

New England Fruit and Veggie Conference 12/13/22

Apple variety grower panel

Pick Your Own apple varieties at Butternut Farm, Farmington NH

The: What, How, Why, and what's next behind our apple variety
decisions

Butternut Farm

25 acres

100% sold PYO

Crop break down

Strawberries 3 acres

Raspberries .75 acres

Cherries 1.25 acres

Blueberries 2.5 acres

Peaches 4 acres

Apples 7 acres

Pumpkins 1 acre



Questions we ask to determine which varieties and how much of each: *In order of importance..*

1.)When is it ripe?

We are selling the farm visit, not apples! Want to stretch the season as long as possible.

2.)Is it a Mac, Cortland or Honey Crisp? *Represent 47% of our apple acreage*

3.)Is it a quality apple?

Certain standards need to be met

4.)How easy is it to grow?

Growing fruit is risky enough, lets not make it worse with difficult varieties

4.) Always have a ripe baking apple and our customers enjoy variety



Early season Fav's

Ginger gold



Zestar!



Mid Sept Ripening

Fulford Gala



Macintosh
(ruby)



Honey Crisp *make great cider!*

Bitter Pit



Soft Scald? Bitter Rot? Severe calc def?



October 1st-ish

Pixie Crunch



Snow Sweet

(We don't have enough of)



Early October

Golden Delicious



Red Delicious



Other Notables:

Shizuka and Mutsu

Northern Spy

Granny Smith

Aztec Fuji

Ida Red

Macoun



What's ahead???

Continue to try new varieties, but...

- Don't bet the farm on an unproven variety!
- Too many variables: Fire blight, biennial, bitterpit, vigor, etc..

What I'm interested in trying:

- Crimson Crisp
- Luda Crisp
- Sweet Maia
- Maybe more late season stuff??
The last 2 or 3 Novembers have had great PYO weather...

Thanks for listening!
info@butternutfarm.net

