

DATE	VARIETY	TIME IN STORE	TASTE/TEXTURE
Mid June	Lodi	2 Weeks	Tart/Soft
Late June	Ginger Gold	3-4 Weeks	Sweet/Firm
Mid August	Ozark Gold	2-3 Weeks	Mild/Tender
Mid August	Gala	2-4 Weeks	Sweet/Crisp
Early September	Red Delicious	Until Dec	Sweet/Tender
Early September	Golden Delicious	Until Dec	Sweet/Firm
Early September	Jonathan	1-2 Weeks	Tart/Firm
Mid September	Mutsu (Crispen)	2-3 Weeks	Sweet/Tart/Firm
Mid September	Jonagold	1-2 Weeks	Mild/Firm
Mid September	Summer Fuji	1-2 Weeks	Sweet/Firm
Late September	Rome Beauty	Until Nov	Mild/Crisp
Early October	Dixie Red	1-2 Weeks	Sweet/Crisp
Early October	Cameo	1-2 Weeks	Sweet/Tart/Firm
Early October	Fuji (Traditional)	1 Week	Sweet/Firm
Early October	Winesap	Until Dec	Tart/Crisp
Early October	Granny Smith	Until Dec	Tart/Hard
Late October	Arkansas Black	Until Jan	Mild/Hard
Late October	Pink Lady	1-2 Weeks	Sweet/Tart/Hard

FLAVOR GUIDE	TEXTURE GUIDE	APPLE MEASURES
Sweet =Sweet flavor Tangy =Sweet/Tart mix Mild = No strong flavor Tart =A bit tangy but not sour Very Tart =Pretty close to sour	Soft =Best for sauce Tender =Firm when picked; soften as ripen Firm =Cruncy when picked; loose crunch as ripen Crisp =Hard when picked; remain crisp longer Hard =Stay hard in storage	3 Med =1 lb 5-6 Med =9" Pie 1lb =1 ½ cups sauce 1 Bushel =16-18 qt sauce ½ Peck Bag =13-15 apples

All dates are estimates. Weather differs every year.