

## BLUE MOON ORGANICS FRUIT LIST ---- QUANTITIES MAY BE LIMITED

\$2.50 /qt

\$20/peck

\$35/ half bushel

\$60/bushel

### APPLES

Ripening in red

**PRISTINE**- A yellow-green apple that is **ripe in July/August**. Tart/crisp, and good for eating out of hand, cooking and baking.

**REDFREE**- A glossy red apple, firm fleshed, medium grained, crisp texture, **ripe mid-August**. A summer dessert apple. Good for fresh eating, sauce, pies, salads, drying and baking.

**HONEYCRISP** – A red over yellow apple, **ripe early September**. A Keepsake seedling out of the University of Minnesota. Excellent for fresh eating. Long shelf life in cool dry conditions. Also good for sauce, baking, and pies.

**REGENT**- A medium sized, red over yellow apple, **ripe early September**. Crisp, juicy and tart, it is good for fresh eating and cooking.

**LIBERTY**- A Geneva NYS Ag Station product, a cross of Macoun/Perdue 52-12, **ripe in mid/late- September**. Dark red skin, juicy flesh, sweet/tart flavor. Good for fresh eating, cooking, canning, and cider. The best flavor develops over one month in storage.

**JONAMAC**- A medium sized dark red over green apple, **ripe in mid-September**. White fleshed, finely-textured, firm, crisp, sweet/tart with a cinnamon and nutmeg undertone. A good all-purpose apple. Does not store well.

**DAYTON**- A medium/large, dark red, green around the stem apple, **ripe in mid-September**. Crisp, pale yellow, juicy flesh. Good for baking and sauce.

**MACFREE**- A medium sized red apple. **Ripe late September**. Crisp and juicy, with a McIntosh -like tangy, aromatic and tender flesh.

**FREEDOM** – A medium/large red over yellow apple. **Ripe late September, early October**. It is a Macoun cross out of the Geneva NYS Ag Station. Good for fresh eating, cooking. Will keep 1-2 months in cool, dry storage.

**JONAGOLD**- A medium/large yellow apple with a red blush. **Ripe mid-September, early October**. A product of the Geneva NYS Ag Station- a Golden Delicious/Jonathan cross. Honey sweet, with a hint of tartness, juicy, crisp, creamy yellow flesh. Good for fresh eating, salads, sauces, and baking. An OK keeper.

**MACOUN**- Extra-sweet and aromatic, very juicy, tender, snow-white flesh. **Ripe early to mid-October.** A product of the Geneva NYS Ag Station in 1923. Excellent eating, good for sauces and salads. Not a good keeper.

**IDA RED**- Sweetly tart, juicy, firm, pale, yellow-green flesh, sometimes tinted rosy pink. **Ripe in October.** A Jonathan/Wagener cross from Idaho. Excellent in sauces, cooking, baking, and pies. Good for eating, salads, freezing. Excellent keeper.

**GOLDRUSH**- greenish-yellow with an occasional bronze to red blush at harvest, becoming entirely deep yellow in storage. **Ripe mid/late-October to early November.** Flesh is medium-coarse-grained, firm, crisp, pale yellow, and non-browning. The flavor is complex, spicy, and sprightly acid at harvest, improves after cold storage and retains a high rating for 7 months at 1 C. Winter dessert apple, good for eating fresh, cooking, and hard cider. appropriate for medium- and long-term Storage.

**NORTHERN SPY**- A large and stout apple with carmine red skin married with streaks of yellow and pale green. Its tender-crisp flesh is creamy yellow and juicy. It imparts a bit of a tartness in its bite, but more of a cider-quality flavor with hints of pear and sweetness. **Ripe late October to early November.** Good for desserts, pies, juice and cider. Will keep well for 3 months in cool, dry conditions.

**FORTUNE**- A spritely apple with a slightly spicy flavor. It's a cross between a Red Spy and Empire apple, and was created at Cornell University. **Ripe late October.** Crisp, with a spicy flavor. Good for fresh eating, excellent for pies and sauce (when combined with a sweeter apple). A good keeper for up to 7 months in cool, dry conditions.

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## **PEACHES**

**Canadian Harmony**- Large yellow fruit with a red blush. Firm, yellow freestone. Slow to brown. **Ripe mid-late August.**

**MJ2769**- a Reliance/Cresthaven cross.

**Eden**- 1972 Cornell product.

**Contender** - Medium large, sweet and juicy freestone flesh. **Ripe mid/late August**