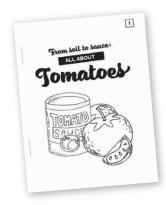
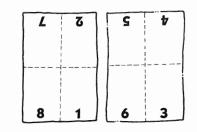
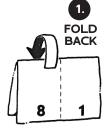
Assembling Mini Books



Mini books offer valuable content information in a kid-friendly format. Each student can be given his or her own book to keep. They can also color, draw, or annotate the book as instructed by their teacher. These books also provide a great home link, as students can take them home and share the information they are learning with their family.

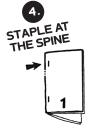
To assemble a book follow these simple instructions.



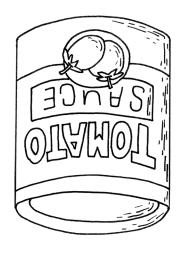








Trucks haul the tomatoes to a processing plant where they are peeled, sliced, diced, or sauced into familiar canned tomato products, usually within four hours.



2

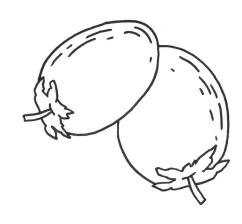
8



Shoppers arrive at the grocery store and purchase tomato products, such as pasta sauce, salsa, ketchup, and hot sauce, to enjoy at home.

Processing tomatoes are a type of tomato with thick skin and a firm texture, which allows the tomatoes to be harvested by machine and transported by truck.

There are more than 10,000 types of tomatoes in the world. Some are perfect for backyard gardens, while others are better for large-scale production.



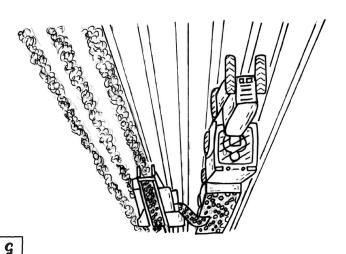
6

1

From soil to sauce: ALL ABOUT Tomatoes



and transfer them into a trailer. parvesters select the ripe, red tomatoes off the vine. Electronic sensors on the tomato plant and shaking the tomatoes through the fields picking up the entire October. Mechanical harvesters move harvest between early July and mid-Processing tomatoes are ready for

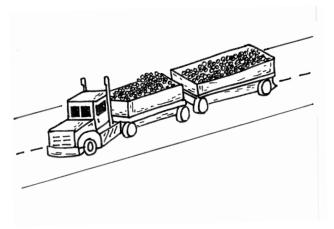


under control. and try to keep diseases and pests plants, apply nutrients, remove weeds, tomato plants healthy. They water their After planting, farmers keep their

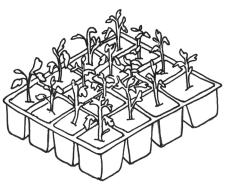


6





The tomatoes are transported from the fields by semi-trucks, which can hold approximately 50,000 pounds.



Most California growers plant processing tomatoes in the field as young plants, called seedlings. Tomato seedlings are grown in greenhouses until they are hardy enough to be planted in the ground, typically from early March to early June.