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

Flavor Guide:
Sweet = Sweet flavor
Mild = No strong flavor
Tart = A bit tangy but not sour
Very Tart = Pretty close to sour

Texture Guide:
Soft = best for sauce
Tender = firm when picked; softens as they ripen
Crisp = hard when picked; remain crisp longer
Hard = stay hard in storage

Approximate Apple Measures
¼ peck= 3-4lbs/ 6-8 apples
½ peck= 8-10lbs/ 15-20 apples
1 peck= 15-20lbs/ 25-35 apples
4 pecks= 1 bushel

Apple Care Tips:

ALL Apples should be kept in the coldest part of your refrigerator, leaving them in the plastic bag. Keep damp with a wet paper towel or sponge. If you have space- keep them in a crisper drawer without other produce. **Do not store on the counter!** Every day spent on the counter halves the life of the apple!

If making a pie: Use firm apples and mix sweet and tart varieties.

If making sauce: Use up those older or bruised apples! You can make pink applesauce by using apples with a dark red skin, leaving the skins on (you can strain them out after if desired). Some good apples for this are: Cortland, Ida Red, or Jonathan

3 medium apples equals about 1lb, or about 2- 2 ½ cups sliced

Making a pie?

You'll need 5-8 medium apples

Making applesauce?

1lb= 1 ½ cups of sauce

1 bushel = 16-18 quarts of sauce

Making a crisp?

4 cups apples for an 8in dish

6 cups apples for a 9x13 dish

Tuttle Orchards Favorite Apple Recipes

Apple Crisp

1 cup flour
1 cup sugar
1 cup oatmeal
1 stick melted butter
½ teaspoon cinnamon
6-8 apples, cut, sliced, and peeled

Arrange apples in a 9x13" glass baking dish until full. Mix together the first five ingredients in a separate bowl until crumbly. Crumble topping onto top of apples. Bake at 350 degrees for 30 minutes or until apples are soft.

Apple Pie

6 or 7 tart apples
Dash nutmeg
¾ to 1 cup sugar
Dash salt
2 tablespoons all-purpose flour
Pastry for 2-crust 9-inch pie
½ to 1 teaspoon cinnamon
2 tablespoons butter

Pare apples and slice thin. Combine sugar, flour, spices and salt; mix with apples. Line 9 -inch pie plate with pastry, fill with apple mixture; dot with butter. Adjust top crust; sprinkle with sugar for sparkle. Bake in preheated 400 degree oven for 50 minutes or until done.

Apple Butter

6 cups (¾ half gallon) of apple cider
4 large sweet apples, cut in quarters
4 large tart apples, cut in quarters
3 cups sugar
1 Tbs. Salt
2 Tbs. Lemon juice
Cinnamon to taste

Cook cider in a large pot over low heat for several hours until only half remains. Add apples and cook until tender. Put apple mixture through a food mill. Combine apple mixture with sugar, salt, and lemon juice. Pour into a large baking pan and bake at 300º F for 3-4 hours. Stir occasionally.

Applesauce

12-15 apples (½ peck bag) mix of sweet and tart varieties
½ -1 cup sugar
Cinnamon or red hots to taste

Cut apples in fourths and boil in a large pot in water until soft. Drain water and run apples through food mill. Add sugar and cinnamon or red hots to taste.

Makes approximately 9 cups of sauce. If you prefer not to add sugar, use all sweet apples.