

Taste and Teach

March - Green Beans



Five **Fun Facts** About Green Beans!

- Green beans, also referred to as snap beans, were named because of the snapping sound produced when breaking off the end of the pod.
- Most varieties mature and are ready for harvest in 50-60 days.
- Green beans can be harvested by machine or by hand. Hand-harvesting allows for multiple harvests in a field, while machine harvesting is a one-time operation.
- Approximately 95% of the green bean crop in California is grown for the fresh market, while the remaining beans are used for canned or frozen markets.
- Green bean pods can be green, purple, red, golden, or streaked, but the bean inside the pod is always green.

Four **Fun Teaching Ideas!**

- Watch this video on green beans from Ag in the Classroom: www.youtube.com/watch?v=WOHnV7Mr7lw&t=2s
- Invite students to taste frozen, fresh, and canned green beans. Record the similarities and differences.
- Engage students by challenging them to build their own green bean planter using the “Get Growing” lesson in the unit *From Start-to-Finish: Producing, Preparing, and Preserving California Specialty Crops in the Classroom*.
- Measure the length, mass, and volume of different varieties of green beans. Graph and compare the findings.

Explore all the great green bean resources in this section!

