



A new product on the Idaho agriculture landscape is the table **grape**. For some time Idaho has been known for its wine **grape** production, but in recent years, much effort has been directed at developing a table **grape** industry within the state.

"The table **grape** market is competitive, but the key is quality - you've got to have high-quality **grapes**," says Ron Mann, the president of the Idaho Table **Grapes** Growers Association. "We think we can become known for premium table **grapes**."

The state's table **grape** growers are concentrated in six counties close to the Oregon border. They believe they can grow premium fruit because of the excellent loam soils and the 2100-foot average elevation makes for warm days and cool nights. These temperature conditions allow Idaho producers to grow larger **grapes** than their chief competitors in California. Idaho **grapes** are harvested in September and October—after Californian and before Chilean **grapes** arrive in the market, giving Idaho an important marketing window for table **grapes**.



Grapes are a sweet, nutritious treat. A handful of **grapes** (about 20) have only about 70 calories and contain vitamin C, potassium and powerful antioxidants that help protect against cancer. Look for Idaho Preferred table **grapes** at your local market!

