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About cultivation.

The apple tree grows best in Temperate Zones. The Romans enjoyed apples, and in their numerous conquests they spread various kinds of apples throughout England and other parts of Europe. Through a lot of experimenting, cultivators have improved the quality of apples by breeding. Producing a new apple may take as long as 20 years.

About harvesting

The apple season starts in July or August in the Northern Hemisphere. Apples should be harvested in dry weather. They should be picked carefully so that the new shoots and their leaves are not damaged. When apples are really ripe, turning the fruit slightly will easily break it loose from the branch. Apples can stand temperatures a few degrees below the freezing point, depending on their level of ripeness and their sugar content.

About storage

An interesting feature of apples is that they breathe. They absorb oxygen from the air and exhale carbon dioxide as well as water. Therefore, the warmer the environment, the sooner they dehydrate and shrivel. Through breathing they also absorb odors from their environment. Therefore, it is best to store them by themselves at a temperature of about 40 degrees Fahrenheit.

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