



### Weber's Apple Variety Harvest Dates



Variety	Ripens	Flavor	Uses	Description
<b>Lodi</b>	Early July	Tart	C	Crisp, rich taste and soft texture, great for applesauce
<b>Gingergold</b>	Mid August	Tart	B C E	Holds shape when baked, slow to brown when cut
<b>Summer Rambo</b>	Mid August	Tart	B C	Good for pies & applesauce, best cooking apple of the summer
<b>Gala</b>	Late August	Sweet	E	Rich, full flavor, best for eating
<b>McIntosh</b>	September	Slightly Tart	B C E	Good eating and cooking, use in salads, sauce and pies
<b>Elstar</b>	September	Sweet & Tangy	C E	Good for snacking, salads, fruit trays, holds up well during cooking
<b>Honey Crisp</b>	Early Sept	Sweet	E	Cross of Macoun and Honeygold, crunchy and delicious
<b>Cortland</b>	September	Mildly Tart	B E	Good for salads, does not darken when cut
<b>Jonamac</b>	September	Tart & Juicy	E	Jonathan crossed with McIntosh
<b>Smoke House</b>	September	Tart	B C E	Old-timer, favorite for pies, sauce
<b>Jonathan</b>	Mid Sept	Tart	B C E	Great pie apple, also good for applesauce and juice
<b>Empire</b>	Late Sept	Sweet	B E	Cross of Red Delicious and McIntosh, good all-purpose apple
<b>Red Delicious</b>	Late Sept	Sweet	E	Good for eating, not recommended for baking
<b>Golden Delicious</b>	Mid Sept	Sweet	B C E	Excellent snacking, one of the most popular varieties in the world
<b>Uses Key:</b>	<b>B - Baking</b>	<b>C - Cooking</b>	<b>E - Eating</b>	

\*Please note all dates are approximate



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<b>Macoun</b>	Mid Sept	Mildly Tart	B C E	Firm & juicy, like its parent, McIntosh
<b>Grimes Golden</b>	Late Sept	Sweet Tart	B C E	An old favorite - suitable for fresh use, cider and cooking
<b>Jonagold</b>	Late Sept	Slightly Tart	B C E	Cross of sweet Golden Delicious and tart Jonathan
<b>Shizuka</b>	Early October	Sweet	B C E	Milder, sweeter than Crispin/Mutsu
<b>Ida Red</b>	Mid October	Slightly Tart	B C E	Excellent pie apple
<b>Crispin</b>	October	Sweet & Juicy	C E	Excellent dessert apple, also know as Mutsu
<b>Cameo</b>	Mid October	Sweet Tart	B C E	Chance seedling discovered in a Washington orchard in 1980's
<b>Rome</b>	Mid October	Slightly Tart	B C	Tangy, pleasing flavor, cooks well, keeps well
<b>Stayman Winesap</b>	Mid October	Fairly Tart	B C E	Crisp & juicy, great all-purpose apple
<b>York Imperial</b>	Mid October	Mildly Tart	B C E	Distinctive lopsided shape, use in sauce, pies, baking
<b>Nittany</b>	Mid October	Mildly Tart	B C E	Cross of Golden Delicious and York Imperial
<b>Fuji</b>	Late October	Sweet & Firm	E	Crisp & juicy, delicious snack and salad apple
<b>Braeburn</b>	Late October	Medium Sweet	B C E	Sharp, crisp flavor, high in both sugar and acidity, keeps well
<b>Pink Lady</b>	November	Sweet Tart	B C E	Crisp & tingly taste, firm texture holds up in cooking
<b>Granny Smith</b>	November	Tart & Juicy	B C E	Great baking apple, also good for sauce and juice
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