

APPLES

(Mid July - Mid November)

Description: Round, crisp, firm fruit growing on spur branches. Apples can be red, yellow, green, or a blend of these colors when ripe. They can taste sweet or tart.



You know apples are ready when:

- The seeds inside turn dark brown.
- The flesh of the apple turns from greenish to a lighter, whitish shade.
- The base color changes from green to yellow or green to red.
- Mature apples pull easily from branch when lifted and twisted.

Schedule a harvest. A good time to schedule is when the apple seeds have changed color.

We can't harvest if

- The load is too low. Must be at least **200 lbs** of fruit.
- The fruit is **overripe** (the fruit has a mealy texture or is overly soft and bruised) and will not transport or store well.
- The fruit is far too **underripe**. The seeds must have turned dark brown to be harvested.

Maintaining Your Apple Tree:

- **Pruning:** Prune apples in late winter/early spring before blossoms set to remove dead or damaged material, water spouts, and root suckers, and to maintain the desired shape.
- **Fertilizing:** Fertilize yearly in the spring when the trees are in bloom.
- **Watering:** Young trees need extra water to grow, while all fruit trees need additional water during periods of hot, dry weather. Thoroughly soak the soil around your fruit trees every other week. Mulching around the base of your tree can help retain soil moisture as well.
- **Thinning:** Apples often set more fruit than they are capable of properly maturing. Thinning improves fruit quality and influences the next year's apple crop. Apples should be thinned about 4 - 6 weeks after full bloom, before buds for the next year are produced. Apple trees produce next year's flowers at the same time young fruit is developing, and because of this, trees that are not thinned may produce little to no fruit every other year.
- **Harvesting:** Apples can be most easily picked by grasping the apple, tilting it horizontally, and twisting it to detach it from the branch.
- **Disease & Pest Control:**
 - Codling moths are a major pest for Utah apples. Larvae tunnel into the core of the apple, where they mature, causing both surficial damage and damage to the core of the apple. Apples impacted by codling



moths are considered B-grade and can still be eaten fresh or processed into products such as pie filling, sauces, and ciders. We offer pest control nets that can limit the impact of codling moths on apple trees. You can sign up for our pest control service [here](#). For more information regarding codling moths, [click here](#).

- Fire blight is a bacterial disease that impacts apples and pears, causing the leaves, blossoms, and shoots to take on a scorched appearance. Leaves may wilt and curl under as well. Infected branches can be carefully pruned from the tree to limit the spread of the disease. Fire blight can impact the current year's apple crop as well as threaten the life of the tree and other trees in the area. For more info on fire blight, [click here](#).



To sign up for our tree care services, which including pruning, fertilizing, and pest control, [click here](#).

Other Apple Information:

- Falling apples is NOT necessarily an indication that they are ready to be harvested! Be sure to cut open an apple and look at the seeds to determine readiness.
- There are over 7,000 varieties of apples grown worldwide. [This list](#) contains some of the more common varieties of apples grown in the United States.

Storage Tips:

- Leave apples at room temperature to let them ripen fully. Apples can be stored in colder places for a long time.
- Apples emit a gas called ethylene, which can cause other produce to ripen faster. Bruised or damaged apples release higher quantities of ethylene and can cause the entire batch to ripen or rot quicker, so separate damaged apples.
- Apples can also be dehydrated, frozen, or canned. For more information on storing and preserving apples, [click here](#).
 - Eating apples: crisp, crunchy, juicy apple varieties such as Fuji, Gala, or Red Delicious.
 - Cooking apples: firm, tart apples that hold their shape in high heat, including Golden Delicious, Granny Smith, and Rome Beauties.
 - All-purpose apples: Braeburn, Jonathan, McIntosh, and Pink Lady.

Resources:

- [USU Extension](#)
- [Not Far From the Tree](#)
- *The Fruit Gardener's Bible*, Hill & Perry (2011)



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