

There are over 60 apple orchards in Indiana producing over 200 varieties of apples. Indiana produces over 1.2 million bushels of apples every year. Apple trees can take anywhere from 4-10 years to produce their first fruit.

Jonathan Chapman, also known as Johnny Appleseed, is famous for his travels across America planting apple seeds at various settlements. In his journeys, he spent time planting his apple tree seeds in Indiana.

Apples are the top fruit produced in Indiana and are grown all across the state. Apples are a great choice, because they are full of fiber, vitamins, and carbohydrates.

DID YOU KNOW?

25% of apples' volume is air, which is why they float in water. This allows for the carnival game – apple bobbing!



HOMEMADE APPLESAUCE

Ask an adult for help.

INGREDIENTS:

- 6 Apples
- $\frac{3}{4}$ Cups of water
- $\frac{1}{4}$ tsp of ground cinnamon
- 2 tsp lemon juice

DIRECTIONS:

1. Wash, peel, and remove the core from each apple. Chop the apples into $\frac{3}{4}$ inch chunks.
2. Add the apples, cinnamon, and water in a pot and place the lid on top. Heat the apples over medium heat until they come to a simmer
3. Let them simmer for 15-20 minutes, stirring occasionally.
4. Removed the pot from heat and mash the mixture with a potato masher.
5. Add the lemon juice to the applesauce and stir to combine. Chill in the refrigerator. Enjoy!



WHY IS MY APPLE BROWN?

Have you ever wondered why apples turn brown, or how to prevent it? In this experiment you will explore how to stop your apple from turning brown.

LIQUIDS:

- Apple juice
- Sugar water
- Honey water
- Water
- Lemonade
- Vinegar
- Pure lemon
- Baking soda
- Orange juice
- water
- Salt water
- Milk

MATERIALS:

- Apple slices
- Small containers
- Paper and pen
- Paper plate

DIRECTIONS:

1. Cut out small pieces of paper and write the name of each liquid you are going to test. Choose at least 3 liquids. Label one piece as “air” which will be used as the control. You will compare the other apples to the control.
2. Pour each liquid you are using into separate containers and place the labels next to the containers.
3. Place an apple slice in each container. Make sure that it is submerged in the liquid.
4. Let the apple slices sit for 5 minutes and take the apple slices out of the containers.
5. Place each slice and the corresponding label on a paper plate.
6. Let the slices sit for an hour and check on the apples. Write down what you see happening with the apples.
7. Leave the slices for a couple more hours and record the changes you see.
8. Leave the slices for a total of 5 hours. Record your final observations! Discuss the differences between the browning of each apple in the various liquids.

AFTER 1 HOUR

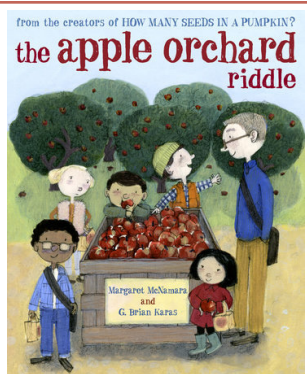
AFTER 3 HOURS

AFTER 5 HOURS

READ ABOUT IT!

Learn more about apples
by reading *The Apple
Orchard Riddle*.

Listen to the book on YouTube:
bit.ly/IASapplebook



SCAN THE QR CODE TO
HEAR FROM AN
INDIANA APPLE
FARMER.
OR VISIT: bit.ly/IASapple



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