**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.
- Possible cross between a Golden Delicious and a Pippin. Ripens mid-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. Ripens late August.

**PaulaRed**
- Solid red, with tart flavor.

**SEPTEMBER**

**Cortland**
- A larger apple good for baking, with a deep, purple-red color.
- Moderately juicy and firm textured. Their white flesh doesn’t brown when sliced so Cortlands are a standout for fruit salads, dipping in toppings, or eating with a plate of sharp cheddar cheese. Developed in 1898, across between a McIntosh and Ben Davis. Ripens late September.

**Idared**
- Bright golden red. Their tangy, tart apple mellow at maturity. Excellent for snacking and all culinary uses. Developed in 1942. Ripens late September.

**Empire**
- Deep red skin brushed with gold and green. The Empire is mild tart-sweet and has juicy quality dessert apple, good for all culinary uses. A newer variety introduced in 1966 from McIntosh and Delicious parents. Ripens late September.

**Honeycrisp**

**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 its 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 mid-late October. They keep several months in refrigeration.

**Crispin (Mutsu)**

**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 1967. 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.

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Portions of this brochure were graciously provided by the New England Apple Association; [www.newenglandapples.org](http://www.newenglandapples.org)

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”!

Visit our website at [www.ctapples.org](http://www.ctapples.org)

Produced by the Connecticut Agricultural Marketing Board in cooperation with the Connecticut Department of Agriculture Marketing Division.
(860) 713-2903
## Apple Varieties & Their Uses

**Usage Chart**

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**Handle with care!**

Handled 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.