# Response Sheet for the Fruit Tasting

1. What fruit was your favorite from the tasting?
2. What are the category and/or season for the following fruits?
3. Grapes = Summer fruit
4. Apples
5. Banana
6. Pineapple
7. Pear
8. Tomatoes = summer (vegetable fruit)
9. Cucumbers
10. These are common varieties of fruits available in grocery stores. What type of fruit is each one?
11. Rome or Rome Beauty
12. Granny Smith
13. Gala
14. Bosc
15. D’Anjou
16. Honeydew
17. Crenshaw
18. Red Spanish
19. Cayenne
20. What essential nutrient does citrus fruit provide for the body?
21. What is the first step to preparing any fruit?
22. What is the proper range to ripen fruits stored out on the counter (at room temperature)?
23. Some of these commonly used vegetables are actually fruits. What type of vegetable are they?
24. Black Beauty and Japanese
25. Bibb and Romaine
26. Sugar Snap and Sugar Baby
27. Haricot verts
28. Bermuda and Pearl
29. What does it mean if a fresh fruit is weeping moisture or shows soft spots?
30. Describe the following cooking techniques for vegetables or fruits.
31. Tempura
32. Baking
33. Blanching
34. What common recipe in the American South is prepared with green tomatoes?
35. What vegetable is used to make guacamole?