

Apple Rules of Thumb

Weights (approx.)---1bushel = 42 lbs
 1/2 bushel (16 quarts) = 23 lbs
 1 peck (8 quarts) = 14 lbs
 1/2 peck (4 quarts) = 6 lbs

2 Large apples = 1 lb. Approximately 2 – 3 lbs
 3 Medium apples = 1 lb. of apples are needed
 4 Small apples = 1 lb. for a 9" pie.

Apple Storage Tips

In the bag...if you buy apples in a plastic bag, which helps retain juiciness of the apples, leave them there. Make sure that there are several air holes in the bag, then store the bag in the crisper drawer of your refrigerator. Cool air between 32-40 degrees F. prevents apples from losing their crunch and spoilage. Apples ripen 10 times faster at room temperature than when refrigerated. Cool air helps prevent decay and helps maintain quality, juiciness, and crispness.

One bad apple...undetected – can spoil the bunch. That's why it's important to sort and use apples with defects immediately. Only perfect apples, free of bruise and decay, should be kept for later use.

The ethylene gas emitted by apples acts as a ripening hormone on other plants as well. If you store a number of apples in the refrigerator, you may notice undesirable changes in their neighbors. Carrots become bitter. Potatoes tend to sprout and shrivel. Asparagus toughens. Brown spots may appear on lettuce. And cucumbers turn yellow.

Not that ethylene is all bad! To speed the ripening of a bag of hard tomatoes, slip in an apple and seal.

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Royal Oak Farm Orchard **U-Pick & Pre-Pick Schedule**

<u>Fruits & Vegetables</u>	<u>Approx. Date</u>
Raspberries	Mid-August
Peaches (Pre-picked only)	Early Aug
Pumpkins/Gourds	Early Sept

<u>Apple Variety</u>	<u>Date</u>	<u>Best Use</u>
Pristine (Sweet)	Mid-Aug	Eat/Bake/Sauce
Red Free (Sweet)	Mid-Aug	Eat/Bake/Sauce
Ginger Gold (Sweet)	Late-Aug	Eat/Bake/Salad
Sansa (Sweet)	Late-Aug	Eat/Bake/Sauce
Zestar (Sweet/Tart)	Late-Aug	Eat/Bake/Salad
Jonamac (Tart)	Early Sept	Eat/Bake/Sauce
Royal Gala (Sweet)	Early Sept	Eat/Salad
Ozark Gold (Sweet)	Early Sept	Eat/Salad
McIntosh (Spicy/Tart)	Early Sept	Eat/Bake/Sauce
Spurmac (McIntosh)	Early Sept	Eat/Bake/Sauce
Honeycrisp (Sweet)	Mid-Sept	Eat/Bake/Sauce
Senshu (Fuji) (Sweet)	Mid-Sept	Eat/Salad
Auvil Early Fuji (Sweet)	Mid-Sept	Eat/Bake/Salad
Jonafree (Jonathan) (Tart)	Mid-Sept	Eat/Bake/Sauce
Cortland (Tart)	Mid-Sept	Eat/Bake/Sauce
Liberty (Tart/Sweet)	Mid-Sept	Eat/Bake/Sauce
Snow Sweet (Sweet/Tart)	Mid-Sept	Eat/Bake/Salad
Empire (Sweet/Tart)	Late Sept	Eat/Bake/Sauce
Red Delicious (Sweet)	Late Sept	Eat/Bake/Sauce
Jonagored (Sweet)	Late Sept	Eat/Bake/Sauce
Ultra gold (Tart)	Late Sept	Eat/Salad
Red Rome (Tart)	Early Oct	Eat/Bake/Sauce
Candy Crisp (Sweet)	Early Oct	Eat/Bake/Salad
Suncrisp (Tart)	Mid-Oct	Eat/Bake/Salad
Crispin (Matsu) (Sweet)	Mid-Oct	Eat/Bake/Sauce
Enterprise (Sweet/Tart)	Mid-Oct	Eat/Bake/Sauce
Goldrush (Tart/Sweet)	Late-Oct	Eat/Bake/Sauce
Braeburn (Spicy/Tart)	Late-Oct	Eat/Bake/Salad
Granny Smith (Tart)	Late-Oct	Eat/Bake/Salad

Pre-Picked fruit is also available in the Apple Barn or Harvest Barn.

For up to date Crop Reports call our Crop line at (815) 648-4141 or visit our website at www.royaloakfarmorchard.com

There is no picnicking with food brought in from off the property anywhere on the grounds during your visit!

"He who abides in Me, and I in Him, bears much fruit." John 15:5a



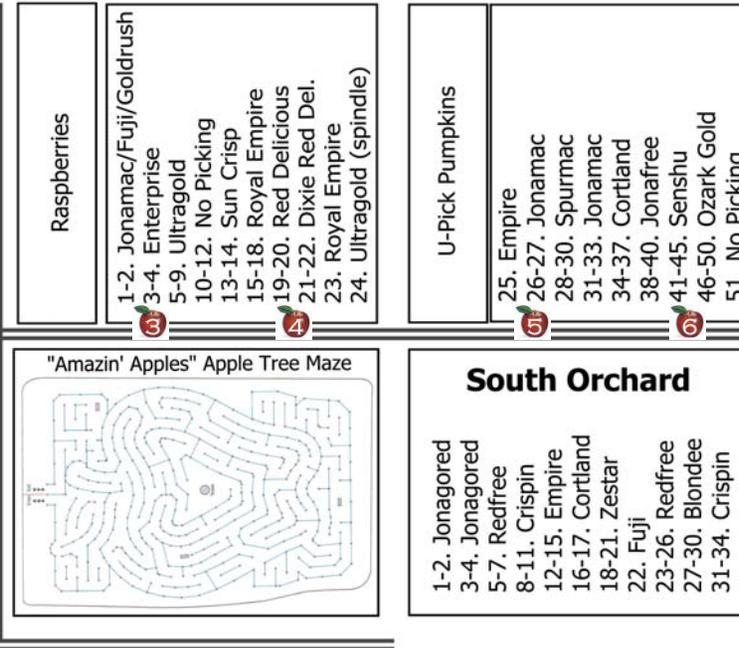
U-PICK **INFORMATION** **GUIDE**



U-PICK ORCHARD MAP



North Orchard



Saturday/Holiday Drop Off/Pick Up Locations

On Saturdays and Holidays, our tractor drawn wagons will drive you into the orchard. You will have the opportunity to get off the wagons at several locations throughout the orchard, depending on the varieties of apples being picked at the time. The wagon stops are marked on the map with this symbol:



The wagons run approximately every 15 minutes from 9:45 AM to 5:15 PM.

The Golden Rules of the Orchard

The **Golden Rules of the Orchard** have been established with the safety and health of you, our guests in mind. Unfortunately, we have witnessed actions by guests at Royal Oak Farm Orchard that could compromise the safety and health of others. So we have created the **Golden Rules of the Orchard**. It is our desire that you do unto others as you would have them do unto you. To make your visit more enjoyable, review and follow the simple rules below!

- Please do not bring your own food into the orchard or Entertainment Area.
- Please do not bring pets into the orchard.
- Please pick only in designated rows.
- Please monitor your children at all times.
- Please do not climb any trees in the orchard.
- Please, no running or horse play in the orchard.
- Please do not cross, crawl under, slip between or step over any trellis wiring.
- Please do not cross the fence by the main paved road or walk in the road..
- Please be courteous to our senior citizens.
- When picking fruit, twist 3 times, then pull.
- Please do not throw fruit anywhere in the orchard.
- Please do not over fill your bags.
- Please do not bring your own bags or baskets for picking. We will provide them for you.
- Please return all picking wagons to the U-Pick entrance.
- Please do not allow children to stand up on picking wagons or in tractor drawn wagons.
- Please, no strollers on tractor drawn wagons.
- Most of all, be safe and enjoy your visit with us!

We want to thank you for visiting Royal Oak Farm Orchard and making everyone's visit more enjoyable!