Radish Pickling Lesson Plan

Grade Level: 2\textsuperscript{nd}/3\textsuperscript{rd}

Season: Any

Larger IGS Unit: Gardens, Nutrition

Essential Question: Where does food come from? How are fresh foods preserved?

Objective: Students understand the pickling process and work cooperatively with their team to make a batch of radish pickles.

Materials:
- Sliced radishes
- Flavorings: cilantro, parsley, peppercorns, cinnamon sticks, garlic cloves
- Vinegar
- Sugar
- Cup measure and teaspoon for each team
- Map of MV

Introduction: Today we are going to pickle radishes just like we talked about last week. But the first thing we are going to do is rub salt into our radish slices in our groups. Then while they sit you will come back to the circle. How does pickling preserve vegetables? Who got to eat pickles on the whaling ship?

- Discuss acidity of vinegar and saltiness of salt!
- Where would people on Martha’s Vineyard have found these ingredients?
  - Radishes
  - Sugar: Caribbean islands, brazil
  - Fresh herbs
  - Salt: Martha’s Vineyard! Show maps of where the salt works were.
  - Cinnamon: Caribbean islands, brazil
  - Vinegar: local apples for apple cider vinegar

- Explain and allocate jobs
- Have students discuss together what flavorings they want to add to their pickles and why

Activity: Students divide into four groups at four pods. Jobs (in order):
- Radish washer and stuffer
- Herb Stuffer: choose 2 or 3
- Salt and Sugar adder: ½ teaspoon salt, ½ teaspoon sugar
- Water and Vinegar adder: 2/3 cup vinegar, 1/3 cup water
- Shaker (everyone)
- Complete Our Radish Pickles (Part One) Worksheet
Our Radish Pickles (Part One)

Name: ________________________ Date: ________________

What flavorings did you add to your pickles?

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____________________________________________________________________________________

____________________________________________________________________________________

What do you think your radishes will taste like?

____________________________________________________________________________________

____________________________________________________________________________________

____________________________________________________________________________________

Draw your radish pickles in the space below.
Our Radish Pickles (Part Two)

Name: ____________________  Date: ____________________

What did your favorite jar of radish pickles taste like? Use at least three adjectives.

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Write down your own recipe for radish pickles.

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