

# STEM





## Welcome to STEM Storytime @ Home!

STEM Storytime is a program for preschool aged children and their caretakers. Like our other Early Childhood programs, STEM Storytime introduces important elements of prekindergarten learning with a live story presentation from a member of the museum's education team. This program provides preschoolers with new science and nature based concepts and vocabulary using the familiar tools of storytime and hands on activities to further enhance new learning opportunities.

This Month's story is *Before We Eat: From Farm to Table* by Pat Brisson, Illustrations by Mary Azarian

# From Apples to Applesauce

This activity will provide us some ice cream to share just like in this month's story. There is fine and gross motor work involved plus you get a yummy treat! Get the whole family involved in the process.

Here are the supplies you will need to gather in advance to make your own applesauce:

- Slow cooker (7-8 quart)
- Apple slicer
- Apple peeler
- Knife
- Measuring spoons
- Spoon for stirring
- Handheld blender
- Cups or small bowls for serving
- Spoons for eating the applesauce

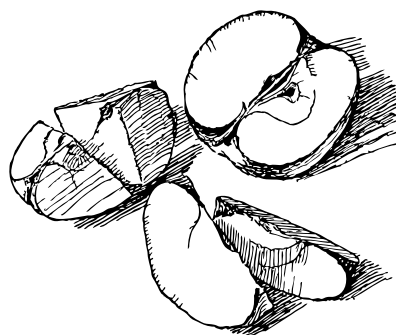


## Applesauce For Kids Recipe Ingredients

One of the best things about this recipe is that it only has 4 ingredients- I told you it was easy!

- 14 of your favorite apples. Mix up the varieties to get a unique taste, some suggestions are HoneyCrisp, Golden Delicious, and Gala
- 2 tablespoons fresh lemon juice
- 1 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- Sliced Apples for Applesauce

Feel free to adjust the amounts of cinnamon and nutmeg to taste. You can also adjust the number of apples and ingredients used if you have a larger, or smaller class.



## Applesauce Prep

1. Wash apples thoroughly
2. Peel and core apples
3. Cut apples into small chunks
4. Have an adult help peel, core, and chop the apples.

Many children prefer their applesauce without the skin because it makes for chunky applesauce but the choice is yours to leave the skin on your apples or peel them.

Have your child help with washing the apples and putting the cut and peeled apple chunks into the slow cooker.

They can also help sprinkle the cinnamon and nutmeg in the pot and stir.

## Applesauce For Kids Recipe Cooking Directions

1. Put the apples, lemon juice, cinnamon and nutmeg into your large slow cooker and mix with a spoon.
2. Cover and cook on low for 4 hours until the apples are soft. Keep the slow cooker in a safe location where the children won't be able to reach it.
3. When the applesauce is done cooking, blend the mixture right inside the slow cooker with a potato masher.
4. When cool, serve in small cups or bowls and enjoy!





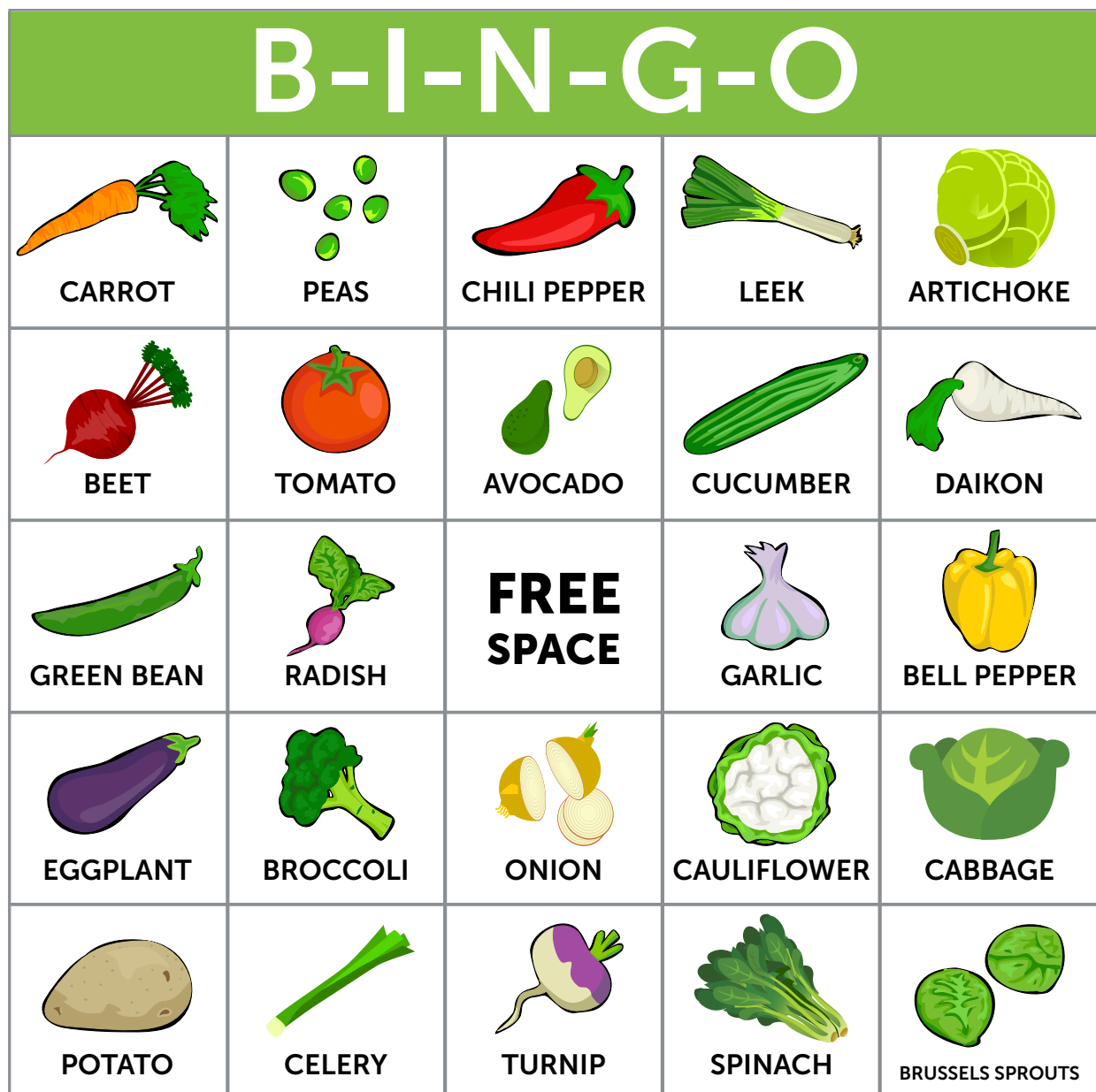
# Veggie Bingo!

**V-E-G-E-T-A-B-L-E!**

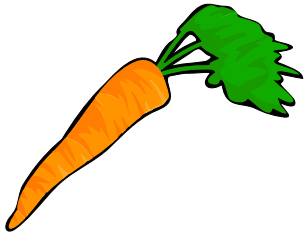
Cut out the bingo calling cards from the provided sheet to play a round of bingo using the card provided. Before you begin review the names of the vegetables with your child. Which do they recognize? Which are new to them?

**BONUS:** Visit your refrigerator or your local grocery store or market to gather the vegetables on your bingo card.

Take taste tests of the vegetables as you go or make your samples the bingo cards! As you snack, mark off each vegetable!



# Calling Cards



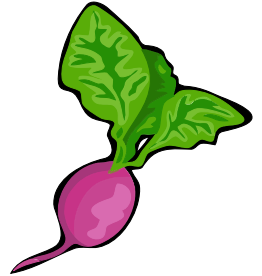
**CARROT**



**CABBAGE**



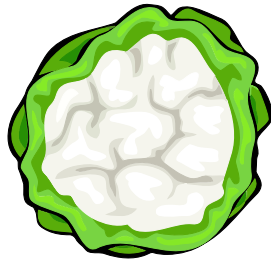
**GARLIC**



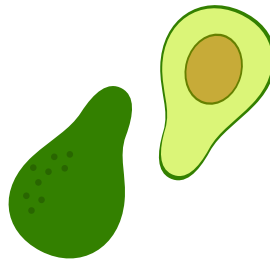
**RADISH**



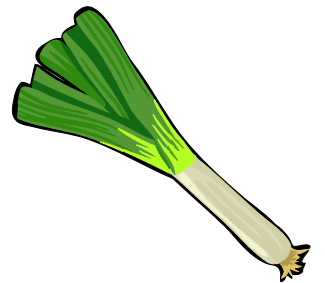
**DAIKON**



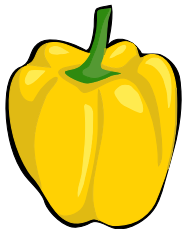
**CAULIFLOWER**



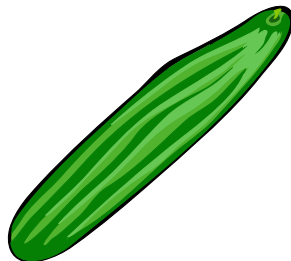
**AVOCADO**



**LEEK**



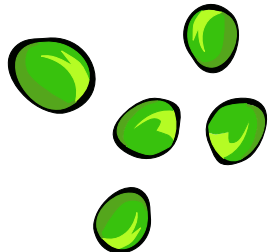
**BELL PEPPER**



**CUCUMBER**



**BROCCOLI**



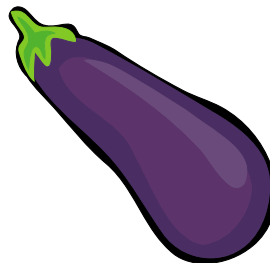
**PEAS**



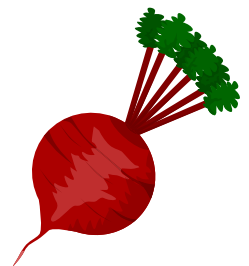
**ARTICHOKE**



**TOMATO**

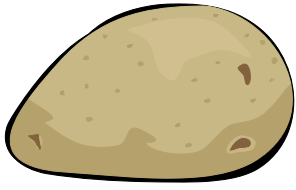


**EGGPLANT**

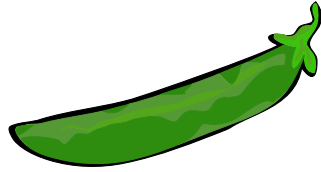


**BEET**

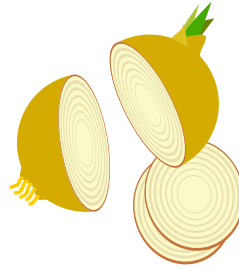
# Calling Cards



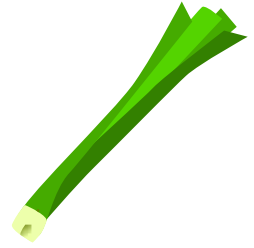
**POTATO**



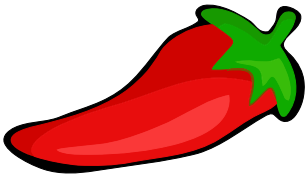
**GREEN BEAN**



**ONION**



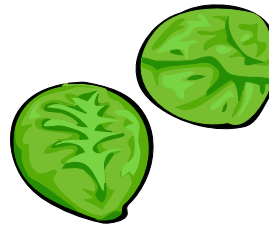
**CELERY**



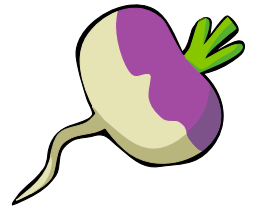
**CHILI PEPPER**



**SPINACH**



**BRUSSELS SPROUTS**



**TURNIP**

# Farm to Table Sequencing Cards

How does food make it from a farm onto your dinner plate? In this month's story, *Before We Eat: From Farm to Table* by Pat Brisson we learned how farmers turn their crop into different types of food!

Use the cards provided to practice sequencing from Farm to Table!

**BREAD**

**FLOUR**

is used as an ingredient  
to make bread

**BREAD**

**BREAD**

is baked in oven

**BREAD**

**WHEAT**

is taken to the mill

**BREAD**

**WHEAT**

grows in field

**BREAD**

**MAKE**

a sandwich with  
your bread!

**BREAD**

**WHEAT**

is ground into flour

**BREAD**

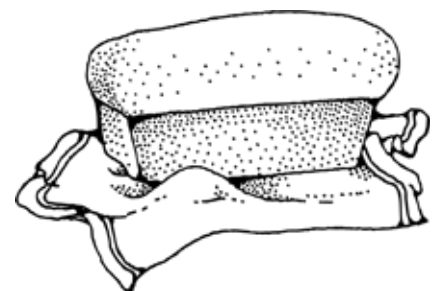
**BREAD**

is sold in bakery  
or grocery store

**BREAD**

**WHEAT**

is cut down





# Farm to Table Sequencing Cards

**GRAPE JAM**

The  
**COOKED  
GRAPES**  
are canned

**GRAPE JAM**

The  
**GRAPE JAM**  
is sold in stores

**GRAPE JAM**

**GRAPES**  
are picked

**GRAPE JAM**

**GRAPES**  
grow on vines

**GRAPE JAM**

**MAKE**  
a sandwich with  
your grape jam!

**GRAPE JAM**

**GRAPES**  
are sent to process

**GRAPE JAM**

**GRAPES**  
are cooked



# Farm to Table Sequencing Cards

**MILK**

**MILK**

is sold in stores

**MILK**

**COWS**

graze on grass

**MILK**

**MILK**

is put into bottles

**MILK**

**MILK**

is pasteurized

**MILK**

**ADD MILK**  
to your cereal!

**MILK**

**COWS**  
are milked

**MILK**

**MILK**

bottles are  
shipped to stores



