

“Why do we need so many kinds of apples? Because there are so many folks. A person has a right to gratify his legitimate tastes. If he wants twenty or forty kinds of apples for his personal use, running from Early Harvest to Roxbury Russet, he should be accorded the privilege. Some place should be provided where he may obtain trees or scions. There is merit in variety itself. It provides more points of contact with life, and leads away from uniformity and monotony”

*-Liberty Hyde Bailey  
from The Apple Tree (1922)*



## The Apple Chart

Below are our varieties and ideas on some of the best ways to enjoy their fresh flavor!  
Use this reference guide to help you choose which types of apples might be best for your favorite way to eat apples.

VARIETY	HARVEST	EATING	SALAD	SAUCE	BAKING WHOLE	PIE	FROZEN
Arkansas Black	October	Excellent	Fair	Excellent	Good	Good to Excellent	Excellent
Stark® Blushing Golden™	October	Excellent	Fair	Excellent	Good	Excellent	Good
Golden Delicious	September	Good	Excellent	Excellent	Good	Excellent	Good
Red Delicious	September	Good	Good	Poor	Poor	Poor	Poor
Starkspur® EarliBlaze™	August	Good	Poor	Good	Fair	Poor	Good
Empire	October	Excellent	Excellent	Good	Fair	Fair	Fair
Fuji	October	Excellent	Excellent	Good to Excellent	Fair	Fair to Good	Fair
Granny Smith	October	Good	Good	Fair	Excellent	Excellent	Good
Jonagold	October	Excellent	Excellent	Good	Good to Excellent	Good	Good
McIntosh	September	Good	Fair	Good	Poor	Fair to Poor	Poor
Melrose	October	Good	Good	Excellent	Excellent	Excellent	Excellent
Mutsu	October	Excellent	Good	Excellent	Good	Excellent	Good
Rome Beauty	October	Poor	Fair	Good	Good to Excellent	Good	Good
Stark® Royal Gala™	August	Excellent	Good	Good	Fair to Good	Good	Fair
Starkspur® RedGold™	September	Excellent	Poor	Good	Fair	Fair	Fair
Tennessee Striped Red	Aug/Sept	Excellent	Good				Poor
Winesap	November	Excellent	Excellent	Excellent	Good	Good	Good

# Other Tips & Tidbits

Here is some other helpful information to assist you in making the most of your apples!

- 3 med apples = approx 1 pound
- 1 pound of apples, cored & sliced = approx 4 1/2 cups
- Avg 9" pie takes approx 2 pounds
- One large apple, cored and processed (in your food processor or mill) makes about 1 cup ground apple
- Use softer apples for sauces and firmer apples for baking.



“ But though an old man, I am but a young gardener ”  
-Thomas Jefferson



# Its All About The Apple...

Our Guide  
to help you  
“make the most”  
out of your apples!

## Foothill Farms



Mountain Grown Apples and Produce  
21916 Hwy 202 • Tehachapi, CA 93561  
(661) 822-6482