



Lesson Title	Unit
Stone Soup	Garden, Nutrition, Farms
Grade Level(s)	Common Core Standard(s)
Preschool-3rd	
Objectives	Essential Questions
Students will connect the story of Stone Soup to their own school garden or local farm, and will explore the process of harvest to eating.	Where does food come from? What is hunger? Why is sharing important?
Duration	Materials Needed
1 hour	Stone Soup book Stone soup recipe Large stock/soup pot Stone Wooden spoon Harvest basket Vegetables (preferably from garden)- carrots, tomatoes, potatoes, garlic, onions, squash, beans Cutting boards and knives Garden signs that correspond to vegetable cards Vegetable cards for scavenger hunt
Background Information	Setup Required
	Make stone soup

Procedure



1. Students sit in a circle (in the garden or in the classroom), and listen to the story of Stone Soup. As you are reading the story, act out stirring the pot with the big wooden spoon, and placing the stone inside.
2. When the story is done, ask students some questions:
 - a. Why did they call it “Stone Soup”?
 - b. How did the visitor help the village?
 - c. Why is sharing so important?
3. Ask the students to name some of the vegetables they heard in the story. As they name vegetables, hand out the cards with the names and pictures of the vegetables.
4. It’s time to go outside and harvest from the garden! After students have harvested, gather together around the soup pot. Each student, one at a time, can introduce their vegetable to the class and place it in the pot.
5. Ask students to name the next steps to making Stone Soup.
6. Tell the students that a batch of Stone Soup is ready for them to taste!
7. What is a recipe? Hand out Stone Soup recipe cards for each student to take home. If time allows, students can decorate the recipe card with the vegetables they saw in the garden

Extensions and Variations

Work together to make your own stone soup- have the children chop the vegetables and put them in a crock pot with vegetable broth. Let it cook all day and have children taste the soup with their families at pick up time.



Crock Pot Stone Soup

One stone (optional)

1 quart vegetable broth

6 small potatoes, quartered

1 medium onion, diced

5 medium carrots, sliced

4 celery stalks, sliced

5 leaves of kale, striped from its stems and cut into small pieces

2 cloves garlic, sliced

1 tbsp sea salt

Combine all ingredients in the crock pot and cook on low for 8 hours or high for 5 hours.