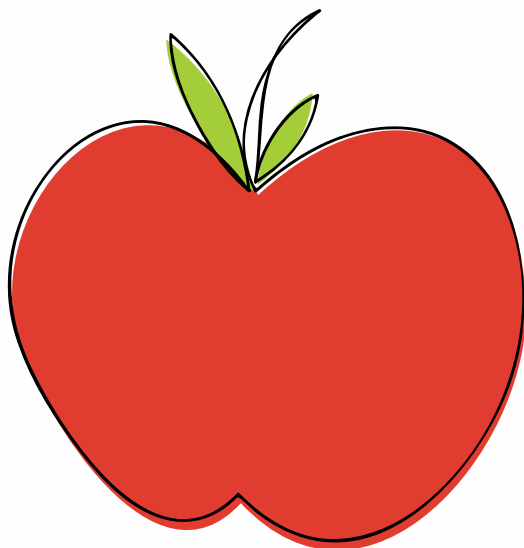


Harvest of the Month



October: Apples



Apples!



There are over 7,500 varieties of apples grown all over the world! They come in colors including green, yellow, pink and red.

Apples originated far away in a country called Kazakhstan, which is in central Asia. Apples were spread all across the world with a trade route called the silk road.



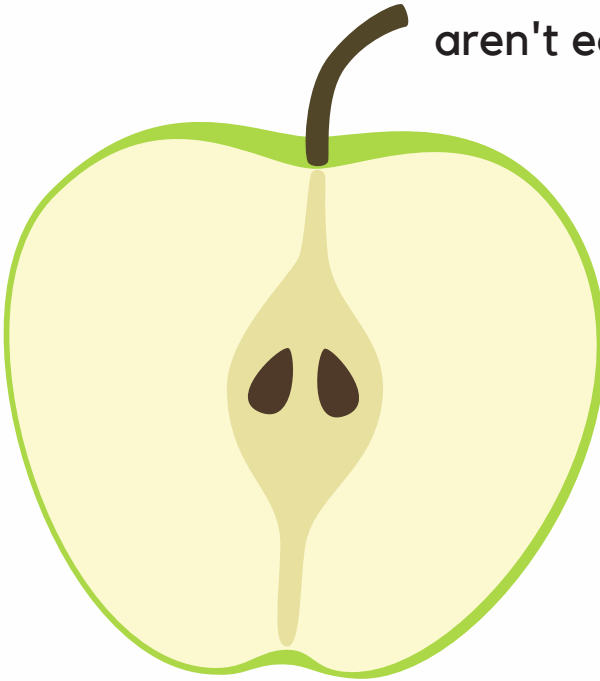
A "bushel" is a measurement used to sell apples. A bushel is equal to 42 pounds of apples. This can make 21 pies, 3 gallons of cider, or 20 quarts of applesauce!

Inside the Apple

Draw a line to the different parts of the apple!

Stem: connects the apple to the tree

Seeds: these are used to grow more apples! they taste bitter and usually aren't eaten



Flesh: the sweet, inner part of the apples

Skin: the outer layer of the apple

Core: the center of the apple, we usually eat around it

Apple Life Cycle



The start of an apple's life begins with a seed. Seeds are inside of the apple's core.

Apple seeds sprout when they have water, air, light, and the right temperature



Apples are then planted in the ground or "grafted" onto an existing apple root system called a rootstock

After 5-6 years of growth, most apples trees are considered "mature", which means they produce fruit



Bees pollinate apple flowers, which helps them to produce fruit!

Apple Word Search



Apples

WORD SEARCH



B A S K E T I F H F N A U W
F T K F H D A D Q E B V F P
L Z M P P D F R D P X Y B O
O A X I E R A L T S P M U U
W P E U E V O G F D O S Y N
E P F K L G I D K A E U D D
R L V P E Y L T H V Q D R S
X E S P R O U T A N V D R I
K S W Y Z L O E G M E O P C
Z A E R O O L M Y Z I S S X
D U I L M E D C W X T N C R
U C G S D Y I S L I C E S V
U E H R K U Z H Z R F D B M
R T I P J R O T T E N S T E

APPLESAUCE
BASKET
BUY
FLOWER
GOLDEN

JUICY
LEAVES
PEELER
POUNDS

ROTTEN
SLICES
SMOOTH
SOUR

SPROUT
TART
VITAMIN
WEIGH

Ingredients

- 1/4 cup oats, dry
- 1/4 cup flour, all-purpose
- 1/4 cup brown sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ginger, ground
- 1/4 teaspoon pumpkin pie spice
- 2 tablespoon butter, unsalted
- 4 medium apples
- 4 tablespoon heavy whipping cream



Directions

1. Preheat oven to 350 degrees F.
2. In a bowl add the first 7 ingredients, and use your hands to mix well.
3. Core the apples, and cut each in half. Place them in a baking dish, face up, and fill each apple with an even amount of oats. Pack it lightly until heaped over the top. Drizzle with cream. Bake for 40 minutes or until filling is golden and apple is soft.
4. Cool for 10 minutes, then serve; add more cream if desired.