

## Winter on a Farm: Making applesauce

**Grade Level:** 1<sup>st</sup>

**Season:** Winter

**Larger IGS Unit:** Farms

**Essential Question:** What happens on a farm in winter? What are the jobs on a farm in winter? How do we have food in winter?

**Objective:** Students will be able to describe the seasonal changes on a farm, from fall to winter. Students will be able to identify different chores that are done on a farm in winter.

**Materials:**

Apples  
Slow cooker/rice cooker  
Water  
Cinnamon  
Cutting boards  
Apple slicers  
Bowl  
Applesauce Chronology (cut into strips)  
Colored construction paper  
Glue sticks

**Introduction:**

Ask students what kinds of foods they eat during winter. Fresh? Frozen? Canned? If it is fresh food, does it come from here? Where does it come from?  
Review what it means to “preserve” food, and why that is important in winter.  
Explain that there are ways, other than dehydrating, to store away food that will not last from fall until spring.

**Activity:**

Have students wash their hands before going to their desks. Each student is given an apple. Ask students to figure out *another way* to make that apple last all the way until spring.  
Bring out the apple slicers and let each students slice their apple. Two at a time they can come to the cooker and gently place their apples in. Choose two students to add water. Choose two students to add cinnamon. Choose a few students to stir.  
Ask students to imagine what the apple slices might look like when they are done being cooked.  
Are they bigger? Smaller? What will they taste like?

**Wrap up/ Assessment:**

At their desks, students create a recipe for applesauce. They write their name and date at the top. Then they put the sentences in order. Before they glue down their sentences, the order must be checked by a teacher. Students take the recipes home to share with their family.

**Extensions:**