

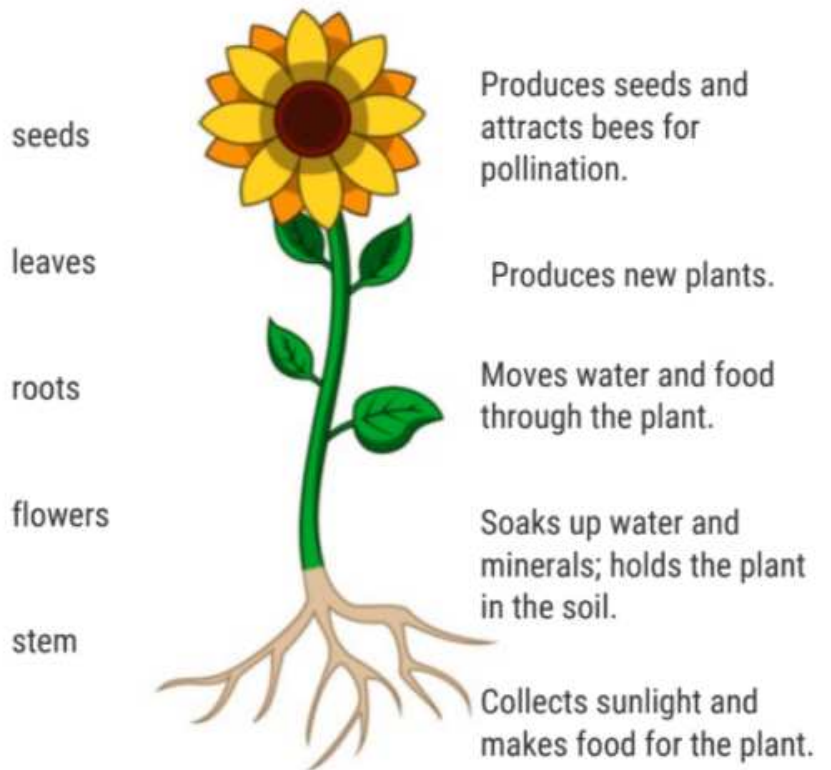
JUNE

Week 5



Welcome to the eighth lesson of the Junior Garden Club! In the last lesson we learned about the different parts of the plant.

Review what you learned about the parts of the plant! Here is the answer key to last week's activity. Check the answers to see if you got the right answer!



seeds - produce new plants
leaves - collects sunlight and makes food for the plant
roots - soak up water and minerals
flowers - produce seeds and attracts bees
stem - moves water and food

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Gardening tasks

It is time to fill in your plant growth chart! Have you:

- Noticed any new growth?
- Watered your plants regularly?
- Given your plants fertilizer?
- Rotated them so they are not always leaning into the sun?

Plants can be a lot of work to take care of so it is important to keep track of all of your gardening tasks!

Contest:

Have you been keeping careful track of your plant growth and growing tasks?

We are having a Junior Gardener Growing contest! Keep track of your plants in your growth chart and submit a photo of your growth chart and plants to our website by July 21st to win a gardening package.

Learn more [HERE](#).



This week we are going to learn how to harvest tomatoes!

Remember that gardening is a lesson in patience. Don't worry if your plants are not at this stage yet. When the time is right for your plant, you can refer back to the lesson plan to see how to take care of it. Until then, you can try the activities and recipes!

How to Harvest and Store Tomatoes:

Depending on the type of tomato that you chose to plant, your tomatoes may be ready to pick!

Cherry tomatoes only take a couple of months to ripen. If you planted cherry tomatoes, they may be ready by now. When your cherry tomatoes are ready to pick, they will come off of the plant with a gentle tug. Try taking them off the vine before they're perfectly ripe! They will continue to ripen when taken off the vine, and you will have some tasty tomatoes.

Check back on your plant often as you may have ripe cherry tomatoes to harvest every few days!

Big or medium tomatoes will take longer to grow and will be ready to harvest later in the summer!

Store the tomatoes indoors to continue to ripen. Storing them at room temperature will allow them to ripen faster. Storing them in the fridge will slow the ripening process.



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Painted Rocks Activity:

Follow the directions to make some rock critters to go in your garden.

Materials:

- Smooth, flat rocks
- Paint colours including white paint
- Paint brushes
- Sharpies

Method:

1. Wash your rocks and scrub off any dirt before you start.
2. Coat the entire rock in a layer of white paint.
3. Paint your design on top and use several coats of paint or use a sharpie to draw on a design.
4. Get creative! Try creating a ladybug, a bumblebee, or even a frog!



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Mixed Tomato Salad

Ingredients:

- ¼ cup canola oil
- 2 tablespoons balsamic vinegar
- 1 teaspoon Dijon mustard
- 2 cloves garlic, minced
- Salt and pepper to taste
- 2 cups multi-coloured cherry and grape tomatoes, halved
- 8 ounces mozzarella balls
- Mixed greens for serving
- 10 fresh basil leaves, finely chopped

Method:

In a small bowl, whisk together olive oil, balsamic vinegar, mustard, garlic, salt and pepper.

In a larger bowl, combine tomatoes and mozzarella. Drizzle dressing over the tomato mixture and toss to coat. Allow to stand for 15 minutes.

To serve, place a mound of greens on a plate. Top with a heaping spoonful or two of the tomato mixture. Sprinkle with chopped basil, and drizzle extra dressing from the bottom of the bowl over the top.

Keep an eye out for next week's lesson plan where you will learn about how to harvest and cook with peppers!



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References:

Gardening Know How—Planting and Picking Cherry Tomatoes, 2021

<https://www.gardeningknowhow.com/edible/vegetables/tomato/growing-cherry-tomatoes.htm>

Tomato Dirt—Harvesting Tomatoes

<http://www.tomatodirt.com/harvesting-tomatoes.html>

Big Marble Farms—Mixed Tomato Salad

<https://bigmarble.ca/recipes/mixed-tomato-salad>



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