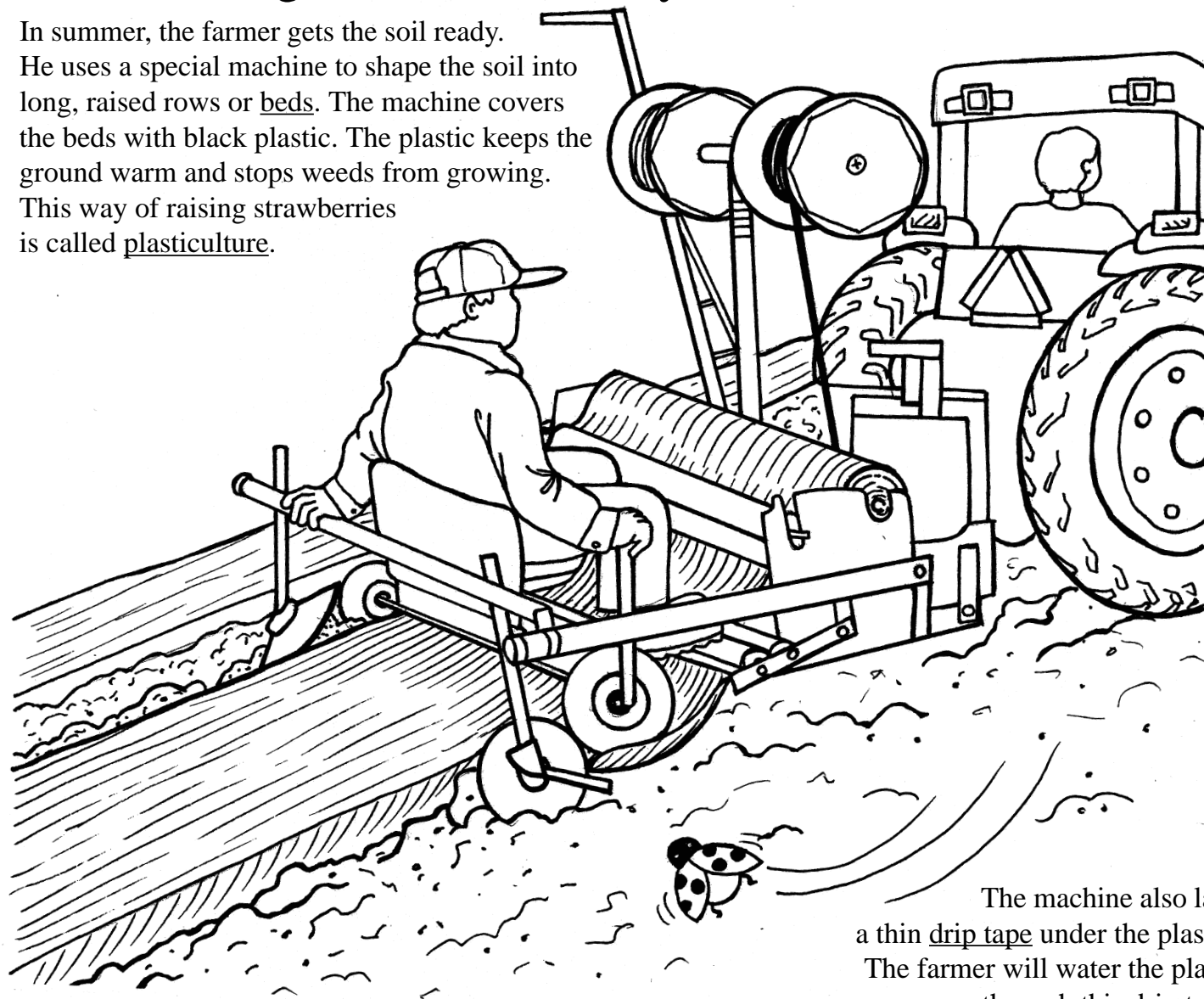


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The farmer gets the land ready.

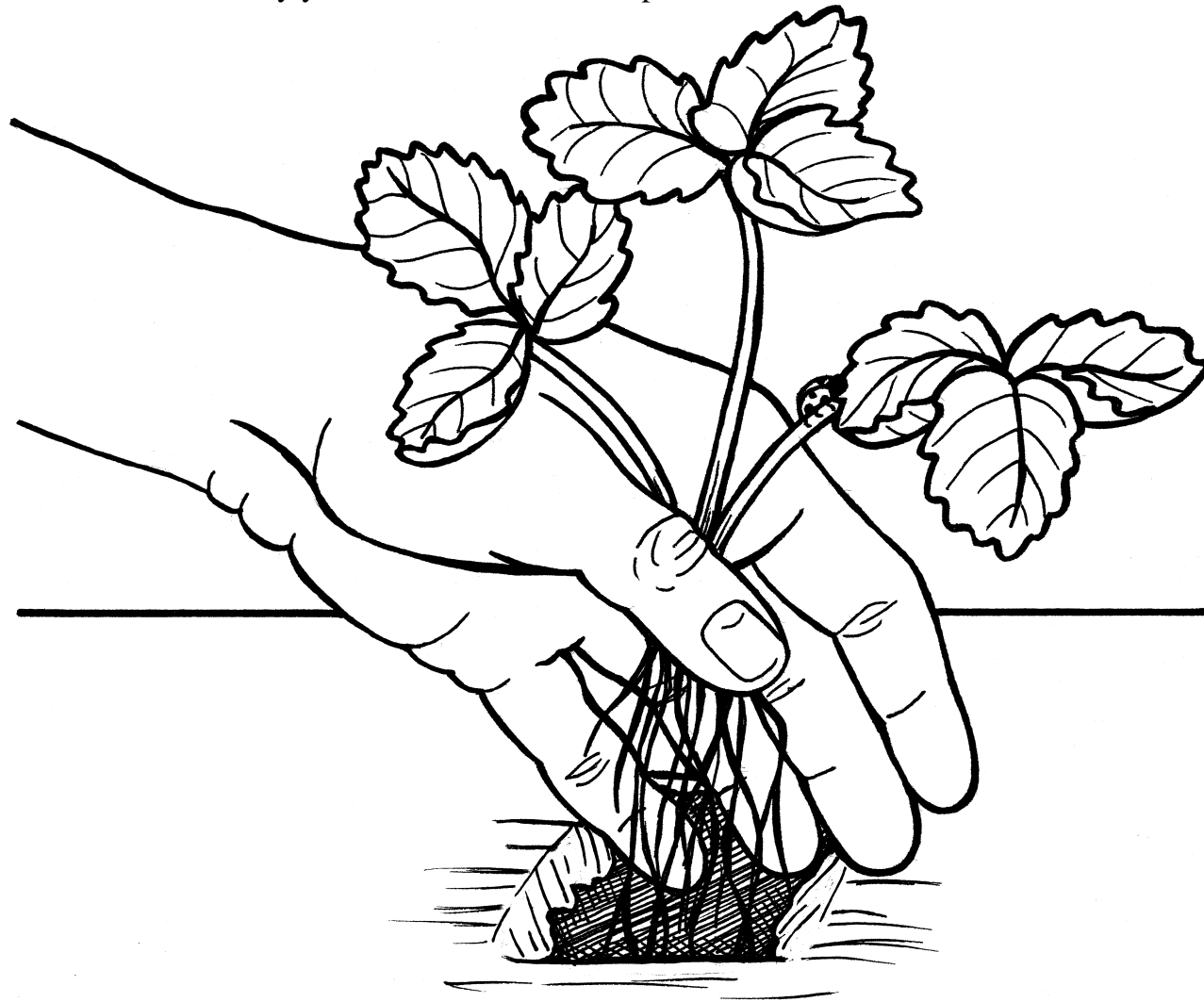
In summer, the farmer gets the soil ready. He uses a special machine to shape the soil into long, raised rows or beds. The machine covers the beds with black plastic. The plastic keeps the ground warm and stops weeds from growing. This way of raising strawberries is called plasticulture.



The machine also lays a thin drip tape under the plastic. The farmer will water the plants through this drip tape.

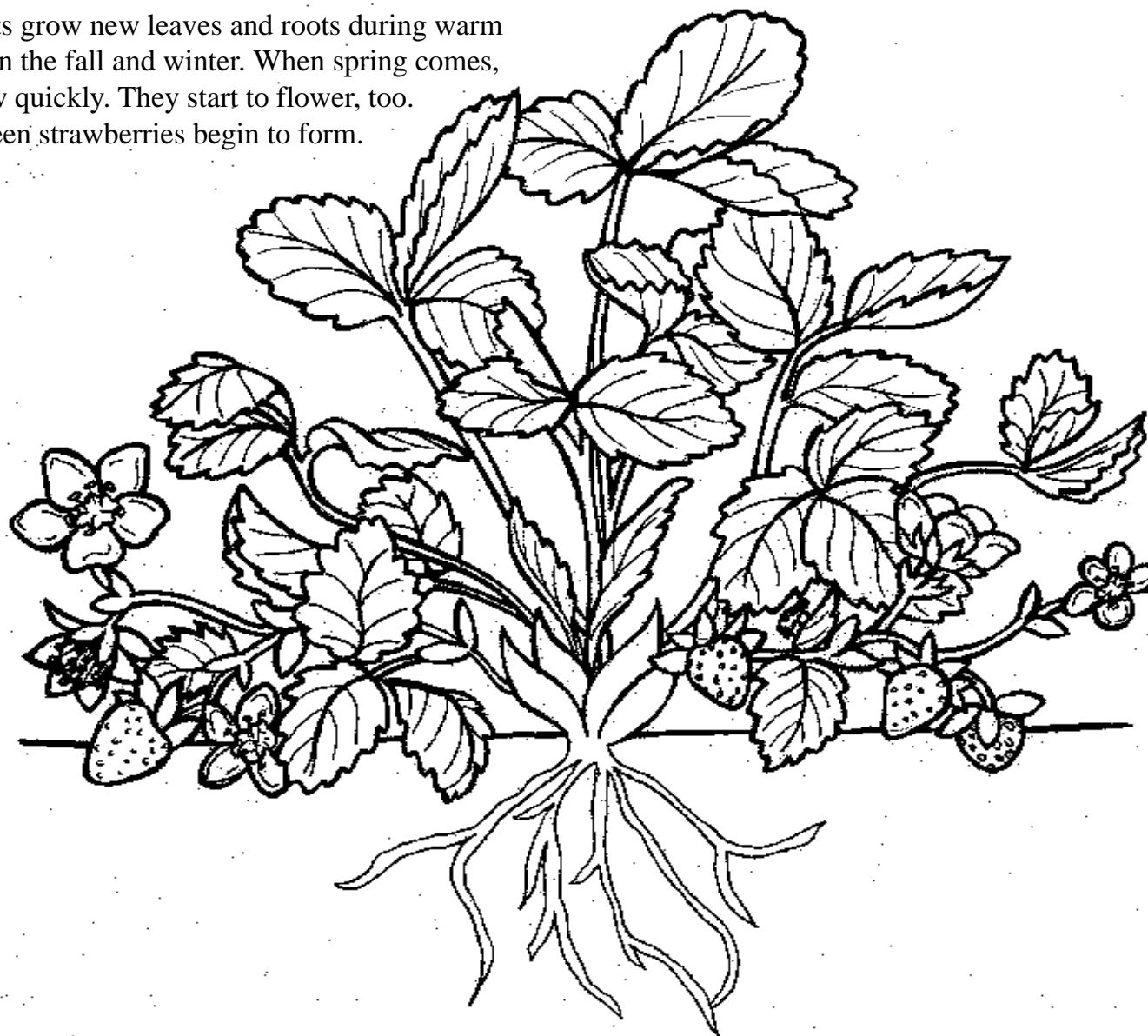
The farmer sets out plants.

In the fall, the farmer sets out young plants in the beds and gives them water. Strawberry growers set 17,500 plants in each acre of land! Every year, the farmer uses new plants.



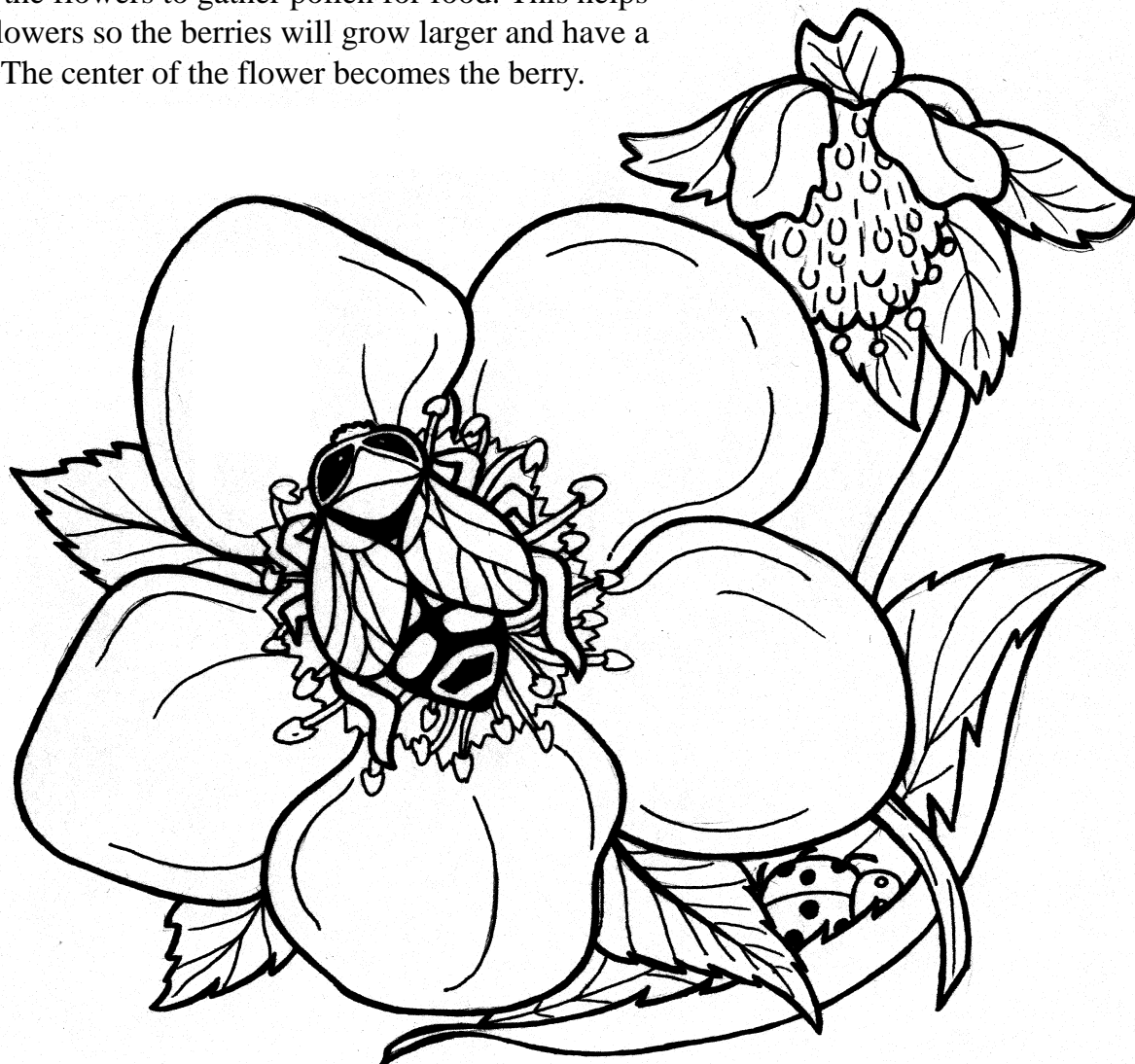
The plants begin to grow.

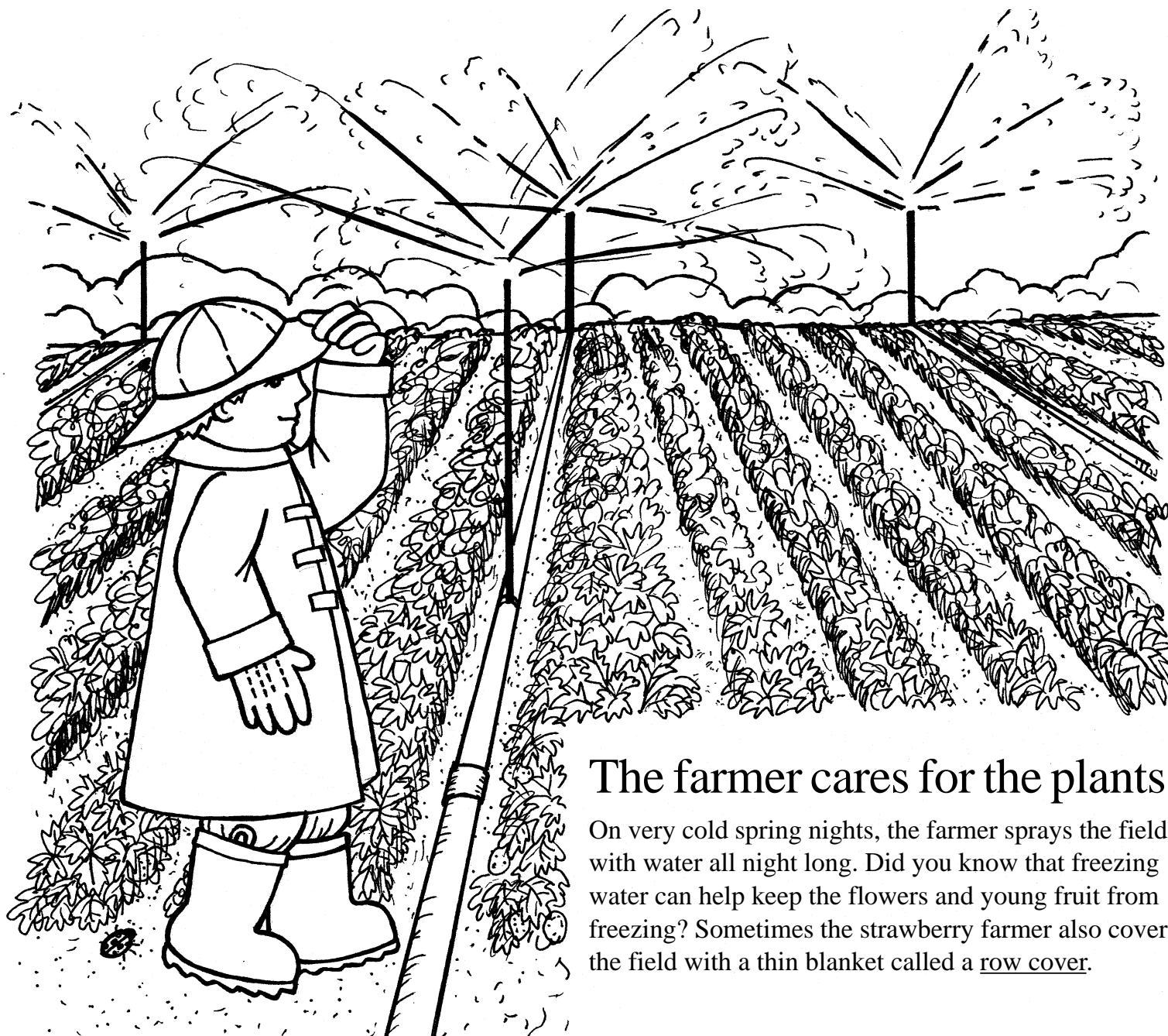
The plants grow new leaves and roots during warm weather in the fall and winter. When spring comes, they grow quickly. They start to flower, too. Small green strawberries begin to form.



Bees visit the strawberry flowers.

Bees land on the flowers to gather pollen for food. This helps fertilize the flowers so the berries will grow larger and have a pretty shape. The center of the flower becomes the berry.

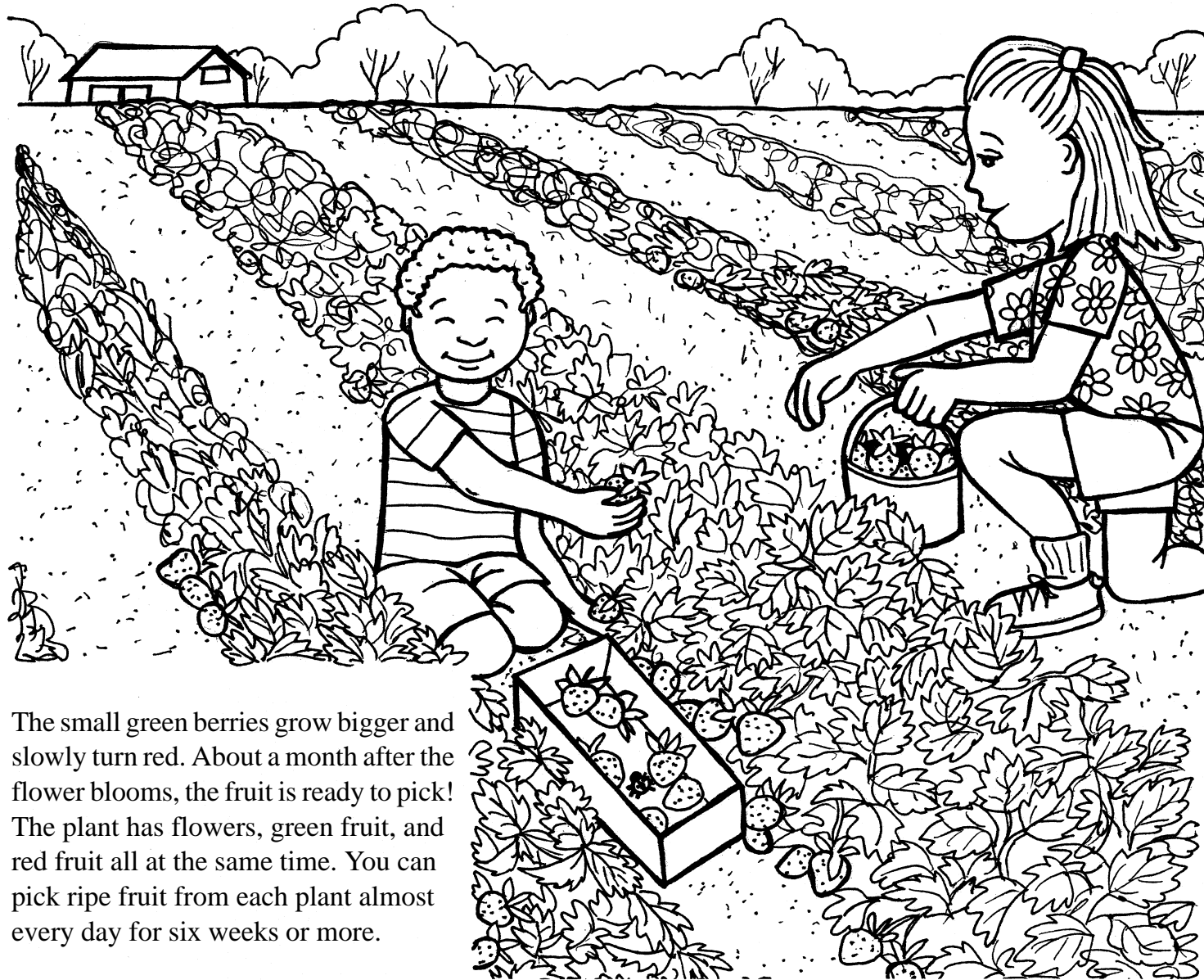




The farmer cares for the plants.

On very cold spring nights, the farmer sprays the field with water all night long. Did you know that freezing water can help keep the flowers and young fruit from freezing? Sometimes the strawberry farmer also covers the field with a thin blanket called a row cover.

The strawberries grow. Soon they are ready to pick.

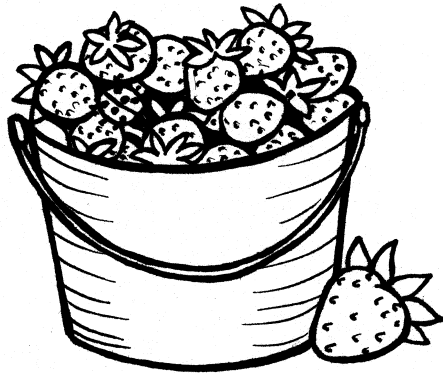


The small green berries grow bigger and slowly turn red. About a month after the flower blooms, the fruit is ready to pick! The plant has flowers, green fruit, and red fruit all at the same time. You can pick ripe fruit from each plant almost every day for six weeks or more.

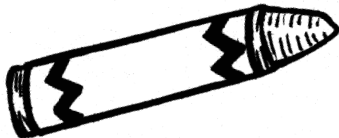
Strawberries are good to eat.

Ripe strawberries are big, red, and juicy! Pick them by pinching the stem. Handle them gently.

They are good to eat in many different ways.



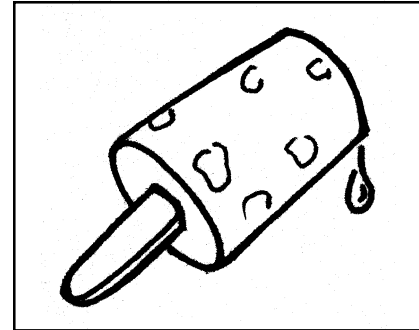
Color the pictures on the recipes. Then, cut them out and put them in your recipe box.



Frozen Fruit Bars

2 cups strawberries
1 Tbsp. sugar
1 tsp. lemon juice

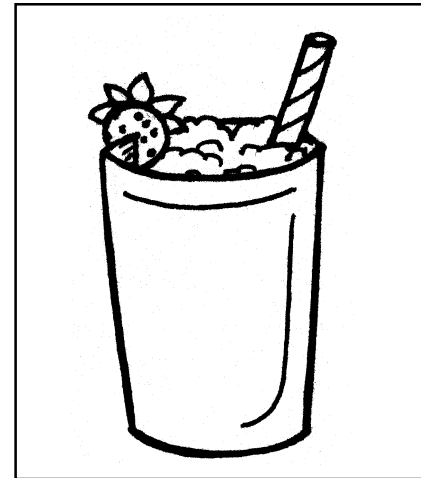
Puree fruit in blender, adding a tablespoon or two of water if necessary. Add sugar and lemon juice and blend. Pour into small cups and insert sticks. Freeze until solid. Just before eating, remove cups by running warm water over them.



Red, Red, Red Strawberry Smoothie

1 cup strawberry yogurt
1/2 cup cranberry juice cocktail
1 1/2 cup strawberries, fresh or frozen

Place all ingredients in a blender. Cover and blend until smooth.

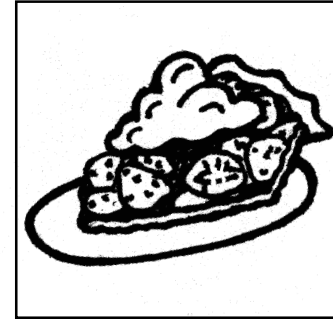




For more strawberry recipes, visit
www.ncstrawberry.com.

Sensational Strawberry Pie

3 Tbsp. cornstarch
3 Tbsp. strawberry Jello powder mix
1 cup sugar
1 cup water
1 graham cracker crust
1 quart fresh strawberries
Whipped cream or whipped topping.

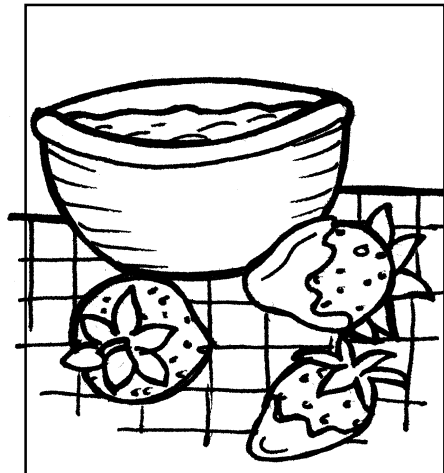


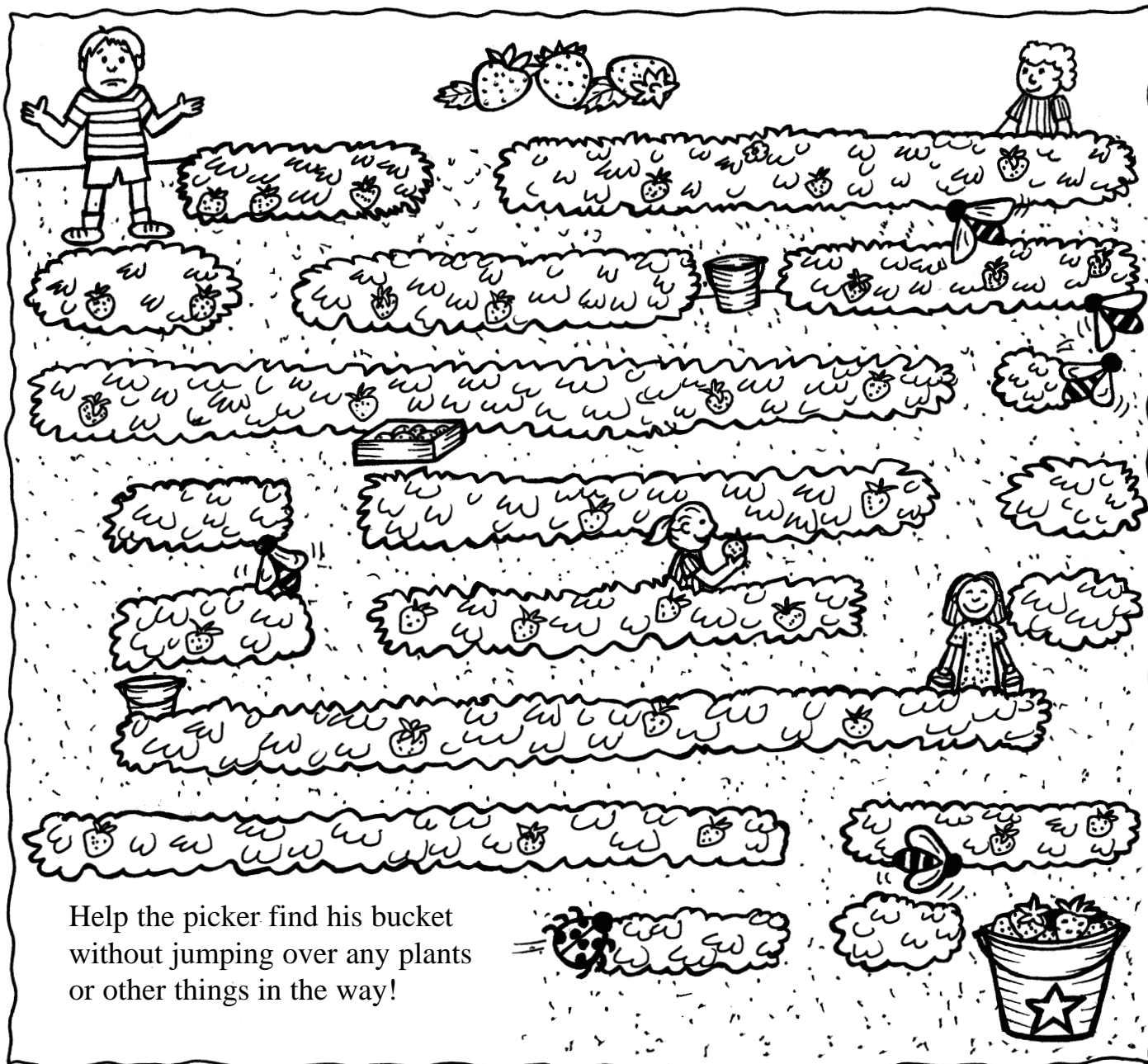
Fill the pie crust with fresh strawberries. In a saucepan, mix cornstarch, powdered Jello mix, and sugar. Add water and stir. Heat until thick over low heat. Pour the mixture over the fresh strawberries. Refrigerate. Serve with whipped topping. Enjoy!

Creamy Dip

8 oz. cream cheese, room temperature
1 jar marshmallow creme
1 Tbsp. lemon juice
Mix well and dip strawberries.








You can also dip strawberries
in powdered sugar or
melted chocolate.





All over the world, people enjoy growing and eating strawberries.

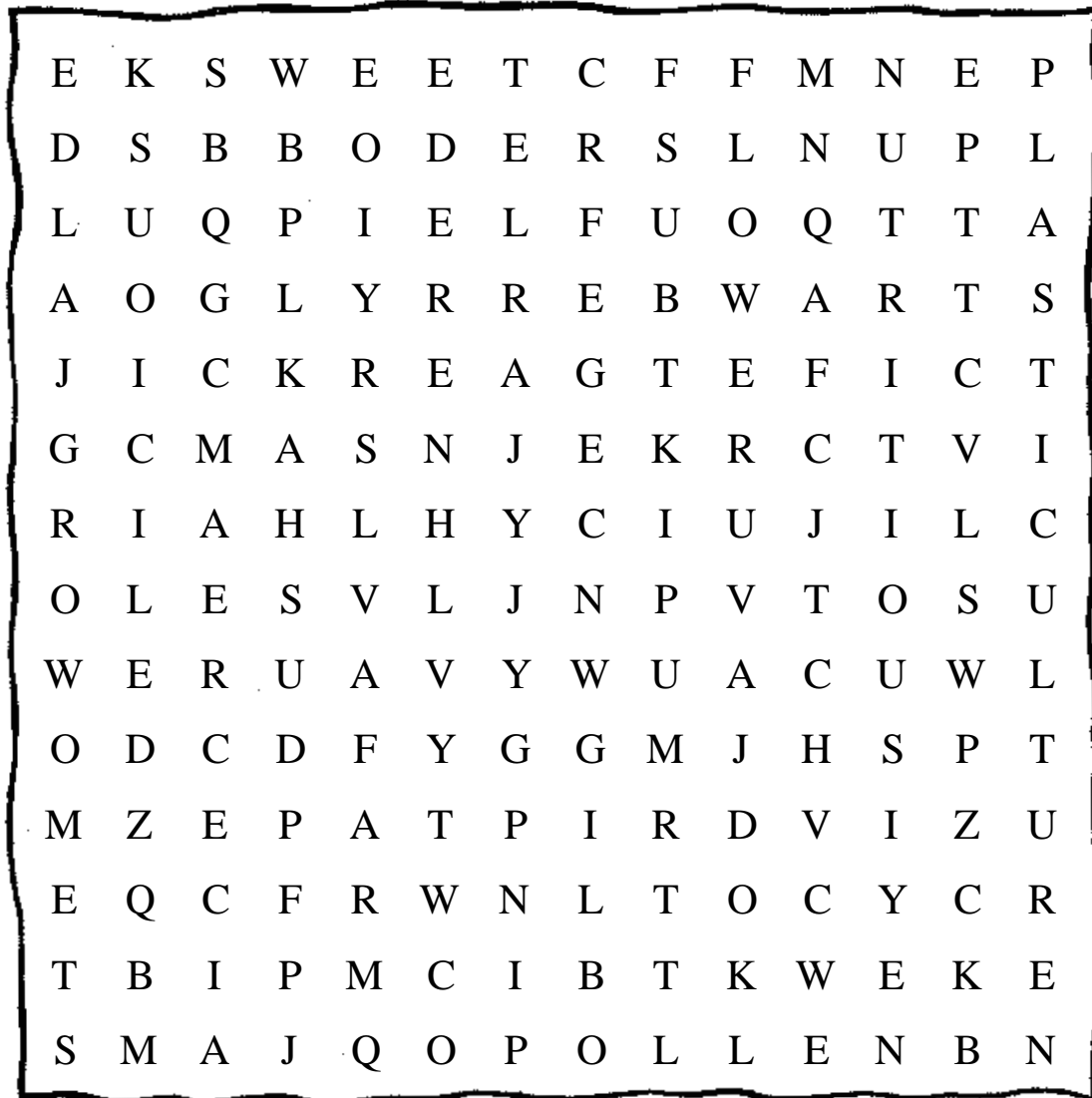
Match the language with its word for strawberry.

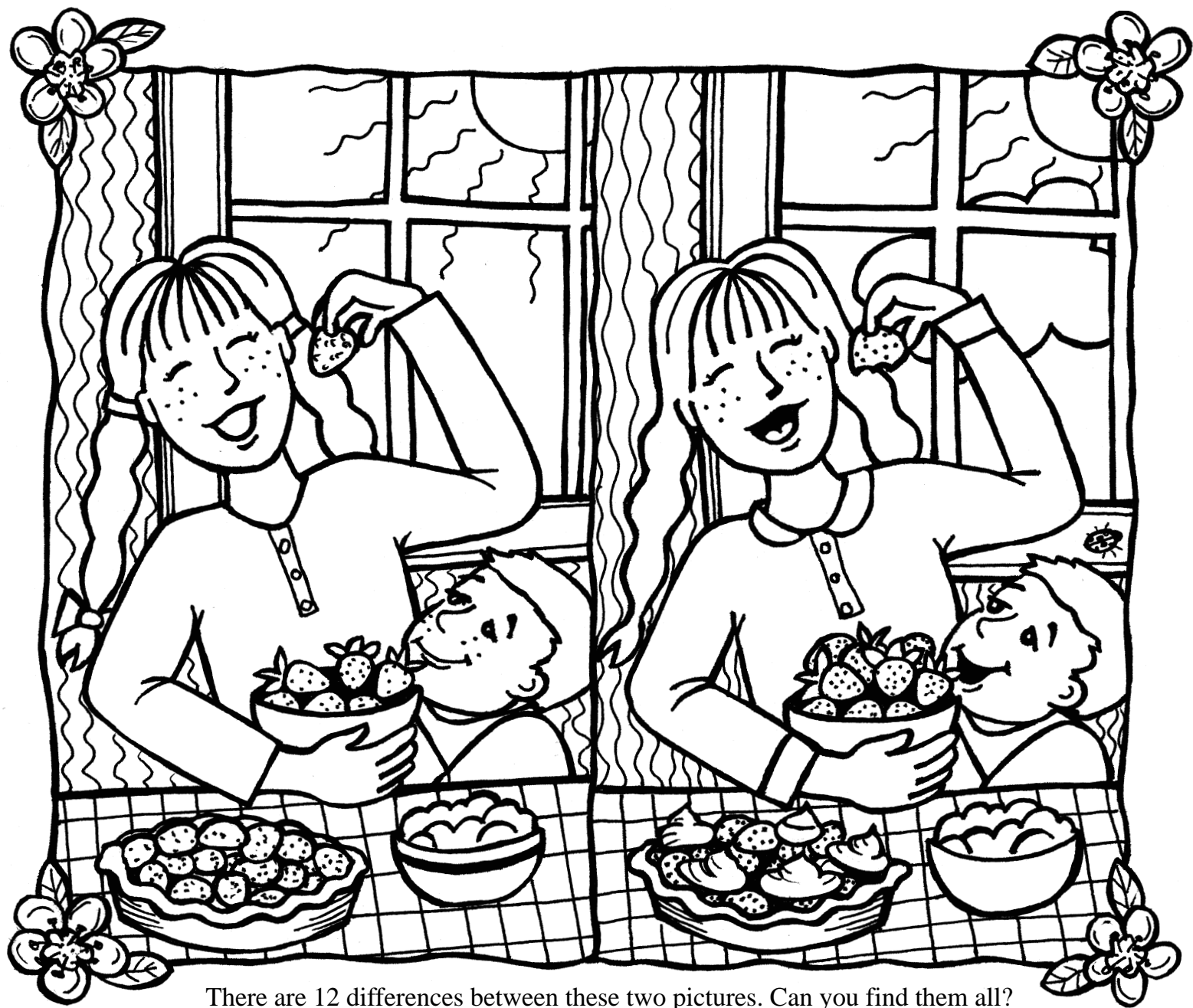
	English	Fragola	
	German	Isitrobheli	
	Spanish	клубника “klubnika”	
	French	Strawberry	
	Chinese	Truskawka	
	Swedish	Fresa	
	Italian	Fraise	
	Polish	Erdbeere	
	Zulu	Jordgubbe	
	Russian	草莓 “tsao mei”	

Key: English: Strawberry, German: Erdbeere, Spanish: Fresa, French: Fraise, Chinese: 草莓 “tsao mei”, Swedish: Jordgubbe, Italian: Fragola, Polish: Truskawka, Zulu: Isitrobheli, Russian: клубника – “klubnika”

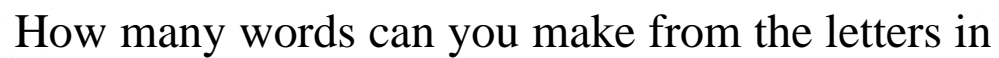
Find the words below
hidden in this puzzle.

STRAWBERRY
FRESH
DELICIOUS
VITAMIN C
LOCALLY GROWN
PLASTICULTURE
RED
JUICY
STEM
NUTRITIOUS
FLOWER
JAM
PICK
SWEET
GROW
DRIP TAPE
FARM
POLLEN
ICE CREAM
PIE





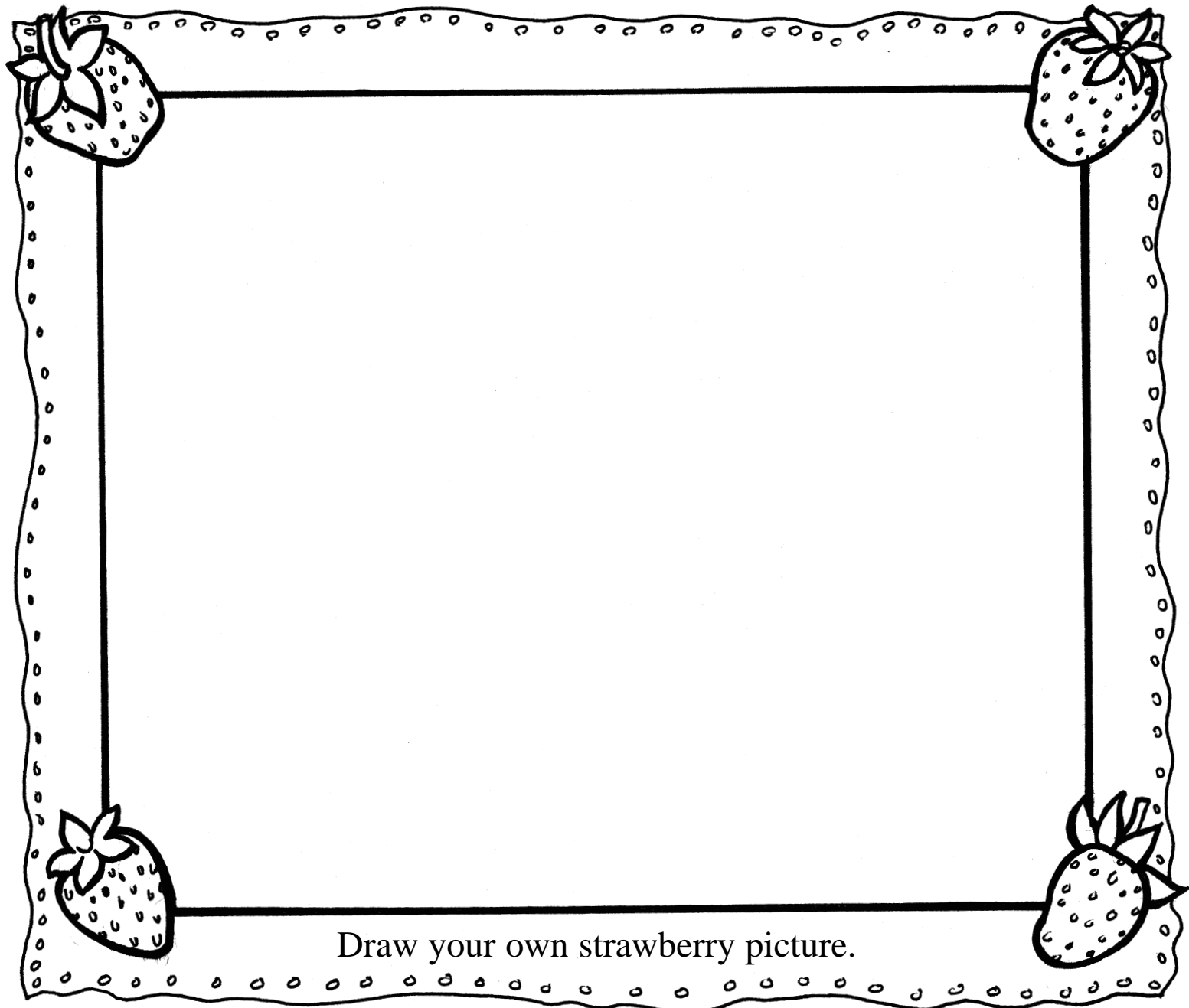
There are 12 differences between these two pictures. Can you find them all?



n

[illegible]

Bees, lacewings, and lady bugs are insects that help keep strawberry plants healthy. There are 12 lady bugs in this book. Can you find them all?



The image is a colorful illustration of a strawberry field. In the center, there is a white rectangular form with a red dotted border. The form has the title "Official Strawberry Picker" in a red, cursive font. Below the title is a horizontal line with the word "NAME" in red capital letters. The form is surrounded by lush green strawberry plants with serrated leaves. Several ripe red strawberries are scattered throughout the field, some on the ground and some in a small white bowl. A small white strawberry flower with a yellow center is also visible. The background is a light blue sky. The overall style is whimsical and child-friendly.

Official Strawberry Picker

NAME _____

To learn more about strawberries or obtain
more copies of this booklet, visit
www.ncstrawberry.com

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