



Kid's Corner- Fall 2021 Newsletter

Summer has left us and the sounds and sights of autumn have arrived. Freshly fallen crimson red, burnt orange, and yellow leaves litter our pathways. The sounds of rustling leaves echo in our ears as the squirrels and other wildlife burrow their fall harvest. Pumpkins decorate our porches, and sweet apple cider fills our cups. Autumn is a season of beautiful change. It is like a portrait that hangs outside.

Let's Explore Apples

Apples can be described as crispy, red, delicious, yellow, golden, sweet, sour, and so many other ways. Did you ever wonder why there are so many different types of apples? It has to do with genetics. The original apple was similar to a crab apple. It was small in size, a dull color, and tart. Unlike our many varieties of robust, delicious, and colorful apples we have now.

At this point, you may be wondering how we get so many different types of apples? It has to do with genetics and cross pollination. Since apples are a fruit they produce flowers. Those flowers are then pollinated and turn into a fruit. When you go to an apple orchard you have noticed the bees buzzing. Those bees have a job, those are our pollinators. Imagine that one of those bees flies to the center of a Gala apple and gets covered with pollen. It then flies to a Honeycrisp apple and goes to the center where the stigma (center of the flower) is located. After it leaves traces of the pollen from the Gala apple on it. It has now cross pollinated the flowers. Now it may create an even tastier, sweeter, and juicier apple.

FALL SCIENCE EXPERIMENT

Supplies:

- Apples
- Dish soap
- Baking Soda
- Vinegar
- Container to catch the fizz
- Food coloring
- Knife to carve out a hole (for adults to do!)



Directions:

1. Put the apple on a plate.
2. Have an adult cut a hole at the top where the stem is located.
3. Add a drop of dish soap and a few drops of food coloring.
4. Now put the baking soda in the hole. After add the vinegar. Now watch it erupt!

Recipe



Apple Sauce

Ingredients:

- 7 medium apples
- ½ cup water
- 1/4 cup honey
- ½ teaspoon cinnamon
- Squeeze of fresh lemon

Directions:

1. Core and cut the apples into bite-sized pieces.
2. Put the apples in a medium sized saucepan.
3. Add all the other ingredients to the pan. Put it on medium heat.
4. Reduce heat to low, cover and simmer for 15-20 minutes. Stir often until the apples are soft.
5. You can leave it chunky or mash it with potato masher if you would like a smoother texture.

HIGHLIGHTING FURRY FALL FRIENDS ADAPTING TO THE SEASON



The eastern gray squirrel usually has gray fur. Its stomach is white and it has a bushy tail. The eastern gray squirrel uses its tail to maintain balance when running through trees. Since they are related to rodents you may notice them storing food for the winter. They are scatter hoarders so you may notice them scurrying around hiding nuts in many different places. They have a great memory and are able to instinctively remember where they hide their food.



White-tailed deer are large mammals that weigh between 50-200 lbs. The average buck (male deer) in New Jersey weighs around 150 lbs. Females (does) are usually smaller and average around 100 pounds. As we begin to move closer to winter you will notice the young deer will lose their white spots. Mating season is typically from September through January and it peaks in November.

Bucks, which can be identified by their racks (antlers), can become aggressive during the mating season. It is best to stay at a distance and not approach them.

**Please send your photo of the finished projects to
HawthorneEC@gmail.com or Facebook Hawthorne Environmental
Commission/Green Team.**