

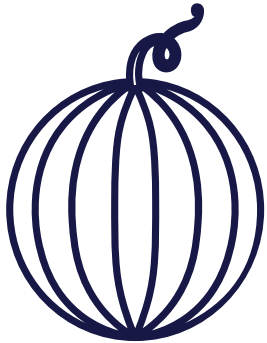


The Soil in Jackie's Garden

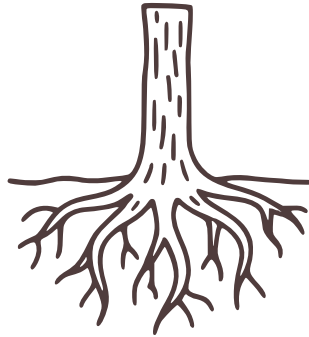


There are so many colors to see in a community garden!
Color in the objects below with their named color.

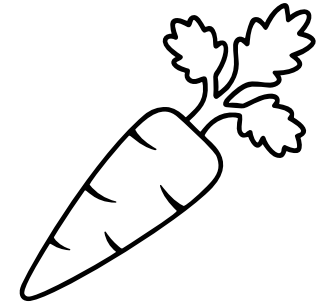
Green Melon



Brown Roots



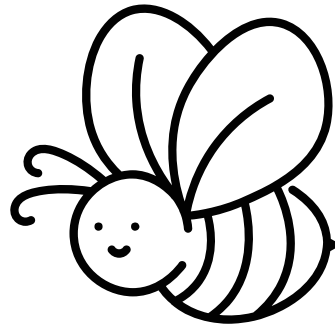
Orange Carrot



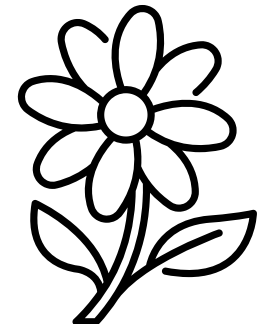
**Blue Watering
Can**



Yellow Bee



Pink Flower



The Soil in Jackie's Garden

1 2 3 4

Help Jackie and her friends count what's in the garden!

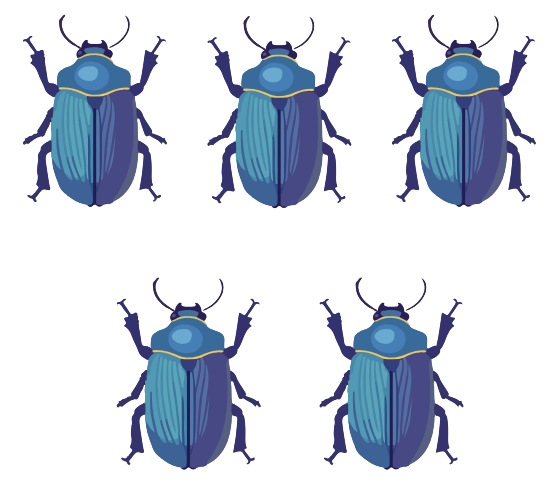
How many
bees are there?



How many
seeds are there?



How many
beetles are there?





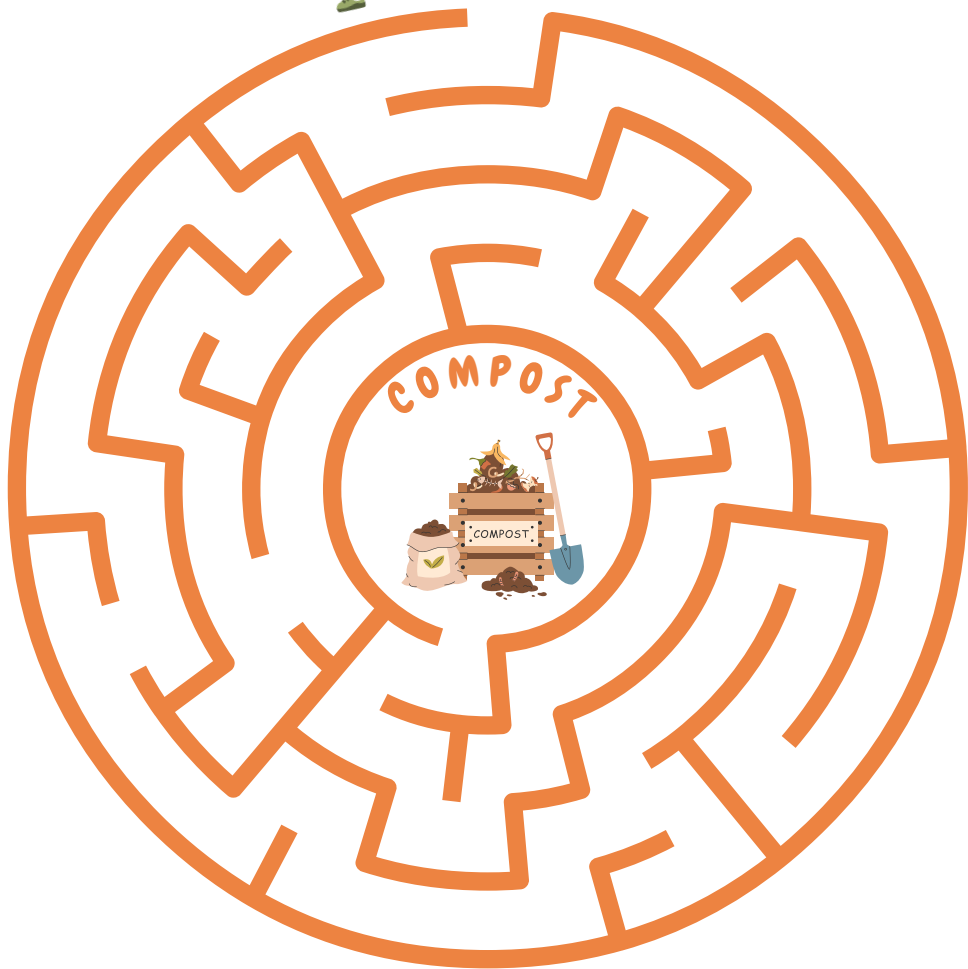
The Soil in Jackie's Garden



Help Jackie take food scraps to the compost bin!



start



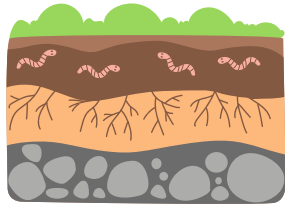
Jackie loves sharing with friends.
Draw a picture of a fruit or
vegetable you can share with a
friend.



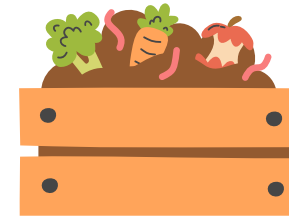
The Soil in Jackie's Garden

Do you remember how Jackie and her friends grow plants and made compost? Starting with 1, list the order in which they did so

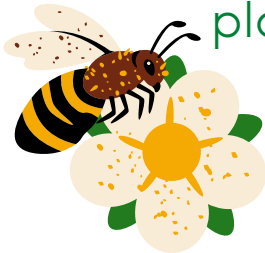
As worms wiggle and stir the soil, Jackie plants the seeds and waters the soil



Once done eating, they place their food scraps in the compost bin



The plants grow and bees come to pollinate the plants



The plants are ripe, Jackie and her friends pick the fruit and eat it



The Soil in Jackie's Garden

Help Jackie's class find the 10 worms that escaped from the soil!



The Soil in Jackie's Garden



Yellow Watermelon and Tomato Salad with Cilantro Pesto

Ingredients

For the Cilantro Pesto

- Spice World® Easy Onion
 - 1 Tbsp Spice World® Chopped Easy Onion
- Spice World® Garlic (choose one)
 - 1 tsp Spice World® Ready-to-Use Garlic
 - 1 tsp Spice World® Fresh Diced Garlic
- 1 bunch cilantro
- 1 lime
- 1 ripe Hass avocado
- ¼ cup citrus champagne vinegar
- 2 Tbsp macadamia nuts
- ½ tsp kosher salt
- ½ cup extra virgin olive oil

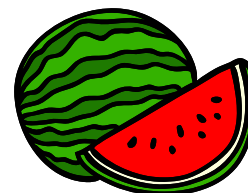
For the Salad

- 1½ lbs fresh yellow (or red) watermelon
- 1 lb ripe, large tomatoes
- 1 small jalapeño pepper
- 2 green onions
- 2 Tbsp macadamia nuts
- 1 ripe Hass avocado
- ½ tsp kosher salt, divided
- 2 Tbsp extra virgin olive oil

Notes: *This refreshing salad is bursting with summertime flavors and is the perfect healthy side to any meal.*

Directions:

- **Prepare pesto.** Cut the root ends from the cilantro stems. Zest lime (2 tsp), then juice (2 Tbsp). Peel and pit one avocado. Add to the bowl of a food processor: cilantro, lime zest and juice, peeled avocado, onion, garlic, vinegar, 2 tablespoons macadamia nuts, and ½ teaspoon salt. Pulse until finely chopped and combined, then, with the machine running, slowly drizzle in ½ cup oil. Continue running until the oil is emulsified; chill until ready to serve.
- **Prepare salad.** Cut watermelon into 1-inch cubes. Thinly slice tomatoes; remove seeds and membrane from jalapeño, then thinly slice. Thinly slice the green onions. Coarsely chop the remaining 2 Tbsp of macadamia nuts; peel, pit, and chop the remaining 1 avocado.
- **To serve,** spread ½ cup of the pesto mixture on a large serving platter. Shingle tomatoes over pesto. Sprinkle tomatoes with ¼ teaspoon salt. Add to a large bowl: watermelon, sliced onions, jalapeño, and the remaining ¼ teaspoon salt. Toss to coat well, then arrange the watermelon mixture over tomato slices. Top with avocado and macadamia nuts. Serve with the remaining pesto on the side.



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