).



Ambrosia

- Sweet, crisp, aromatic flavor reminiscent of pear and low acidity.
- Mostly red coloration, with yellow patches.
- Flesh is cream-colored, firm meat
- Medium to large in size
- Developed in British Columbia in the early 1990s.
- Believed to be a cross of a Jonagold and Golden Delicious.
- Ripens mid to late season



Ashmead Kernal

- A small heirloom apple, covered with a thick russet, often found in Virginia, originated in England around 1700 and was brought to the United States much later.
- Very sweet and acidic
- Ripens from late September into October



Arkansas Black

- A medium to large apple
- dark purple to almost black
- Very, very hard texture and an excellent keeper.
- Almost too hard-textured at harvest. Best after some storage time.
- Great for baking; and terrible for applesauce
- A Winesap type.
- Late season



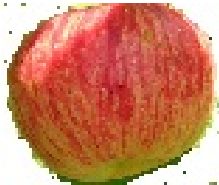
Autumn Crisp

- Sweet tart flavor
- flesh resists browning
- high in Vitamin C
- late season



Baldwin

- good quality large red apple
- An old variety, subject to cold injury in the winter
- late mid-season
- medium sweet



Bevan's Favorite

- Very early season
- Mostly used for cooking



Blushing Golden

- Medium-sized waxy coated modern yellow apple with a pink blush
- Jonathan/Golden Delicious cross.
- Firm flesh with flavor like Golden Delicious, but tarter.
- Keeps well
- Late season



Braeburn

- Rich red color with white flesh
- Sweet
- Best for eating
- Late season



Cameo

- A large, round sub-acid apple with red blush stripe over yellow.
- Late ripening



Cortland

- A Ben Davis/McIntosh cross
- large flat, dull red apple with a purple hue and soft, white flesh
- Less aromatic than McIntosh
- Good keeper.
- Very good in salads.
- Mid season



Cox's Orange Pippin

- Popular in English markets.
- Medium sized, golden yellow skin, with brownish orange
- often russeted.
- Flesh tender, crisp, semi-tart
- early



Crimson Crisp

- Tart and Juicy
- Fresh Eating
- Disease Resistant
- mid to Late Season



Crispin/Mutsu *

- Light green to yellowish white
- Sweet, rich, full flavor, very juicy and super crisp.
- Firm, dense texture
- Best for: eating fresh
- Mid - late season



Empire*

- A McIntosh type apple
- Long shelf life
- Aromatic and crisp with creamy white juicy flesh.
- Flesh does not brown quickly when sliced
- Tasty blend of sweet and tart
- Best for: eating fresh and baking
- Early - Mid season



Enterprise

- Large, red apple
- Disease resistant
- Ripens 3 weeks after red delicious
- Stores well, flavor improves in storage



Fuji

- Very sweet, aromatic flavor
- Yellow-green with red highlights
- Originated in Japan.
- Best for: eating, salads, **best applesauce apple**
- Late season



Gala

- Developed in New Zealand.
- Sweet, aromatic flavor
- Best for: eating, salad, **best applesauce apple**
- medium to smaller in size with a distinctive red and yellow striped heart-shaped appearance.
- Early to mid season



Ginger Gold

- Very slow to turn brown, so it's a great choice for apple slices.
- Early yellow apple that's sweet and mildly tart.
- Best for: eating, sauce, salad
- Early ripening



Golden Delicious

- Firm white flesh which retains its shape
- Rich mild flavor when baked or cooked.
- Tender skin
- Stays white longer when cut;
- Best for: salads, blend in applesauce
- Early season



Grimes Golden

- Firm white flesh which retains its shape
- Rich mild flavor when baked or cooked.
- Tender skin, with a "grimy mottled surface"; (but there IS also Mr. Thomas Grimes, who developed the variety, see [Wikipedia](#))
- Stays white longer when cut;
- Best for: salads, blend in applesauce
- Early season



Granny Smith

- Very tart
- Bright green appearance, crisp bite and tart apple flavor.
- Best for: people who like tart apples rather than sweet ones :-)
- Mid to late season
- Not good for applesauce unless you add sugar (or like a very tart applesauce)



Gravenstein

- Greenish-yellow with a lumpy appearance
- A good, all-purpose apple,
- Good for applesauce and pies.



Hokuto

- A Mutsu/Fuji cross
- crisp texture of Fuji,
- large size and shape of Mutsu,
- sweet flavors
- late mid-season



Honeycrisp

- Introduced in Minnesota
- Very sweet and aromatic
- Great for juice, as it is a very juicy apple
- Best for: Eating, pies, baking
- Mid season



Idared

- Crisp with a sweet tart flavor.
- Great for pies and fresh eating.
- Late season



Jazz

- Cross between Royal Gala and Braeburn, developed in Australia
- Very sweet, more flavor than Gala
- Very good fresh eating and applesauce, apple butter
- A "Club" variety, meaning licensed with limited commercial growing, first appeared on the shelves in 2004.
- late ripening



Jonathan

- One of the first red apples of the fall
- Sweet-tart taste with firm texture
- Light red stripes over yellow or deep red
- Best for: eating and cooking
- Early season



Jonalicious

- Flavor like Jonathan but a little less tart and darker red skin.
- Larger, crisper, and juicier than Jonathan, and a better keeper.
- Slightly sour/acid balance.
- early midseason



Jonamac

- A medium-sized Jonathan/McIntosh cross
- Sour flavored, aromatic and tender fleshed like McIntosh.
- Early season, a few days prior to McIntosh.
- Poor keeper.



Jonagold *

- A cross of Jonathan and Golden Delicious.
- Best for: eating, sauce, pies, salad, baking
- Mid season
- A sweet/tart flavo



Jubilee

- Best for: eating, sauce, pies, salad
- Mid season



Keepsake

- Best for: baking, sauces or eating raw.
- Small apple with a red outer skin and a cream colored fine textured flesh.
- very sweet flavor with a high sugar content



Liberty

- A highly disease-resistant introduction from Geneva New York.
- Liberty has superior dessert quality, similar to one of its parents, Macoun
- Best for: eating, sauce, salad
- flavor improves in storage
- late season



Lodi

- Very early apple
- yellow
- also called Yellow Transparent



Macoun

- Named after a famous fruit grower in Canada
- Best for: eating, sauce, salad
- Very good, sweet, all-around apple



McIntosh *

- Popular in America since 1811
- Best for: eating, sauce, salad, good as part of a blend for applesauce
- Sweet, mild flavor



Melrose

- The official apple of Ohio
- Similar to a Jonathan but sweeter.
- Good for pies: the slices hold together in pies
- Keeps well



Mutsu

- Lousy name, but a great apple
- It is sweet and crisp
- A lot like a Golden Delicious
- Best for eating fresh and it makes a great applesauce



Northern Spy

- Large, high quality fruit
- Good for storage
- Mid-late season



PaulaRed

- A tart apple with light to creamy flesh.
- Good for eating, in pies and sauces.



Pink Lady

- Rich red/pink color with white flesh
- Very sweet and crisp
- Best for eating and **makes a naturally sweet, smooth applesauce** and it is good in salads and pies.
- A cross between a Golden Delicious and a Lady William.
- Late season



Pristine

- Very early yellow apple
- Very sweet and juicy,
- bruises easily.



Red Delicious

- WAS the most popular apple variety in the world! for decades (now being replaced by Fuji and Gala)
- Best for: eating, salad, very good as a base apple for applesauce
- Thin bright red skin with a mildly flavored fine-grained white flesh.
- Bruises easily and does not keep well.
- Early to mid season
- There are many, many varieties of red delicious, so there is a range of properties. Not all red delicious are the same!



Redfree

- early season
- Firm flesh
- Can be stored up to 2 months without loss of quality or firmness.



Rome

- Best for: baking and cooking - but not applesauce - not sweet enough, and it has a fairly bland flavor
- Very smooth red apple with a slightly juicy flesh.
- Very hard flesh
- Mid to late season



RubyFrost

- tart, all around apple
- can be compared to Empire and Granny Smith.
- stores well,
- Late season, ripens later in the fall



Sansa

- Sweet
- Early season
- Good for Fresh Eating



Shizuka

- A sister to Mutsu developed in Japan, with milder flavor.
- Mid season.



Snowsweet

- from the University of Minnesota, released in 2006
- sweet taste, with a slight tart balance and rich overtones.
- white flesh is very slow to oxidize and turn brown after cutting.
- fresh eating, snack trays, salads, sauces
- Late, approximately 2 weeks after Honeycrisp



Snapdragon

- Newer variety, derived from Honeycrisp so it is very crisp and sweet
- Spicy-sweet flavor
- Long shelf life.



Spartan

- A cross between the McIntosh and Pippin apples.
- Good all-purpose apple.
- medium size and has a bright red blush, but can have background patches of greens and yellows.



Stayman or Stayman-Winesap

- Juicy, cream-colored to yellowish flesh with a tart wine-like flavor. (often also called winesap)
- crisp crunch flesh
- Good storing apple, bruise resistant, dull red coat.
- Best for: Cooking, pies and cider



Strawberry

- A crunchy, juicy apple
- a red striped exterior with slight yellow blush
- sweet-tart flavor.
- Antique variety, originates from Chenango, New York, circa 1854.



Suncrisp

- A hard tart, long keeping apple.
- Red over orange color; Golden Delicious-type
- Ripens late in the season
- Best for: Baking, storing



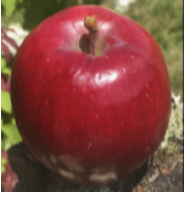
Sundance

- Sweet, tart yellow apple with reddish highlights
- Late season
- Good for eating fresh, applesauce



SweetTango

- Similar to Honeycrisp
- Ripens mid August - September
- Developed at University of Minnesota
- Tightly licensed



William's Pride

- Heirloom
- early July



Winesap

- Rich red color with white flesh
- Crisp texture and juicy
- Best for cooking



Yates

- Mid to late season
- Rich red color with white flesh
- Sweet
- Best for eating
- Late season
- Small



York

- Crisp and flavorful
- "lop-sided" shape
- Deep red with green streaks
- Best for eating. holds texture during cooking and freezing



Zestar

- Sweet-Tart
Best for Fresh Eating and Cooking
- Early-Mid season

Tart or Sweet?

Check the chart below for a comparison



Images from the U.S. Apple Association (mostly)!

English Apple Varieties

These links take you to photos on GardenAction.co.uk

- **Bramley** - The English gush over this apple with a fever (fevour?!) that borders on mania. It's basically a granny smith type, a higher acid content and lower sugar apple, with a stronger, more tangy taste. Bramley's are considered to be an ideal cooking apple.
- [Charles Ross](#)
- [Crispin](#)
- [Early Victoria](#)
- [Early Worcester](#)
- [Ellisons Orange](#)
- [Epicure](#)
- [Gibsons Scarlet](#)
- [Golden Spire](#)
- [Greensleaves](#)
- [Howgate Wonder](#)
- [Ingrid Marie](#)
- [James Grieve](#)
- [Jonagored](#)
- [Jupiter](#)
- [Katy](#)
- [Orleans Reinette](#)
- [Peasgood Nonsuch](#)
- [Red Gravenstein](#)
- [Red Victoria](#)
- [Rev W. Wilks](#)
- [Ribston Pippin](#)
- [Rosemary Russett](#)
- [Spartan](#)
- [Sturmer Pippin](#)
- [Sunset](#)
- [Superb](#)
- [Tydermans Late Orange](#)
- [Warners King](#)
- [Winston](#)