

An Apple a Day!

Ambrosia

October – March



A large red apple that is crisp and juicy with a distinct aroma and a sweet low acid flavour.

Idared

December – July



Tart; keeps its flavour when oven baked. Ideal for munching or oven baking.

Cortland

October – April



Excellent for salads and fruit plates; resists browning. Good for pies and sauces.

Jona Gold

Sept – February



Firm, slightly coarse texture. Great for eating fresh and cooking.

Crispin

October – April



Ideal for snacks. Delicious in pies and chunky sauces.

McIntosh

September – May



White, juicy flesh; mildly tart, sweetens as it ripens. Excellent for eating fresh, baking pies and sauces.

Empire

October – July



Slightly tart; juicy, firm and crisp. Ideal for snacks; makes great applesauce.

Northern Spy

October – May



Distinguished by bright red stripes and elongated shape. Large, crisp and firm. Excellent for pies and baked apples.

Fuji

October – February



Medium to large size; firm and greenish pink in colour with white flesh. Great for eating fresh.

Red Delicious

October – July



Firm, sweet and juicy; dark red and elongated. Excellent in salads; not recommended for cooking.

Gala

September – February



Average size; yellow-orange colour with a red blush. Ideal for eating fresh.

Red Prince

January-June



Tangy sweet flavour with a crisp and juicy texture. Ideal for fresh eating, in salads or baking.

Golden Delicious

Oct – May



Firm and juicy. Slices keep their shape when baked in pies. Favourite choice for snacks and applesauce.

Russet

October – January



One of the oldest Ontario varieties. Great as a fresh snack; ideal for pie filling and applesauce, too.

Honeycrisp

Sept – March



A distinctive crisp texture, aromatic, juicy and a slightly acidic, sweet taste. Flesh is cream coloured. Best eaten fresh.

Spartan

October – April



Red variety. Good fresh from hand; makes a great pie filling, too.