

# THIS WEEK IN THE GARDEN

## SECOND WEEK OF SEPTEMBER



### Harvest of the Month: Cucumbers

#### Gardening 101



As plants mature they produce seeds. Whether it be lettuce that has gotten too hot, or weeds that have camouflaged themselves in with the flowers, plants are going to seed throughout the garden. Historically, farmers have saved seeds in the fall to plant in the spring.

Check out this video from the University of Wyoming Extension Office to learn about storing your seeds [https://www.youtube.com/watch?v=n\\_1yxxdzhyl](https://www.youtube.com/watch?v=n_1yxxdzhyl)

#### 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)

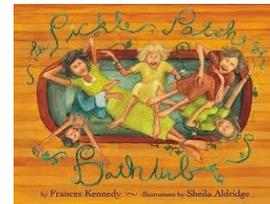
- ◆ **Taste test:** Do your students like cucumbers or pickles better? As a class, create a taste test and vote on the favorite. Tally up the votes and make a graph illustrating the results.
- ◆ Check out the pickle history time line [www.nyfoodmuseum.org/\\_ptime.htm](http://www.nyfoodmuseum.org/_ptime.htm). Have students pick an event and illustrate/write a story about it.
- ◆ When Donna (in the book of the week) was growing up in the 1920s, a new bathtub cost \$9.25. How much does it cost to buy a tub today? How many pickles would you have to sell?

#### Farm 2 School

#### Book of the Week

*The Pickle Patch Bathtub*

By Frances Kennedy



One day, Donna tries to bathe in the farmhouse washtub and realizes

that her legs are too long. She decides that she will grow pickling cucumbers to sell until she saves up enough money for a new bathtub. How many cucumbers will she have to grow and how long will it take for her to save enough money?

#### Eat Local

##### Homemade Refrigerator Dills

12 local pickling cucumbers  
8 cloves garlic, chopped  
2 cups water  
1 3/4 cups white vinegar  
1 1/2 cups chopped fresh dill\*  
1/2 cup white sugar  
1 1/2 tablespoons coarse salt  
3 sprigs fresh dill

\*Fresh herbs can be expensive in the store, so look for them at your local farmers market or growing in your school/community garden.

##### Steps

1. Cut cumpers in half lengthwise.
2. Peel garlic and chop garlic.
3. In a large bowl, combine the cucumbers, water, vinegar, chopped dill, sugar, garlic, and salt.
4. Stir, and let stand at room temperature for 2 hours, until the sugar and salt dissolve.
5. Place a sprig of dill into each jar.
6. Remove the cucumbers and place eight halves into each jar.
7. Ladle in liquid from the bowl to cover cucumbers.
8. Seal with lids and refrigerate for ten days before eating. Use within 1 month.

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

#### Journal Topics

- **Reading reflection:** What would you raise money for? What would you grow? Why?
- How do we get pickles from cucumbers? Have you ever eaten anything else that was "pickled"? Why do you think pickles were invented?
- Imagine you created the first pickle! How did you do it? Describe it to your friends so that they will want to try it!