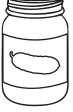


## A PICKLE LOVER'S

Color the types of pickles below.







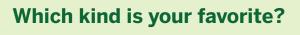


Regular Sized Pickle

Baby Dill

Relish

**Pickle Slices** 



Best Maid pickles are grown and

made in Texas!



**Cucumber:** a fruit that grows from a vine

**Brine:** a solution made of vinegar, salt, and spices

**Pickling:** to preserve in a brine



## PERFECTLY

## Sour or sweet, pickles start out as cucumbers!

Put the steps in order by numbering each step. Then, fill in the blanks using the word bank below.





ready to be shipped to

and restaurants.





The cucumbers are graded, sorted, and loaded into a

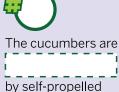


The cucumbers stay in a! bath for 6-8 weeks.









machines.



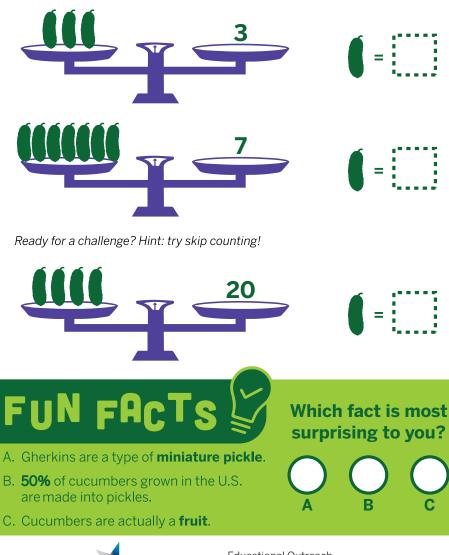
The cucumbers are tightly packed into

HARVESTED **STORES** 

**JARS** TRUCK **CUCUMBER** BRINE

## IN OPICKLE

Using the pan balance, find the **value** of each pickle.





Educational Outreach P.O. Box 2689 | Waco, TX 76702-2689 edoutreach@txfb.org | 254-751-2258