

The Apple

“It has been cultivated from the time immemorial. Charred remains have been found in the prehistoric lake dwellings of Switzerland. It is native to southwestern Asia and adjacent Europe.

From just where we at first received the cultivated apple is unknown; but in all probability it was introduced by the Romans, to whom twenty-two varieties were known in Pliny’s time [...]”

Excerpt from “The Apple: A Thesis” by Harry J. Eustace,
Horticulturalist & Educator, 1901

It’s that time of year when the cool, crisp air overtakes the hot embrace of summer. Leaves begin to drift down from the trees and crunch under your feet. And don’t forget the apples, oh the APPLES! Cider, pies, donuts, chips, crumbles, jams and jellies, the possibilities are scrumptious and endless.



Each year almost 1 billion pounds of apples are harvested in Michigan, the nation’s 3rd largest producer. More than 11 million apple trees are in commercial production, covering 35,000 acres of land making Michigan the nation’s 3rd largest producer. Some are eaten fresh. About half become pies, applesauce, apple cider, apple juice, vinegar, and other treats. The rest are stored safe in temperature-controlled chambers to be sold all the way through the following summer.

Art of Cider Making



The art of apple storage and processing has been discussed in Agricultural Clubs and Magazines since the 1800s. By 1884, Midland County had 879 acres of apple orchards and 15,078 bearing trees. Want to learn more about uses for apples and even see old-fashioned apple cider pressing in action?

Check out Cider Sunday at the Homestead on October 7th. We’ll have hands-on activities and cider samples!