

This lapbook
belongs to:



How to create your lapbook:

Supplies Needed:

- File Folder
- Glue
- Crayons, Markers
- Scissors
- or Colored Pencils
- Brad or Paper Clip

Lapbook Cover

To create the cover of the lapbook, color each item on the page. When finished, cut each item out and glue to desired spot on the front flaps of the lapbook.

Center

Print and cut out the "The Life Cycle of a Pumpkin" banner and glue it to the top of the center portion of the lapbook.

Flip Flaps

There are 3 flip flaps in this lapbook. Print, cut and glue them together using the area above dotted line as your guide to put the glue. Place them in the desired area in the lapbook.

Vocabulary Words

Cut out the square with the dotted lines that says "Vocabulary Words" on it. Cut the small lines that say 'cut' next to them. Fold the dotted lined areas down to create a pocket. Glue the folded areas and place in the lapbook. Cut out the Vocabulary Words cards and put them in the Vocabulary Words pocket.

Parts of a Pumpkin activity

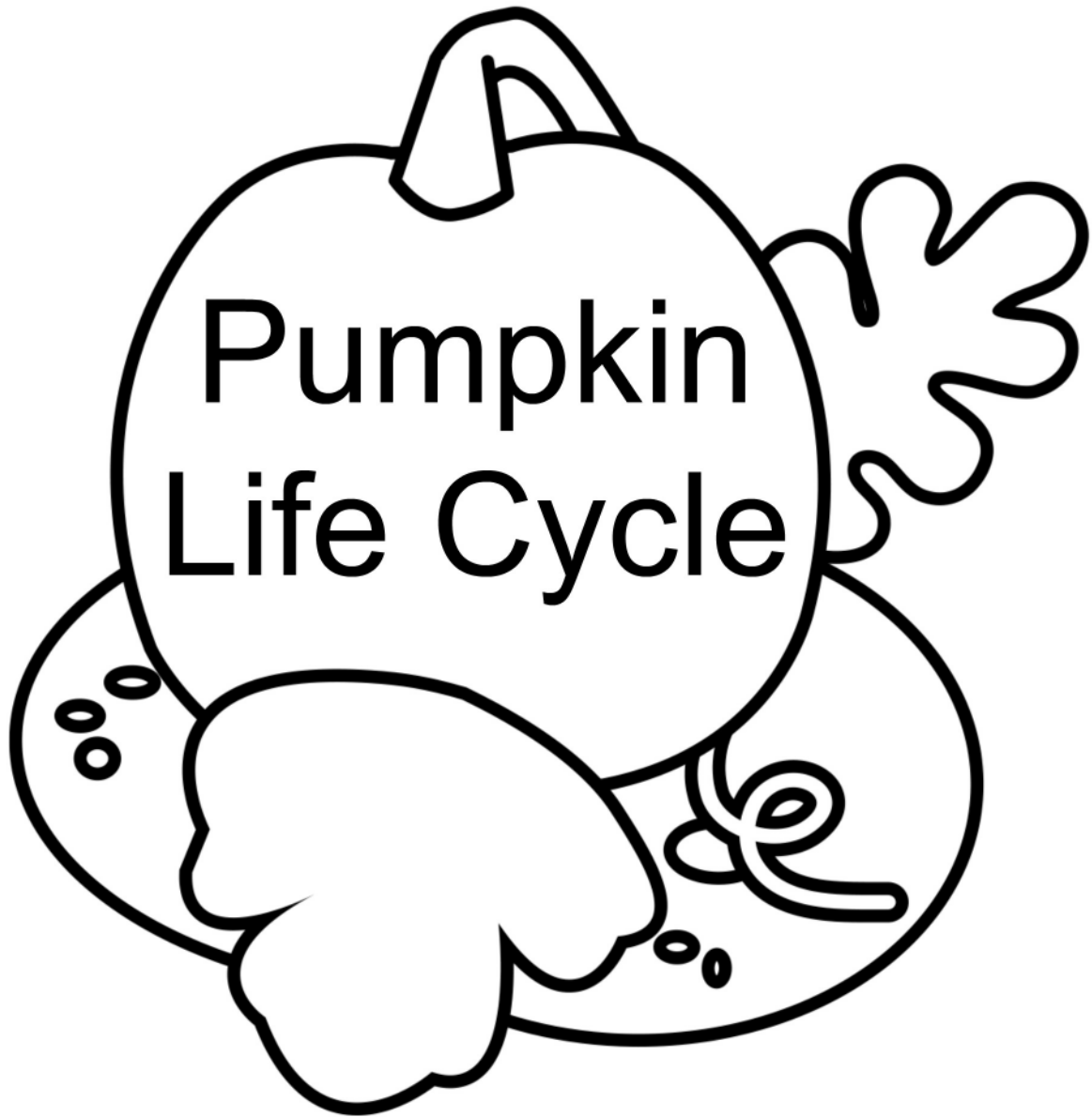
Cut out the "Parts of a Pumpkin" square and glue to lapbook flap. Next, cut out the pumpkin and glue it beneath the 'parts of a pumpkin' square. Then, cut out the squares with each part of a pumpkin and glue them in the proper place around the apple.

Accordion-style 'pumpkin life cycle'

Color the top and bottom of the pumpkin shaped 'pumpkin life cycle' accordion-style flap. Fold on the dotted lines starting with the bottom 'life cycle' portion to the top until it's folded into a pumpkin shape. Glue into lapbook.

Spinner

Cut out both portions of the spinner. Put the 'apple life cycle' portion on top of the other circle and secure in the center dot with a brad or a paperclip. Glue in the lapbook.



This lapbook
belongs to:

THE LIFE CYCLE OF A PUMPKIN

What do
plants
need to
grow?

- Light
- Air
- Water
- Nutrients
- Space to grow

Recipes with Pumpkin

Sugar-and-Spice Pumpkin Seeds:

Toss pumpkin seeds in melted butter, sugar, cinnamon, nutmeg and allspice. Bake at 300°F until golden brown, about 30 minutes.

Pumpkin Pancakes:

Add 1/2 cup pumpkin puree and 1/2 tsp pumpkin-pie spice to your favorite pancake batter. Cook, then top with a dollop of pumpkin-flavored whipped topping.

Pumpkin Mousse:

Fold 1 cup pumpkin puree and 1 Tbsp pumpkin-pie spice into 2 cups whipped topping. Use a dollop on top of hot chocolate.

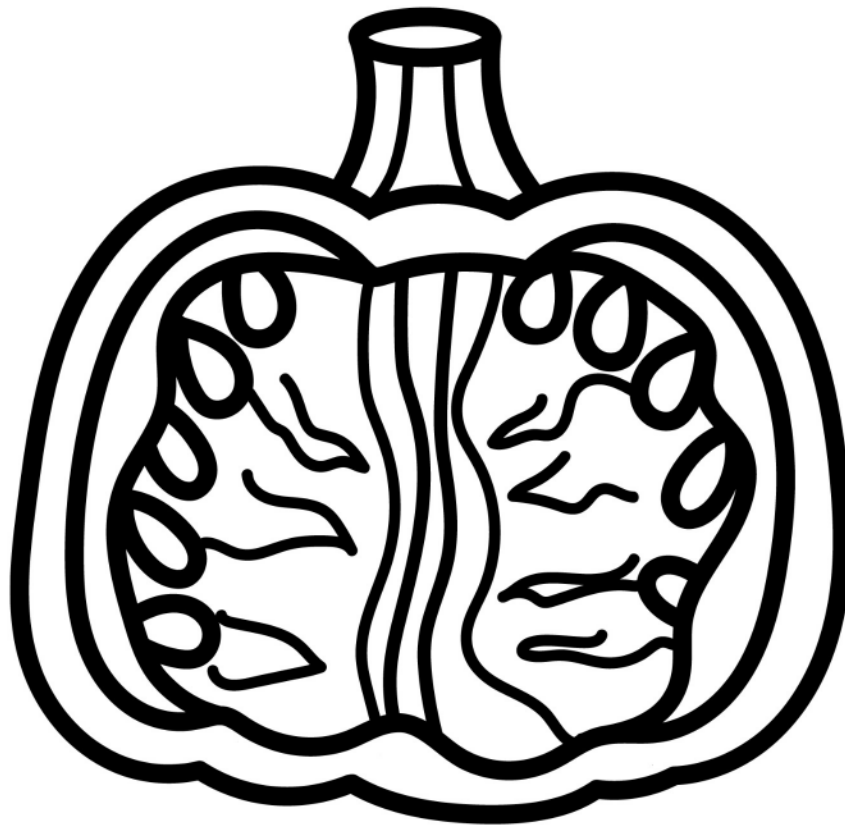
Pumpkin Balls:

Combine 1 cup oatmeal, 1/2 tsp pumpkin-pie spice, 3 Tbsp pumpkin puree, 1/4 cup brown sugar and 1/4 cup raisins in a mixing bowl. Form into 1-inch balls and roll in powdered sugar.

Pumpkin Pudding Pie:

Combine 1 packet instant vanilla pudding, 1/2 cup milk, 1/2 cup pumpkin puree and 1 tsp pumpkin-pie spice. Pour into a premade graham cracker crust. Chill two hours.

Parts of a pumpkin



stem

seed

skin

pulp

fibrous strands

pumpkin

seed



A pumpkin seed is planted in soil. After a few weeks the seed grows into a sprout. A sprout is a very small plant growing out of the soil.

sapling



The sapling continues to grow and grow and eventually becomes a plant.

flowering



The plant then grows yellow flowers. This is called the flowering stage.

green pumpkin



The flowers wither away and leaves a small green pumpkin.

pumpkin



The green pumpkin grows bigger and changes its color to orange. Now, it is a full grown orange pumpkin!

life cycle

Pumpkin Facts

The word 'pumpkin' comes from the Greek word, pepon, which means a "large melon."

Pumpkins originated in Central America.

Pumpkins are actually a fruit. Many people think it should be our national fruit.

The yellow-orange flowers that bloom on the pumpkin vine are edible.

Pumpkin is really a squash. It is in the Curcubita family along with squash and cucumbers.

Early settlers dried pumpkins shells, cut it into strips and wove it into mats.

The earliest pumpkin pie made in America was quite different than the pumpkin pie we enjoy today. Pilgrims and early settlers made pumpkin pie by hollowing out a pumpkin, filling the shell with milk, honey and spices and baking it.

Pumpkins were once considered a remedy for freckles and snakebites.

The state of Illinois grows the most pumpkins. It harvests about 12,300 acres of pumpkins annually.

carve

cut to make a design

rotten

decaying;
no longer able to be used

**VOCABULARY
WORDS**

cut

cut

garden

a piece of ground used for
planting

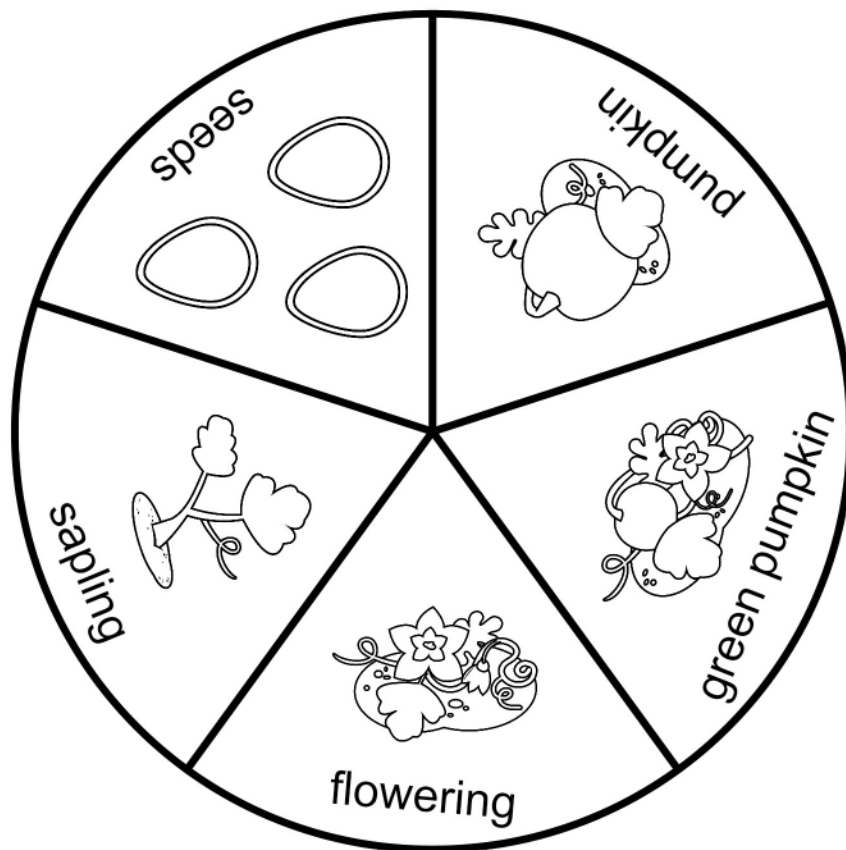
skin

outer layer of the pumpkin

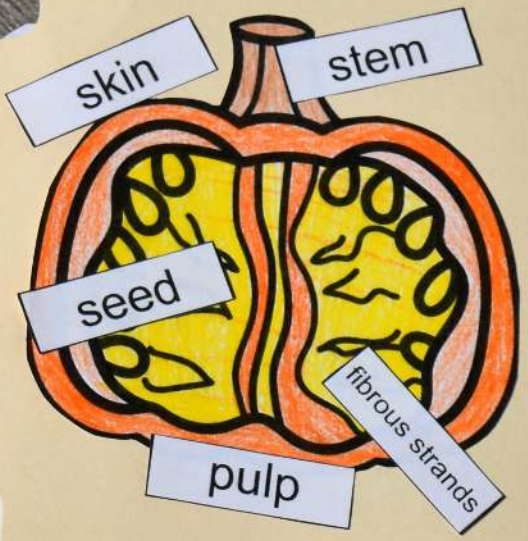
leaf

attached to the stem; turns light
into food for the pumpkin

Pumpkin Life Cycle



Parts of a pumpkin

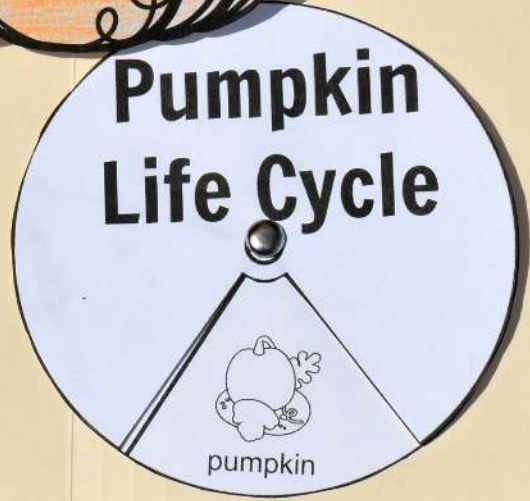


Recipes with Pumpkin

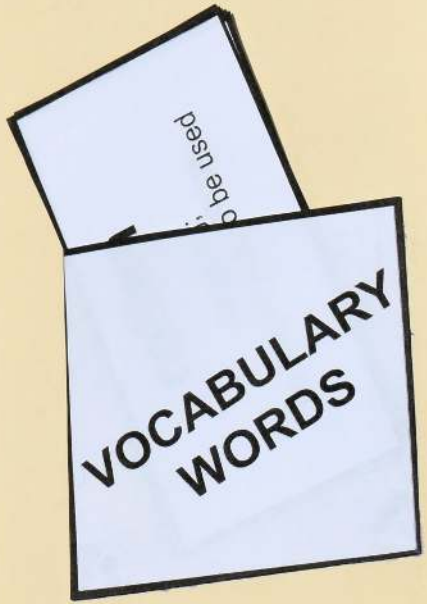
THE LIFE CYCLE OF A PUMPKIN



What do plants need to grow?



Pumpkin Facts



Parts of a pumpkin



Pumpkin Pancakes:
 Add 1/2 cup pumpkin puree and 1/2 tsp pumpkin-pie spice to your favorite pancake batter. Cook, then top with a dollop of pumpkin-flavored whipped topping.

THE LIFE CYCLE OF A PUMPKIN



- Light
- Air
- Water
- Nutrients
- Space to grow



Pumpkins were once considered a remedy for freckles and snakebites.

The state of Illinois grows the most pumpkins. It harvests about 12,300 acres of pumpkins annually.

rotten
 decaying;
 no longer able to be used

VOCABULARY WORDS