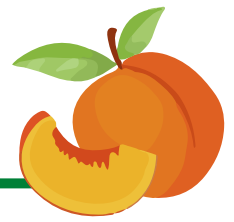


Real Peachy in S.C.



Lesson Overview

Students will learn the history, anatomical structure, production, and everything related to our state fruit, the peach!

This lesson describes how peaches are produced and processed from farm to table and explains how a peaches' internal and external structures support survival and growth. South Carolina is the number two (2) producer of peaches in the United States - it is our signature crop!

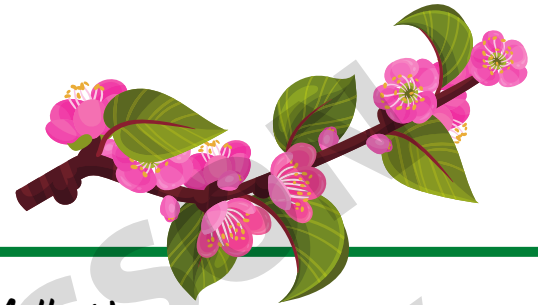
Lesson Objective

To provide an overview of South Carolina's state fruit, the peach!

- Students will be able to identify the parts of a peach, analyze differences between peach varieties and nectarines, and understand the history of the peach in South Carolina.

Essential Question(s)

1. What factors are necessary for peaches to grow?
2. How do peaches taste?
3. What is a peach?
4. How to we ensure a future for peaches?



S.C. Peach Facts

Over 54,000 tons of peaches were produced in 2018.

S.C. Peach industry is valued at around \$40M.

Over 18,000 acres of Peach trees in S.C.

Spartanburg is the top peach producing county.

Instruction (Duration 1-Hour)

Key Terms

Agriculture
Blossom
Blossom End (Tip)
Cheek
Dormant
Flesh
Shoulders
Stem End
Stone (Pit)
Suture

1. Hook

- What Am I? (Peach Trivia)

2. Lesson

- Where peaches come from
- Parts of a peach
- How peaches grow
- Number of Peaches that can be grown in S.C. and Examples
- Peach Industry in South Carolina
 - Agriculture
 - Employment
 - Revenue
- Shopping for the perfect peach

3. Activity

- Peach Tasting (SC Grown)
- Dissecting A Peach (Small Group)
- Fuzz Experiment

4. Game

- Pin the Leaves on the peach
- Round Peachy

5. Craft

- Watercolor Peach Parchment

Each Participant Leaves With A

Peach Tree Growing Kit
Bobby Flay's Recipe for
Grilled Peaches with Cinnamon Sugar Butter