

A Nice Amount of Spice

In a Pickle - Lesson 3



For the Classroom:

- Group structure - whole group or small group
- Location - at tables
- Approximate time - 15 minutes

Standards:

- CCSS.MATH.CONTENT.3.NF.A.1. Understand a fraction $1/b$ as the quantity formed by 1 part when a whole is partitioned into b equal parts; understand a fraction a/b as the quantity formed by a parts of size $1/b$.

Materials:

- 2 wide mouth jars filled with okra, aromatics, and herbs (from Lessons 1 and 2)
- 4 cups or Ziploc bags
- Black pepper, yellow mustard seed, red pepper flakes, salt
- 2 sets of measuring spoons
- [“Quick Pickled Okra”](#) recipe



Procedures:

1. Engage:

- a. “Let’s explore some more flavors we can add to our okra pickles - These ingredients do not have a strong smell but they do have a strong taste!”
- b. Place each of the 4 spices listed above in individual cups or bags so they can be handled and passed around without being touched.
- c. “I am going to pass around some secret ingredients for you to look at - but please do not touch or taste yet.” Pass the containers around the class so each student can look at and smell each ingredient.
- d. When all ingredients are back to the front of the class, hold up one at a time. “Show me thumbs-up/thumbs-down, do you think you know the name of this ingredient? Put your hand in the air if you’d like to share anything you think you know about this ingredient.”

2. Explore:

- a. “Now, let’s look at our recipe to figure out how much of each of these spices we should add to our okra pickles.” Display [“Quick Pickled Okra”](#) recipe.
- b. “The recipe says we need 1 tsp of black pepper but we need to divide that evenly between the two jars. How would we do that?” Demonstrate how you could fill the teaspoon measuring spoon halfway for each. Then how there is a measuring spoon for exactly $\frac{1}{2}$ of a teaspoon.
- c. Repeat for yellow mustard seed, red pepper flakes, salt.

3. Explain:

- a. “Just like herbs and aromatics, spices add a lot of flavor with just a little bit. Just like herbs and aromatics, spices come from plants. Spices come from many different plant parts and are oftentimes dried. Salt is not a spice, although we use it like one, but instead it is a mineral that comes from the earth!”

Lesson Created by Jenna Mobley for Georgia Organics