

Apples In The World

ASP.NET website to let user view popular apples in the world, user also can view food and wines made by apple. After login, user can contribute to this website by add/edit content. The idea comes from newspaper ,one day I saw an article about a person who collects various apple categories. So, I think maybe it is very interesting to let people know there are how many apples in the world.

index

page

[AppleWiki](#) [Apples](#) [Recipes](#) [Wines](#)

[Register](#) [Login](#)

Popular Apples in the World

Last update: Sun Sep 4 2022



Apples/Food/Wines

list:

AppleWikiApplesFoodWines


RegisterLogin

Apples

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Location: AllName:Filter

Or Sort by: Most PopularSort




1 Granny Smith

NEW SOUTH WALES,AUSTRLIA

4.1

These world-famous green apples actually have Australian origins. According to legend, Maria Ann Smith found an apple seedling near her house in 1868. Shortly thereafter, it began to bear light green colored apples which proved to be perfect for both eating and cooking. Granny Smith apples were




2 Gala

NEW ZEALAND

3.5

Gala is a variety of (typically) round-shaped apples characterized by their reddish-yellow color and a firm, crisp, yellow-tinged interior. Their flavor is slightly sweet with hints of vanilla, along with an



3 Fuji Apples

AOMORI PREFECTURE,JAPAN

4

Fuji is a Japanese variety of apple that was produced by cross-pollination of the Red Delicious and Virginia Ralls Janet varieties back in the late 1930s. This apple is distinguished by a red-yellow skin

AppleWikiApplesFoodWines


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Food

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Apple Pie




DESSERT

4.5

Although England has a long history of making meat and fruit pies, and it was the inspiration for the American versions, there is nothing that is more synonymous with American desserts than the apple pie. In the United States, apple pies are found everywhere from big grocery shops and restaurants to coffee shops and home bakers, baked until the double crust is golden brown, filled


Wines

Register or Login to [Create New Wine](#).

		
Applejack APPLE BRANDY	Lambig APPLE BRANDY	Applejack APPLE BRANDY
NEW JERSEY, United States of America	BRITTANY, France	NEW JERSEY, United States of America
4.1	4.5	4.9
Applejack is often dubbed as one of the oldest American spirits. Essentially, it is an apple brandy that supposedly originated during colonial times. It is believed that the original version was made as a cider that was fermented and left to freeze. The liquid that was not frozen would then be consumed. However, this technique, known as freeze distillation or jacking is not practiced anymore. The turning point for applejack production happened in 1698	Lambig is an oak-aged brandy distilled from apple cider. It hails from Brittany, where it originated as a farm brandy that was mainly distilled for local consumption. The brandy is now commercially produced and has become one of the traditional regional products. When the brandy is distilled, it is oak-aged for several years. It results in a golden or amber-colored drink with pleasant	Applejack is often dubbed as one of the oldest American spirits. Essentially, it is an apple brandy that supposedly originated during colonial times. It is believed that the original version was made as a cider that was fermented and left to freeze. The liquid that was not frozen would then be consumed. However, this technique, known as freeze distillation or jacking is not

detail

page:

	
Name	Applejack
Category	APPLE BRANDY
Location	NEW JERSEY, United States of America
Rate	4.1
Description	Applejack is often dubbed as one of the oldest American spirits. Essentially, it is an apple brandy that supposedly originated during colonial times. It is believed that the original version was made as a cider that was fermented and left to freeze. The liquid that was not frozen would then be consumed. However, this technique, known as freeze distillation or jacking is not practiced anymore. The turning point for applejack production happened in 1698

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page:

AppleWiki

Apples

Food


Wines

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Apple



Name

Location

Rate

Description

Gala

NEW ZEALAND

3.5

Gala is a variety of (typically) round-shaped apples characterized by their reddish-yellow color and a firm, crisp, yellow-tinged interior. Their flavor is slightly sweet with hints of vanilla, along with an accompanying floral aroma. The apples were discovered in 1934 in New Zealand by an orchardist named J.H.Kidd.Today,Gala apples are usually consumed fresh or used in salads and sauces.

Delete

Back to list