

Kitchen Gardens

Vocabulary:

Annual- a plant that completes its entire life cycle in one season

Heirloom- a type of plant or flower developed in the past and not commercially grown today

Herb- plant used to season food

Hybrid- the result of crossing two different types

Perennial- a plant that lives for three or more years

Writing Topic:

What was the importance of kitchen gardens?

Start Your Own Classroom Herb Garden:

Sensory Herbs:

Touch - lamb's ear, wooly thyme, silver sage, yarrow, and coneflowers

Sight - marigolds, sage (purple, Russian, and pineapple), verbena, nasturtiums, lady's mantle, angelica, lavender, sunflowers, and roses

Taste - chives, basil, dill, parsley, cilantro, fennel, nasturtiums, pineapple sage, mints (apple, peppermint, spearmint), salad burnet, stevia, oregano, anise and thyme

Hearing - Herbs such as sage, nasturtiums, and bee balm attract buzzing bees, chattering birds, and hummingbirds

Smell - lavender, lemon balm, lemon thyme, lemon verbena, roses, scented geraniums, mints (peppermint, pineapple), sages, and anise

Easy to Start from seeds: yarrow, mint, basil, marigolds, chives, catmint, lemon balm, thyme, dill

Good in Containers: basil, chives, mint, rosemary, thyme, lemon balm, geraniums

Specific Standards:

SS.H.1.3: Create and use a chronological sequence of events

SS.H.2.3: Describe how significant people, events, and developments have shaped their own community and region

SS.H.3.3: Identify artifacts and documents as either primary or secondary sources of historical data from which historical accounts are constructed.