



“It’s ALL about the apples!”

Mark your calendar to stop by and grab our farm grown, just picked, heritage apples!

AUGUST

Pitmaston Pineapple

An old English variety with a taste reminiscent of pineapples, the Pitmaston Pineapple is a thin-skinned, and juicy apple. This is an excellent eating apple.

Snow Sweet

Another apple developed by the University of Minnesota, the Snow Sweet apple variety is sweet with a slight tart balance and rich overtones. This apple is an excellent eating apple.

Maiden’s Blush

An old 19th century North American apple variety, the Maiden’s Blush apple is an excellent cooking, eating, and cider-making apple. This apple has crisp, tender flesh with sharp acid flavor that mellows with ripening.

Zestar

Introduced in 1998 by the University of Minnesota who also brought us the popular Honeycrisp apple, the Zestar has outstanding flavor and is crisp, juicy, sweet and only slightly acidic.

Jefferis

In the late 1880s, Jefferis was a renowned, award winning apple. This small to medium-sized apple ripens early from late August into September. Thin skinned, crisp, and super juicy. A fabulous lunchbox apple.

Red Gravenstein

An old apple variety from Denmark which remains popular in both Europe and North America due to its high quality flavor, the Red Gravenstein is a good eating and cooking apple with a sweet taste. Known as THE best applesauce apple.

SEPTEMBER

Summer Rambo

An old 16th century French apple variety, the Summer Rambo is a large, brightly striped, red fruit that is crisp with juicy flesh and aromatic flavor. An excellent eating apple.

Liberty

The Liberty is a modern variety originally developed for disease resistance by New York State Agricultural Experiment-Station. A sweet and tart, apple, excellent for eating and making applesauce.

Ashmead’s Kernel

The Ashmead’s Kernel is a very old apple variety and is one of few English apples to thrive in North America. This green, russeted heirloom apple is distinctly tart with a nut-like flavor.

Pixie Crunch

This delicious sweet/sharp apple is perfectly sized for lunch boxes. A juicy little jewel that complements kids’ PB&J’s as well as a more sophisticated adult lunch.

COMING IN SEPTEMBER!

House-made Apple Cider Vinegars

DLC apple cider vinegar and aronia berry vinegar. Farm fresh aronia berries give our aronia vinegar a gorgeous color and a touch of tartness. Both are perfect for salad dressings and marinades!

Fresh-Pressed Sweet Apple Cider

Grab a gallon or half-gallon of our delicious fresh cider. Available September through November.

OCTOBER

Rhode Island Greening

One of the oldest American apple varieties, the Rhode Island Greening has been known since the 1650s. This apple is tart and primarily used for pie-making.

Golden Russet

The “champagne” of old time cider apples. Crisp, highly flavored, fine textured, yellow flesh makes a very sugary juice. It keeps well and is excellent for eating, cooking, and juicing.

Brown’s Apple

Brown’s apple is an English cider/pie apple similar to the Bramley’s Seedling. Slightly sweeter with a bit less acidity, the Brown’s Apple is great for pie-making.

Shizuka

The Shizuka originated from Japan. This variety is crisp and sweet with low-acid. It is a great lunch time eating apple!

Blue Pearmain

Commonly found in New York State, the Blue Pearmain is an heirloom apple variety known for its unusual blue-colored bloom. A good apple for making ciders and juices, as well as for eating.

Splendour

A popular commercial apple variety from New Zealand, the Splendour is a crunchy, sweet, and juicy eating apple.

Miller’s Red

A small early season English apple popular in the Victorian Era, the Miller’s Red apple variety is a sweet and juicy eating apple.

Grime’s Golden

A very uniquely tart apple, the Grime’s Golden’s flavor rolls on your taste buds as you chew changing from a crisp, refreshing tartness to an unexpected nuttiness. This apple is great with cheese platters or for baking.

Arkansas Black

This late season apple is fantastic for cooking and desserts. Tart, crisp and firm, the Arkansas Black will store through the winter and will mellow in flavor with age. Keeps until Spring time!

Roxbury Russet

The Roxbury Russet is quite sweet and nicely tart. It is great for fresh juice and hard cider and is delicious eaten out of hand or for cooking a large variety of dishes.

NOVEMBER

Baldwin

The Baldwin apple has a great deal of tartness, accented by strong bitter notes. The Baldwin Apple is excellent for cider blends, cooking, and cheese pairings.

Bramley’s Seedling

The Bramley’s Seedling is an excellent pie-making apple due to its tartness, high acidity, and high concentration of pectin. This highly prized apple is perfect for baking.

Lady

The Lady is an old French apple with a good aromatic flavor. This apple is crisp, tart, and sweet and is a good apple for eating, cooking, and juicing.

Hewes Crab

The Hewes or Virginia Crab is a very popular apple and produces high-quality cider juice. This apple is sweet and is considered one of the best American cider apples producing wonderfully aromatic cider.

Gold Rush

Tart and crunchy, this late season apple will sweeten with storage. Firm, and tart, excellent cooking and eating apples. The Gold Rush’s sugary taste stores through winter, becoming sweeter.

Chieftain

This fun, sweet/sharp apple is great for cooking or eating. A cross between a Jonathan and a Delicious, it came to market from Iowa State University in 1917.

Sundance

A modern apple variety known for its disease resistance and attractive yellow blush. Sundance is an excellent apple to cook with and to eat right off the tree.

Newtown Pippin

Thomas Jefferson’s favorite apple, the Newtown Pippin makes a lovely cider and keeps well. Tart at first, this apple becomes a sweet and aromatic dessert apple after 4-6 weeks of storage.

Calville Blanc d’Hiver

The French Calville Blanc is a prized baking apple. It is sweeter than Bramley’s and firmer when cooked. Flavor improves dramatically when this apple is aged in the refrigerator.

Winesap

Unique heirloom variety, the Winesap apple is thick-skinned with lovely bitter notes. This apple is perfect for baking or for cider making.

