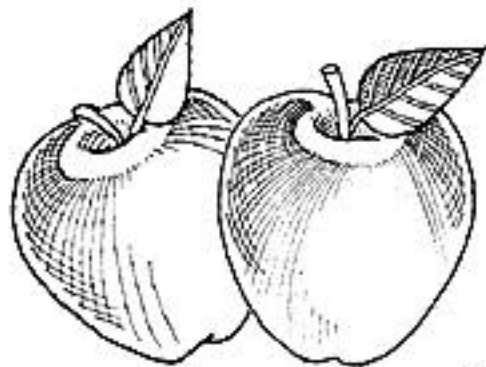


HOW TO DO AN APPLE TASTE TEST

Apple taste testing is one way to really learn the subtle differences between apple varieties. An apple taste test can provide an educational experience that your students will long remember.



APPLE TASTE TEST

Three or more varieties are needed for comparison. Use a large plate for each variety.

1. Place one whole apple, and cut-up pieces of another apple of the same variety, on each plate.
2. Look at the whole apple. Note size, shape, color and stem.
3. Look at cut apple. Note flesh color: White? Creamy? Yellow? Is peel thin? Thick? Smooth? Leathery?
4. Smell each apple. Does it have a characteristic aroma?
5. Taste a slice of each variety. Is it sweet? Tart? Sour? What about texture - is it tender: Crisp? Juicy? Mealy? Hard? Is the peel tender or tough?
6. Which variety has the most flavor? Which has the strongest aroma?
7. Note the color of the slices after exposure to air. Does the flesh of some varieties stay white longer?
8. Which varieties would be best for salads and fruit cups?
9. Which varieties would combine best to flavor pies and sauces?
10. Which variety do you prefer to eat fresh, out of hand?

