



Maine Agriculture in the Classroom Cucumbers Resource Page

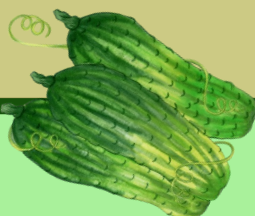
www.MaineAgintheClassroom.org



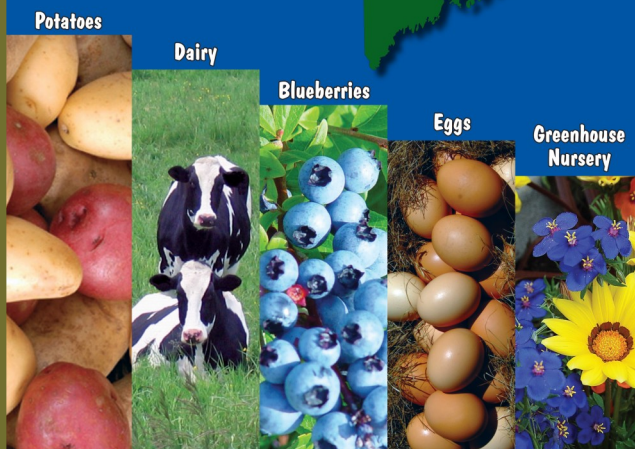
Activities:

- Cucumber Exploration - Show the students different varieties of cucumbers. Pass around one slicing and one pickling cucumber. Ask the students to describe the differences. Do some [taste testing](#). Create classroom recipes using cucumbers such as infused water, salads, or sandwiches
- Grow Cucumbers in your school garden! Here's some [Cucumber growing info](#) from KidsGardening.org.
- Trace the life of a cucumber from plant to pickle - How did that get in my Lunchbox?
- [Bitter/Sweet Cucumber Taste Test](#). Having a cucumber taste test in your classroom can be informative and fun. This kit contains 80 seeds, 40 bitter cucumber seeds and 40 non-bitter cucumber seeds.
- Research canning and food preservation; invite a master preserver to your class

Funding from this Specialty License plate and the Department of Agriculture, Conservation and Forestry supports teacher curriculum materials connecting classrooms to the HARVEST OF THE MONTH project! Please thank everyone you know with this plate!



Agriculture for ME



Teachers can register for a [Harvest of Curricula](#) to support Maine Farmers and producers, and harvest of the month! For Direct delivery to your inbox

[Sign up here!](#)

Suggested MAITC Lesson Plans for Educators

(Aligned to State & National Standards)

www.TeachMEFoodandFarms.org

[Don't Use It All Up!](#) Grades PreK-8. Students participate in a sponge demonstration to discover that people are consumers of resources and explore methods of conserving those resources.

[Create Your Own Recipe!](#) Grades K-12. Within small groups students will be guided to go through three large steps in creating their own recipe. They will analyze career paths within the food production and food services industry and demonstrate food preservation methods and techniques to produce a variety of food products.

[Everybody is Somebody's Lunch.](#) Grades 3-5. Students will research, observe, compare and contrast, and discuss the food chain and how pest management can affect them. They will determine how living things are connected and in what ways as well as the overlap of different food chains and webs.

[The Power of Pollination.](#) Grades 5-6. Students will learn how pollination yields fruit via insect services.

[A Lifetime of Farming.](#) Grades 6-12. Students will explore career clusters and occupations related to family farm life and the Maine food system.

[Exploring Agriculture.](#) Grades 9-12. Students will show an increased awareness and knowledge of agriculture and agricultural careers and the effects agriculture has on the economy. Pathways to potential careers that students have a personal interest in are identified and researched.

LESSONS FROM THE *National* Agriculture in the Classroom CURRICULUM MATRIX

Searchable directly from the MAITC Home page!



You can receive monthly resources from Maine Agriculture in the Classroom by signing up for our E-Newsletter [HERE](#)



August is Cucumber Month!

Check out these great Agriculture lessons from our National Ag Literacy Curriculum Matrix



Supreme Seeds. Grades K-2. In this lesson students will observe various types of seed, be introduced to the many uses of seeds, taste edible seeds, and make a seed mosaic.

Seeds, Miraculous Seeds. Grades 3-5. Students will develop an appreciation and understanding of the natural development of seeds, learn the anatomy and function of each seed part through a seed dissection and classify seeds as monocots or dicots.

The Quicker the Better? Food Processing. [Grades 3-5](#), [Grades 6-8](#). Students will explore different levels of food processing and the ways in which processed foods affect the health of our diets by looking at examples of foods from the grocery store and by closely examining food labels.

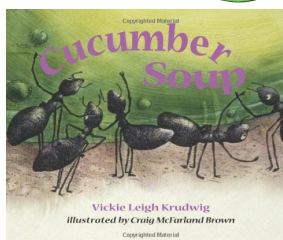
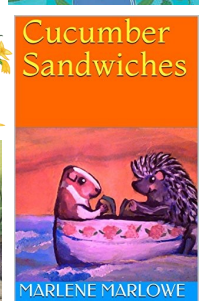
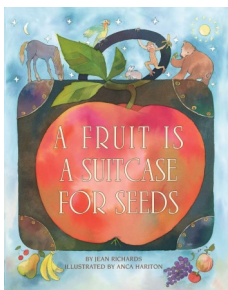
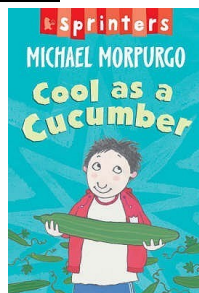
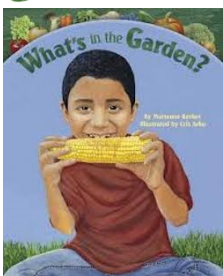
Spice-up Space Food. Grades 6-8. *Problem-Based Learning Plan*. Students work in groups to create a flavorful and nutritious meal for astronauts to eat in space. They experience careers in food and nutrition, food science, and marketing, research different ways to preserve foods, and discover how food is taken to and eaten in space.

Ultra High Pressure Treatment. [Grades 6-8](#), [Grades 9-12](#). Students will explore various ways that have been used to preserve food over the ages. They will also learn about techniques used to process food today and hypothesize about other methods scientists might use to process food safely in the future. Finally, students will conduct a simulation of high pressure treatment and discover how it destroys bacteria without crushing the food.

Fruits and Vegetables: The Right Pick for Vitamins and Minerals. Grades 9-12. Students will describe the farm-to-table process of common fruits and vegetables, recognize the nutrients fruits and vegetables provide, and evaluate methods of food storage and preparation for preserving nutrients.

Melons, Mitosis and Meiosis. Grades 9-12. Students will apply the steps of mitosis and meiosis to learn about the production of both seeded and seedless watermelon. Students will learn about the discovery of colchicine, which made seedless watermelon possible and use modeling clay and beans to model meiosis and mitosis.

Great Books to use when teaching about Cucumbers!



Videos



[CUCUMBER: How Does it Grow?](#)



[Can Science Create a Greener Pickle?](#)



[Agriculture for ME Read Aloud Video](#)



Resources

From the University of Maine Cooperative Extension:

- [Vegetables and Fruits for Health: Cucumbers](#)
- [Let's Preserve: Pickles](#)
- [Quick Pickles](#)

