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

**Apples**

**Comparison**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **Type of Apple (Variety)** | **Appearance** (colour, shape, size…) | **Texture** (ex. crisp, juicy, firm, soft) | **Flavour** (ex. Acidic, sweet, sour, dry) | **Pie or Eat** |
| 1 |  |  |  |  |  |
| 2 |  |  |  |  |  |
| 3 |  |  |  |  |  |
| 4 |  |  |  |  |  |
| 5 |  |  |  |  |  |

Which was your favourite type of apple? Why?

**Apple Reading:**

1. How many types of apples are there worldwide?
2. What are qualities you want to look for in apples used for pies? Give an example from our comparison of an apple that meats these standards.
3. What are the tree top varieties of apple in Canada?
4. From page 2, what are all the apples listed that are good for making pies?
5. Why are apples often so shiny when you are buying them?
6. Why do apples go brown on the flesh once cut and how can you prevent this?
7. How much fibre do you get from one medium sized apple?

**Pies and Pastries from Food for Today Textbook** (page 465 to 476)

1. How is the flakiness achieved in a pastry?
2. List 3 rules to follow when rolling the pie dough.
3. Why must you prick holes in an empty pie shell before you bake it?
4. What would happen if the slits were not cut in the top crust to allow steam to escape?

**Self-Reflection:**

1. What is the difference between an apple pie and an apple crisp?
2. What other fruits can you put into a pie? Why?
3. Are there fruit that cannot go into a pie? Which? Why?
4. What are benefits to making a crisp or pie?
5. What are negatives to making a crisp or a pie?