



2024-08



...overview



Picture: Martin Eisen

- 1 entry & exit
- 2 timber-framed house
- 3 farm shop
- 4 farm cafe & meeting room
- 5 apple sorting hall & warehouse
- 6 Herz-Apfel-Garten (Heart Apple Garden)
- 7 apple orchard
- 8 Apple tree sponsorships

Tipps for apple picking

How to pick apples correctly

First of all, choose the fruit you want to pick. Keep an eye on the size, the basic colour, the body colour and the ripeness. Please handle the apples carefully and turn them slightly as you pick them from the tree. Make sure that you don't tear the apples off - ripe apples can be picked with very little effort and don't need to be torn off. Pick your apples together with the stem for better storing. Did you drop an apple? Put it on the top of your picking basket to eat it first. You can immediately eat your apple on the spot and see if this variety matches your personal taste. If so, just go on picking. If not, just try another variety from another tree. We are sure you'll find your favourite variety from one of the 250 apple varieties.

Storage instructions

How to best store apples

Store your self-picked apples preferably cool but in any case free from frost. Depending on the variety, 1-4 degrees Celsius, fresh air and 90% humidity are ideal conditions. It is quite important to come as close as possible to the "ideal fridge temperature".

Make sure that damaged fruit or those that lost their stem, will be used or consumed first.

Smaller apples often have a longer shelf life because the flesh contains smaller cells. So a god tip is to consume the bigger fruit first.

Did you enjoy your apple experience? Please tell us on facebook and instagram. Pictures are welcome. #herzapfelhof  

Pick Card

TO PICK OUR ORGANIC APPLES

Name: _____

Number of people: _____



_____ picking baskets and picking boxes were handed out.

Space for notes of the Herzapfelhof-team:

Price for self-picked apples	
Up to 1 kg	EUR 3.00/kg
From 10 kg	EUR 2.70/kg
From 20 kg	EUR 2.30/kg
From 40 kg	EUR 2.00/kg
From 60 kg	EUR 1.95/kg



Date / Date of validity _____ Signature Herzapfelhof _____

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 Tel: +49 4162 254820-0 · open daily  

Organic fruit farming
 We grow our fruit on our fruit farm according to guidelines of organic dynamic cultivation (Demeter).

 DE-ÖKO-005 German Agriculture


Bringing food and eating it on the premises of the Herzapfelhof is not allowed.



ENTRY & EXIT

OSTERJORK

OSTERMINNERWEG

Harvest tips and rules

- 1. ENROLL AT THE FARM SHOP**
Please enroll at the farm shop. There you will receive a "Pick Card", which serves as admission into our organic apple orchard (see map) and our "Herz-Apfel-Garten" (Heart Apple Garden).
- 2. PICK-YOUR-OWN ORGANIC APPLES**
Now you are ready to go! Use your valid "Pick Card" to enter our apple orchard and our "Herz-Apfel-Garten". We'll show you the way.
- 3. PAYING FOR YOUR SELF-PICKED APPLES**
Return to our farm shop or to our daily weigh spot. There we find out just how successful your harvest has been when we weigh your self-picked apples. Our prices for your harvest are as follows:

Up to 1 kg	EUR 3.00/kg
From 10 kg	EUR 2.70/kg
From 20 kg	EUR 2.30/kg
From 40 kg	EUR 2.00/kg
From 60 kg	EUR 1.95/kg

PICKING TIMES AND INFORMATION

Monday - Thursday: 8 am - 5 pm
 Friday: 8 am - 6.30 pm
 Saturday: 8 am - 5 pm
 Sunday: 10 am - 5 pm

The farm shop for the billing of picked fruit closes 1 hour later.
Please note: Our trees need to be healthy to bear fruit. For this reason please take care not to damage the trees whilst picking (for instance by climbing). Our apple orchards can only be entered by apple pickers with a valid "Pick Card" and at your own risk. If you have children with you, please keep a careful eye on the little pickers! We reserve the right to deny access to individuals.

Between mid-August until the end of October you can pick-your-own apple varieties on our farm - while stocks last! Apple varieties differ on ripening periods and taste. See detailed information on the right-hand side. You can also find many old varieties in our "Herz-Apfel-Garten" where a limited number of trees have been cultivated.

- * ideal for storing, see storage advice on the back
- * particularly well-suited to allergy sufferers

Apple variety information and dates

Harvest time: starting about 9 August	
Delbarestivale	sweet mild slightly acidic, refreshing, juicy
Gravensteiner	sweet and sour, flavourful
Jamba	slightly sweet-sour
James Grieve	sour
Harvest time: starting about 19 August	
Santana*	sweet and sour
Elstar*	flavourful, juicy, sweet and sour
Holsteiner Cox*	slightly sweet-sour
Cox Orange*	sour, intense flavour
Royal Jonagold*	sweet and sour
Gala*	sweet, crunchy, ideal für kids
Harvest time: starting about 26 August	
Boskoop*	sour, tart
Jonagold*	sweet, slightly sweet-sour, flavourful
Red Jonaprince*	sweet and sour, flavourful, very crunchy
RubINETTE*	very flavourful
Herbstprinz*	sour to acidic-sourish
Topaz*	sweet and sour, very crunchy
Wellant**	slightly sweet-sour
Lucy Glo	red Fruit pulp, sweet and sour
Quince	used for preserves
Harvest time: starting beginning October	
Natyra*	sweet, crunchy, juicy

Apple tree sponsorship



CAUTION!
 In our apple orchard there are very special trees. Apple fans have taken over a sponsorship for almost 2,500 apple trees. **When picking, please make sure that you do not harvest apples from trees with a sponsorship sign** (see picture on the right). The godparents are very happy if you can harvest your godparent tree yourself.
Thank you for your understanding

