

2017 Kiwanis Apple Sales

Apple sales is an annual fund raising project undertaken by our club during October. Members will take orders for the products we are selling until October 27, and distribution day is scheduled for November 10. All profits from the project are distributed to organizations that serve the children in the Ames area.

Products that can be purchased from Kiwanis members to support our service activity include:

- **Apple cider** from Deal's Orchard, Jefferson, IA. The cider is freshly squeezed and unfiltered to retain its natural flavors and aromas. It is flash pasteurized to minimize the risk of food-borne pathogens and preservatives are added to extend its shelf-life. The cider is sold in one-gallon containers.
- **Frozen apple dumplings** form Community Orchard, Fort Dodge, IA. Apple dumplings are pastry-wrapped apples with cinnamon and sugar added that have their origins in northeastern United States. Community Orchard peels the apples and wraps them in pastry dough with the cinnamon and sugar, and freezes them in packages of three and five dumplings. All you need to do, is remove the plastic lid and bake them. They are outstanding out-of-the-oven with a scoop of ice cream.
- **Apples** from the Iowa State University (ISU) Horticulture Research Farm in 1/2-peck and 1-peck bags (1-peck equals approximately 10 pounds). Purchasing apples supports our club's service activities and supplements the operations of the Research Farm. Club members grade and bag the apples to buy down the cost and make more funds available for distribution.

Apple varieties being sold include:

- **Chieftain:** A firm-textured apple developed by ISU and introduced in 1966. Chieftain was developed from a controlled cross between Jonathan and Red Delicious that was made in 1917 by Dr. S.A. Beach for whom Beach Avenue was named. The fruit are suitable for eating fresh and baking, and have become a local favorite.
- **Enterprise:** The Research Farm no longer grows Red Delicious apples, so beginning in 2016, we are selling Enterprise. 'Enterprise' is a disease resistant apple developed through a cooperative breeding program between Purdue University, Rutgers University, and the University of Illinois that was introduced in 1993. It is an attractive, red apple with excellent fruit quality that matures in mid-October. It has excellent storage life in common refrigeration with peak flavor developing after one to two months in storage. It has a firm, juicy texture, reminiscent of Honeycrisp, and is suitable for eating fresh and baking.
- **Golden Delicious:** At one time, Golden Delicious was the number-one apple variety grown world-wide and still remains very popular. It is a chance seedling of Grimes Golden that was discovered in West Virginia in 1914. It is an all-around apple that is very suitable for eating fresh, baking and drying. Its flesh is very resistant to browning, and excellent in salads. Its one fault is that it is prone to

moisture loss in storage, but this can be minimized by storing the fruit in polyethylene bags.

For more detailed information about our products check out [Apple Facts](#), [Products from Apples](#), and [Enterprise apple](#).

Ames Noon Kiwanis member – can go to [Apple Sales Forms](#) to download order forms, turn-in sheets and customer receipt forms.