

Uncle John's City Garden



Activity Kit

ABOUT THE BOOK

Li'l Sissy may be younger than Brother and Sister, but that doesn't stop her from helping in Uncle John's garden this summer: planting seeds, picking weeds, and weathering thunderstorms. The siblings will have to work hard if they want to enjoy fresh succotash at the big end-of-summer family barbeque.



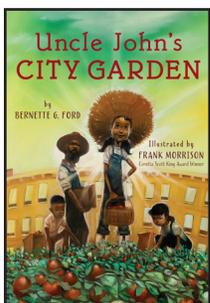
WHAT'S INCLUDED:

- Succotash Recipe
- Tomato Pie Recipe
- Okra Cornbread Recipe
- Brunswick Stew Recipe
- Create Your Own Family Barbecue Menu
- Gardening Cycle
- Farmers Market Scavenger Hunt
- Match the Vegetables

MEET THE CREATORS

BERNETTE G. FORD is the co-author of the groundbreaking bestseller *Bright Eyes, Brown Skin*. She is also author of the bestselling Ballet Kitty series, *No More Diapers for Ducky*, and for *Holiday House*, *First Snow*. A publishing pioneer, she was the first African American vice president of children's books at a major publisher. *Uncle John's City Garden* was inspired by her uncle's urban garden in Brooklyn, New York.

FRANK MORRISON was a graffiti artist and break-dancer before becoming a children's book illustrator. While on tour in Europe, he visited the Louvre, where paintings by the Masters inspired him to take his art in a new direction. Frank has won a Coretta Scott King–John Steptoe Award, a Coretta Scott King Illustrator Honor, a Coretta Scott King Illustrator Award, an NAACP Image Award, and a Society of Illustrators Original Art Silver Medal. He lives in Georgia.



Uncle John's City Garden
By Bernette G. Ford
Illustrated by Frank Morrison
ISBN: 9780823447862

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SUCCOTASH RECIPE

(Adult supervision required.)



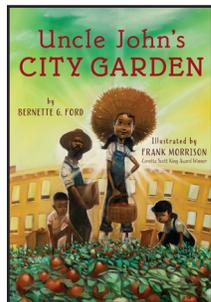
Ingredients

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| 1 Tbsp olive oil | ½ cup water |
| ½ cup fresh or frozen cut okra
(or 1 small fresh zucchini, diced) | 16-oz package frozen corn kernels
(approximately 4 cups) |
| 1 cup chopped onion | 16-oz package frozen baby lima beans
(approximately 3 ½ cups) |
| 1 garlic clove, finely chopped | ¼ cup chopped fresh basil
(approximately 12 leaves) |
| 1 14.5-oz can diced tomatoes
with their juice | |

Directions

1. Heat 1 tablespoon olive oil in a skillet or 3-quart saucepan over medium heat.
2. Add okra. Cook until no longer slimy, approximately 10 to 12 minutes. (Or add zucchini and cook for approximately 5 minutes, stirring occasionally.)
3. Add onion and garlic until onion is soft (approximately 5 minutes), stirring occasionally.
4. Add tomatoes in their juice and water. Cook for 10 minutes at a slow simmer, adjusting heat if necessary and stirring occasionally.
5. Add corn and lima beans. When corn and lima beans are thawed, bring to a slow simmer, adjusting heat if necessary, and cook covered for 8 to 10 minutes or until done. (Refer to frozen food packages.)
6. Turn off heat and add basil.

Feel free to adjust proportions of vegetables to your liking or substitute other vegetables.



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TOMATO PIE RECIPE

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Ingredients

Pie Crust

(or you can use a pre-made pie crust)

2 $\frac{3}{4}$ cups all-purpose flour

1 Tbsp sugar

1 $\frac{1}{2}$ Tsp kosher salt

18 Tbsp unsalted butter, cubed and chilled

6 Tbsp ice water

Tomato Filling

3 Tbsp stone-ground mustard

1 cup sharp white cheddar cheese, grated

Kosher salt and freshly ground pepper

1 medium onion, thinly sliced

3 to 4 pints ripe tomatoes of various sizes, colors, and shapes

1 egg, beaten

4 to 6 fresh thyme sprigs

Large-flake sea salt



Directions

(If using pre-made pie crust, skip steps 1-4)

1. In the bowl of a food processor fitted with the blade attachment, place flour, sugar, and salt, and pulse to combine.

2. Add butter to the processor and pulse until the mixture resembles a coarse meal.

3. With the processor running, slowly drizzle in up to 6 tablespoons of ice water until the mixture comes together and begins to form a ball.

4. Knead the dough a few times by hand if necessary, then wrap in plastic wrap. Refrigerate for at least one hour before rolling out crust.

5. Preheat oven to 375° and line a baking sheet with parchment paper.

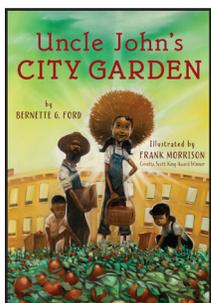
6. Once dough is rolled out, spread mustard and sprinkle cheese all over the crust, leaving a 2-inch border around the edge. Season with a bit of salt and pepper.

7. Chop larger tomatoes in pieces or slices, chop medium tomatoes in half, and leave small cherry tomatoes whole. Place tomatoes and sliced onions over the cheese and fold the edges of the crust inwards over the filling.

8. Make sure to seal the cracks that appear, then brush crust with egg wash. Sprinkle with thyme and large-flake sea salt.

9. Bake for 30 to 35 minutes, until crust is golden and filling is bubbling.

10. Allow to cool for 15 to 20 minutes, then slice and serve warm.



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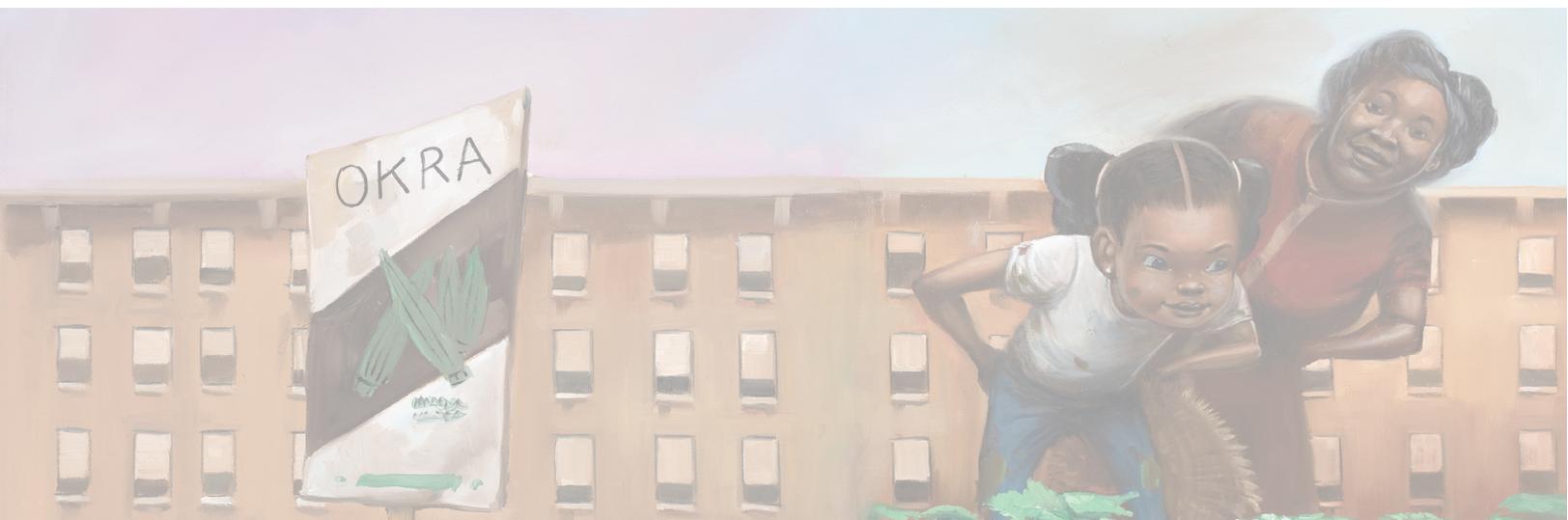
OKRA CORNBREAD RECIPE

(Adult supervision required.)



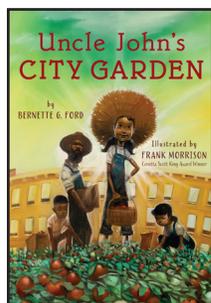
Ingredients

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| 2 cups cornmeal | 1 Tbsp extra virgin olive oil |
| 1 ½ cups buttermilk | 2 Tbsp shortening, vegetable oil, or butter |
| 1 egg, lightly beaten | 1 red onion, finely chopped |
| 1 Tbsp baking powder | 5 okra spears, sliced thinly on the bias |
| 1 Tsp sea salt | 2 ears of corn cut from the cob |



Directions

1. Preheat oven to 450°.
2. Melt shortening or butter in a large cast iron skillet.
3. Whisk buttermilk, egg, and oil together in a medium-sized bowl. Stir in cornmeal, baking powder, and salt until thoroughly incorporated. Add the vegetables.
4. Test shortening by adding a drop of batter to the skillet. If the batter sizzles, it's ready for the batter to be poured on top.
5. Bake for approximately 30 minutes or until the edges are dark brown and the room smells delicious.
6. Let bread cool in the pan shortly, before turning out onto a plate.



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BRUNSWICK STEW RECIPE

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Ingredients

4 Tbsp butter
1 medium onion, diced
1 clove garlic, minced
1 can (14 ½ oz) diced tomatoes
1 ½ cups lima beans
1 can (8 oz) tomato sauce
½ cup barbecue sauce
½ Tsp Tabasco/hot sauce

2 Tbsp Worcestershire sauce
1 ½ to 2 cups chicken broth
2 cups shredded or diced chicken and/or pulled pork
1 ½ cups corn kernels
1 cup chopped okra
¼ Tsp dried thyme
Salt and pepper to taste



Directions

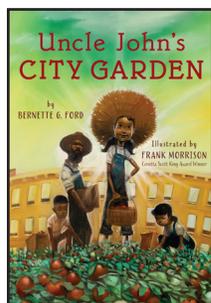
1. In a heavy-bottom soup pot or Dutch oven, melt butter over medium heat. Add onion and garlic and sauté for 3 minutes.

2. Add lima beans and cook 2 minutes.

3. Add diced tomatoes, sauces, and broth. Simmer for at least 15 minutes or until tomatoes are broken down.

4. Add meat, corn, okra, and seasonings, and simmer for 5 more minutes.

Note: You can also add about 1 cup of whipped potatoes to thicken the stew. The stew should be thick, but not stiff.



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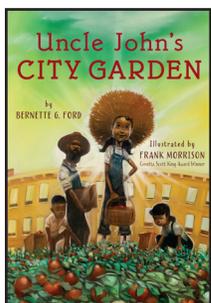
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CREATE YOUR OWN FAMILY BARBECUE MENU

What do you eat at your family barbecues? Fill out the menu below with your favorite family dishes.



Family Barbecue Menu



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GARDENING CYCLE

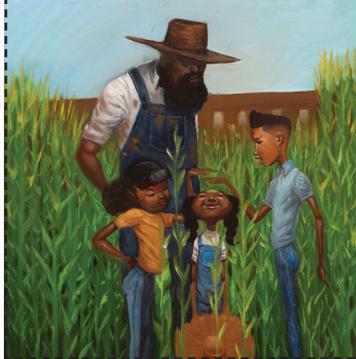
Which gardening step comes first? Read *Uncle John's City Garden*, then cut apart the cards below and put the steps in the correct order according to the gardening cycle.



Plant the seeds



Observe adult plants



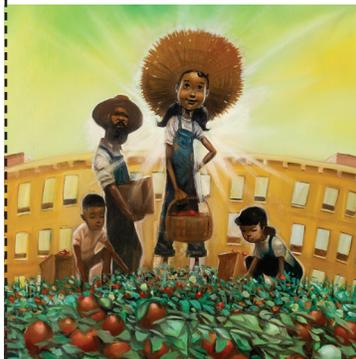
Water



Choose your location



Harvest at peak quality



Observe seedlings



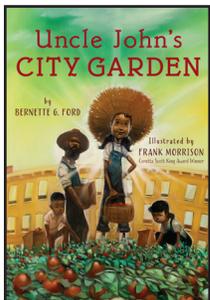
Pick your seeds



Prepare the soil



Observe small plants



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FARMERS MARKET SCAVENGER HUNT

Have a scavenger hunt at your local farmers market or grocery store! Can you find these summer fruits and vegetables? Check them off as you go.



Okra

Onions

Peaches

Corn

Garlic

Cherries

Tomatoes

Zucchini

Strawberries

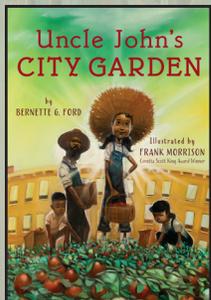
Lima beans

Squash

Blackberries

Basil

Watermelon



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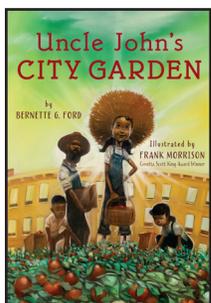
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MATCH THE VEGETABLES

Each fruit and vegetable has unique characteristics. To help Li'l Sissy identify the vegetables in her community garden, draw a line from the name to the correct picture.



1. Basil
 2. Onion
 3. Tomato
 4. Lima Bean
 5. Corn
 6. Okra
 7. Zucchini
 8. Garlic
- A. A fruit that's usually red and grows on a vine or shrub
 - B. A vegetable with green-colored fuzzy ribbed pods and rows of tiny seeds on the inside
 - C. A small, white, round bulb with a strong smell
 - D. Yellow or white kernels wrapped in a green husk
 - E. A round vegetable with a brown skin that grows underground
 - F. An herb that is green in color with a sweet smell
 - G. Green or light green beans with a half-moon shape
 - H. A long, slender, dark green vegetable with a slightly smaller stem



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Answers: 1.F, 2.E, 3.A, 4.G, 5.D, 6.B, 7.H, 8.C



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