

# There's an app(le) for that!

Taste the difference between LOCAL apple varieties

SWEET



TART

Variety	Quick Fact	 BAKE	 FREEZE	 SNACK
<b>Gala</b>	Thin skin makes them an easy snack			•
<b>Fuji</b>	Best for applesauce		•	•
<b>Golden Supreme</b>	Great for topping a salad		•	•
<b>Honeycrisp</b>	Ultra-crisp! Pair with strong cheeses	•	•	•
<b>Golden Delicious</b>	Naturally sweet-use less sugar in baking	•	•	•
<b>Jonagold</b>	Best for fried apples	•	•	•
<b>Sansa</b>	Short season beginning in late summer			•
<b>Golden Blush</b>	Perfect balance of sweet & tart			•
<b>Jonamac</b>	Hints of honey and cinnamon flavor			•
<b>Idared</b>	Use in applesauce for a pink color	•		
<b>Zestar!</b>	Keeps for up to 2 months in the fridge		•	•
<b>Macoun</b>	Pair with your favorite cheese			•
<b>Crispin</b>	Great for cooking, sauteing, & roasting	•	•	•
<b>Empire</b>	Bite into one for a great apple crunch			•
<b>Cortland</b>	Slow to brown = great for cheese plates	•	•	•
<b>Ginger Gold</b>	Great snacking apple, slow to brown			•
<b>Jersey Mac</b>	Excellent for pies & applesauce	•		•
<b>Paula Red</b>	Very limited season			•
<b>McIntosh</b>	Known for their signature apple smell			•
<b>Granny Smith</b>	Best for making dried apples	•	•	•