

I d d

- Cortland apples have a sweet, subtly tart flavor suited for fresh and cooked preparations.
- The variety was named after Cortland County, New York, a county close to the apple's origination site of Geneva, New York.
- Cortland apples are a source of fiber to regulate digestive tract, and Vitamin C to strengthen the immune system.
- The variety has a softer flesh than modern apples, but Cortland apples still provide a crisp snap-like quality when they are first harvested
- Cortland apples pair well with herbs such as parsley, mint, and basil, cheeses including cheddar, parmesan, and goat. They are great for kabobs, fruit plates and garnishes because they don't turn brown quickly when cut.



Sources:

1. <https://www.applesfromny.com/varieties/cortland/>
2. https://www.specialtyproduce.com/produce/Cortland_Apples_8100.php