

# Buying and Storing Apples

*Helpful hints for getting the right apples for eating.*

**F**resh apples, rich in food value and low in calories, are available all year.

Here are some tips to help you choose and store apples:

## Apples for feasting...

- Select apples according to the way you will use them. Favorites for eating raw are: Delicious, Jonathan, McIntosh and Winesap.

## Apples for baking...

- Use firm-fleshed varieties for baking. These include Rome Beauty or Winesap. Varieties with a tart or slightly acid taste—such as Jonathan—are fine for making pies or applesauce.
- For the best prices, buy apples when they're plentiful. But buy only



*Buy apples when they are plentiful.*

enough to use or store without waste. Well-shaped apples with few blemishes or soft spots are good buys.

## Keep them cool...

- To keep apples crisp and tasty, store them in a cool, moist place. If the storage area is too warm, apples will become soft and mealy. Keep small quantities in the refrigerator. Don't store them

near foods with strong flavors. Also, keep apples away from dairy products, potatoes and onions because these foods may absorb flavor from the fruit.

*For more information on buying and storing apples contact your local county Extension office.*