

ADAMS FAIRACRE FARMS



MUTSU (CRISPIN) LATE SEPT ~ NOV
 One big apple! Large, crisp, very juicy and spicy with a good balance of sweet and tart. Very refreshing. Ideal eaten out of hand, but also good for pies, applesauce, salads, baking, freezing and on sandwiches. Sauté slices to serve with pork.



PAULA RED MID AUG ~ OCT
 Mildly tart, crisp and firm with some sweetness and spice notes. Excellent eaten out of hand and perfect for sauce and cooking.



PINK LADY LATE OCT ~ NOV
 Crisp, firm, tangy-tart, sweet and juicy. Outstanding eaten out of hand or added to salads. Terrific on a fruit tray or with fondue. Also very good for baking and sauce.



RED DELICIOUS LATE SEPT ~ EARLY OCT
 Very mild flavor with slight sweetness. Crisp, juicy and coarse-grained. Maintains its looks for a long time making it a good choice for decorating. Will lose flavor when cooked. Best eaten out of hand.



ROME LATE SEPT ~ EARLY NOV
 Mildly tart, lightly sweet and firm. Referred to as “the baker’s buddy” because it retains its shape, as well as tartness, beautifully when cooked. Primarily a cooking apple, it is superb for sauce, baking and sautéing. Freezes and keeps well.

Seasonality is approximate. Descriptions relate to apples in peak season.

APPLES AT A GLANCE

Best for Pies	Slow to Brown	Best Eaten Out of Hand	Best All Purpose
TOP CHOICES Cortland Empire Golden Delicious Granny Smith McIntosh	Cameo Cortland Ginger Gold Golden Delicious Jonamac	Braeburn Cameo • Cortland Empire Fuji • Gala Golden Delicious Honeycrisp Jonagold Jonamac Macoun McIntosh Mutsu Pink Lady Red Delicious	Cameo Cortland Empire Golden Delicious Granny Smith Macoun Mutsu Pink Lady
OTHER GOOD CHOICES Braeburn Ida Red Jonagold Rome Mutsu • Stayman			



Apple Guide



www.adamsfarms.com

POUGHKEEPSIE Route 44 845-454-4330	KINGSTON Route 9W 845-336-6300	NEWBURGH Route 300 845-569-0303	WAPPINGER Route 9 845-632-9955
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BRAEBURN OCT ~ NOV

Crisp, aromatic, refreshing and juicy. Rich and spicy-sweet. Texture stays firm and juicy and takes on a pear-like quality when cooked. One of the best for eating out of hand. Also good for sauce, baking, pies and freezing.



CAMEO MID OCT ~ NOV

Crisp, sweet-tart and juicy. Extra denseness makes it take longer to cook but also means it retains its juiciness and texture. Resists browning, making it a natural choice for salads and fruit trays. Also very good eaten out of hand.



CORTLAND MID SEPT ~ NOV

Crisp and sweet with only a hint of tartness. Resists browning, making it the very best salad apple and also ideal for garnishes and any fresh application. A great all-purpose apple that stays firm when baked. Dries and freezes well.



EMPIRE SEPT ~ EARLY NOV

Crisp, perfumy and juicy with a sweet, cider-like flavor. A cross between McIntosh and Red Delicious, its wonderful, sweet-tart combination makes it great for everything. Doesn't bruise easily. Great for school lunches. Keeps well.



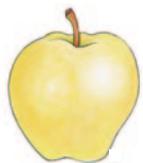
FUJI OCT ~ NOV

Super sweet, super juicy and super crisp. Immensely flavorful. Holds its texture well when baked. Keeps better than other sweet apples. Great for salads and applesauce without needing to add extra sugar. Outstanding eaten out of hand.



GALA LATE AUG ~ NOV

Small, crisp, juicy and mildly sweet with a beautifully striped, thin, colorful skin. Superb in salads and desserts, for applesauce and eaten out of hand. Perfect for kids.



GINGER GOLD AUG ~ EARLY SEPT

The earliest-ripening local apple. Crisp, sweet and mildly tart with light lemon-pineapple notes. Very slow to brown, making it an outstanding choice for salads, garnishes or any other fresh-cut apple use. Cooks well, too.



GOLDEN DELICIOUS MID SEPT ~ OCT

Mellow, honey-sweet and juicy with a decent crunch. Its sweetness means reduced added sugar when used for pies. Resists browning. Good for salads, baking, sauce and eating out of hand. Freezes well.



GRANNY SMITH

Not grown locally (due to our short growing season). Very tart, lemony, juicy and extra crisp. The darker the skin, the more tart the fruit. Tartness mellows with cooking while texture remains firm. Complements savory foods well. An excellent all-purpose apple.



HONEYCRISP LATE AUGUST ~ OCT

Very juicy and super honey-sweet with explosive crispness and a touch of tartness. The candy of the apple world. Good for salads, sauce, baking and freezing. Exceptional eaten out of hand.



IDA RED OCT ~ EARLY NOV

Pleasantly sweet-tart, firm and small-cored. Holds its shape perfectly, making it the top choice for traditional baked apples. Cooking with skins on will yield pink applesauce. Highly desirable for cooking and baking. Keeps well, becoming more flavorful when stored.



JONAGOLD LATE SEPT ~ NOV

Uniquely honey-tart, juicy and fragrant. Excellent for baking and sautéing. Also good in salads and for sauce. One of the best for eating out of hand—not too sweet with a balancing tartness and decent crunch. Freezes well.



JONAMAC EARLY SEPT ~ OCT

Crisp, aromatic and juicy with good sweet/tart balance and spice undertones. Firm but tender so it will cook down quickly, making it very good for pies and apple butter. Resists browning so it's also great for salads. Excellent eaten out of hand.



LADY APPLE OCT ~ LATE NOV

Looking a lot like a petite McIntosh, Lady Apple is one of the oldest varieties. Crisp with light, delicate flavor and sweetness. Often used for holiday decorating but also good for cooking and caramel apples. Bake or roast whole to serve alongside roasts. Keeps well.



MACOUN SEPT ~ EARLY NOV

Fine-grained, juicy and crisp. Excellent sweet-tart balance, which mellows and sweetens over time. Good for sauce and pies. Excellent served with cheese and a favorite for eating out of hand.



MCINTOSH LATE AUG ~ NOV

Sweet-tart, tender and fine-grained with some crunch. Excellent eaten out of hand but also ideal for sauce since it cooks down quickly. Very good in pies and crisps, especially if you like soft-cooked apples.