

# Apples

## Apples Growing

Apples growing on a tree  
Reach up high, pick one for me!  
Ripe red apples, nice and sweet,  
What a healthy, yummy treat!  
You can have an apple, too.  
Here is one I picked for you!  
Together we will sit and munch,  
And listen to our apples CRUNCH!

## Way Up High in the Apple Tree

Way up high in the apple tree, (Raise arms high above your head)  
Two red apples smiled at me. (Point to your cheeks and smile)  
I shook that tree as hard as I could, (Pretend to shake a tree)  
Dooowwwwwwn came an apple, (downward motion with both hands)  
Mmmm, it was good! (Rub your belly)

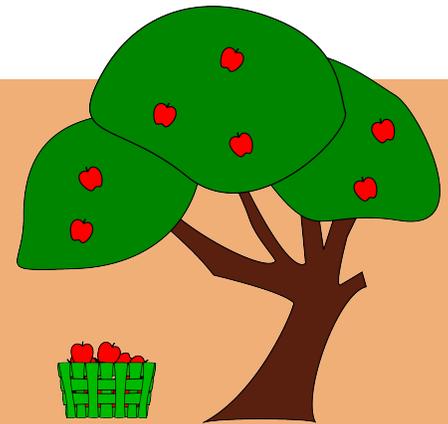
## Apple Stamping



- Apples
- Knife
- Paper or brown paper bag
- Paper Plates
- Non-Toxic Paint
- Paintbrushes

### Instructions:

1. Select your apples and cut your apples in half (Adult Supervision Advised).
2. Pour paint onto paper plates, red, green, and yellow for apples or even orange to make pumpkins.
3. Dip the apples into the paint, cut side down. Use a paintbrush to evenly coat the apple.
4. Press the apple onto the paper and lift straight up.
5. Paint or dip the apple back into the paint for each stamp.
6. Add details like stems or leaves.



Visit a local Orchard:  
[curranappleorchard.com](http://curranappleorchard.com)

The Curran Apple Orchard Park located at 3920 Grandview Dr W, University Place, WA. Created as a hobby orchard in the early 1950s, the orchard today offers residents and visitors a multitude of opportunities. More than 200 trees with more than 15 varieties of apples offer a tranquil place to enjoy nature along with providing food and shelter for birds, bees, small wildlife and deer.

## Washington Apple Facts:

[bestapples.com/washington-orchards/crop-facts/](http://bestapples.com/washington-orchards/crop-facts/)

- Washington grows more apples than any other U.S. state.
- Washington's annual harvest yields more than 100 million boxes of apples.
- Each and every Washington Apple is picked by hand.
- Last year, the average U.S. consumer ate 16 pounds of fresh apples.
- If you put all of the Washington State apples picked in a year side-by-side, they would circle the earth 29 times.



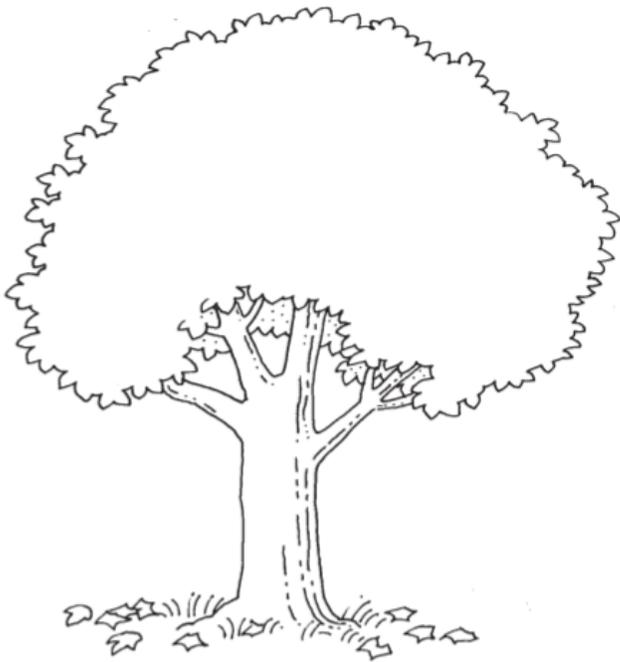
**tacoma public library**  
Start here. Go anywhere.

(253) 292-2001

[www.tacomalibrary.org](http://www.tacomalibrary.org)

# Apple Tree

Draw apples in the tree.  
Then write a number to finish the sentence below.



My tree has \_\_\_\_\_ apples.

## Johnny Appleseed

Born: 1774; Died: 1845

Johnny Appleseed's real name was John Chapman. He grew up near an apple orchard in Leominster, Massachusetts. He dreamed of planting apple trees for the people moving west. He knew that the apples would give the settlers food they would need.



When Johnny was about twenty years old, he set off to plant his trees. In each state, Johnny planted and sold trees to the settlers for a few cents each. If the settlers didn't have money, John gave them the trees for free. As Johnny moved across the country, he ate nuts and berries, and slept outside under the stars. Some people say he wore a cooking pot on his head like a hat!

Johnny kept planting trees for almost fifty years, traveling as far west as Illinois. Some people say we are still eating apples from Johnny's trees today!



## Apple Smiles:

[kids-cooking-activities.com](http://kids-cooking-activities.com)



- Cut an apple into slices. (these are the lips)
- Spread nut butter or cream cheese on apple slice.
- Place mini marshmallows or yogurt covered almonds (these are the teeth) on top of peanut butter and top with another apple slice.



## Cinnamon Apple Chips:

[momypoppins.com](http://momypoppins.com)

### Ingredients:

- 2 c unsweetened apple juice
- 1 cinnamon stick
- 2 apples



### Directions:

- Heat oven to 250 degrees F.
- Combine apple juice and cinnamon stick in a pot; bring to a low boil while preparing apples.
- Core the apples. With sharp knife, slice off 1/2-inch from top and bottom of apples and discard (or eat!). Saw gently crosswise into very thin (1/8-inch) rings, rotating the apple as necessary to get even slices.
- Drop the apple slices into boiling juice; cook 4 to 5 minutes or until slices appear translucent and lightly golden.
- With a slotted spatula, remove the apple slices from juice and pat dry with a paper towel.
- Arrange the slices on cake-cooling racks, being sure none are touching.
- Place the racks on the middle shelf in oven; bake 30 to 40 minutes until apple slices are lightly browned and almost dry to touch.
- Let chips cool on racks completely before storing in airtight container.

