



TUTTLE ORCHARDS
WWW.TUTTLEORCHARDS.COM
317-326-2278

Apple Varieties Chart

All dates are *estimates*. Weather differs every year.
Visit www.tuttleorchards.com for current information.

Apple Variety <i>We grow 28 different varieties of apples. Apples are listed in order of approximate ripening date.</i>	Pick Your Own	Approx. Ripening Date	Approx. Time in Store	Flavor	Texture	Eating	Salad	Sauce	Pie
Lodi "Applesauce Queen"	No	July 5	4-6 Weeks	Very Tart	Soft			*	
Early Blaze "Early Jonathan"	Yes	Aug 5	Until Mid Sep	Tart	Tender	*		*	*
Paula Red "Early Cortland"	No	Aug 1-5	End of Aug	Tart	Tender	*		*	*
Ginger Gold "Early Golden Delicious"	No	Aug 15	End of Aug	Sweet	Tender	*		*	*
Gala "Early Sweet Eating"	Yes	Aug 30	Until Mid Sept	Sweet	Crisp	*	*	*	*
Blondee "The Golden Gala"	No	Sept 1	2 weeks	Sweet	Tender	*		*	*
Cortland "Applesauce Princess"	Yes	Sept 5	Until Dec	Mild	Soft	*	*	*	
Honeycrisp "Fall Favorite"	No	Sept 10	1-6 weeks	Sweet	Crisp	*			
Jonathan "Children's Apple"	Yes	Sept 10	Until Dec	Tart	Tender	*	*	*	
Crimson Crisp "Sweet-Tart Favorite"	No	Sept 15	1-2 weeks	Tart	Crisp	*	*	*	*
Jonalicious "Jonathan/Red Delicious Mix"	No	Sept 20	Limited Amount	Tart	Tender	*		*	*
Grimes Golden "Antique Favorite"	No	Sept 20	Limited Amount	Mild	Tender	*	*	*	*
Red Delicious "Handsome Apple"	Yes	Sept 20	Until April	Sweet	Tender	*			
Jonagold "Jonathan/Golden Mix"	No	Sept 25	2-3 weeks	Sweet	Crisp	*	*	*	*
Pixie Crunch "Mini Honeycrisp"	No	Sept 25	2-3 weeks	Sweet	Crisp	*	*	*	*
Empire "McIntosh/Red Delicious Mix"	No	Sept 25	4 weeks	Mild	Tender	*		*	*
Golden Delicious "Old Faithful"	Yes	Sept 30	Until April	Sweet	Tender	*	*	*	*
Ida Red "Jumbo Tart"	Yes	Sept 30	Until April	Tart	Crisp	*	*	*	*
King David "Indiana Granny Smith"	No	Oct 1	3-4 weeks	Very Tart	Crisp	*			*
Suncrisp "Sweet and Tropical"	No	Oct 15	2 weeks	Sweet	Crisp	*	*		*
Ludacrisp "Juicy Fruit Apple"	No	Oct 15	Until Nov	Sweet	Crisp	*	*		*
Staymen Winesap "Tuttle's Apple"	No	Oct 20	Until March	Tart	Crisp	*	*	*	*
York Imperial "Lopsided Apple"	No	Nov 1	Until Feb	Tart	Crisp	*		*	*
Fuji "International Apple"	No	Nov 1	Until March	Sweet	Hard	*	*	*	*
Braeburn "Sweet, Hard Keeper"	No	Nov 1	Until Dec	Sweet	Hard	*	*	*	*
Gold Rush "Winter Bestseller"	No	Nov 15	Until March	Tart	Hard	*	*	*	*
Evercrisp "Winter Honeycrisp"	No	Nov 15	Until May	Sweet	Crisp	*	*		*
Enterprise "Christmas Apple"	No	Nov 15	Until Feb	Sweet	Hard	*	*	*	*

Flavor Guide:	Texture Guide:	Approximate Apple Measures
Sweet = Sweet flavor	Soft = best for sauce	¼ peck= 3-4 lbs/ 6-8 apples
Mild = No strong flavor	Tender = firm when picked; soften as ripen	½ peck= 8-10lbs/ 15-20 apples
Tart = A bit tangy but not sour	Crisp = hard when picked; remain crisp longer	1 peck= 15-20lbs/ 25-35 apples
Very Tart = Pretty close to sour	Hard = stay hard in storage	4 pecks= 1 bushel

Making a pie? You'll need 5-8 medium apples	3 medium apples= about 1lb= about 2- 2 ½ cups
Making applesauce? 1lb= 1 ½ cups of sauce. 1 bushel = 16-18 quarts of sauce	Making a crisp? 4 cups apples for and 8in dish. 6 cups apples for a 9x13 dish