

## **This week from Autumn Hills... Cooking and eating apples!**

### **Macoun**



**Macoun apples are a mix between McIntosh and Jersey Black varieties. The skin is a dark red with a purplish flush; a sweet taste with a hint of berry; the flesh is juicy, snow white. Macoun was developed at the New York State Agricultural Experiment Station in Geneva, by R. Wellington.**

**Named after Canadian fruit grower W.T. Macoun, they were first introduced in 1923, and have almost always been regarded as one of the finest apples in the Northeast. Availability is only through November at the latest, as they are not good “keeping apples.”**

**We’re not sure how to pronounce “Macoun” (Mah-COW-an or MAH-coon) but however you say it, it’s a GREAT northern apple.**

### **Rhode Island Greening**



**Identified around 1650 (!) the Rhode Island Greening was long considered the finest cooking variety for over 200 years. Around 1900, it was the second most important commercial variety in the country after Baldwin. It is supposed to have originated as a chance seedling outside a tavern in the town of Green's End, near Newport. This variety was originally referred to as the "apple from Green's End, Rhode Island" by travelers who stayed at the inn and spread its fame around colonial New England. It is crisp, juicy and quite tart, making it an excellent winter keeper and one of the best cooking apples available.**

**So, move over Granny Smith! The Greening is a superior cooking apple and delivers a great, tart punch of flavor!**