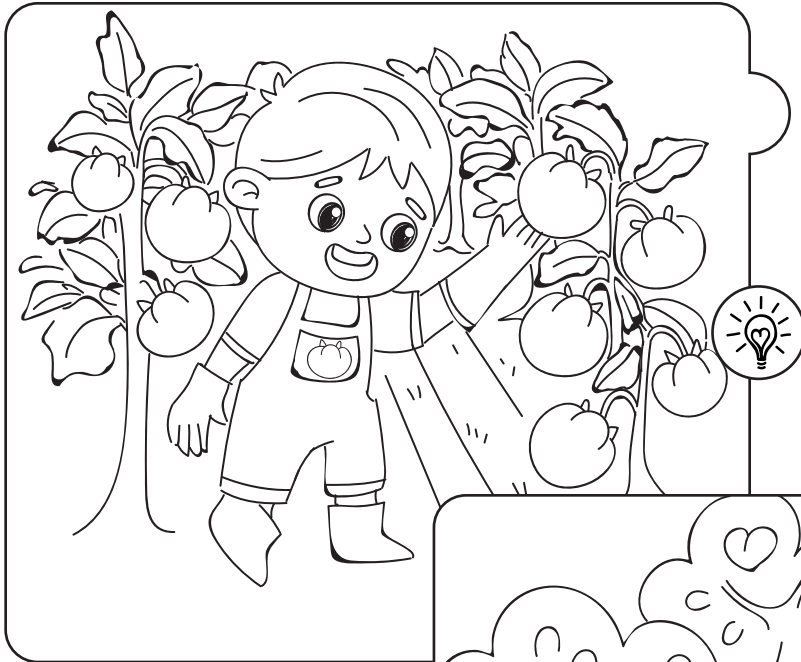


From Farm to Can to You

Get ready for a fun-filled adventure with apricots, peaches, tomatoes, and pears! Explore the farm, learn cool facts, and try fun activities as you discover how fruits make their way to your table. Grab your colored pencils and let's start exploring!



Find, Color and Count Tomatoes

Spot the tomatoes on the plants in the field and color them red.

How many tomatoes do you see? _____
Spot the tricky ones!

A 5 Hours Journey

Tomatoes zoom from sunny California fields into a can in less than 5 hours—keeping all their yummy flavor inside!

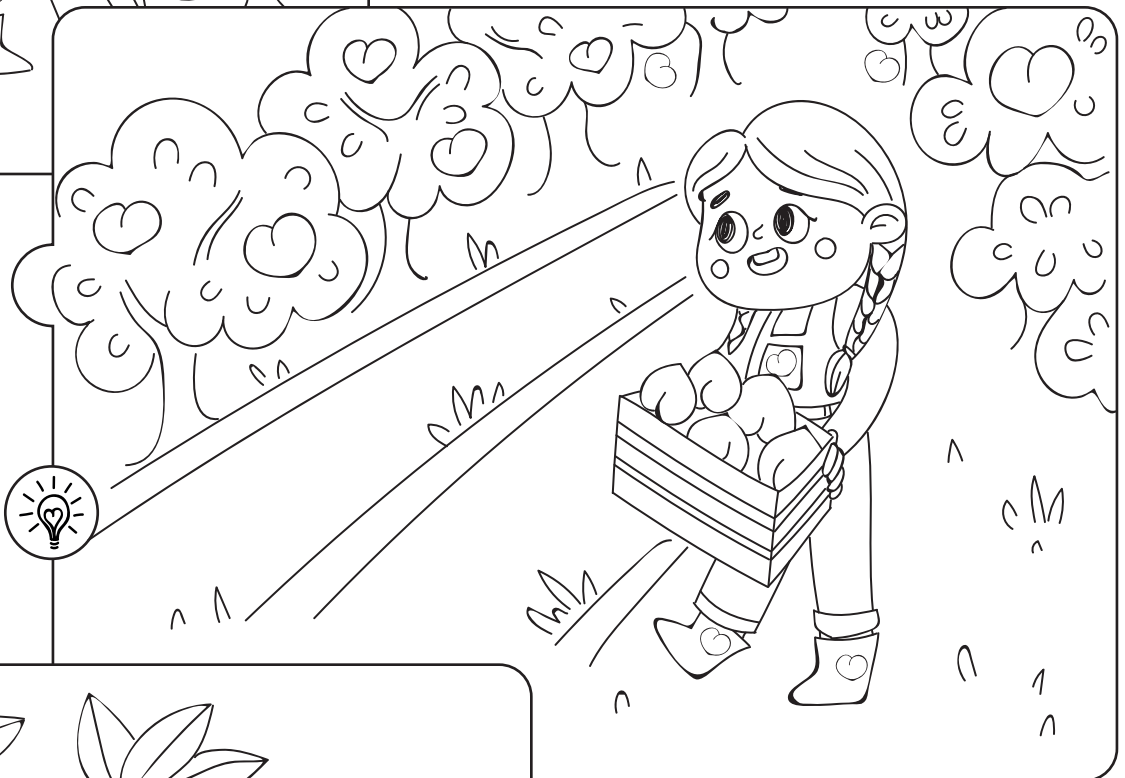
Find, Color and Count Apricots

Spot the apricots in the orchard and color them orange.

How many apricots do you see? _____
Spot the tricky ones!

Apricots All Year

Apricots grow on trees and are only fresh for a short time, but canning makes it possible to enjoy them all year long.



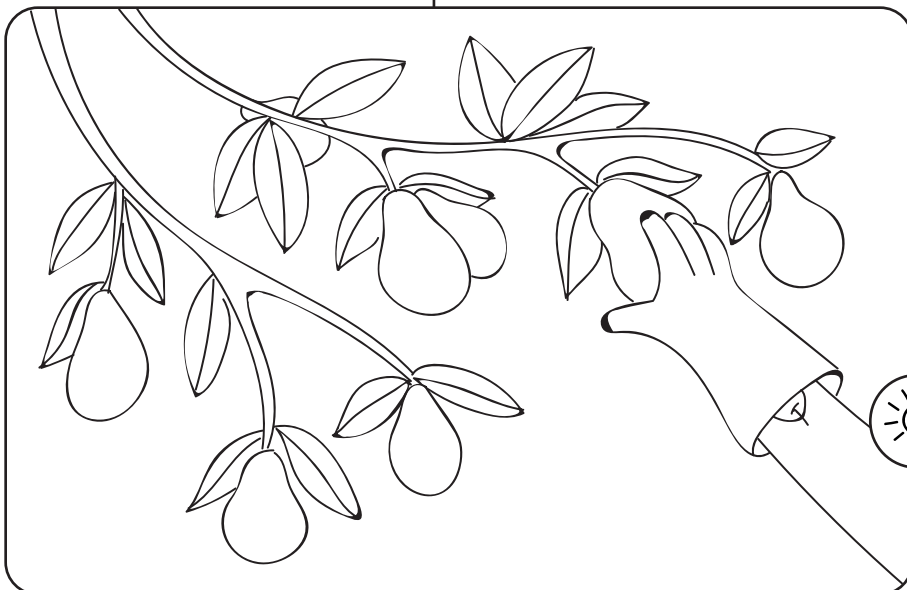
Find, Color and Count Pears

Spot the pears on the tree and color them green.

How many pears do you see? _____
Spot the tricky ones!

Perfect Pears

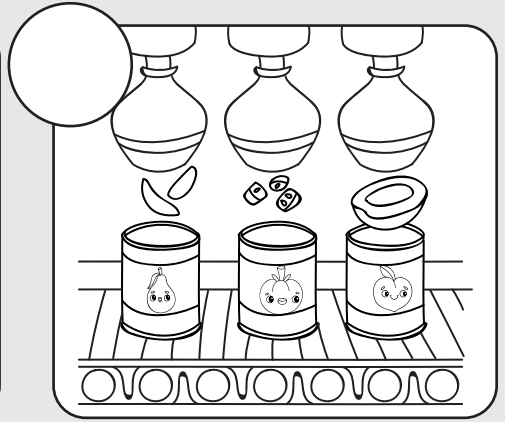
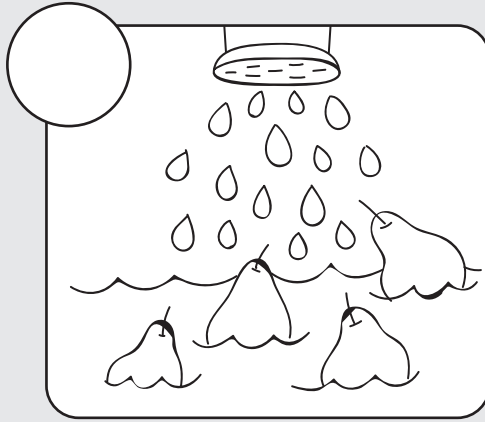
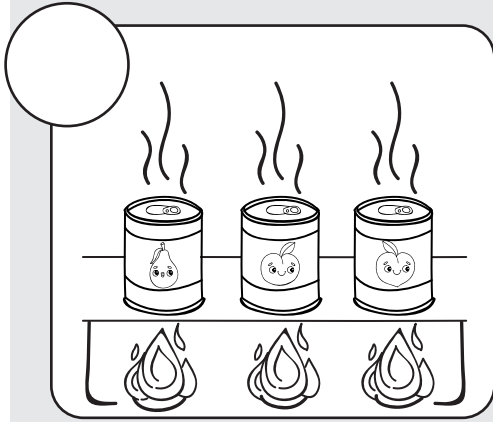
Hand-picked from California orchards, Bartlett pears are firm and sweet—perfect for peeling and cooking right in the can to keep all their yummy flavor!



Answers: 9 tomatoes | 16 apricots | 9 pears

How Fruit Gets in a Can!

Can you put the pictures in the right order? After the fruit is picked by hand and taken to the plant, it's **washed**, checked for bad spots, and sorted by size. Peaches lose their pits and pears lose their cores. After that, the fruit is peeled and sliced or diced, and **put in cans**. The **cans are cooked** to keep the fruit yummy and fresh. Finally, they are sent to be labeled and shipped all over the world. Let's figure out the steps!



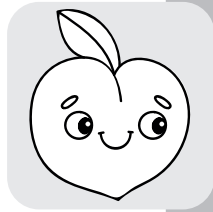
Canned fruit is ready to eat—perfect for a quick snack you can make all by yourself!

The water used to clean fruit for canning gets reused to grow food for animals—nothing goes to waste!

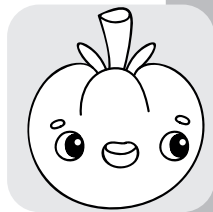
Vitamin C is a tiny helper for your body to fight colds and heal cuts. Canned peaches have 4 times more Vitamin C than fresh ones.

Help the Fruit Get to the Right Can

Help the peach, tomato, and pear find their way to the right can so they can make it to your kitchen for your family to enjoy!



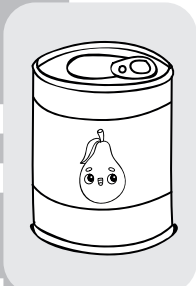
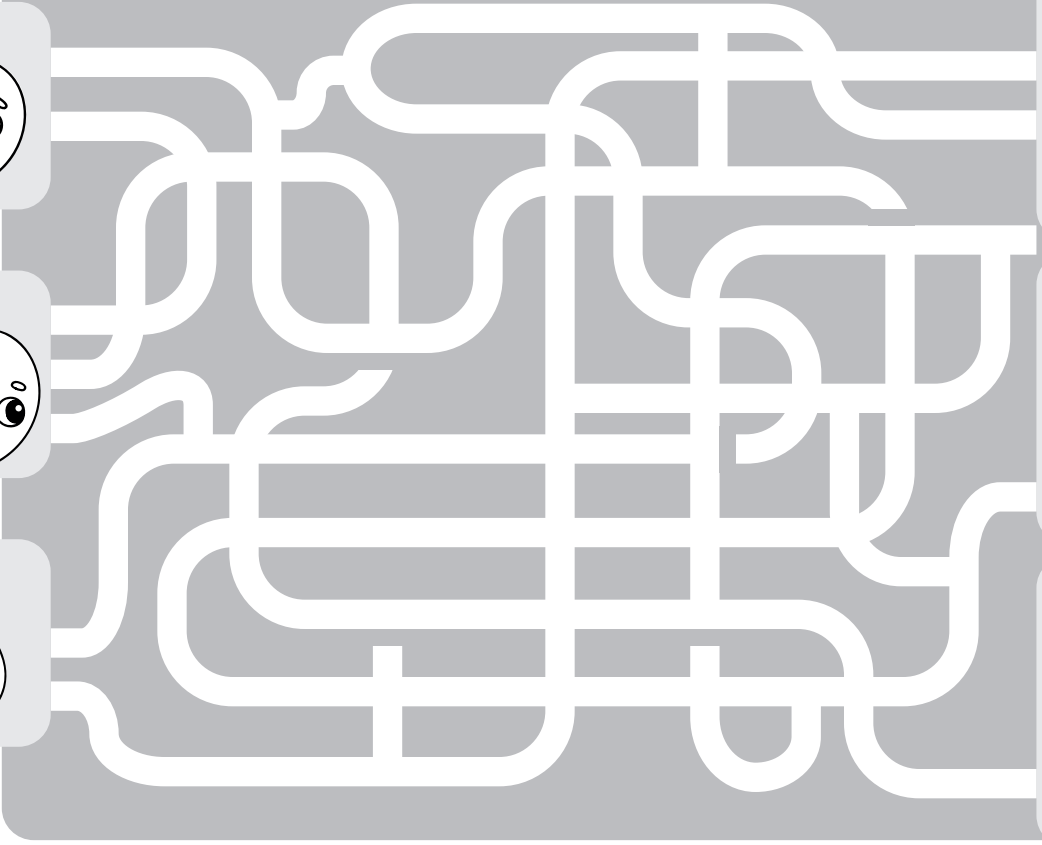
Peach



Tomato



Pear



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