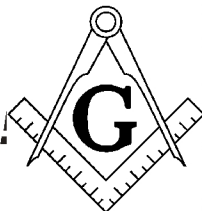


2011 Masonic Apple Sale!

Proceeds benefit
St. Lawrence Masonic Charities

Contact any local Mason before October 7th!



Orders due Oct. 7
Delivery after Oct 15

\$4.50 Peck
\$8.00 ½ Bushel
\$5.00 gal. Cider

McIntosh



Appearance and flavor: Especially juicy, slightly tart, and the most aromatic of all apples, with two-toned red and green skin.

Use: McIntosh is the quintessential New England apple, excellent for every use.

History: Discovered as a chance seedling in 1870, the "Mac" accounts for nearly two-thirds of a total New England apple harvest of six million bushels.

Cortland



Appearance and flavor: A large apple good for baking, with a deep, purple-red color. Moderately juicy and fairly sweet.

Use: Their white flesh doesn't brown when sliced so Cortlands are an excellent choice for fruit salads, dipping in toppings, or eating with a plate of sharp cheddar cheese.

History: Developed in 1898

Ripens: Late September.

Red Delicious



Appearance and flavor: The unique shape of this red apple tapers to a five-knobbed base. Sweet, tender and juicy.

Use: Delicious are best for crunching out of hand and in fruit cups and salads.

History: Developed in 1872, New England Red Delicious is particularly flavorful.

Ripens: Early October.

Empire



Appearance and flavor: Deep red skin brushed with gold and green. The Empire is mildly tart-sweet and has juicy firm white flesh.

Use: A high quality dessert apple, and good for all culinary uses.

History: A newer variety introduced in 1966 from McIntosh and Delicious parents.

Ripens: Late September.