- 2. Food and nutrients
- 2.1 The food groups

#### 2.1.3

### Seasonal produce

#### THE SEASONS

In some parts of the world it can seem like all kinds of food are harvested year round. We have lost our relationship with the seasons and are no longer surprised to find tomatoes on our plates in the middle of winter.





In actual fact, certain foodstuffs are often associated with a time of year, either due to the harvest or their flavour.

The seasons help us vary our diet and seasonal produce generally has more flavour.

#### **WINTER**



You sometimes hear people say that winter is not the season for fruit. It is true that some countries, such as Switzerland, do not harvest any fruit in winter, However, citrus fruit such as mandarines are harvested in winter in southern Europe and apples or kiwis picked in the autumn can be stored in a cool place for the entire winter.

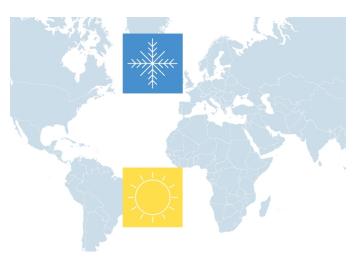


There are also plenty of winter vegetables such as leeks, chicory or lamb's lettuce. Think about where your food comes from. Depending on where you live, locally grown produce will not be the same.

In winter, we find warm food such as tea or soup more appealing. In Switzerland, some people enjoy foie gras or a 'Chinese fondue' at Christmas and New Year. Meanwhile, the turkey traditionally eaten at Thanksgiving in America has become the symbol of a Christmas dinner in the UK. Until the mid- 20<sup>th</sup> century, people gave oranges at Christmas, as in some countries they were seen as an exotic fruit.

Certain conditions favour the cultivation of certain foodstuffs. These conditions may relate to climate or even altitude. For example, pineapple is a tropical fruit and cannot be grown everywhere. It is grown in the Southern hemisphere and bears fruit in summer.

Let us not forget though that summer in the Southern hemisphere is wintertime in the Northern hemisphere. So, if you live in the Northern hemisphere, the best season for eating pineapple is winter!



#### **SPRING**



Spring vegetables hit the markets at the start of the year. They include white, green and purple asparagus or radishes for example. As for fruit, strawberries start to appear in spring.





#### **SUMMER**



Other soft fruit such as raspberries and cherries arrive in summer. Fruit and vegetables are particularly plentiful at this time of year. For example there are peaches, apricots, courgettes and aubergines.





Tomatoes are at their best in summer, which is also the season for green beans.







In hot weather, we enjoy cool dishes such as raw vegetables and salads.

We also enjoy food which is refreshing and thirst-quenching, like watermelons which provide a rich source of water.

#### **AUTUMN**



The arrival of autumn marks the return of cold weather. Autumn vegetables include beetroot, Jerusalem artichokes and pumpkins, of course. In countries where Halloween is celebrated, you can also see plenty of pumpkin lanterns. Most countries in the Northern hemisphere harvest wine grapes between the end of August and the beginning of October.

So you can also see grapes in the shops in autumn. Pears and plums are other examples of autumn fruit.



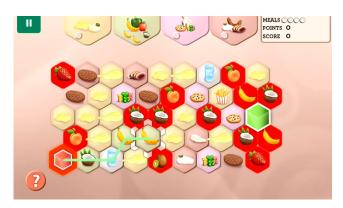


#### YEAR-ROUND FRUIT AND VEGETABLES

In conclusion, you can eat fruit and vegetables all year round, varying what you eat with the seasons!



This is vital for your body to function properly.



Some levels in the NUTRIX game offer seasonal produce. You have to pay attention to the seasons and at the same time have a balanced diet!

# Seasonal produce

Asparagus is a vegetable harvested O in summer O in winter O in spring	produced and eaten locally when they naturally reach maturity.  O False O True
Pumpkins are vegetables found O in summer	Which fruit is not summer fruit in Europe?
O in spring O in autumn	O Pears O Apricots O Peaches
Seasonal fruit and vegetables are generally more flavourful and have greater nutritional value.  O True O False	Leeks are fresh and ready to eat O in summer O in autumn O in winter
Seasonal fruit and vegetables add variety to our diet.	Grapes, walnuts and plums herald the arrival of
O False O True	O spring O summer O autumn
Where are pineapples grown?	
O In the Northern hemisphere	Tomatoes are tastier in winter.
O In the Southern hemisphere	O True
O All around the world	O False

#### **Answers**

#### Asparagus is a vegetable harvested...

#### O in summer

Wrong! Try again!

#### O in winter

Wrong! Try again!

#### in spring

Well done! Asparagus is a spring vegetable.

#### Pumpkins are vegetables found...

#### O in summer

Wrong! Think about the season when Halloween is celebrated!

#### O in spring

Wrong! Think about the season when Halloween is celebrated!

#### in autumn

Well done! Pumpkins reach maturity in autumn and are then ready to be eaten or used as a decoration.

# Seasonal fruit and vegetables are generally more flavourful and have greater nutritional value.

#### True

Well done! Seasonal fruit and vegetables are those harvested locally when they reach maturity and are not subjected to long journeys.

#### O False

Wrong! Try again!

## Seasonal fruit and vegetables add variety to our diet.

#### O False

Wrong! Think about tomatoes! If you can find tomatoes all year round, aren't you tempted to forget cabbage?

#### ● True

Well done! By favouring seasonal fruit and vegetables, we make our diet more varied. This also encourages us to try food we do not always feel like trying.

#### Where are pineapples grown?

#### O In the Northern hemisphere

Wrong! Pineapples need warm temperatures.

#### ● In the Southern hemisphere

Well done! Pineapples thrive in the hot climates of the Southern hemisphere.

#### O All around the world

Wrong! Try again!

# Seasonal fruit and vegetables are those produced and eaten locally when they naturally reach maturity.

#### O False

Wrong! Try again!

#### True

Well done! Seasonal fruit and vegetables are harvested during the season in which they naturally reach maturity. They are also eaten in the area where they are produced.

### Which fruit is not summer fruit in Europe?

#### Pears

Well done! In Europe, pears are harvested in autumn.

#### O Apricots

Wrong! In Europe, apricots are harvested in summer.

#### O Peaches

Wrong! In Europe, peaches are harvested in summer.

#### Leeks are fresh and ready to eat...

#### O in summer

Wrong! Think about when we make delicious leek soup!

#### O in autumn

Wrong! Try again!

#### in winter

Well done! Leeks are winter vegetables and are not affected by the first frosts.

### Grapes, walnuts and plums herald the arrival of...

#### O spring

Wrong! Think about the grape-picking season!

#### O summer

Wrong! There are many other kinds of fresh fruit in summer, but not these!

#### autumn

Well done! This kind of fruit is associated with beautiful autumn colours.

#### Tomatoes are tastier in winter.

#### O True

Wrong! Try again!

#### False

Well done! Even though we can find tomatoes on supermarket shelves all year round, they are tastier in summer when they enjoy more sunshine.

#### ACTT02C01L03\_D

### Seasonal fruit and vegetables

[8-10 years old and 11-13 years old and 14-16 years old]

Group the following fruit and vegetables by season: pumpkins, peaches, rhubarb, radishes, aubergines, salsify, rose hips, cherries, apricots, strawberries, grapes, leeks, pears, asparagus, quinces, chicory.

Clue: There are four items per season.

Spring	Summer	Autumn	Winter

#### Answers

### Seasonal fruit and vegetables

[8-10 years old and 11-13 years old and 14-16 years old]

Group the following fruit and vegetables by season: pumpkins, peaches, rhubarb, radishes, aubergines, salsify, rose hips, cherries, apricots, strawberries, grapes, leeks, pears, asparagus, quinces, chicory.

Clue: There are four items per season.

Spring	Summer	Autumn	Winter
Strawberries	Apricots	Grapes	Chicory
Asparagus	Peaches	Quinces	Pumpkins
Rhubarb	Cherries	Rose hips	Salsify
Radishes	Aubergines	Pears	Leeks
Radishes	Aubergines	Pears	Leeks

#### Answer:

- spring: strawberries, asparagus, rhubarb, radishes
- summer: apricots, peaches, cherries, aubergines
- autumn: grapes, quinces, rose hips, pears
- winter: chicory, pumpkins, salsify, leeks