**SFPL Main Children’s Center Farmers’ Market Book Sampler**

**Fiction**


“In pictures bright as sunshine, a father and child share the simple joy of planting, watering and watching seeds grow in the family garden. Then tomatoes, potatoes, corn, cabbage, and lots of other vegetables are cooked up into the best soup ever – and they can all be grown again next year!”


A trip to and from the town square on the day of the farmers market told with beautiful examples of handmade folk art.


Simple, spare text combines with sensitive, softly-rendered illustrations to bring to life the vendors of a Saturday market in a town in Oaxaca, Mexico.

**jPS Miranda, Anne. *To Market, To Market.* 1997. Pre-K-Age 8.**

To and from the market doggedly goes a frazzled shopper, each time returning home to find that one or another of her recent live-animal purchases have been running amok in her kitchen. Her exhausted collapse results in the animals lending their aid in purchasing a variety of vegetables with which to make a delicious soup.


In New York City’s Chinatown, a little boy shops at the market with his family in every season, and finds for sale everything from noodles and mangoes to paper money and firecrackers.
Non-Fiction


Explains modern supermarkets and how they work, discussing how they organize, display, and keep track of items they sell. Includes the Food Pyramid for nutrition information, and remarks that markets are great places for children to practice reading and math skills!


From Ecuador to Ireland to Nepal, we visit outdoor markets around the globe to see people buy and sell what they and others grow, catch, and make. Beautifully illustrated, and stunning in its detail.


Crisp black cut-paper illustrations feature a mother and her son doing their shopping at the Olympia, WA, market. At each stall and booth, the food sold there is described and the farmer introduced. The next page depicts the farmer at work, engaged in the process of preparing his or her goods for market. Readers are introduced to “tree-grafting and pruning, growing kale, beekeeping, smoking fish, baking, making batik napkins, and the art of cheese-making.” A must-have for teachers of 1st-4th grade presenting a unit on farmer’s markets.


Simple text and colorful photographs explains how grocery stores operate and the tasks of each worker. Co-op grocery stores are mentioned briefly in a *Facts About Grocers* page in the back of the book.

Eight types of vegetables are discussed in this colorful illustrated book (leaf, tuber, bulb, flower bud, root, stem, fruit, seed), with examples of each depicted. Vegetable gardening and large-scale farming are also briefly treated here.


From *Booklist*, May 01, 2008 – “This wide-reaching title combines instructions for growing edible plants with recipes based on the harvest. The spreads, formatted in the publisher’s signature combination of numerous, high-quality color photos and small text paragraphs, begin with overviews of plants’ growth cycles and gardening basics, from soil containers to pests. The book then moves on to pages focused on individual fruits and vegetables, each discussion followed by a related recipe or project.”


From the *Kids Can!* series, this book is packed with entertaining gardening projects and ideas, from an outdoor salsa garden to a houseplant zoo. Vegetables, herbs, and flowers all treated here!


Here’s a simple guide to composting for young readers that not only makes the process look very manageable, but also fun! The children depicted in the large colorful photos look perfectly at home among the food scraps, yard waste, and earthworms. Easy to perceive the cyclical pattern from garbage to compost to garden.

Wisely starting her cookbook with a section called *Safety First!*, followed by a glossary of cooking terms, Paula Deen guides young chefs (and their adult helpers) through chapters on breakfast, lunch, dinner, snacks, birthday cupcakes & classroom pass-around foods, dishes for adults, holiday treats, special drinks, and arts & crafts recipes (play clay, salt dough, and giant bubbles).


From *Booklist*, December 1st, 2006 – “Gold continues the simplicity-celebrating concept she employs in her adult cookbooks . . . Each recipe uses only three ingredients, and the resulting dishes, arranged into chapters such as ‘Morning Food’ and ‘Quick and Healthy Snacks,’ are an elusive combination of sophisticated, healthy, and kid-friendly. Gold has an empowering confidence in young chefs’ abilities (‘Every kid should know how to roast a chicken’), but many kids will still need adult guidance.”