



MEGAN LARDIE

kids CRAIC

AN APPLE A DAY

National Apple Day is October 21st, and is a day to honor the apple and all its forms. The day was started in 1990 in the United Kingdom to raise awareness about how important orchards are and the many different kinds of apples.

It is a day to appreciate the historical significance of apples, which have been an important part of diets and traditions for centuries. It is a day to celebrate everything from apple pie to apple cider to crisp apples right off the tree!

Johnny Appleseed is an American folk hero and was a real person. His real name was John Chapman. He was born in 1774 in Massachusetts. When he was young, he worked at a neighbor's apple orchard and learned all about apples. He then moved out west to start his own apple business.

John collected apple seeds from cider presses in Pennsylvania, then he planted the seed and grew them until they became young trees. He sold the trees to the settlers so they could start their own apple orchards. He did this all over Ohio,

Indiana, and Illinois.

It is believed that apples first grew in Asia nearly 5,000 years ago! The only apple that is native (started in) to North America is the crabapple, which is usually too tart to eat. The first apple trees in North America grew from seeds brought over by Jesuits in the 1500s. Then the Pilgrims brought more young trees from England in 1620 and planted them all over New England.

Varieties

Would you believe that there are over 7,000 different varieties of apples around the world? Not all kinds are widely known and are not available everywhere. Many may be limited to specific regions of the world.

New varieties are always being developed because we use apples in so many ways, such as baking or making cider. The most common varieties are red delicious, gala, fuji, granny smith, honey crisp, Braeburn, and pink lady.

What is your favorite kind of apple? Do you have a favorite recipe using apples? •

Kids in the Kitchen Caramel Apple Pretzel Bites

Try these for a fun fall snack! These are best served within 1-3 hours of preparing them.



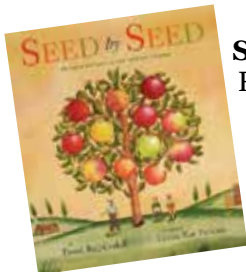
Ingredients:

- 44 Caramels (1 bag)
- 44 Snap pretzels
- 2 Honeycrisp apples
- Toothpicks
- Sprite (optional)

Directions:

- On a cookie sheet, lay out the pretzels in rows.
- Unwrap all the caramels and put them on top of each pretzel.
- Preheat oven to 250 degrees F.
- Cut up the apples into small pieces. Put them in a bowl of sprite or lemon juice if you want to prevent browning. Dry them off completely. Stab each one with a toothpick and set aside.
- Bake the pretzels with caramels for 5-6 minutes.
- Once the caramels are soft, push the apple and toothpick through the middle.
- Let cool and enjoy!

LITERATURE CORNER



Seed by Seed: The Legend and Legacy of John "Appleseed" Chapman by Esme Raji Codell

We should always remember what Johnny Appleseed taught us almost 200 years ago: Use what you have, share what you have, respect nature, make peace where there is war, you can reach your destination by taking small steps. This insightful and friendly text with stunning illustrations makes for a stellar picture book for all. For ages 4-8, 48 pages.

Forest World by Margrita Engle

Edver is being sent to Cuba to visit his father that he barely knows. Travel laws have changed, and it is easier for divided families to be reunited. His mom feels he needs some father-son bonding and to meet the sister, Luza, who he has never met. Edver and Luza sneak on the internet and accidentally catch the interest of a dangerous wildlife poacher. Now, they must work together to conquer this real villain to save the Cuban jungle that they both love! For ages 10 and up, 224 pages.



Lardie's Laughs

Q. What do you call a grouchy apple?

A. A crabapple!

Q. What is worse than finding a worm in your apple?

A. Finding half of a worm in your apple!

