

U-Pick Apple Varieties



MacIntosh
Early Season

Classic large, round apple for eating. Ultra-juicy white flesh, lightly tart flavor. A perky addition to salads. Excellent in applesauce, cider and pies.



Spy Gold
Mid-Season

Provides the sweet tasting flavor of a Golden Delicious and the juicy consistency of a Northern Spy. It is a very good apple for pies, baking and eating.



Jonathan
Early Season

One of the first red apples of the fall. Sweet-tart taste with firm texture. Light red stripes over yellow or deep red flesh. Best for eating and cooking.



Northern Spy
Mid-late Season

This antique apple is a baker's dream! Still popular because of its tart, acidic properties that cook up well in applesauce, pies, and other dishes. A hard apple that stores well.



Golden Delicious
Early-mid Season

A gingery-smooth, sweet tasty treat lies under a thin skin. Wonderful in salads and fresh eating. The Professional's choice for applesauce. Also good in cider, pies, and other desserts.



Fuji
Late Season

A rich mild flavor with hints of honey and citrus. Flesh is dense, juicy, and crisp. The thick skin allows the apple to stay crisp for weeks. Low in acid. Eat fresh.



Red Delicious
Early-mid Season

Known for the "five little bumps" on the bottom. Best for fresh eating. Full flavored sweet taste. Discovered over 100 years ago in Iowa.



Ida Red
Late Season

Suits your every use! Eat fresh or for cooking. Taste is both tangy and tart. Favored in sauces, pies, and desserts. Texture holds up well when baked.



Swiss Gourmet
Mid-Season

A medium to large variety. Skin is smooth and robust, which helps the apple keep well in the winter months. Cross between Golden Delicious and Ida Red with a fine texture and a crisp, juicy finish. Excellent for fresh eating and baking.