



Kentucky Apples

**RIPE AND TASTY:
JULY - NOVEMBER**



Cooperative Extension Service



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LOOK FOR: Firm, well-colored apples with no shriveling, bruises, blemishes, or other defects.

AT HOME: Store under-ripe apples in a cool place. Refrigerate ripe apples in the fruit drawer or in a plastic bag.

TO USE: Wash apples under running water. Slice or dice according to use. Cut out the core. The skin may be eaten or removed.

READY TO EAT: Eat fresh apples out of hand or add to salads or smoothies. Serve baked apples as a side dish, or cook into pies or other baked goods.



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