

### *APPLE VARIETIES- part 3*

Hawk Delicious- Yellow skin with red streaks and red dots. September through October. Mild subacid flavor. Around since 1870's in the US.

Haralson- A mild, pleasant apple that does extremely well when baked. It has a faint citrus scent, with tender juicy flesh. mild flavor, slightly tart, crisp texture. September through November.

Holstein- An offspring of Cox Orange Pippin and has flavor and aroma that may be even more intense. Hard, coarse, dense, juicy flesh in an orange russeted package, Holstein is a variety that bites back, and is not for the timid. September through November.

Harcourt- A fair quality apple. It has not been hardy in northern Saskatchewan and should only be planted in well-protected areas.

Hawaiian Apples- crisp, firm, and very sweet. Better for eating than baking, and perfect for those who like sweet, rather than tart, apples.



Honey Crisp- Late season. A cross between Macoun and Honeygold The sugar: acid ratio is well balanced, it is crisp and juicy. The tree was bred specifically for winter hardiness. Sweet- tart balance. Mid to late September through January. Can be stored in refrigerator up to 6 months.

Honey Gold- A Minnesota Golden Delicious and Haralson cross, it is similar to Golden Delicious. Slightly sweet flavor, crisp texture. October through December.

Horei- Late season. Yellowish green blushed red, pleasant sugar-acid balance, if unindistinctive. The apples are small to medium sized, thin skinned, hard fleshed, and juicy. The tree bears heavily and regularly. A good apple size for children-not too big.

Hubbardston Nonesuch- A classic old New England apple with a lot of character. It was well known and highly sought after in New England as early as the 1830s. Like many varieties from the past it is dense, complex and rich in flavor. It has an exceptionally high sugar content. It may be at its best shortly after harvest. October through December.

Hudson's Golden Gem- Lop-sided, small, with rough skin and a dull yellow color. Sweet, juicy Pear like flavor. October through December.

Ida Red- Not very common in stores, but a good choice for baking. Large, dark red with greenish yellow spots, firm, juicy and aromatic flesh that remain firm when cooked. All purpose apple.

Nice balance between tart and sweet. The flesh is white, firm, crisp and mildly acid. It is usually somewhat acid when it is picked, but mellows. Good blended with Braeburns. A cross of Jonathan and Wagener. Excellent baked, or for applesauce. Used for apple butter.

Imperial Gala- A color variant of Gala with a pronounced vivid red stripe over a bright red/yellow blended.

Irish Peach-Early. Green with faint red stripes. Very good flavor, the best tasting very early apple, but quickly goes soft.

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