



WELCOME TO OLD STANDARD ORCHARD AT SMOLAK FARMS

Welcome to the Old Standard Orchard at Smolak Farms. This orchard is the largest orchard planted on Smolak Farms. It is the second of the season to open and is well known for its size and terrain. If you are looking for easy picking, stay down near the edge of the orchard. If it is a nice walk that you are looking for, continue to move up the hill and take in the view of the farm – it is breathtaking!

Below is a list of the varieties of apples in the Old Standard Orchard.

TYPES OF APPLES BY ROW

(Row 1 is just behind the check in area at the corner of Dale St. and Meetinghouse Rd.)

- 1 Red Delicious
- 2 – 3 Mac Spur
- 4 – 5 Red Delicious
- 6 – 7 Mac Spur
- 4 – 5 Red Delicious
- 6 – 7 Mac Spur
- 8 – 9 Red Delicious
- 10 – 11 Rogers Red Mac
- 12 – Rogers Mac and Cortland
- 13 – 14 Cortland
- 15 – 18 Mutsu
- 19 Rogers Mac

THE BACK SIDE OF THE HILL....

- 1 – 3 Cortland
- 4 – 6 Mac Spur
- 7 Red Delicious
- 8 – 9 Rogers Red Mac
- 10 Cortland
- 11 Granny Smith
- 12 Macoun
- 14 – 17 Cortland
- 18 – 21 Rogers Red Mac

ORCHARD RULES

- No climbing trees (limbs will break)
- No throwing apples
- Do not put apples in anything other than the bag that you have purchased.

All carriages and bags are subject to a check before leaving the orchard.



CORTLAND

The Cortland Apple was developed in Geneva, New York in 1915. It is a cross of McIntosh and Ben Davis apples. It has snow white flesh that browns very slow, making it the best salad apple. Great for any cooking!

MCINTOSH

The McIntosh Apple was developed in Ontario, Canada in 1798. The McIntosh Apple has a distinct perfume-like aroma. The flesh is firm, juicy, and white. It is an all purpose apple great for eating fresh, cooking, cider, or juice.

MACOUN

The Macoun apple is a cross between McIntosh and Jersey Black apples from Geneva, New York. It was developed in 1909 and introduced in 1950. The Macoun is an excellent all-purpose apple, but this highly aromatic apple is best eaten fresh.

MACSPUR

A tart apple with a white firm flesh. There are three rows of these apples in the Old Standard Orchard. They are best used for cooking – especially for making applesauce.

GRANNY SMITH

The Granny Smith apple gets its name from its founder, Mrs. Mary Ann (Granny) Smith. Granny Smith Apples are crisp, juicy, and tart which makes them perfect for either baking in pies, stewed in sauces or eating out of hand. They're also great in salads because once cut, they keep their color longer than other apples.

ROGERS RED MACINTOSH

A variety of the Macintosh apple, the Rogers Red Mac has a more blush flesh. It is firm and juicy and will make great applesauce with that beautiful pink color. It is an all purpose apple great for eating fresh, cooking, cider, or juice

MUTSU (CRISPIN)

Known as Mutsu in its native Japan, Crispin looks like a large Golden Delicious and indeed one of its parents is indeed Golden Delicious so it has that lovely sweet honeyed flavor.

RED DELICIOUS

The Red Delicious apple originated as the Delicious apple in Peru, Iowa in 1880 as a yellow apple with a blush. It is a possible seedling of the Yellow Bellflower apple. It was bred to be shapelier and redder thus giving it the name change to Red Delicious. It has a crisp flesh and a sweet taste when eaten fresh.

Special Hint

*Red Delicious apples look great for a long time so they are the favored choice for holiday centerpieces and wreaths.



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