

Inglis Orchardview Farm



Prices in effect from August 2009

Jim and Loretta Inglis grow an impressive array of certified organic apples at their Tupperville (Annapolis Valley) farm, and press these into pure, excellent unpasteurized ciders that contain no additives or preservatives. After pressing, the cider is immediately frozen. Once thawed, it keeps for about a week in the refrigerator before beginning to turn hard.

Every piece of imported produce you buy erodes the ability of local farmers to stay in business. Choosing cheaper imported fruit—even organic—is not less expensive in the long run, as it compromises local food security. Make the right choice—support Nova Scotia apple farming by buying from dedicated farmers like Jim and Loretta Inglis.

Apples and cider are available from fall harvest until supplies run out—this depends on the size of the harvest. Offerings change each month. Ciders and apple varieties available in any given month are indicated with a red check mark (✓).

We encourage you to order cider by the full or half case and store it in your freezer to help us reach a large enough critical mass to make a shipment happen.

This will be our last apple and only cider order before January 2010. Please stock up!

Apples ✓ <i>please specify preferred variety</i>	half bushel	\$26.00
	bushel	\$45.00
Honeycrisp apples	half bushel	\$50.00
	bushel	\$90.00
Apple cider—2L ✓	each	\$4.95
	half case (6)	\$28.00
	case (12)	\$52.00
Apple-cran cider—2L ✓	each	\$5.95
	half case (6)	\$34.00
	case (12)	\$62.00

APPLE VARIETIES

Bishop's Pippin	A heritage apple developed by an Inglis ancestor. Very flavourful. Looks like a golden delicious and is equally fragile.
Cortland	Loretta's second choice for best overall apple. Good for cooking and eating. Keeps well into the winter. Doesn't brown as easily as other apples when peeled.
Empire	Similar to a MacIntosh.
Golden Russet	A drier apple, and sweet. Good for eating and cooking. Makes excellent juice. Unlike other apples, it should be stored in plastic.
Gravenstein	An Inglis favourite. Juicy and a little tart. Good for eating, cooking and drying. An early apple that lasts well in cold storage until about January.
Honeycrisp	Big, sweet, firm and tart—an ideal apple for eating raw. Keeps well when stored in cool, dry conditions. These are very expensive apples, but worth every penny!
Ida Red	Keeps well. A very hard apple.
JonaGold	A bit like Cox's Orange Pippin. Good for eating and cooking.
MacIntosh	Good for eating and cooking. Tougher skin. Keeps longer than a Gravenstein.
Mutsu	An excellent juicy eating apple. Green with some red blush.
Northern Spy	A good pie apple. Stays firm when baked or cooked, and keeps well.
Red Delicious	A good crisp eating apple. Keeps well into the winter.
Ribston	Tastes like a cross between a Russet and a Cox's Orange Pippin. An early apple. Good for eating and making cider.
Wagner's	A small squat apple similar to a Northern Spy. Good for eating and cooking, and a good keeper. Red with yellow-green striping.

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