#### FEAST AND FIELD'S GUIDE TO



### Fuji

Red with yellowish undertones. Flavor is mildly sweet-and-tart, juicy with hints of honey and citrus. Semithick skin, crispy, dense and fine-grained texture. Used for fresh eating, pies, baking, cooking, salads, juices and ciders.



#### Gala

Pinkish-orange stripes over yellow background. Flavor is semisweet, citrusy and aromatic. Thin-skinned, very crisp texture. Used for baking, pies, applesauce, salads and fresh eating.



### Jonagold

Large and red, with greenish-yellow undertones. Flavor is crisp, juicy, aromatic and sweet with a honey-like scent similar to Golden Delicious. Crisp texture. Used for salads, sauces, fresh eating and baking.



#### Golden Delicious

Pale green to yellow-gold skin with white flesh. Flavor is balanced, sweet-tart and aromatic; if grown in cooler climates, the flavor is sweeter. Firm and crisp texture. Used for baking, pies, sauces, soups, juices, salads and fresh eating.



# Honeycrisp

Red with pale-green and yellowish background, with cream-colored flesh. Flavor is sweet, tart, juicy and aromatic. Crisp and aromatic texture.

Used for pies, baking, sauces and salads



#### Braeburn

Bicolored yellow and red or pink with green undertones, with pale yellow or gold flesh. Flavor is notably tart, juicy and sweet with spicy notes of pear and nutmeg. Thin-skinned, firm and very crisp texture. Used for salads, sauces, fresh eating and baking.



#### Cortland

Bright red with darker red streaks and a greenish blush at the top with white flesh. Juicy, with a sharp, sweet-tart, wine-like flavor. Fine-grained and crisp texture. Used for fresh eating, salads, baking, soups, sauces, preserves, ciders and juices.



#### McIntosh

Vivid red and green skin. Sweet and tart with spicy notes; flavor mellows in cold storage. Thick-skinned and crispy texture; exceptionally juicy with tender, soft flesh. Used for soups, sauces, baking, ciders and juices.



# Pink Lady

Pinkish-red with yellow background and creamy-white flesh. Sweet-tart taste. Tender skin, crisp texture, slightly dry and firm flesh. Used for baking and pies, fresh eating, sauces and snacks.



#### Granny Smith

Bright-green skin with yellowish blush when ripe. Flavor is sweet, juicy and acidic with tart, tangy undertones. Thickerskinned with chewy, dense, crisp and grainy flesh. Used for pies and tarts, baking, sauces, salads, juices and ciders.



# Find this a-peel-ing?

Issue No. 31 of Feast and Field has everything you need to know about apples. We visit a premier apple farm, examine apple cider vinegar and offer both sweet and savory apple recipes.

Read it all at feastandfield.net.

