

Pepin Heights Apple Varieties



Apple	Season	Description	Uses
State Fair	Mid August	Medium Size, white flesh, round, smooth, bright red, glossy finish, crisp, juicy.	Fresh eating, cooking
Ginger Gold	Late August	Sweet but mildly tart, fine textured, crisp cream colored flesh. This is a great early variety eating apple.	Fresh eating, salads
Paulared	Late August	Medium size, roundish, red color, white flesh. Slightly tart and tangy.	Fresh eating, pies, sauce
Chestnut Crab	Early September	Fruit is large for a crab apple, skin is light red over yellow, highly russeted. Flesh is yellow, fine grained and juicy.	Fresh eating, sauces, excellent for picking
Wealthy	Early September	Medium size, striped red, somewhat tart flavor.	Fresh eating, pies, sauce
McIntosh	Mid September	Nearly solid bright red. Rich flavor, but soft when cooked. Great for applesauce.	Fresh eating, pies, sauce
Honey Crisp	Mid September	Red with mottled yellow background Extremely crisp and juicy. Balanced aromatic flavor. Keeps for up to 6 months.	Fresh eating, baking, sauce
Cortland	Late September	Deep red skin with some stripes. Very white flesh. Sweet and tart, crisp & highly aromatic. This is a great baking apple.	Fresh eating, pies, sauces, baking
Sweet Sixteen	Late September	Rose red with stripes. High sugar, fine texture.	Fresh eating, sauce
Fireside Connell Red	Mid October	Large, striped red or solid red (Connell Red is a high-color form of 'Fireside'). Sweet flavor.	Fresh eating
Haralson	Early October	Red skin with pronounced lenticils. Very firm and tart. This is a great pie apple.	Fresh eating, pies, sauces
Regent	Mid October	Red striped, balanced flavor on the sweet side.	Fresh eating, sauces