

The description of apples can vary due to elevation and the area in which it is grown. Apples grown in Colorado vary from the same kind grown in the Northwest or say Michigan. If purchasing apples in chain stores this could be an issue. While there are softer and harder apples, this condition can also be affected by refrigeration or lack of. Uses, of course while these are recommendations, personal taste has a lot to do with what kinds you want to use for whatever. Availability is affected by weather and can be earlier or later. This list is courtesy of Red Mountain Ranches, Cedaredge, Colorado.

GINGER GOLD/EARLY GOLD: This greenish gold, sweet-tart apple is great for salads, and cooks well too. Available in the orchard in late August.

GALA: A golden yellow with a red blush. Different varieties of Gala may produce a heavier red blush. The Gala has a very sweet and intense flavor. Best for eating out of hand or in salads. Harvested in early September.

GOLDEN SUPREME/GOLDEN DELICIOUS: A pale yellow skin, sometimes with a red blush. Mellow and sweet, all-purpose are great for eating out of hand, baking and salads. The flesh resists browning, making it a good choice of salads and other dishes. Cooks, note that you can reduce the amount of added sugar when making pies with goldens. Harvested in mid-October

HONEYCRISP: Crisp, juicy and sweet. The skin is a distinctive mottled red over a yellow background, with coarse flesh. Is good for snacking, salads, and sauce making, and stores well. Harvested in late September.

JONOTHAN: Red Jons have a solid red color. Standard Jons have a lot more yellow. It is tart and aromatic. Excellent apple for making pies and sauce.

JONAGOLD: Has a unique honey-tart flavor and crispy, juicy nearly yellow flesh. A yellow-green base skin color and a red-orange blush. It is excellent both for eating fresh and for cooking. Typically available in October.

EARLY FUJI: Fujis have a sweet flavor and firm flesh. Bi-colored striped with yellow and red. Available EARLY October.

CAMEO: Bears red striped over a cream-colored background. Extra-crispy and has a sweet-tart taste. This apple resists browning, making it a natural choice for salads and fruit trays. Cooks, please note that cameo's extra-denseness takes a bit longer to cook. Available early October.

RED DELICIOUS: Sweet, crispy, juicy apple varies in color from striped red to solid midnight red. It is best eaten fresh or in salads. Available early October.

WINTER BANANA: have sweet, softly crisp, slightly grainy flesh and they are excellent for making juice or for using as the sweet element in a cider brew. Pick winter banana in early October and will store well, reaching their best flavor after a couple of weeks ripening OFF the tree.

ROME: Colors range from a beautiful pink to a deep dark red. They are known as the "Bakers Buddy" for its ability to retain its round shape and tangy flavor during cooking. Also a favorite for cider, salads, and fresh eating. Available late October.

FUJI: Green background with red stripes or blush. It is a very sweet and crunch apple. It is a multi-purpose apple great for eating fresh. Available LATE October and keeps very well in refrigeration.

GRANNY SMITH: Grannys are known for their distinctive green color which sometimes bears a red blush and their tart flavor. It is an all-purpose apple working equally well as a snack or in pies and sauce. Harvested later October.

WINESAP: An American heirloom apple. It can be eaten fresh, but is primarily a culinary apple. Also popular for juice/cider production. Harvested late October.

BRAEBURN: Color varies from orange to red over a yellow background. This crisp, juicy apple has a rich, spicy-sweet flavor. It is a multipurpose apple good for all types of uses. Available LATE October.

PINK LADY: Notable for its hot pick skin color and lily white flesh. Has a unique sweet-tart flavor described as "Gala with a zing!" It is great for snacking, salads, and baking. Available LATE October.