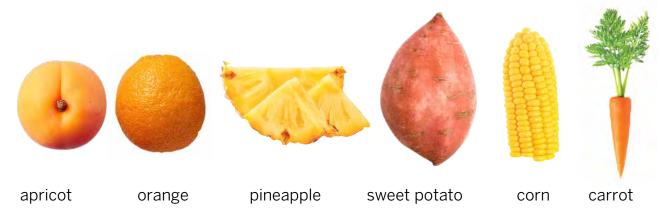
Fruit and vegetable colours

Red fruit and vegetables include:



These can help keep our heart healthy.

Orange or yellow fruit and vegetables include:



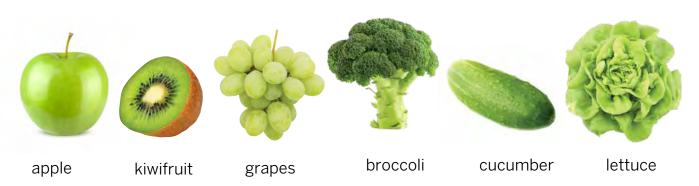
These can help keep our eyes healthy.

Blue or purple fruit and vegetables include:



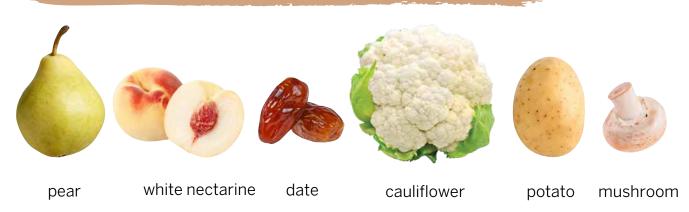
Information sheet 1.2 | Fruit & Vegetable Information

Green fruit and vegetables include:



These can help keep our heart and bones healthy.

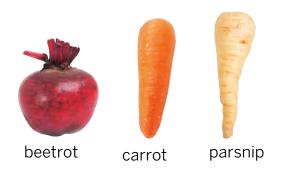
White or brown fruit and vegetables include:



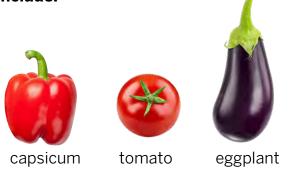
These can help keep our body feeling healthy.

Types of vegetables

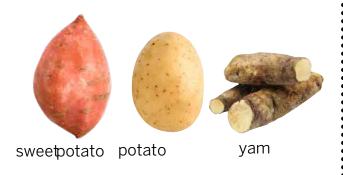
Root vegetables (we eat the root) include:



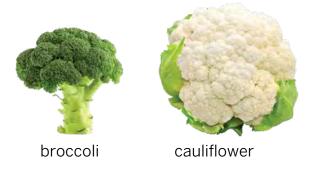
Fruit-type vegetables (has seeds inside) include:



Tuber vegetables (a lump that grows underground on the root or stem) include:



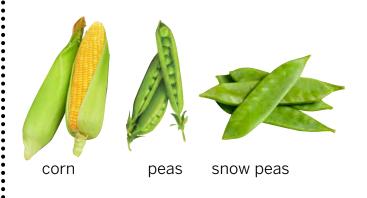
Flower vegetables (we eat the flower heads) include:



Leafy vegetables (we eat the leaves) include:



Seed or pod vegetables (we eat the seeds or pods) include:



Fungi



button





field

How do fruits and vegetables grow?

On a tree





Underground



Examples:

- Apples
- Cherries
- Oranges
- Avocados
- Mangoes
- Olives

Examples:

- Beans
- Capsicum
- Blueberries
- Grapes
- Kiwi
- Tomatoes
- Watermelon

Examples:

- Asparagus
- Broccoli
- Lettuce
- Leeks
- Brussel sprouts
- Sweet corn

Information sheet 1.5 | Fruit & Vegetable Information

What part do we eat?

The fruit: apple, avocado, tomato, capsicum, pumpkin, strawberries, orange, cucumber, eggplant

The stem: asparagus, celery, leek, rhubarb,

The root: carrots, fennel, onion, parsnip, radish, beets,

The leaves: cabbage, kale, spinach, lettuce,

The seeds: corn, beans, peas

The flower: broccoli, cauliflower, artichoke

The tuber: sweet potato, potato, yam

When do fruit and vegetables grow?

Depending on where you live, many fruit and vegetables will have a time they will be 'in season. It can be a good idea to eat fruit and vegetables that are in season, because these are often fresher and tastier. Furthermore, often in season produce don't have to travel from farm to plate very far and will require less resources such as water and heat (electricity) to grow in a season or area that they don't usually grow.

On the next page you find a list when fruit and vegetables are in season in NSW.

Buy local fruit and vegetables

Benefits of buying local food:

- riper, tastier foods (because it is not spending a long time in transit and can be harvested when riper)
- supports local farmers and growers
- less 'food miles' (distance from farm to fork) and thus better for the environment

However, when buying local, one must also consider that some fruit and vegetables cannot be grown locally and you won't have access to many fruit and vegetables you are used to. In addition, some foods might be grown locally, but will need extraordinary amounts of water and/or heat to grow (e.g. in greenhouses), which is not ideal for the environment.

List of fruits and when they are in season in NSW

Apples			Autumn	
Apricots		Summer		
Berries		Summer	Autumn	
Cherries	Spring			
Kiwifruit			Autumn	
Lemons	Spring			Winter
Mandarins	Spring			Winter
Melons		Summer		
Nectarines	Spring	Summer		
Oranges	Spring			Winter
Peaches	Spring	Summer		
Pears			Autumn	
Persimmons			Autumn	
Plums	Spring	Summer		
Strawberries	Spring	Summer	Autumn	

Source: Seasonal Food Guide Australia

List of vegetables and when they are in season in NSW

Artichokes (Globe)	Spring			
Asian Vegetables	Spring	Summer	Autumn	Winter
Beans		Summer	Autumn	Winter
Beans (Broad)	Spring			
Beetroot		Summer		
Broccoli	Spring		Autumn	Winter
Cabbage	Spring	Summer	Autumn	Winter
Capsicum		Summer	Autumn	Winter
Cauliflower	Spring		Autumn	Winter
Celery	Spring	Summer		
Chillies		Summer	Autumn	Winter
Chinese Cabbage	Spring		Autumn	Winter
Cucumbers	Spring	Summer		
Eggplant		Summer		
Lebanese Cucumbers				Winter
Leek	Spring			Winter
Lettuce	Corina	C	A t	\A/* - 1
Lettuce	Spring	Summer	Autumn	Winter
Mushrooms	Spring	Summer	Autumn	Winter
Mushrooms	Spring	Summer	Autumn	Winter
Mushrooms Okra	Spring Spring	Summer Summer	Autumn Autumn	Winter Winter
Mushrooms Okra Parsley	Spring Spring Spring	Summer Summer Summer	Autumn Autumn Autumn	Winter Winter Winter
Mushrooms Okra Parsley Pecans	Spring Spring Spring Spring	Summer Summer Summer	Autumn Autumn Autumn Autumn	Winter Winter Winter Winter
Mushrooms Okra Parsley Pecans Potatoes	Spring Spring Spring Spring Spring	Summer Summer Summer Summer Summer	Autumn Autumn Autumn Autumn Autumn	Winter Winter Winter Winter Winter Winter Winter Winter Winter
Mushrooms Okra Parsley Pecans Potatoes Pumpkins	Spring Spring Spring Spring Spring Spring Spring	Summer Summer Summer Summer Summer Summer	Autumn Autumn Autumn Autumn Autumn Autumn Autumn	Winter Winter Winter Winter Winter Winter Winter
Mushrooms Okra Parsley Pecans Potatoes Pumpkins Radish	Spring Spring Spring Spring Spring Spring Spring Spring	Summer Summer Summer Summer Summer Summer Summer Summer	Autumn Autumn Autumn Autumn Autumn Autumn Autumn Autumn Autumn	Winter Winter Winter Winter Winter Winter Winter Winter Winter
Mushrooms Okra Parsley Pecans Potatoes Pumpkins Radish Rhubarb	Spring Spring Spring Spring Spring Spring Spring Spring Spring	Summer Summer Summer Summer Summer Summer Summer Summer Summer	Autumn	Winter
Mushrooms Okra Parsley Pecans Potatoes Pumpkins Radish Rhubarb Silverbeet	Spring	Summer	Autumn	Winter
Mushrooms Okra Parsley Pecans Potatoes Pumpkins Radish Rhubarb Silverbeet Spinach	Spring	Summer	Autumn	Winter
Mushrooms Okra Parsley Pecans Potatoes Pumpkins Radish Rhubarb Silverbeet Spinach Squash	Spring	Summer	Autumn	Winter
Mushrooms Okra Parsley Pecans Potatoes Pumpkins Radish Rhubarb Silverbeet Spinach Squash Sweetcorn	Spring	Summer	Autumn	Winter

Source: Seasonal Food Guide Australia