

Try the Septembe<u>r Harvest of</u> the Month!







Opportunity Provide



Squash

VARIETIES

PATTY PAN SQUASH

ZUCCHINI

YELLOW SQUASH









These fun squash look decorative, but they are delicious with when sautéed, grilled or baked! Patty Pan have Vitamin C, Folate and Manganese.

Zucchini are a green summer squash! They are very popular because of their mild flavor, and make a tasty substitute for pasta! There are many different types of yellow squash: crookneck, straight neck and zephyr! They are al delicious and have more potassium than a large banana!

Squash FAST FACTS

Squash are not a vegetable! Like the tomato, they are actually a fruit!

In Obetz, Ohio, they love
Zuccchini so much, they have an
annual Zucchini Fest that lasts for
3 days. At the fest the serve
everything from Zucchini Fries to
Zucchini donuts!



Squash plants have a beautiful flower that are edible and considered a culinary delicacy!

Zucchini were brought to the United States by Italian Immigrants in the 1920s!

IDEA FARM NEWS

IDEA Public Schools has 12 IDEA farms that will work to provide the Harvest of the Month and other seasonal produce to IDEA school cafeterias during the 2023-2024 school year.



IDEA Elsa IDEA Edgemere IDEA Donna IDEA Bridge

IDEA Rundberg
IDEA San Benito
IDEA Monterrey Park
IDEA Burke

IDEA Eastside IDEA Quest IDEA Horizon Vista IDEA Achieve

IDEA Public Schools



Italian Zucchini Bake



INGREDIENTS

- 2-3 large squash or zucchini, sliced in half moons
- 12 oz. of your favorite pasta sauce
- 1.5 cups of shredded mozzarella cheese
- Fresh basil (optional)

Tip: Broiling the cheese adds texture and extra flavor to the dish!

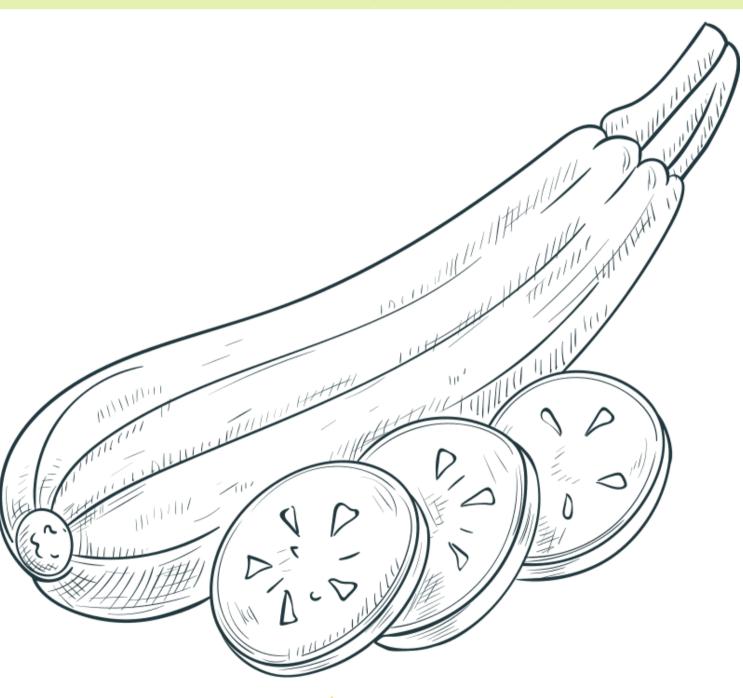
STEPS

- 1. Preheat oven to 375 degrees F.
- 2. Line a large baking sheet with parchment paper.
- 3. Wash the zucchini and squash and let dry.
- 4. Slice into thin half moons.
- 5. Arrange the squash or zucchini into a 9 in x 13 in baking pan
- 6.Spoon pasta sauce on top of squash and spread using the back of the spoon
- 7. Sprinkle cheese evenly over the top.
- 8. Place in oven and bake for 15 minutes.
- 9. Turn the broiler on, and let broil for2-3 minutes, or until cheese isgolden brown and bubbly.
- 10. Carefully remove from the oven. Let rest for 5-10 minutes. Sprinkle with fresh basil.
- 11. Enjoy!





Coloring Activity

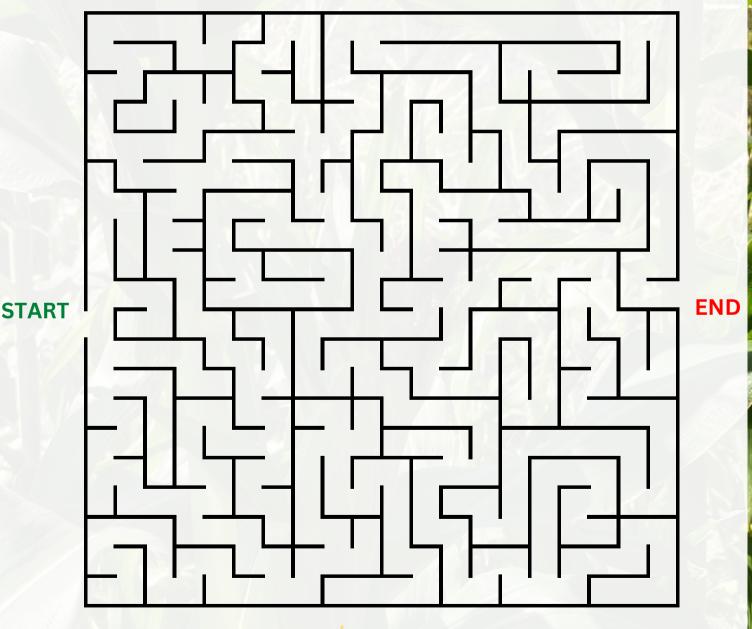






Maze

Directions: Find your way to the end of the Maze!







Word Search

Directions:

- Find the Squash related words in the puzzle.
- Words can go in any directions and can share letters as they cross over each other.

SEPTEMBER
BURKE
YELLOW
VARIETIES

BLOSSOMS FARMER DELICIOUS BONE HEALTHY VITAMINS FIBER HARVEST

Т	В	U	R	М	R	Q	J	W	F	I	D	Н	Ε	Ε	Υ	W	S
V	А	R	I	Ε	Т	I	Ε	S	А	Ε	Q	W	К	Н	S	Х	N
В	К	Υ	В	×	В	S	N	L	R	Н	К	R	R	В	V	W	I
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S	F	0	N	Т	Н	Q	Ε	٧	Ε	Ε	0	R	В	L	К	C	А
G	Н	T	S	Q	L	L	Ρ	Т	R	К	C	W	L	0	K	Q	T
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М	U	N	В	\subset	0	L	Ε	N	Н	Ε	Υ	G	К	Z	М	Χ	٧
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S	В	L	В	W	Ε	M	Т	М	U	U	В	Р	S	E	N	0	В



Word Scramble

Directions: Unscramble the Squash Related Words!

Scrambled Word	Unscrambled Word
1. EETMRSBPE	
2. EKURB	
3. OELWLY	
4. TIESAERIV	HY SEAN TO THE
5. OSBSSOLM	
6. FARMRE	
7. IOLUCESDI	
8. OEBN	
9. LTHHYAE	
10. NTMSIVIA	
11. RIFEB	
12. TVEARSH	

ANSWER KEY

12. HARVEST 201 SUIMATIV .01

4. VARIETIES 8. BONE 3. YELLOW 7. DELICIOUS 11. FIBER 2. BURKE 6. FARMER 10. VITAM 1. SEPTEMBER 5. BLOSSOMS 9. HEALTHY



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