



6953 St Rt 305, Hartford, Ohio 44424

(330) 772-2100

Store Hours: Sunday 12-5 / Tuesday-Saturday 9-5



Hartford Orchards LLC



hartfordorchards

Apple Variety <i>Apples are listed in order of approximate ripening date.</i>	Pick Your Own	Approx. Ripening Date	Flavor	Texture	EX=Excellent GD=Good FR=Fair NR=Not Recommended					
					Eating	Salads	Sauces	Baking	Pies	Freezing
Gala	No	Late Aug	Sweet	Crisp	EX	EX	NR	EX	EX	Slices
Honeycrisp	No	Early Sept	Sweet	Crisp	EX	EX	FR	EX	NR	Slices
McIntosh	Yes	Mid Sept	Mild	Tender	EX	EX	GD	GD	GD	Sauce
Cortland	Yes	Mid Sept	Mild	Tender	GD	EX	EX	EX	EX	NR
Red Delicious	Yes	Early Oct	Sweet	Firm	EX	EX	NR	FR	GD	NR
Jonagold	Yes	Early Oct	Sweet	Crisp	EX	EX	GD	EX	EX	NR
Golden Delicious	Yes	Early Oct	Rich	Semi-Firm	EX	EX	GD	GD	EX	Slices & Sauce
Jonathon	Yes	Early Oct	Tart	Hard	EX	EX	GD	EX	EX	Slices
Melrose	Yes	Mid Oct	Mild	Crisp	EX	EX	EX	EX	GD	Slices & Sauce
Granny Smith	No	Late Oct	Tart	Hard	FR	EX	FR	EX	EX	Slices
Crispin aka "Mutsu"	No	Late Oct	Sweet	Crisp	EX	GD	EX	EX	GD	Slices
Fuji	No	Early Nov	Sweet	Hard	EX	EX	NR	EX	EX	Slices

APPLE EQUIVALENTS

Pecks? Bushels? Pounds? How many apples do I need? It will vary from variety to variety and season to season. Here is a rough guide to help estimate your needs for various recipes.

1 POUND equals approximately 3 medium apples, 2 cups sliced, or 1 1/2 cups sauce

3 POUNDS equals approximately 8-9 medium apples, or one 9 inch pie

1 PECK equals approximately 10-12 pounds, or 32 medium apples, or 3-4 9 inch pies, or 7-9 quarts frozen, or 4 quarts canned

1 BUSHEL equals ... approximately 42-48 pounds, or 126 medium apples, or 15 9 inch pies, or 30-36 pints frozen, or 16-20 quarts canned

Flavor Guide:

Sweet = Sweet flavor
Tangy= Sweet/tart mix
Mild = No strong flavor
Tart = A bit tangy but not sour
Very tart = Pretty close to sour

Texture Guide:

Soft = best for sauce
Tender = firm when picked; soften as ripen.
Firm = crunchy when picked; loose crunch as ripen
Crisp = hard when picked; remain crisp longer.
Hard = stay hard in storage.

Apple Measures

3 Medium = 1 Pound
5-8 Medium = 9" Pie
1lb = 1 1/2 Cups sauce
1 Bushel = 16-18qt. sauce
1/2Peck Bag = 13-15 apples

Apple Care Tips:

ALL APPLES should be kept in the coldest part of your refrigerator and kept damp with a wet paper towel or sponge. Do not store on the counter.