

THIS WEEK IN THE GARDEN

FIRST WEEK OF NOVEMBER



Harvest of the Month: Apples

Gardening 101



Just like your garden needs up keep and cleaning, so do your garden tools. Now is the perfect time to clean and store your gardening tools to insure you're reading to go come spring. Check out this video from K-State Extension to learn more about keeping your tools in tip top shape!

www.kansashealthyyards.com/all-videos/video/cleaning-extends-the-life-of-garden-tools

Activities

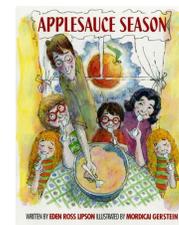
Visit the LPS website for more ways to include Farm 2 School in with your curriculum:
www.usd497.org/farm2school

- ◆ Make a seed-to-market apple sequence chain. Have students draw and cut out pictures of the steps in an apple's growing process. Punch 2 holes in each and string them in order onto a piece of yarn to make the chain.
- ◆ Split the class into groups and give each group a different variety of apple, one whole and one sliced. Have the students observe their apples using their five senses. Ask each group to teach the class about their variety, explaining what they ob-

Farm 2 School

Book of the Week

Applesauce Season
Eden Ross Lipson



A boy and grandmother pair team up to make several batches of applesauce throughout apple season. They pick the best apples

from the farmers market and work together in the kitchen to craft this delicious, seasonal treat. Step-by-step instructions and a detailed recipe are included to help readers recreate Grandma's applesauce.

Journal Topics

Take your students to the garden with their journals and encourage them to write on one of the following topics:

- ◆ Describe a time you cooked something with a family member. What were the ingredients? What were the steps? How did it taste when you were finished?
- ◆ Write down some questions you have about how and where apples are grown. Who could you ask to find the answers?
- ◆ What does the inside of an apple look like? Do the insides of different varieties look different? Write down some differences between the varieties you saw.

Eat Local

Apple Squash bake

1 winter squash, whole
3 apples
1/2 cup walnuts, chopped
2 Tbsp maple syrup
1/2 teaspoon cinnamon
1/2 cup apple cider
1/4 cup cranberries
1/4 cup water



Steps

1. Peel and cube squash and apples.
2. Place squash in baking dish with a maple syrup, cinnamon, walnuts, cranberries, and apple cider.
3. Stir until squash pieces are coated.
4. Place the mixture in baking dish, add water, and cover with foil.
5. Bake until squash is almost tender.
6. Add apples.
7. Bake until apples are tender.
8. Enjoy!