



Pumpkin & Turnip Activities

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

Pumpkin Count

CD-MA1.4a Recites numbers up to 20 in sequence.

Read *Pumpkin Countdown* by Joan Holub, and create pumpkin cutouts with numbers on them. Have the children count the pumpkins by counting forwards and backwards.

Pumpkin Wash

SED5.3b Engages in mutual/cooperative play.

After the children have explored pumpkins several ways, place a few small pumpkins in the sensory table for the children to wash with scrub brushes, sponges, and turkey basters.

Pumpkin Lifecycle

CD-SC3.4a Observes, explores, and describes a variety of animals and plants. Describes their basic needs and life cycles.

Create or find pictures of the lifecycle of a pumpkin. Provide a magnetic board and place small magnet dots on the back of the cards. The children can place the cards in order and tell why they chose the order of the cards.

Five Little Pumpkins Snack

PDM2.2a Prepare nutritious snacks with adult assistance.

Items needed: pretzel sticks, cheese, mini pumpkin cookie cutters

Give each child a large slice of cheese and a handful of pretzels. Show them how to cut 5 pumpkins from the cheese with the cookie cutters. Have the children make a fence with the pretzel sticks. Place the cheese pumpkins above the fence. Now you have 5 little pumpkins ready to eat!

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Pumpkin Play Dough Sensory Play

PDM4.2a Participates in a variety of sensory experiences and differentiates between senses.

Mix 1 cup of flour, ½ cup of salt, 1 tablespoon of vegetable oil, 1 tablespoon of cream of tartar, and a sprinkle of cinnamon, nutmeg, allspice, and pumpkin pie spice in a small saucepan. Add orange food coloring to make your pumpkin dough orange. Add one cup of hot water and mix. You may need to add a little more flour if your dough is sticky. Knead the dough until it is soft and smooth to the touch, and completely cool. You can use pumpkin cookie cutters to cut out pumpkin shapes.

Pumpkin Seed Transfer

CD-MA1 The child will organize, represent, and build knowledge of number and quantity.

Set up this activity in your Math center using 2 pumpkin bowls or any other bowls. Put the pumpkin seeds in one of the bowls and set out a pair of jumbo tweezers along with dice. The children will roll the dice and then use the tweezers to transfer the same number of pumpkin seeds into the empty bowl.

Five Little Pumpkins

CD-SS2.4b Explains diverse customs and cultural celebrations within the home, classroom, and community.

Five little pumpkins were sitting on a gate (hold up 5 fingers)

The first one said, (hold up 1 finger) “Oh my it’s getting late!”

The second one said, (hold up 2 fingers) “There are witches in the air!”

The third one said, (hold up 3 fingers) “But we don’t care!”

The fourth one said, (hold up 4 fingers) “Let’s run and run and run!”

The fifth one said, (hold up 5 fingers) “Gee, we’re having fun!”

Classic Stories

CD-CR4.3a Participates in dramatic play presentation with adult guidance.

Retell the story ***The Enormous Turnip***. Have the children portray the different characters (farmer, wife, dog, cat, mouse) and have them all pull together to get the turnip out of the ground.

Math Talk

CLL4.4d Uses new and expanded vocabulary in a variety of situations.

Bring several turnips into the classroom and encourage the children to think of the many ways that they can measure such as height, weight, or circumference. Introduce appropriate vocabulary.

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Root Vegetable Pancakes

PDM2.2a Prepare nutritious snacks with adult assistance.

Serves 4 – 6

Ingredients:

½ lb. of root vegetables (turnips, rutabaga, or beets)

2 green onions, green parts chopped

2 eggs

¼ cup of flour

¼ tsp. salt

¼ tsp. pepper

2-4 tbsp. vegetable oil

Directions:

1. Grate root vegetables. Chop green onions.
2. Whisk eggs with salt and pepper. Whisk in flour.
3. Stir in shredded vegetables.
4. Heat oil in skillet.
5. Form the mixture into patties.
6. Cook 2-3 minutes on the first side, then flip and cook for another 2-3 minutes until browned.
7. Serve plain or with dipping sauce or yogurt.

Go to [Harvest for Healthy Kids](#) to download a free activity kit on Root Vegetables.



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