

# THIS WEEK IN THE GARDEN

## SECOND WEEK OF NOVEMBER



### Harvest of the Month: Apples

#### Gardening 101



Looking for ways to extend the garden season long into the fall and winter months? There are a variety of techniques you can utilize to keep growing as the weather gets cooler! Even things as simple as row covers can extend the growing season of lettuce well into December or January. Check out this video from K-state Extension to learn about Cold frames and hotbeds. <http://kansashealthyyards.org/all-videos/video/coldframes-and-hotbeds>

#### Activities

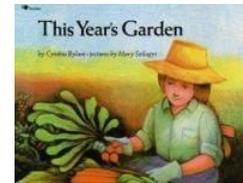
Visit the LPS website for more ways to include Farm 2 School in with your curriculum: [www.usd497.org/farm2school](http://www.usd497.org/farm2school)

- ◆ Make terrariums by planting small plants inside jars. Place pebbles at the bottom of the jar and then plant your plant in soil on top of the pebbles. Cover the roots of the plant with soil. Cover the jars with plastic wrap. Care for your terrarium by checking the soil's moisture each day. Water it if the soil feels dry to the touch.
- ◆ Make apple cookbooks for holiday gifts. Ask students their favorite apple dish and help them to write the recipe. Copy and compile students' recipes to create a great class cookbook.

#### Farm 2 School Book of the Week

*This Year's Garden*

By Cynthia Rylant



As the seasons change, so do the garden tasks for Uncle Dean, Granny, and Uncle

Joe. Winter is a time for planning next year's garden, spring is for planting, and summer and fall are for harvesting. Reflecting on a full year of maintaining a family garden, this story emphasizes the enthusiasm the family has during the winter for starting next year's garden.

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

#### Eat Local

##### Apple Chips

- 5 local apples of your choice, sliced into even 1/8-1/4 inch discs
- Assorted spices (cinnamon, cumin, lime juice, or salt)
- Parchment paper



##### Steps

1. Set oven racks on bottom and top quarter of the oven. Preheat to 225 degrees. Line baking sheets with parchment paper.
2. Line sheets with apples and dust apples with spices.
3. Place one sheet on top rack, one on bottom.
4. Bake for 1.5-2 hours, rotating baking sheets halfway through, until apples are golden. Remove apples immediately from sheets onto a cooling rack once out of the oven.

#### Journal Topics

- What was your favorite thing to grow in the garden this year? What do you want to plant more of in next year's garden?
- Imagine you are a plant growing in the garden during the winter. What type of blanket or house would you want to keep you warm until spring?
- After a visit to the garden, write about the clues you see that things are still growing and living.