

## ACTIVITY #6

# WASHINGTON STATE APPLE TRIVIA

*Here's a fun way to learn about Washington state apples—and practice your geography at the same time!*

### A. WHERE DO APPLES COME FROM?

Listed below are the states and regions which produce the largest number of apples in the United States. Next to the name is the percent of U.S. fresh apples produced in that state or region.

#### DIRECTIONS:

Write the percent of apples grown in each state/region on the correct part of the map:

**Washington** 60%

**New York** 9%

**Michigan** 9%

**California** 6%

**Virginia,  
W. Virginia,  
Pennsylvania** 7%

**New England** 4%  
Connecticut,  
Massachusetts,  
Vermont, Maine,  
New Hampshire,  
Rhode Island



### B. FUN APPLE FACTS



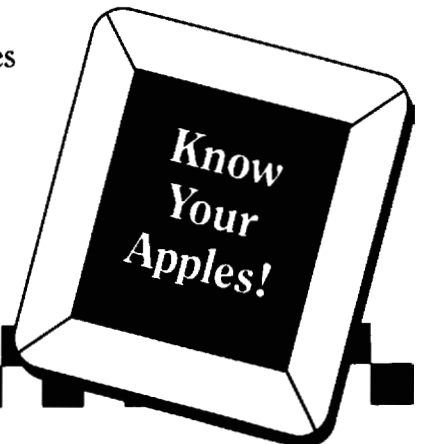
The average person in the United States ate 23 pounds of apples in 1990. Since a regular apple weighs 6.5 ounces, that means each person ate 56.6 apples.



The average apple tree in Washington state produces 2,000 apples in one year.



More than 11 billion apples are grown in Washington state each year.



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### C. VARIETY, VARIETY, VARIETY!

*More than 7,500 different kinds of apples are grown around the world today. The largest apple crops grown in Washington state are:*

**RED DELICIOUS**—Bright to dark red, sometimes striped. Have knobs at the base. Sweet and juicy. America's favorite snacking apple. Use in salads, fruit trays and by itself.

**GOLDEN DELICIOUS**—Golden to light yellow-green, sometimes with pink tint. Rich, mellow flavor. Tender skin, the favorite "all purpose" cooking apple. Keeps shape and tastes rich when baked or cooked. Good fresh and for salads.

**GRANNY SMITH**—Bright to light green, often with a pink tint. Tart and crisp. Excellent for salads and fresh eating. Tangy flavor stands out when baked, but do not overcook.

**ROME BEAUTY**—Bright red and round. Mild flavor. Mostly a cooking apple. To bring out flavor, add a little sugar or honey. Holds its shape well and tastes rich when cooked. Especially good for baked apples.

**WINESAP**—Deep to violet red, spicy flavor, mildly tart. For cooking and fresh eating. Winesaps keep spicy flavor when baked and make a thick juicy sauce. Best choice for cider.

**NEWTOWN PIPPIN**—Green, often with a yellow tint. Tangy-sweet and firm. Great for cooking and baking because they keep their shape and rich flavor. Also good by itself.

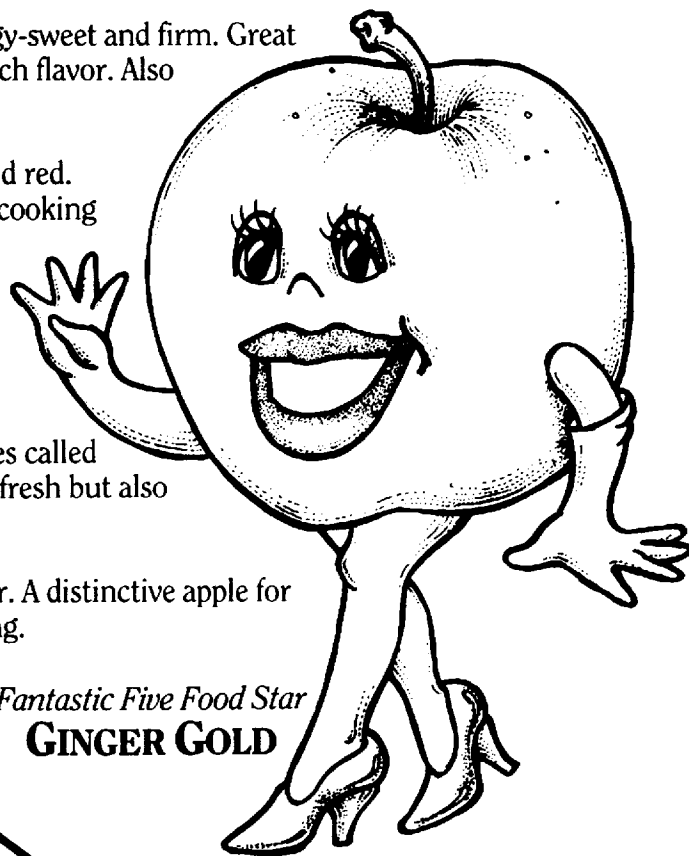
**FUJI**—From yellow-green with red highlights to nearly solid red. Sweet, mild, crisp and juicy. Delicious eaten fresh, good for cooking and stores well.

**GALA/ROYAL GALA**—Yellow-orange to nearly solid red. Sweet with a rich, full flavor. Best when used fresh by itself or in salads.

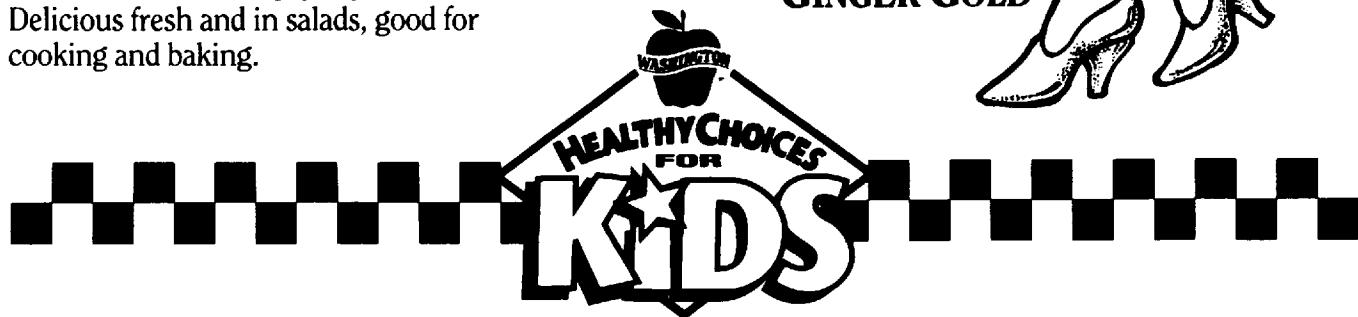
**CRITERION**—Bold yellow, often with red blush. Sometimes called the candy apple. Very sweet, crisp, flavorful and juicy. Great fresh but also fine for baking.

**ELSTAR**—Bright red and yellow. Intense sweet/tangy flavor. A distinctive apple for snacking, salads. Retains lively flavor and holds up to cooking.

**JONAGOLD**—Bright red over gold. Outstanding sweet-tart flavor. Crisp, juicy flesh, tender skin. Delicious fresh and in salads, good for cooking and baking.



*Fantastic Five Food Star*  
**GINGER GOLD**



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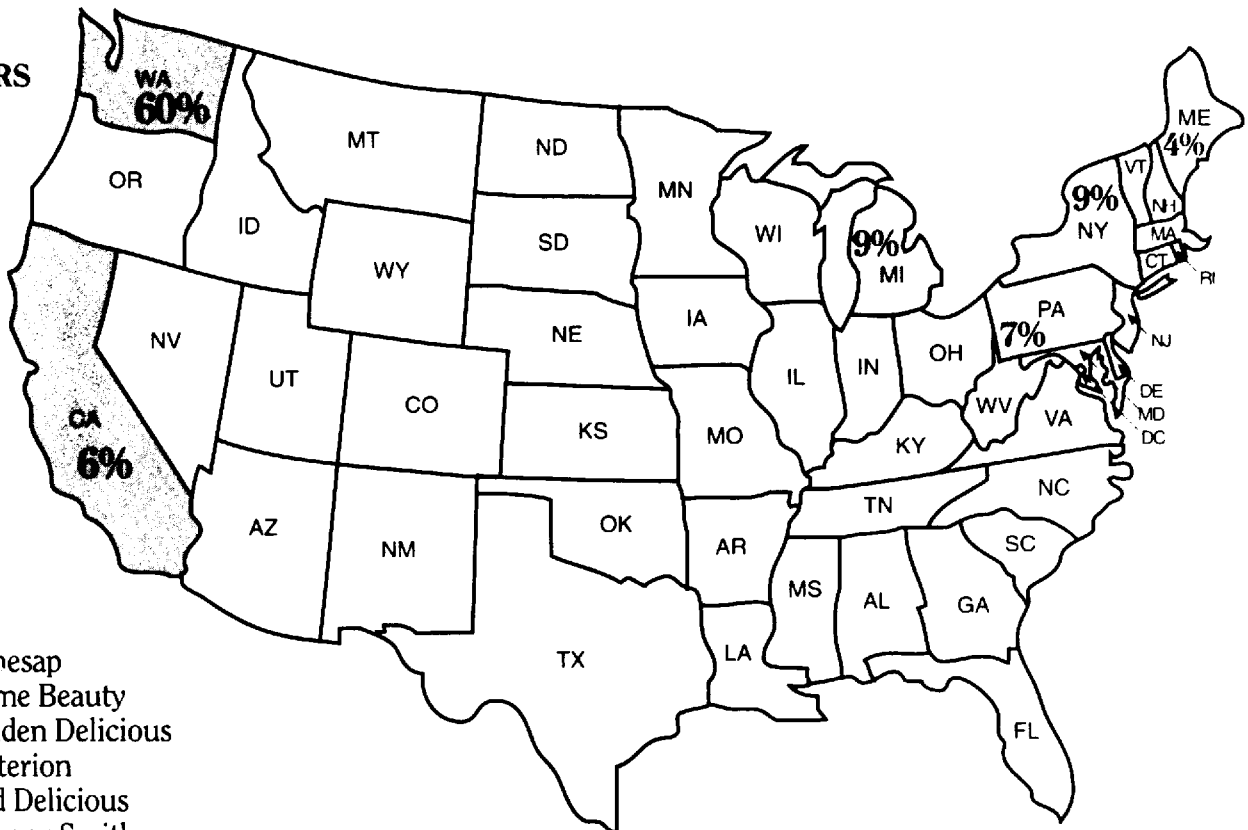
Answer these questions using the information on the previous page:

1. Which apple variety is the best choice for cider? \_\_\_\_\_
2. Which apple variety is the best kind to use for baked apples? \_\_\_\_\_
3. Which apple variety is the favorite "all purpose" cooking apple? \_\_\_\_\_
4. Which apple variety is sometimes called the "candy apple"? \_\_\_\_\_
5. Which apple variety is "America's favorite snacking apple"? \_\_\_\_\_
6. Which two apple varieties are mostly green? \_\_\_\_\_

7. Which apple variety is your favorite? \_\_\_\_\_

### ANSWERS

A.



- C. 1) Winesap  
2) Rome Beauty  
3) Golden Delicious  
4) Criterion  
5) Red Delicious  
6) Granny Smith  
Newtown Pippin

