

SCIENCE AT HOME

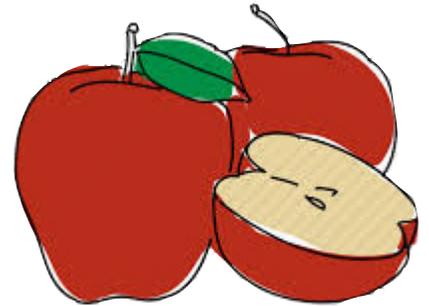
from the Montana Science Center

What's the big deal about fruits and vegetables?

Follow along in this weekly series, inspired by our current exhibit EAT WELL, PLAY WELL, as we learn about various items from the produce department. Recipe and science experiment included!

Spotlight on: APPLES

1. Apples, along with pears, plums, cherries, and peaches are all members of the rose family of plants.
2. The science of apple growing is called pomology.
3. When John Glenn, the first American to orbit Earth, blasted off on his initial space flight, he carried with him pureed applesauce in squeezable tubes.
4. It takes about 36 apples to produce a gallon of apple cider.
5. Ever wonder why there's bobbing for apples and not other fruit? The apple is made up of about 25% air. That makes them more buoyant and perfect for the watery game.
6. Ever cut an apple open and looked inside? There are five distinct seed pockets called carpels in each one.



Salted Caramel Apple Cookies (recipe from MamaTeaches.com)

INGREDIENTS

- 1 c. chopped apples, plus 2 tbsp butter, 1 tsp cinnamon
- ½ c. butter
- 1 ⅓ cups packed brown sugar
- 1 egg
- ¼ c. milk
- 1 tsp baking soda
- 2 c. all-purpose flour
- 1 tsp cinnamon
- ½ tsp allspice
- ½ tsp ground nutmeg

DIRECTIONS

- Preheat oven to 350°
1. Peel and chop apples.
 2. Saute the apples in butter and cinnamon until soft. Let the apples cool.
 3. In a bowl, cream the butter and brown sugar together. Mix in the egg and milk.
 4. Add the flour, baking soda, ground cinnamon, all spice, ground nutmeg.
 5. Stir in apples.
 6. Drop spoonfuls of dough onto a lined cookie sheet.
 7. Bake at 350 ° for 8-10 minutes and allow to cool.

Dancing Apple Seeds Experiment

<https://www.coffeecupsandcrayons.com/apple-seed-science-fun-kids/>