

APPLE SEASON: Our varieties & approximate harvest times

PLEASE NOTE: Harvest times are approximate as they are weather dependent.

We grow over 30 varieties, including HEIRLOOM apples.

All apple varieties we grow are available fresh-picked at our market store during harvest times. Start a fun, new family tradition by picking your own apples: Pick your own apples for SELECTED varieties are available on various dates during apple season. Please watch our Facebook page for updates on U-PICK apple dates & varieties.

Hanulcik Farm Market & Orchard: www.Farm-Grown.com



PICK YOUR OWN apples available on SELECTED varieties



MID to LATE AUGUST

Variety Name	Flavor notes	Top Tier for Baking	Long Storage	Description
PAULA RED	Sweet/Tart			Vibrant balanced flavor, crisp & juicy, hints of strawberry/pear notes. Crisp white flesh. Excellent for applesauce, breaks down easily to yield a creamy sauce. Great for eating fresh, pairs well with savory meats & cheeses on charcuterie boards. If using in pie, mix with firmer apples to prevent filling from becoming too mushy.
PREMIER HONEYCRISP	Sweet/Tart			Honey-like, hint of tart. Extremely crisp & very juicy, refreshing flavor. Maintains shape & flavor in pies, sauces, crisps. Freezes well. Great for use in salads & charcuterie boards. Mutation of traditional Honeycrisp variety that allows for earlier harvesting. All purpose, great for eating fresh, baking & applesauce.
SWEET MAIA	Sweet			Candy-like sweetness with refreshing mild/balanced undertones. Honeycrisp / Winesap cross. High crunch and very juicy, ideal for lunchboxes & salads. Pairs nicely with brie and sharp cheddar cheeses. Their crisp, firm texture holds up well in pies, tarts, baking. Great for eating fresh, applesauce & baking.
ZESTAR!	Sweet/Tart			Zesty/tangy notes with hints of brown sugar & citrus/pear. Very juicy, crunchy & satisfyingly crisp. Great choice for crisps, tarts, and pie recipes, as they retain their shape well. Pairs well with cheddar cheese & walnuts in salads or on charcuterie boards. All purpose, great for eating fresh, baking & applesauce.

EARLY to MID SEPTEMBER				
Variety Name	Flavor notes	Top Tier for Baking	Long Storage	Description
AMARILLA SOUL (MDD 379)	Sweet/Tart			Exceptionally crisp with a refreshing/juicy burst of flavor. Sweet, snappy texture, they are a cross Honeycrisp/Fuji cross, ideal for fresh eating, snacking, applesauce and dessert use. Bright yellow skin is attractive on charcuterie boards & with dips, slow to brown. High sugar content, low acidity. Holds shape well when cooked.
BONITA	Sweet/Tart		Long storage	Refreshing complex taste. Crunchy, crisp, juicy, fruity aroma. Slow to brown, ideal for charcuterie boards. Holds shape well as whole baked apples. Versatile for fresh eating, baking uses & applesauce. Great in salads & pairs well with walnuts.
GALA	Mildly Sweet			Crisp & juicy, with a subtle tang, refreshing crunch & d aromatic, with notes of vanilla & honey. Firm & juicy. Their mild sweetness pairs well with savory foods like pork or cheese. All purpose, great for eating fresh, baking & applesauce.
HONEYCRISP	Sweet/Tart			Extra juicy, firm & crisp, refreshing honey-like balanced flavor with a sweet/tart zing. A favorite for fresh eating or in salads. Pairs well with pork or chicken in savory dishes. All purpose, great for eating fresh, baking & applesauce.
PINK LUSTER	Sweet/Tart			Honeycrisp/Gala cross. Notes of pear, spice & vanilla. Crisp & crunchy, juicy, sweet aftertaste. Pairs well with salty/strong cheeses on charcuterie/cheese boards. All purpose, great for eating fresh, baking & applesauce.
SUMMERSET (MAIA 12)	Sweet/Tart			Honeycrisp/Fuji cross. Refreshing tang sharper than Honeycrisp. Firm & juicy, excellent for fresh snacking & on cheese boards as a refreshing, crunchy contrast to savory, rich items. All purpose, great for eating fresh, baking & applesauce.
MID to LATE SEPTEMBER				
Variety Name	Flavor notes	Top Tier for Baking	Long Storage	Description
CORDERA (NY 56)	Sweet/Tart			Large size. Crisp, crunchy, juicy, bright balanced flavor. Refreshing with rich floral aroma. Honeycrisp & Liberty cross. Perfect pairing with soft cheese or cured meat. Versatile/all purpose apple, great for eating fresh, baking & applesauce.
CORTLAND	Sweet/Tart			Juicy, crisp, tender texture. Tangy white flesh, hints of strawberry or wine. Very slow to brown so excellent for fresh eating, salads. A slightly sweeter, firmer cousin to the McIntosh. All purpose, great for eating fresh, baking & applesauce.

CRIMSON CRISP- JONATHAN	Sweet/Tart	Great for baking	Long storage	Intensely crisp, juicy texture, rich/robust complex flavor, often described as having notes of citrus, honey & spice. Creamy flesh. Highly versatile, holds shape well in baking/cooking. All purpose, great for eating fresh, baking, applesauce.
GOLDEN DELICIOUS	Mild/Sweet	Top Tier for Baking	Long storage	Mild/mellow buttery sweetness with honey-like notes, and subtle hints of vanilla and pear. Pairs well with pungent, salty options on charcuterie boards. They freeze well for later use. All purpose, great for eating fresh, baking, applesauce.
McINTOSH	Sweet/Tart			Balanced classic sweet/tart taste with a bright/aromatic flavor. Tender, juicy white flesh. ideal for making soft applesauce, pies. Pairs well with cheddar & salty meats on charcuterie boards. All purpose, great for eating fresh, baking, applesauce.
SNOWSWEET	Sweet/Tart			Sweet with a subtle tangy/tart balance. Rich buttery/nutty or coconut notes. Crisp, firm & juicy. Great for fresh eating, salads and charcuterie boards/dips as their white flesh is slow to oxidize. Great cooked with savory foods like pork. They hold their shape well & are good for baking, crisps, preserves & sauces, too.
TRIUMPH	Sweet/Tart		Long storage	Balanced flavor with crisp, juicy texture, inheriting sweetness of its Honeycrisp parent with an added tartness. Refreshing bite & pleasant tang. Long storage window, good keeper. All purpose, great for eating fresh, baking, applesauce.
EARLY to MID OCTOBER				
Variety Name	Flavor notes	Top Tier for Baking	Long Storage	Description
ALBERMARLE PIPPIN	Sweet/Tart	Top Tier for Baking	Long storage	Hard to find HEIRLOOM variety, also known as Newton Pippin. Discovered in NY circa 1700's, favored by George Washington & Thomas Jefferson. Firm, crunchy with a complex, sweet-tart, and slightly tangy flavor, often with notes of citrus, herbaceous/pine, hint of spice. Taste sweetens in storage, mellowing & becoming more aromatic over time. All purpose, great for eating fresh, baking, applesauce.
FIRECRACKER	Sweet/Tart	Top Tier for Baking	Long storage	Excellent versatile variety with a robust flavor. Reddish tinged flesh. Unique & complex sweet-tart taste with spicy notes, often described as cherry, grapefruit, or even hints of pepper. Crisp & juicy. Great long term storage. All purpose, baking, eating fresh, cider, applesauce. Excellent choice for charcuterie boards.
HAMPSHIRE McINTOSH	Sweet/Tart			Crisp & juicy, balanced flavor, crispier than a traditional McIntosh. Tender texture, white flesh. Exceptional choice for creating smooth applesauce, apple butters & baby food. All purpose, great for eating fresh, baking, applesauce.

IDA RED	Sweet/Tart	Top Tier for Baking	Long storage	Crisp, juicy & tangy, similar to parent (Jonathan). Firm texture, great for baking (holds shape well). This variety freezes well, due to a firm texture. Adds a lovely pinkish hue to applesauce. All purpose, great for eating fresh, baking, applesauce.
JONAGOLD	Sweet/Tart	Top Tier for Baking	Long storage	Golden Delicious/Jonathan cross. Balanced, honey/sweet notes. Tangy juicy, crisp, hints of spice/citrus. Makes very flavorful sauces, jams & chutneys, pairs well with savory foods. Versatile, all purpose, great for eating fresh, baking, applesauce.
SMERELDA	Sweet/Tart	Top Tier for Baking	Long storage	Crisp, juicy, intense, bright green skin. More refined/sweeter, fragrant less acidic substitute for Granny Smiths. Great roasted with root vegetables or to brighten slaws & sauerkrauts. All purpose, great for eating fresh, baking, applesauce.
SHIZUKA	Sweet	Top Tier for Baking	Long storage	Intense sweetness, firm/juicy texture. Mild, honey/citrus tropical-pineapple flavor notes. Slow to brown, pairs well with sharp/creamy charcuterie items. Golden Delicious parent. All purpose, great for eating fresh, baking, applesauce.
MID OCTOBER				
Variety Name	Flavor notes	Top Tier for Baking	Long Storage	Description
LUDACRISP	Sweet	Top Tier for Baking	Long storage	Intensely sweet, tropical flavor (often compared to Juicy Fruit gum), with prominent notes of pineapple, strawberry, red grape, and signature ultra-crisp, juicy texture. All purpose, great for eating fresh, baking, applesauce.
MUTSU	Sweet/tart	Top Tier for Baking	Long storage	Balanced, juicy texture, and honey/citrus/spicy notes. Refreshing & complex. Extremely versatile & pairs well with cheese, meat, peanut butter, or caramel on charcuterie boards. All purpose, great for eating fresh, baking, applesauce.
NORTHERN SPY	Sweet/Tart	Top Tier for Baking	Long storage	Hard to find HEIRLOOM variety, discovered circa 1840. Crisp, juicy, balanced, complex. Cider-like notes, classic apple taste. Prized for pie making & considered by many to be the ultimate baking apple, earning the 19th century nickname "Spies For Pies." Refreshing on charcuterie board. All purpose, great for all uses.
PINK LADY	Tart/Sweet		Long storage	Refreshing sweet-tart flavor, sparkling/effervescent finish. Crisp & juicy, firm texture, balancing honeyed sweetness with bright acidity, often with subtle citrus or berry notes. All purpose, great for all uses. High antioxidant & flavonoid levels.
ROSALEE	Sweet/Tart		Long storage	Honeycrisp/Fuji cross with a balanced, clean taste. Juicy, aromatic with a distinct, delicate floral flavor, exceptionally crisp, "melt-in-your-mouth" texture. Intense crunch is great for charcuterie boards/dips. Excellent all purpose, great for eating fresh, baking, crisps, applesauce. Pairs well with caramel, cheddar & blue cheese.

LATE OCTOBER / EARLY NOVEMBER				
Variety Name	Flavor notes	Top Tier for Baking	Long Storage	Description
AZTEC FUJI	Sweet		Long storage	Fuji parentage, intensely sweet, honey-like flavor. Low acidity. Crisp, firm, juicy, very popular for fresh eating. Pairs well with savory pork or poultry. Refreshing charcuterie board choice. All purpose, great for eating fresh, baking, applesauce.
EVERCRISP	Sweet		Long storage	One of the best keepers, great for long storage. Intensely sweet, sugary, candy-like flavor with notes from its parent apples (Honeycrisp & Fuji). Powerful crunch & juiciness. Great for cheese pairings and charcuterie boards. All purpose, great for eating fresh, baking, applesauce.
RED YORKING	Sweet/Tart		Long storage	Hard to find HEIRLOOM variety, originating circa 1820 in York, PA. Firm, crisp, yellow flesh. Balanced sweet & slightly tangy flavor, with notes of caramel and vanilla. Rich aroma. All purpose, great for eating fresh, baking, applesauce.
SNAPP STAYMAN	Sweet/Tart	Top Tier for Baking	Long storage	Intense, robust, complex flavor with rich distinct wine-like, slightly spicy note. Developed from heirloom Stayman Winesap. Highly crisp, firm with satisfying crunch & juicy texture. All purpose, great for eating fresh, baking, applesauce.
SWEET ZINGER	Sweet/Tart	Top Tier for Baking	Long storage	Complex flavor profile, balancing intense sweetness with a honey tang with a bright, citrus-like "zinger" bite. Excellent for cheese/charcuterie pairings or with strong ingredients. All purpose, great for eating fresh, baking & applesauce.
COMING SOON: List of NEW heirloom varieties we added to our orchard -- that will bear fruit in 2028				
Variety Name	Flavor notes	Top Tier for Baking	Long Storage	Description
BRAMLEY'S SEEDLING (bearing fruit in 2028)	Tart/Tangy			Coming in 2028: HEIRLOOM English variety, circa 1809. Discovered in a Nottinghamshire garden owned by a butcher named Michael Bramley. High acid, low sugar. Premier cooking apple, sharp, intensely tart, tangy flavor. They cook down into a fluffy, smooth, golden-yellow sauce with an intense, rich apple taste. Perfect for pies, crumbles, sauces & chutneys, "melting" nicely during cooking.

CALVILLE BLANC D'HIVER ["Calville Winter White"] (bearing fruit in 2028)	Tangy/Sweet			Coming in 2028: <u>HEIRLOOM</u> French variety, circa 1598. Complex, intense & tangy flavor, notes of lemon custard or bananas. High acid-to-sugar balance. Sharp, aromatic, champagne-like taste eaten fresh. Distinctive ribbed shape. Rich sweetness when cooked. Prized for French pastries, baking & gourmet desserts. Often painted by Monet in his still lifes. Grown at Versailles for French monarchs.
CHENANGO "STRAWBERRY" (bearing fruit in 2028) Shaped like a strawberry!	Sweet/Tart			Coming in 2028: <u>HEIRLOOM</u> variety from Chenango County NY, circa 1800's. Highly aromatic, tender, juicy. Sweet, mildly subacid flavor with strawberry or tropical, banana-like notes. Fine-grained, meltingly tender white flesh. Wonderful for fresh eating/snacking, salads, dips, charcuterie boards. Great for applesauce.
COX'S ORANGE PIPPIN (bearing fruit in 2028)	Sweet/Tart			Coming in 2028: <u>HEIRLOOM</u> English variety circa 1830's, discovered by brewer/horticulturist Richard Cox in Buckinghamshire. Premier dessert apple renowned for intense, complex, aromatic flavor; often described with hints of cherry, honey, pear, and nuttiness. Appealing orange/red color skin. Great for eating fresh, salads, cheese boards, cider, and baking (holds its shape well).
FAMEUSE SNOWAPPLE (bearing fruit in 2028)	Sweet/Tart			Coming in 2028: <u>HEIRLOOM</u> Canadian variety, circa 1700's. Juicy bite, with a wine-like slightly spicy/tangy flavor. "Strawberry-like" aroma & delicate, crisp "melting" texture, excellent for fresh eating, salads, sauces, ciders, prized dessert apple. This white fleshed apple is traditionally used to make the historic 18th century airy "Apple Snow" dessert--sweetened/stewed apple purée folded into stiffly beaten egg whites. This fluffy mousse-like dish is often flavored w/ lemon juice/zest.
GRAVENSTEIN (bearing fruit in 2028)	Tart/Sweet			Coming in 2028: <u>HEIRLOOM</u> from Denmark/Germany area, circa 17th-18th-century. According to legend it was discovered at a French monastery by a Danish count. Designated Denmark's national apple. Crisp, vibrant, intensely aromatic flavor that perfectly balances sharp tartness with sweet, honey-like notes. All purpose & excellent for fresh eating, pies, sauces, cider. Ideal for pies/tarts/crumbles/crisps as they hold their shape well.
HUDSON'S GOLDEN GEM (bearing fruit in 2028)	Sweet			Coming in 2028: <u>HEIRLOOM</u> variety originating in Oregon circa 1920. Rich, sweet, distinctly nutty, taste of a pear & notes of honey or vanilla. Unique, russeted skin resembling a Bosc pear. Crisp, with fine-grained texture. Prized jam apple, great in salads, slaws, paired with cheeses, tarts, cakes, or for ciders & juices.

MARGIL (bearing fruit in 2028)	Sweet	Top Tier for Baking	Long storage	Coming in 2028: <u>HEIRLOOM</u> originating in France/England circa 1750. Rich, intensely sweet, complex flavor. Firm, juicy, and aromatic with distinctive notes of nuts, honey, pineapple & subtle spice. Prized dessert/baking apple, also great for fresh eating, salads, or in cider. Pairs well with cheddar on cheese boards.
SMOKEHOUSE (bearing fruit in 2028)	Sweet/Tart			Coming in 2028: <u>HEIRLOOM</u> originating near a PA smokehouse, circa 1837. Crisp, juicy, rich, complex sub-acid flavor, with notes of fresh-pressed cider, maple syrup, or malt. Well-balanced "apple-y" tasting fruit; excellent for eating fresh, cooking, or pie baking due to firm, tender texture, caramelizing well when cooked.
SPITZENBURG (bearing fruit in 2028)	Sweet/Tart			Coming in 2028: <u>HEIRLOOM</u> originating in NY in the late 1700's. A favorite of Thomas Jefferson. Prized for its complex, spicy-sweet flavor, firm yellow flesh, and red-orange skin. Notes of lemon, cinnamon, clove. Firm, crisp, and highly aromatic. Versatile variety great for baking, eating fresh and making cider.