

Orange Juice

Brief Description

Learn the process of making orange juice and enjoy a cup of freshly squeezed O.J.

Objectives:

The student will be able to:

- Describe the process of making orange juice.
- Discuss the history of oranges in Florida.

Materials Needed:

- One washed Florida orange per person
- 5 cutting boards
- 5 plastic serrated knives
- 5 individual juicers
- 1 small paper cup per person
- 2 large dishpans (clean)
- 1 cup bleach
- 4 gallons water (tap water is okay)

Preparation:

- Pre-mix the bleach and water solution.

Background:

Here are some facts for you from Florida Agriculture in the Classroom's "Keeping Florida Green" curriculum. Nearly 70 percent of American oranges and nearly 100 percent of the American orange juice come from Florida. How did Florida become so dominant in the American orange industry? In 1493, Christopher Columbus brought citrus plants to the New World on his voyage to the island of Hispaniola. Spanish explorers later brought citrus seeds to Florida. By 1579, orange trees were growing in St. Augustine. Citrus trees flourished in Florida and became one of Florida's largest exports.

Activity

1. Mix the bleach with 2 gallons of water in one dishpan. Pour the other 2 gallons of water into the other dishpan.
2. Each participant will select one orange.
3. The orange will be placed on the cutting board and cut in half.
4. Participants will then place the orange on the juicer and squeeze the juice from the orange by pushing down and twisting each orange half on the juicer.
5. The juice will then be poured into the cup and can be drunk by the participant.
6. Seeds should be removed from the drain of the juicer and thrown into the garbage.
7. The juicer should be dipped into the bleach water solution then into the clean water between each participant.

Extensions:

Fruit Cube
Circling Citrus

Evaluation:

Have the students write a fictional story about making orange juice.

