

MONDAY

TUESDAY

SUNDAY

Grow Your Own Pineapples in Pots

- 1. Buy a supermarket pineapple with healthy green leaves. Cut off the crown leaving several inches of fruit. Soak the crown in water for a day or two to absorb moisture.
- 2. Fill a 1-gallon plastic pot about three quarters full with lava rock. Add 2-3 inches of redwood compost. Set the crown on top. Place plant in a sunny location.
- 3. Water frequently. When leaves start to grow, begin fertilizing with a citrus-type fertilizer 3-4 times /year. Can also use a liquid fertilizer once a month.
- 4. Transplant pineapple to a 5-gallon pot when it outgrows its original container, then to a 15 gallon size. Can take 8 to 24 months to produce a pineapple.

FRIDAY

SATURDAY

Cleaning and Cutting Pineapple

- 1. Rinse pineapple to remove any bacteria from soil.
- 2. Grasp leaves with one hand and the base of the pineapple with the other. Twist in opposite directions to remove crown.
- 3. Cut off top and base of pineapple to make flat for standing. While standing pineapple on bottom end, begin cutting the apeel downward, one strip at a time, until all is removed.
- 4. Now cut pineapple into whatever shape or size pieces you like. Enjoy.

THURSDAY



WEDNESDAY

SUNDAI	MONDAI	TOLODAT	WEDINESDAT	THORODAT	INDAI	SATUNDAT
31	1	2	3	4	5	6
		Buy plain yogurt and add your own fruits for a customized treat!		Yogurt is an important food in many different world cuisines like Turkey, Greece, India, and countries in the Middle East, Eastern Europe and Asia.	♥ Physical activity builds strong muscles and bones.	
7	8	9	10	11	12	13
Visit the Dole Plantation with your family, just past Wahiawa on Kamehameha Hwy.	Pineapple can be added to many dishes like sandwiches, pizza, or desserts			It takes two years for a pineapple plant to produce, and each plant produces at most two pineapples in its life		
14	15	16	17	18	19	20
	♥ Running, Biking, Walking keeps your heart strong!		Your urine will smell if you eat too much asparagus.			Asparagus was first grown in Greece around 2500 years ago.
21	22	23	24	25	26	27
Quinoa is an ancient staple food of the Incas, originated in the Andes Mountains in South America.	Pronounced "keen-wa"			Take a 30 minute family walk after dinner!		
Rainy Day? Throw a blanket	29	30	Want more information? Go to: www.fns.usda.gov/TN/kids- pyramid.html www.dole5aday.com	2	3	4
on the living room floor and have a picnic inside!						