



PHOTOGRAPH BY JON PATERSON

*Most people don't actually eat an apple a day,*  
but the real number is still pretty impressive: The average American consumes more than 26 pounds a year (that's about 104 apples, if you're counting). As the growing season reaches its peak, folks all over the country are honoring the apple with fairs, contests and more. Here's where to get in on the action.



### TOP PICKS

You can visit an apple orchard in nearly every state (sites like [orangepippin.com](http://orangepippin.com) and [pickyourrown.org](http://pickyourrown.org) have directories of you-pick spots). Check out these four fun places.

#### SKY TOP ORCHARD Flat Rock, NC

Sky Top Orchard lives up to its name: It sits atop McAlpine Mountain, and pickers have panoramic views into South Carolina as they choose from more than 20 kinds of apples. [skyporchard.com](http://skyporchard.com)

#### RED APPLE FARM Phillipston, MA

This farm is home to New England's oldest "working" McIntosh tree—it's 103 and still bearing sellable fruit. Visit in mid-September when these tart apples are at their ripest. [redapplefarm.com](http://redapplefarm.com)

#### SCOTT FARM ORCHARD Dummerston, VT

You can spend the weekend here in the four-bedroom guesthouse where Rudyard Kipling wrote *The Jungle Book*—then head out the next day to pick from 90 apple varieties. From \$390 per night; [scottfarmvermont.com](http://scottfarmvermont.com)

#### KILCHERMAN'S CHRISTMAS COVE FARM Northport, MI

This orchard specializes in varieties that date back centuries. If you want a taste of the past, buy some Rambos: The tart and extra-juicy apples originated in France in the 1500s. [christmascovefarm.com](http://christmascovefarm.com)

### Let's sugarcoat it...

We asked readers to choose between caramel-dipped and candy-coated apples.

73%  
CARAMEL



27%  
CANDY



**CORE FACTS** British researchers say Galas are the best bobbing apples because of their buoyancy, softness and stem size.

### Sign of the Times

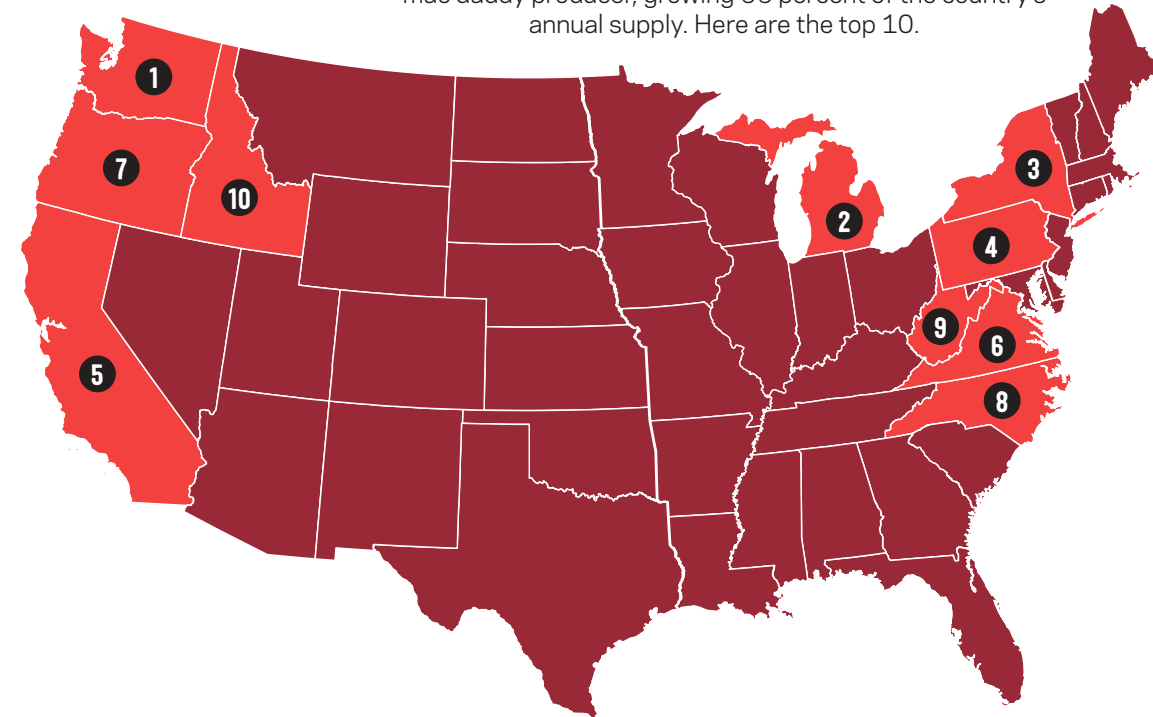
Before the days of those tiny produce stickers, apple growers plastered their crates with colorful labels to market their brand, and the National Apple Museum in Biglerville, PA, has more than 75 on display. Can you place these labels in chronological order?



ANSWERS: E (1910s), C (1920s), B (1930s), A (1940s), D (1950s)

## BIG APPLES

Apples grow in all 50 states (even Alaska), but Washington is the mac daddy producer, growing 66 percent of the country's annual supply. Here are the top 10.



- 1 WASHINGTON  
6 billion pounds
- 2 MICHIGAN  
1.3 billion pounds
- 3 NEW YORK  
1 billion pounds
- 4 PENNSYLVANIA  
469 million pounds
- 5 CALIFORNIA  
270 million pounds
- 6 VIRGINIA  
195 million pounds
- 7 OREGON  
141 million pounds
- 8 NORTH CAROLINA  
135 million pounds
- 9 WEST VIRGINIA  
95 million pounds
- 10 IDAHO  
72 million pounds

**CORE FACTS** The expression "An apple a day keeps the doctor away" derives from the Old English saying "Ate an apfel avore gwain to bed, make the doctor beg his bread."

### AN APPLE EDUCATION

You can learn more about Johnny Appleseed than you ever did in school by visiting his namesake museum in Urbana, OH. The legendary apple lover (born John Chapman) planted his last tree in 1837 on private land, and the museum scored samples of it in the mid-1990s. Today, the grafted trees are as big as the original and bear apples that everyone can try. Inside the museum, you can see if your lineage crosses over with Johnny's: The museum has his family tree in a searchable database, and every once in a while director Cheryl Ogden hears people yell, "I'm related to Johnny Appleseed!" *The Johnny Appleseed Educational Center and Museum*; [urbana.edu](http://urbana.edu)

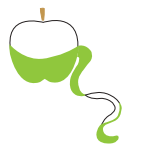


### TEST YOUR APPLE CHOPS

See if you can out-perform these competitors.

#### PEELING

At the Oldtime Farming Festival in Centerburg, OH, the champion produced a single strip of peel that was 197 inches long.



#### SEED POPPING

The winner flicked his seed 20 feet 9 inches at the Four Flags Area Apple Festival in Niles, MI.



#### JUGGLING

The champ at last year's Gravenstein Apple Fair in Sebastopol, CA, juggled apples for five minutes.



**CORE FACTS** Throwing rice at weddings evolved from an ancient tradition of throwing apples at the bride and groom. Ouch.

## Ugly to the Core

Apple fritters just aren't pretty, so the pros have come up with a clever marketing solution. They call 'em as they see 'em: uglies. One company in Salisbury, NC, even went so far as to trademark the term "Apple Ugly." We found misshapen, lumpy, lopsided versions across the country and asked readers to vote for the one that best lives up to its name on foodnetwork.com. Here are the results of our Ugly Beauty Contest.



26%

**THE DONUT SHOPPE**  
Jacksonville, FL



71%

**MR. BOB'S DO-NUTS**  
Marion, NC



3%

**BUTTER CRUST BAKERY**  
Bridgeport, MI



### CORE FACTS

Don't toss the apple peel: That's where you'll find two-thirds of the fruit's fiber.

## THE BIG APPLE PIE



Every autumn, locals in Galesville, WI, bake a pie for the Apple Affair festival, and it's almost big enough to feed the whole town. They handed over the recipe for their 10-foot-diameter pie on the off chance that you want to make your own. Or you could just stop by their festival on October 3 to taste the original. [galesvillewi.com](http://galesvillewi.com)

### FOR THE CRUST



**23 lb**  
LARD



**3 dozen**  
EGGS



**36 lb**  
FLOUR

### FOR THE FILLING



**12**  
BUSHELS OF  
APPLES



**1 lb**  
CINNAMON



**100 lb**  
SUGAR



**40 lb**  
FLOUR

### FOR THE TOPPING



**22 lb**  
SUGAR



**5 lb**  
CORN SYRUP



**11 lb**  
SHORTENING



**11 lb**  
BUTTER

### DIRECTIONS

Cut 23 pounds **lard** into small cubes. Work the lard into 36 pounds **flour** in a wheelbarrow. Combine 3 dozen **eggs** and a small bucket of ice water; add to the flour mixture and stir with an oar until well combined. Tightly wrap in plastic wrap; refrigerate until firm, 1 day. Turn the dough out onto a heavily floured surface and roll out to 1 inch thick. Transfer to a 10-foot-diameter pie plate with a pizza peel and refrigerate. Peel and slice 12 bushels of **apples**. Toss with 100 pounds **sugar**, 40 pounds flour and 1 pound **ground cinnamon**. Transfer the apple mixture to the crust using a shovel. Combine 22 pounds sugar, 11 pounds **shortening**, 11 pounds **butter** and 5 pounds **corn syrup** in a separate wheelbarrow. Sprinkle over the apple mixture. Bake at 350° until golden and bubbling, 4 hours. Serves 1,200.

*Take your pick*

Break out of your apple routine and try a new variety this fall: More than 100 types are sold commercially in the U.S.! Here's just a sample.



GRANNY SMITH



CRISPIN



GOLDEN DELICIOUS



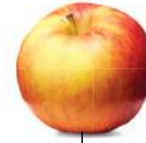
OPAL



PINK LADY



SWISS GOURMET



JONATHAN



MELROSE



JONAGOLD



PINOVA



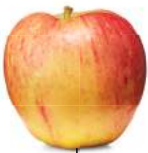
AMBROSIA



KANZI



JAZZ



ROYAL GALA



HONEYCRISP



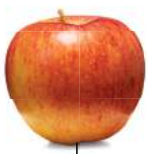
GALA



CAMEO



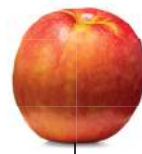
IDARED



BRAEBURN



FUJI



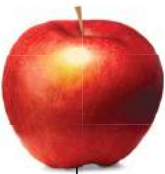
CRIPPS PINK



CORTLAND



SONYA



RUBYFROST



PACIFIC ROSE



SPARTAN



MCINTOSH



FORTUNE



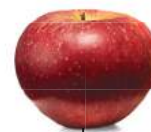
RED DELICIOUS



EMPIRE



ROME



WINESAP



MACOUN