

# Apple Harvest Time!

Determining when apples are ready to be harvested can be tricky. You need to know the variety of the apple and its approximate harvest date. These dates vary each year with fluctuations in blooming rates, degree days and rainfall. If you're growing your own apples, perhaps the best way to tell if they are ripe is to taste a couple. If they taste great, go for it. Another great way to judge if an apple variety is ready is to check seed color. Seeds will go from white to brown as the fruit ripens. When picking, simply lift the apple up. It should just snap off into your hand.

VARIETY	PICKING DATE	FOR EATING	FOR COOKING	FOR HOME STORING
Paulared	August 20 ~ 30	Good and tart	Good for pie and sauce	Short storage life
Ginger Gold	August 20 ~ 30	Beautiful, large golden apple for eating	Good for sauce	Relatively short storage life
Gravenstein	September 1	Excellent, mild, crisp and juicy	Good for pie and sauce	Short storage life
McIntosh	September 5 ~ October 5	Excellent, slightly tart, crisp and juicy	Good for pie and sauce. Poor for baking	September ~ December
Crimson Crisp (scab free)	September 15 ~ 25	Excellent flavor for eating out of hand	Good for sauce	September ~ December
Cortland	September 20 ~ October 15	Excellent, mild, crisp, juicy, very white. Does not brown when cut	Excellent. Cooks and bakes quickly. Requires little sugar	October ~ February
Fugi (different strains)	September 15 ~ November 1	Excellent for eating out of hand, creamy flesh	Good for baked apple desserts	September ~ April
Macoun	September 26 ~ October 5	Excellent, crisp, juicy and aromatic	Not a cooking apple, but mixed with others good in sauce	October ~ December
Liberty (scab free)	October 1 ~ 15	Good for eating out of hand, pretty apple, flesh browns quickly when cut	Not a cooking apple	September ~ December
Red Delicious	October 1 ~ 15	Excellent, fragrant, sweet and mellow	Not a cooking apple	October ~ April
Golden Delicious	October 10 ~ 20	Excellent, slightly tart, crisp and tender. Store in plastic bag to prevent shrivel	Good for general cooking, salads and excellent for applesauce	October ~ April
Empire	October 1 ~ 10	Excellent, firm, crisp and fine flavor	Great lunchbox apple	November ~ April
Baldwin	October 10 ~ 20	Fair, mild, firm and juicy	Very good for all cooking, Hold shape when baked	November ~ April
Northern Spy	October 10 ~ 25	Excellent, slightly tart, crisp, juicy, light in Vitamin C	Very good for all cooking uses	October ~ April
Gala	September 12 ~ 25	Excellent, sweet, buttery and juicy	Great for apple crisp	September ~ December
Honeycrisp	September 12 ~ 25	Very crisp, juicy, sweet and delightful Stores well in home refrigerator	Superior eating apple	September ~ April
Mutsu	October 1 ~ 15	Large, crisp and sweet	Superior eating apple	October ~ April