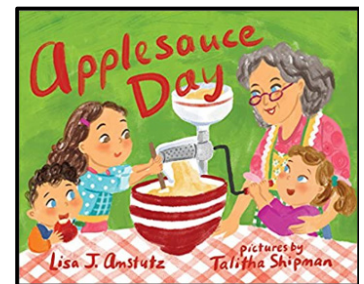


## Ag in the Classroom Book of the Month

### APPLESAUCE DAY

by *Lisa Amstutz*

Maria and her family visit an apple orchard and pick apples. Then it's time to turn the apples into applesauce! Every year they use the special pot that has been in the family for generations to make applesauce. First they wash the apples. Then Grandma cuts them into quarters. Follow each step in the process as everyone helps to make delicious applesauce!



To view this book on YouTube click [here](#).

### Fun Facts:

- \* 1 small apple = 3/4 cup sliced or chopped = 3/4 cup finely chopped = 1/2 cup grated = 1/3 cup sauce
- \* After slicing apple slices put them in fresh lemon juice to prevent the slices from turning brown
- \* Apples, along with pears, plums, cherries, and peaches are all members of the rose family of plants. The apple is made up of about 25% air.
- \* There are more than 2,500 different types of apples grown in the US. The only native apple plant in the US is the crab apple tree.
- \* About 60% of the United States' apple crops are eaten raw each year, the other 40% is used to make applesauce, apple pies, apple cider, apple juice, and more delicious apple-goodness. Americans eat about 46 pounds of raw and apple-products each year which makes apples the most consumed deciduous fruit in the country.

### Videos

- \* Farm Monitor- Apple Harvest
- \* Apple-How Does it Grow?
- \* Farm to Table-How Applesauce is Made

### Activities

- \* Slow Cooker Apple Sauce Recipe for Kids and Sequencing Page
- \* Apple Taste Testing Experiment
- \* Rotting Apples-A Science Experiment Recording Sheet
- \* Science Experiment {Apple Exposure}
- \* Directed Drawing Kit: How to Draw an Apple
- \* Minute to STEM it: Bobbing for Apples