



## Peach Activities

Here are some activities you can implement in your classrooms that connect to the Georgia Early Learning and Development Standards (GELDS).

**[Grow It, Try It, Like It! Peach Tree Orchard](#)** provides a garden unit on peaches. Through these activities children will discover how a peach looks, feels, smells, and tastes. Children will have many opportunities to taste yummy peaches!

### **Painting with Peach Pits**

CD-CP1.4b Explains why simple events occur using reasoning skills.

Place a piece of paper in a box or tray. Add various color paint squirts to the paper. Add the cleaned and dried peach pit the box or tray. Students tilt and shake the box or tray to move the pit around and “paint” the paper. Ask questions such as, “Can you make the pits go around the edge of the paper? What did you have to do?”

### **Going on a Picnic**

CLL6.4f Manipulates and blends sounds (phonemes) with adult guidance.

During small group, provide children with picture cards of foods you might bring to a picnic along with a picnic basket or bowl. Use one syllable words such as: milk, pear, peach, meat, cheese, bread, pie, corn, rice, beans or peas. Give each child a card and say "We are going to fill our picnic basket with foods we will bring". Explain you will say the word, separating the beginning and ending of the word and they will guess the food word. When the children guess the word, have the child with the matching food picture in the basket. Continue until all the food cards are gone.

## Peach Muffins

PDM2.4a Helps prepare nutritious snacks and meals.

### Ingredients

- 3 cups all-purpose flour
- 1 tablespoon ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/4 cups vegetable oil
- 3 eggs, lightly beaten
- 2 cups white sugar
- 2 cups peeled, pitted, and chopped peaches

### Directions

1. Preheat oven to 400 degrees F (200 degrees C). Grease the bottoms and sides of 16 muffin cups, or line with paper liners.
2. In a large bowl, mix the flour, cinnamon, baking soda, and salt. In a separate bowl, mix the oil, eggs, and sugar. Stir the oil mixture into the flour mixture just until moist. Fold in the peaches. Spoon into the prepared muffin cups.
3. Bake 25 minutes in the preheated oven, until a toothpick inserted in the center of a muffin comes out clean. Cool 10 minutes before turning out onto wire racks to cool completely.