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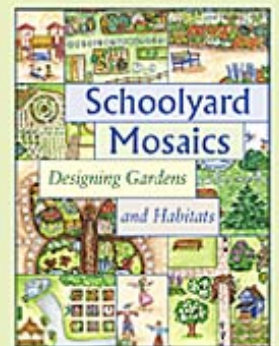
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Teachers' Choice



Resources

Web Sites We Like



[The Food Timeline](#)

Colorful histories of every imaginable food are detailed in this compelling resource. It's organized by when each food first appeared: eggs in prehistory, popcorn in 3600 BC, TV dinners in 1954, tear-free onions in 2002 — and everything in between.

[The Food Museum](#)

An online museum honoring the world's foods, this site features an engaging look at what we eat and how we eat it; it includes colorful histories, food news and issues, and educators' resources.

[The Global Gourmet: A Multicultural Cookbook](#)

Australian students created this online resource as part of an international food night. It features recipes — from Thai

cucumber and carrot relish to Spanish omelettes — from families of this diverse student body.

[Multicultural Recipe Book](#)

The interactive part of this international classroom project is over, but it still features a rich storehouse of recipes and cultural information from students around the world!

[Cultural Diversity: Eating in America](#)

These online fact sheets focus on foods, nutrition, and culinary traditions of nine different cultures. (You have to scroll down a list of topics to find these.)

[The Accidental Scientist – Science of Cooking](#)

From the Exploratorium in San Francisco, this site will engage and tickle, too! Learn how pickles kept Columbus's expedition afloat, try new recipes, and conduct hands-on activities to explore the science principles behind food preparation.



Products for Exploring Plants, Culture, and Cuisine



[Salsa Maker Plus](#)

Use this manual food processor to chop and blend ingredients for salsa, guacamole, and other dips and sauces. It even makes whipping egg whites a breeze. 1-1/2-quart capacity. Sized right for small hands. [Click here](#) for details.

[Windowsill Herb Garden Kit](#)

Start your explorations of culinary herbs with this kit. Includes all you'll need to grow cilantro, oregano, chives, and mini-basil on a sunny classroom windowsill. It also contains a circular wheel featuring 16 herbs and their uses. [Click here](#) to learn more.



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Teachers are raving about this book filled with actual school garden plans, stories of how students participated in the design process, how-to information, and resources. You'll find details in our [Gardening with Kids Store](#).