



(937) 426 0861 [www.knollwoodgardens.com](http://www.knollwoodgardens.com)  
3766 Dayton-Xenia Rd. Beavercreek, OH 45434

## Storing and Freezing Apples

The tree originated in Western Asia, where its wild ancestor is still found today. There are more than 7,500 known cultivars of apples, resulting in a range of desired characteristics. It is related to the rose family.

Apples were brought to North America with colonists in the 17th century, and the first apple orchard on the North American continent was said to be near Boston in 1625.

**Keeping Apples Fresh:** Although apples survive at room temperature, it's certainly best to refrigerate them after purchase to help preserve them. Ideally, they should be kept in a crisper drawer in a ventilated bag. In most instances, their flavor and texture is best if used within two weeks.

Care should be taken if choosing to store apples in a garage or basement. Fluctuating temperatures and humidity can be problematic. The apples should be kept dry and freezing temperatures or excessive heat can cause them to spoil. Regardless of the storage situation, any apples that show signs of spoiling should be discarded immediately.

Ideally, apples should not be cut before they are ready for use as they don't store well once the inner part of the apple is exposed. They'll turn brown rather quickly. Many people use a small amount of lemon juice to coat the exposed apple to slow this process.

Apples store well in a cool, dry area, like a basement or root cellar, but over time, they do tend to dry out and get a wrinkly skin and Styrofoam texture. Freezing retains the taste much better, and leaves them fine for cooked recipes.

### Directions

You can freeze the apples in a syrup, sugar, or dry, depending upon how you intend to use them later. A Syrup Pack is preferred for apples to be used for uncooked desserts or fruit cocktail. A sugar or dry pack is good for pie making. The dry pack can be used any way. The sugar and syrup pack methods are less likely to brown or have freezer burn.

- **Syrup Pack** – Use cold 40 percent syrup. (That is 2 cups of sugar added to every 3 cups of water. ) To prevent browning, add 1/2 teaspoon ascorbic acid (also known as "FruitFresh") to each quart of syrup.
- **Sugar Pack** – To prevent darkening, dissolve 1/2 teaspoon ascorbic acid (also known as "FruitFresh") in 3 tablespoons water. You will need 1/2 cup sugar per quart (1 1/4 pounds) of peeled, sliced apples.
- **Dry Pack** – To prevent darkening, dissolve 1/2 teaspoon **ascorbic acid (also known as "FruitFresh")** in 3 tablespoons water.

Peel the apples and remove any remaining brown spots. Core and Slice into 1/4" to 1/2" slices, removing any brown spots, seeds, etc.

Use a bowl to mix apple slices with the syrup solution. If you are using a sugar pack or dry pack; use either a bowl or a large plastic bag (gallon size ZipLocs work well) to evenly coat the apple slices.

Pack the slices into your freezer containers (freezer bags or plastic freezer containers. If you are using the dry pack approach, the treated apple slices can also be frozen first on a tray and then packed into containers as soon as they are frozen.

VARIETY	FLAVOR	BEST USE
 Red Braeburn	Sweet, Tart	Eating, Salads, Sauces
 Cortland	Sweet, Tart	Eating, Salads, Sauces, Baking
 Fuji	Sweet	Eating, Salads, Sauces
 Gala	Sweet	Eating, Salads
 Golden Delicious	Sweet	Eating, Salads, Sauces
 Honeycrisp	Sweet, Tart	Eating, Salads, Sauces
 Jonagold	Sweet, Tart	Eating, Salads, Sauces, Baking
 McIntosh	Sweet, Tart	Eating, Sauces
 Northern Spy	Tart	Eating, Sauces, Baking
 Red Delicious	Sweet	Eating, Salads
 Rome	Sweet, Tart	Sauces, Baking
 Jonathon	Tart	Sauces, Baking
 *Yellow Delicious	-----	-----
 Winesap	Tart	Sauces, Baking

 *Melrose	-----	-----
 Granny Smith	Tart	Sauces, Baking
 *Gibson Golden	-----	-----
 Sweet	Sauces, Baking, Salads, Eating	
 *Mollie's Delicious	-----	-----
 *Arkansas Black	-----	-----
 *Summer Rambo	-----	-----
 *Grimes Golden	-----	-----
 *Lodi	-----	-----

Our thanks to  
**Apple Country Farm Market**

Located just 4 miles south of Xenia at 2323 U.S. Route 42 in Spring Valley, OH.

**Directions...**

*From Dayton:* Travel U.S. Rt. 35 E, take the Rt. 35 Bypass (Washington Courthouse exit), follow the bypass to Rt. 42 S. exit (Lebanon), go 4 miles. ACFM is located on the right.

*From Lebanon:* Take U.S. Rt. 42 North 13 miles. ACFM is located on the left.

Besides their farm market featuring apples, pumpkins, honey, jams, and other seasonal produce they offer a Corn Maize and Pick your own pumpkins – Pumpkin painting – Scarecrow building – Cow Train Mini-maze (popular with small children) – Pumpkin Launcher demonstrations Farmyard play area – Tractor-drawn hayrides - Campfires

Visit [www.applecountryfarm.com](http://www.applecountryfarm.com) for more information, hours, and ticket info.