

APPLE ORCHARD:- Sweet yet tart, smooth yet crisp, the crunch of that first fresh apple from the tree reminds you about all your wonderful apple memories. As our car entered the Harvest Festival, we could see everyone laughing and enjoying the large baskets of apples they collected. There is something so special about picking those fresh fruits off the tree, carrying them home, and then tasting them in your favorite dessert, applesauce, pies, crisps, dumplings, cobblers, crèmes.....They're all delicious.

When I was talking to Suzie, she said the one thing she wanted to know was what kind of apples made the best pie. With so many different kinds, it was hard to know which ones to buy.

A little research helped me identify what I had already guessed. Bon Appetit listed three apples that hold up under heat and balance a sweet tart flavor. Honeycrisp is a favorite because it has such a crisp texture and holds firm when it's baked or caramelized. Crispiin (Mutsu) has a flavor like Golden Delicious and Pink Lady retain their shape, making them great for baking pies and coffee cakes. Of course, everyone seems to love Granny Smith apples. For my pies, I just love to combine several different kinds of apples for a rich blend of flavors.

I included several apple recipes this month, one for pocket pies and the other for English Toffee Apple Pie that you turn upside down after baking. Don't worry if it isn't perfect, the tasty results will be delicious.

If you want to check out more different varieties of apples, their best uses, and flavor characteristic, see the information below:

NAME	Best Uses	Flavor Characteristic, Appearance
Braeburn	Sauce	Tart, sweet, aromatic, tall shape, bright color
Cortland	Pies, Sauces, Fruit Salad	Tart, crisp, larger than 'McIntosh'
Fuji	Baking	Sweet and juicy, firm, red skin
Gala	Dried, Cider	Mild, sweet, juicy, crisp, yellow-orange skin with red striping (resembles a peach)
Granny Smith	Baking	Moderately sweet, crisp flesh, green skin
Jonagold	Pie, Sauce	Tangy-sweet, Yellow top, red bottom

Jonathan	Sauce	Tart flesh, crisp, juicy, bright red on yellow skin
McIntosh	Sauce	Juicy, sweet, pinkish-white flesh, red skin
Newtown Pippin	Pie, Sauce, Cider	Sweet-tart flesh, crisp, greenish-yellow skin
Rhode Island Greening	Pie	Very tart, distinctively flavored, grass-green skin, tending toward yellow/orange
Rome Beauty	Baking, Cider	Mildly tart, crisp, greenish-white flesh, thick skin
Winesap	Sauce, Pie, Cider	Very juicy, sweet-sour flavor, winey, aromatic, sturdy, red skin

<http://www.almanac.com/content/best-apples-baking>