

# HEIRLOOM APPLE PIES

CHOOSE 3 VARIETIES: 1 SWEET, 1 TART, 1 SOFT

Certified  
Organic



Fine		Excellent		
1	2	3	4	5

	Apple Type	Sugar %	Sweetness	Tartness	Crispness	Firmness After Bake	Aroma	Cider
Late September	Gravenstein	11	4	4	4	4	2	3
	Pink Pearl	14	4	3	3	2	4	3
	Cox's Orange Pippin	12	4	3	3	2	4	3
	Cortland	14	3	2	3	2	3	2
	King David	15	3	5	4	4	4	4
	Ribston Pippin	13	4	3	3	2	3	5
	Orleans Reinette	14	3	4	3	4	5	2
Early October	Mutsu	14	4	2	4	2	3	3
	Grimes Golden	14	4	2	3	2	3	3
	Calville Blanc	14	3	5	3	3	4	3
	Roxbury Russet	16	4	3	2	3	4	5
	Ashmead's Kernal	16	3	5	3	3	5	4
	White Winter Permain	16	3	2	3	2	3	3
Late October	Golden Russet	16	5	2	2	2	4	5
	Arkansas Black	20	5	2	2	2	4	5
	Northern Spy	14	4	4	3	5	4	4
	Winesap	13	3	4	4	3	4	5
	Honey Crisp	11	4	3	5	2	2	2

## About Us

Our orchards and packing facilities are located in Hood River, OR.

Heirloom Orchards produces pears and apples in the Hood River Valley.

We believe we have the most extensive commercial heirloom apple program in the Pacific Northwest. We grow, pack and ship over twenty varieties of apples from September through December. With pride we like to announce our Fir Mountain Road Orchard is now fully "Certified Organic".

We offer several varieties per week. Beginning in September, shipping until Christmas. Our apples are carefully packaged and crated approximately 5-7 days after being harvested.

**For recipes and more:**

[www.heirloomorchards.com](http://www.heirloomorchards.com)

 @heirloom\_orchards



# IT'S APPLE PIE SEASON

## BAKE YOUR APPLE A DAY!



Most of us can remember the wonderful flavor of our grandmother's apple pie. Perhaps her apple pie was more tasty and more flavorful than the ones we bake or buy pre-made at the supermarket or bakery because she used a true culinary apple, rather than an "all-purpose apple". Culinary varieties often are more firm, more tart, and are best used for cooking in sauces or baking.

Many heirloom apples are excellent culinary apples. Known for their taste and cooking ability, not only do these older varieties have great flavor, but they also hold their shape when baked and do not produce a soupy pie.

No two apple pies will have the same flavor or texture, and each apple blended with the same ingredients will produce a unique flavor. Try experimenting with flavors by baking with different combinations of heirloom varieties. You can also try baking with unpeeled apples, (so much of the flavor and aroma are found in the apple skin).

Once you begin to experiment with a variety of apples, you will discover the tremendous difference in flavor, as well as a far better consistency of the pie filling made with heirloom apples. Soon you won't want to bake with any other apples!

# FOR THE PERFECT APPLE PIE

# HEIRLOOMS ARE A MUST!

## Certified Organic

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[www.heirloomorchards.com](http://www.heirloomorchards.com)

[@heirloom\\_orchards](https://www.instagram.com/heirloom_orchards)





## Grandma Alice's Apple Pie

For the filling, combine:

¾ cup of sugar  
2 tablespoon of flour  
1 teaspoon of cinnamon  
6 medium apples  
1 tablespoon of butter

For the crust:

2 cups of flour  
1 cup of shortening  
1 cup of water  
½ teaspoon of salt

Combine flour and salt, and cut in the shortening

Add water, and mix the dough into a firm ball.

Divide in two parts for a 9 inch double crust.

Bake at 400 degrees for 30-40 minutes until the pie is a desired color and the apples are tender

## Thin French Apple Tart

½" (15-Ounce) refrigerated pie dough  
½ cup of sugar  
½ teaspoon of cinnamon  
2 pounds of apples, peeled, cored & sliced  
2 ½ tablespoons of honey  
½ teaspoon of vanilla extract

Preheat oven to 425 degrees

Place dough on a lightly floured surface and roll into a 12" circle. Place into a 12 inch pizza pan.

Combine sugar and cinnamon, and sprinkle 1 tablespoon of mixture over dough.

Arrange apple slices spokelike on dough, working from the outside, inwards.

Sprinkle apple slices with remaining cinnamon-sugar, and bake for 30 minutes.

Combine honey and vanilla in a microwave safe bowl. Microwave on high for 40 seconds. Glaze honey mixture over warm tart.



## Grandma Margaret's Applesauce

Peel, core and slice Gravenstein apples, and fill a medium - large pot with the slices.

Add water, and make sure to only fill halfway to the middle of the slices.

Cook on medium until apples start to get creamy and sauce like.

Add sugar, cinnamon and allspice to taste

1 cup sugar  
2 tablespoon of cinnamon  
1 teaspoon of allspice

Place in hot jars with sterile lids.

Process each jar for 20 minutes in a boiling water bath

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