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See www.pickyourown.org/allaboutcanning.htm for many other canning directions and recipes






Apple Varieties Guide - Which Apple to Pick and Why!







Summary Table ([click here for the detailed guide](#))


[see this page for a sort by typical ripening date](#)







Blank means OK or average. Note: all apples should be stored in the fridge; those noted below as needing refrigeration are exceptionally quick to spoil in not refrigerated.







Typical Ripening Dates are approximate and vary **CONSIDERABLY**
with weather, location and more!

Name	Typical Ripening Date	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 Akane	August		X					
 Ambrosia	mid to late September	X	X	good	X	X	X	Should Refrigerate. Does not brown when sliced (see this page for more info)
 Arkansas Black	mid to late October		Baking	too hard				Great keeper
 Ashmead Kernal	late September into October	X	X					
 Autumn crisp	October	X	X	good	X	X	X	Cross of Golden Delicious and Monroe. Flesh resists browning



Name	Typical Ripening Date	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 Baldwin	late mid-season		X	X	X			
 Bevan's Favorite	early July		X					
 Black Twig	mid to late October	X	X	X	X	X	X	
 Blondee	October	X	X	Very good	X	X	X	Yellow skin with slight russeting at the stem and scattered tan-colored pores. It has a unique sweet-tart flavor, with a crisp & juicy white flesh. Excellent for eating fresh and for cooking in your favorite recipe
 Blushing Golden	early to Mid October	X	X		X	X	X	
 Braeburn	early to Mid October	X	X	X	X			Good all-purpose apple








Name	Typical Ripening Date	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 Cameo	early to Mid October	Very good	X	Very good	X		X	Excellent flavor, Does not brown when sliced (see this page for more info)
 CandyCrisp	Early October (South), November (North)	X	X	good	X	X	X	
 Cortland	mid to late September	X		X	X	X	X	Does not brown when sliced (see this page for more info)
 Cosmic Crisp	mid to late September	X	X	Excellent	X	X	X	Cosmic Crisp is a cross between Honeycrisp and Enterprise apples, Storage is very good, High in both sugar and acidity, making it as good overall or better than Red Delicious, Gala and Fuji (The variety has its own Cosmic Crisp website)
 Cox's Orange Pippin	early season (August)	X	X	good				
 Crimson Crisp	mid to Late Season (September)							







Name	Typical Ripening Date	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 Crispin (aka, /Mutsu)	Mid - late season	Very good	X	good, but watery	X	BEST	X	
 Davey	mid to Late Season (September)	X		good, but watery	X	X	X	This is a McIntosh-type apple, sweet-tart, very juicy and crunchy. It is a better keeper than the McIntosh.
 Detroit Red	early , August into September	X	X					Heirloom brought from France by settlers in the Detroit area, but then later planted by Thomas Jefferson, using grafted trees of Detroit Red in the nursery at Monticello in 1805.
 Earligold	August	X	X	X	X			Must Refrigerate
 Empire	mid-August through September	X	X	X	X			A McIntosh type apple with a long shelf life. Aromatic and crisp with creamy white juicy flesh, sweet and tart. Does not brown when sliced (see this page for more info)
 Enterprise	early to Mid October	X	X					









Name	Typical Ripening Date	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 Evercrisp	Mid October through November	Very good	X	Very Good	X	BEST	X	Excellent storage due to it's parents (Fuji and Honeycrisp)
 Fuji	mid to late October	Very good	X	BEST	X		X	Excellent all purpose apple, with sweet aromatic flavor, Great keeper; stores well in garage or basement
 Gala	mid August to early September	Very good	X	BEST	X	X	X	Very sweet, excellent flavor, Must refrigerate; even then only keeps for a few weeks. Does not brown when sliced (see this page for more info)
 Ginger Gold	August	Very good	X	Very good	X		X	Does not brown when sliced (see this page for more info)
 Golden Delicious	mid to late September	X	X	Very good	X	X	X	Very sweet, mild flavor, Should Refrigerate
 Goldrush	mid to late September	X	X	Very good	X	X	X	Tart, strong aroma flavor, should Refrigerate. Does not brown when sliced (see this page for more info)








Name	Typical Ripening Date	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 Granny Smith	mid to late October	X	X			X		Very tart almost sour apple
 Gravenstein	August	X	X	Very good	X	X	X	Should Refrigerate
 Grimes Golden	August	X	X				X	
 Hokuto	late mid-season (late September)	Very good	X	BEST	X		X	Excellent all purpose apple, with sweet aromatic flavor, good keeper;
 Honeycrisp	September	Very good	X	good, but watery	X	BEST	X	Sweet, crisp apple. Storage is good, not great
 Idared	October	X	X		X			
 Jazz	early to Mid October	X	X	Very good	X	X	X	Newer variety, sweet, juicy
 Jersey Mac	August	X	X					OK








Name	Typical Ripening Date	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 Jonagold	mid to late September	X		Very good		X		OK storage, great all purpose apple.
 Jonalicious	mid to late September	X	X	Very good	X	X	X	Must Refrigerate, very sweet.
 Jonamac	mid to late September	X		Very good		X		OK
 Jonathan	mid to late September	X	X	Very good	X	X	X	OK
 Jubilee	mid September to early October	X	X	X	X			Stores well - it is an earlier version of Fuji
 Keepsake	Late September to early October	X	X		X			
 Liberty	mid to late October	X	X					



Name	Typical Ripening Date	Eating fresh	Cooking	Apple Sauce	Apple Pie	Apple Juice	Apple Butter	Notes and Storage Tips
 Lodi	Mid July	X		GOOD				Must Refrigerate
 Macoun	mid to late October	X	X					
 McIntosh	September	X		good		X	X	
 Melrose	early to Mid October	X	X	Very good	X	X	X	
 Mollies Delicious	August		X					Must Refrigerate
 Mutsu, also called Crispin	Late September to early October	X	X	Very good	X		X	
 Northern Spy	Late September to early October	X	X					Very good for storing

 Opal	mid to late October	X	X			X	<p>Does not brown when sliced (see this page for more info) Dense, crisp, cream-colored flesh with a sweet taste and a slightly tart finish. The taste has been compared to the Honeycrisp, with hints of pear, coconut, and banana</p>
 Ozark Gold	Early August		X				
 PaulaRed	mid August to early September	X	X	X	X		X
 Pink Lady	mid to late October	X	X	good	X	X	X
 Pink Pearl	Mid- August	X	X	good			Tart but sweet. Firm.
 Pristine	early July	X	X	good			Very sweet, juicy, does not store well, bruises easily (like Gala)

 Red Delicious	mid to late September	X		good			X	
 Redfree	Late-July	X	X					Firm flesh and can be held in storage up to 2 months without loss of quality or firmness.
 Rome	early to Mid October		X		X			
 RubyFrost	Late season, ripens later in the fall	X						
 Sansa		X						Not a great keeper
 September Wonder	mid-September	X	X	X				Sweet older variety, dates back to Washington State, 1902
 Shizuka	Late September to early October	X	X	X	X	X	X	Does not brown when sliced (see this page for more info)
 Snowsweet	Late September, 2 weeks after HoneyCrisp	X		X	X	X	X	Good storer. Does not brown when sliced (see this page for more info)

 Stayman	Early September	X						
 Stayman Winesap	mid to late October	X	X	good		X		
 Strawberry	Early September	X	X	X	X	X	X	OK for storage. Also called the Chenango Strawberry apple
 Summer banana	mid-August	X	X					heirloom, when fully ripe has the faint smell of bananas
 Suncrisp	mid to late October	X	X		X	X	X	
 Sundance	early to Mid October	X	X			X	X	
 Sweetango	mid August to early September	X		X	X		X	

 Ultra Gold	mid to late September	X	X	X	X	X	X	
 Virginia Gold	Late-September	X	X					Also good for apple cider
 Vista Belle	July	X	X	X	X	X	X	Crisp, tart and remarkably rich-flavored apple, does NOT store well
 Wild Crisp	October	Very good	X	good, but watery	X	BEST	X	Cross between Honeycrisp and Cripps Pink (AKA Pink Lady) Juicy, sweet, crisp, great for fresh eating or all-purpose, applesauce or in a fruit salad
 William's Pride	Early-July	X	X					
 Winesap	late-season		X					All-purpose apple
 Yates	mid to late October	X	X		X	X		Stores very well

 <p>York</p>		X	X					
 <p>Zestar</p>	mid-July to mid-August	X	X	X	X	X	X	Should Refrigerate

[Click here for detailed descriptions of each apple variety with detailed characteristics](#)

Of course, each region of the country and each season varies. Variations in rainfall and temperature greatly affect the usual ripening date. So call ahead!

English Apple Varieties

These links take you to photos on GardenAction.co.uk

- **Bramley** - The English love this variety. It's basically a granny smith type, a higher acid content and lower sugar apple, with a stronger, more tangy taste. Bramley's are considered to be an ideal cooking apple.
- [Charles Ross](#)
- [Crispin](#)
- [Early Victoria](#)
- [Early Worcester](#)
- [Ellisons Orange](#)
- [Epicure](#)
- [Gibsons Scarlet](#)
- [Golden Spire](#)
- [Greensleaves](#)
- [Howgate Wonder](#)
- [Ingrid Marie](#)
- [James Grieve](#)
- [Jonagored](#)
- [Jupiter](#)
- [Katy](#)
- [Orleans Reinette](#)
- [Peasgood Nonsuch](#)
- [Red Gravenstein](#)
- [Red Victoria](#)
- [Rev W. Wilks](#)
- [Ribston Pippin](#)
- [Rosemary Russett](#)
- [Spartan](#)
- [Sturmer Pippin](#)
- [Sunset](#)
- [Superb](#)
- [Tydermans Late Orange](#)
- [Warners King](#)
- [Winston](#)