

Top Chef: Climatron Edition

Botany Lab Practical

Your assignment is to create a lovely, interesting, 3 course meal using the plants in your assigned Climatron room (Rainforest or Mediterranean). You will be working in groups, and submit one meal per group.

Each group has a chicken, salt, and the "pantry" of your Climatron room. As you explore your plant resources, think about spices, sauces, techniques, etc. that all must come from your plants. Each course must use (in any way) at MINIMUM, 5 plants.

I am the sole judge, so remember your audience. I don't like beets, watermelon and a pile of chopped raw fruit is not sufficient as "dessert".

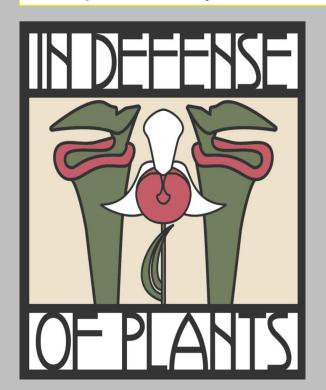
Impress me! In the words of Chef Tom Colicchio "Elevate the ingredients!"



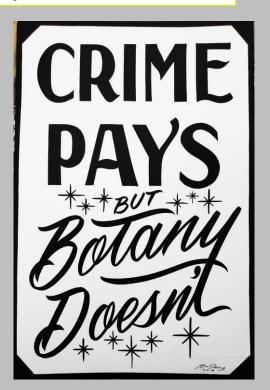
- Directly addresses the "Green Wall"!
- Pushes students to active learning.

Podcasts/YouTube Channels

- In Defense of Plants https://www.indefenseofplants.com/podcast
- Botany After Dark https://radiopublic.com/botany-after-dark-GObMrO
- Crime Pays, But Botany Doesn't https://www.youtube.com/c/CrimePaysButBotanyDoesnt/featured









https://www.youtube.com/user/PlantsAreCoolToo





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Plants are Cool, Too! Theme

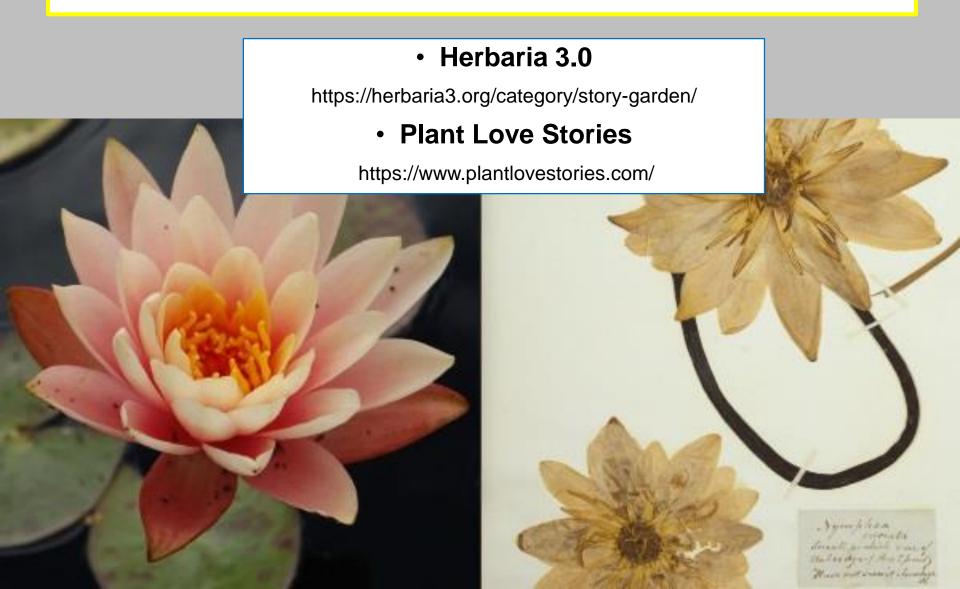
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Plants are everywhere, and everyone has a story to tell about a plant.



Herbaria 3.0

Everyone has a story to tell about a plant. What's yours?

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STORY GARDEN MAP

INSTAGRAM



Childhood * Cultivars * Edible Plants * Farms, Gardens, and Yards * Story Garden

ME AND MY TOMATO PLANT

I was an avid gardener as a kid. I helped out at the local community garden every Sunday from 6th grade up to 9th. While I was there, I would help other people with their plots, as I was too young to have one of [...]

March 15, 2021 - 1 Comment



STORY GARDEN

ALPINE FLORA

ALPINE FLOWERS

ANIMALS AND INSECTS

AUDIO

CARNIVOROUS PLANTS

CHILDHOOD

CITIES AND TOWNS

CULTIVARS

EDIBLE PLANTS

FARMS, GARDENS, AND YARDS

FLOWERS

FOUNDATION STORIES

HOUSEPLANTS



Cultivars * Edible Plants * Story Garden

RICE; THAT OLD WHEEL

Oryza Sativa. In other words, rice. While its Latin name is relatively new to me, rice is not, and far from it. For nearly one hundred years, my family has associated with that crop which has sustained us, our nation, and the world. From men [...]

March 8, 2021 - 1 Comment

Plant Humanities Initiative at Dumbarton Oaks



Cinnamomum verum: Discovering "True" Cinnamon Wouter Klein, PhD

Plant Humanities Lab

cinnamon compines with saliva in the mouth to produce an indigestible clutter at the back of the throat.

Thankfully, this guite dangerous assignment will only be a marginal footnote to the history of cinnamon. Those who only know cinnamon from an endless number of ridiculous YouTube videos that recorded the challenge, or as a quotidian kitchen spice, will be surprised to learn that the real challenge—to find out what cinnamon actually is, as a plant and as a medicine—has been a centuries-long and ongoing effort.

Forgotten Knowledge and Fabricated History

Cinnamon had a long history before any European ever saw "true" cinnamon (Cinnamomum verum J.Presl), which originally grew only on Sri Lanka. Here lies the key to understanding the history of cinnamon: it is mostly about a plant-based product carrying that name, not about any particular plant species like C. verum. This is a crucial point, because a lot of confusion about cinnamon emanates from incorrectly equating names with plants. To be more precise: in Latin Western Europe, it was assumed for centuries that the plants cinnamomum (κιννάμωμον in Greek) and cassia (κασία), as described by ancient medical authorities (notably Dioscorides), are the same plants as those found in the East Indies in the sixteenth century. A recent revaluation of archaeological, historical, linguistic, and botanical evidence, however, suggests that the cinnamon of ancient history was probably an East-African plant, Cassia abbreviata Oliv., which is not related to the genus Cinnamomum.1

How could this confusion last so long? One possible explanation for the shift from an East-African to a South-East-Asian plant is linguistic. In medieval Latin, the name for cinnamon from the East Indies was canella, which still resounds in many European languages today. For some reason, the names canella and cinnamomum both began to be associated with the East Indian spice in the Middle Ages. 2 In the wake of the European voyages of discovery in the fifteenth and sixteenth centuries, European scholars writing about cinnamon would turn to classical, not medieval sources, to understand the spice and its properties. They managed to resolve the discrepancies they found between classical descriptions of the spice and the plant that was found in Sri Lanka. For instance, in his book Coloquios dos simples, e drogas he cousas medicinais da Indiae (Colloquies on the Simples and Drugs and Medical Things of India) (1563), the Portuguese physician Garcia de Orta, who worked in Goa, explained the differences between his own observations and classical authors' descriptions of cinnamon by the fact that the latter had only known the processed spice, not the plant itself.3

Another, much more surprising reason for the long-lasting confusion over cinnamon, is the fact that the exact same issue still exists today. This is a striking example of forgotten knowledge in modern science. In



Cinnamon, from a medieval Arabian manuscript of Dioscorides's De Materia medica (first century CE).



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