Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Who leads the world in apple production?
2. What are the 3 categories of apples talked about in the video?
3. Name 2 types of apples that are best eaten raw.
4. Name 3 things that a good eating apple should have.
5. What kind of apple resists browning—(Turning brown when cut)
6. What did Alton use to get the core out of the apple?
7. Why does vinegar keep the apples from turning brown?
8. What later got added to apple salad to make it Waldolf Salad?
9. What does chiffonade mean?
10. The same enzyme that browns apples is the same one responsible for what?
11. How did Alton measure honey?
12. What were the golden delicious apples for in the applesauce?
13. What were the fugi apples for?
14. Name 3 other good applesauce apples.
15. What makes a good baking apple able to stand up to oven heat?
16. Name two apples that are good for baking.
17. What is the top called of an apple crisp?
18. Describe how Alton makes apple crisp using apples. How did he take the core out?
19. How do you tell if an apple is done?
20. Who was Johnny Appleseed?
21. How can you get bananas to ripen faster?
22. How can you make your apples last longer?