



GRANNY SMITH



USES: Excellent for snacking and salads, cooking and baking pies. It doesn't get mushy when baked!

FLAVOR: Crisp, juicy and tart.

CHARACTERISTICS: Medium to large; waxy grass green skin with occasional ping blush; firm hardy white flesh; excellent shelf life.

RIPENING: Late October.

HISTORY: Originated in 1868 from the discarded apples that Mrs. Smith from New South Wales, Australia, brought from Tasmania.

Resources: Gull Meadows Farms
2544 Gull Road
Richland MT
269/629-4214