



Growing from food scraps



SAKG GARDEN CLASS LESSON 3



REMOTE LEARNING WITH JENNY KELLY

Watch the video: find this on the Student Activity Hub on the school website

Any questions? Ask them on Showbie or through your classroom teacher.

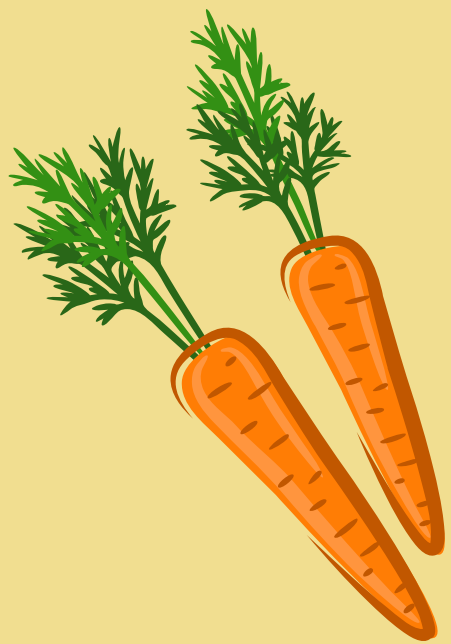
WHAT YOU WILL NEED

- choose any of the following: carrot, celery, spring onion, leek, garlic, lettuce
- a dish, jar or glass for each thing that you are growing
- water or soil to grow in
- a knife to cut or trim scraps
- chopping board (if cutting with a knife)



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CHOOSE ONE OR MORE TO GROW



CARROT TOPS

Slice 1cm off the large end of the carrot and place it on some folded paper towel on a dish. Keep the paper towel wet (check it every day). Change the paper towel if it gets yukky! Leaves will grow out of the top of the carrot slice. You won't grow a carrot but you can chop the carrot tops up and add them to burger mix, soup or bolognaise sauce.

SPRING ONION OR LEEK (these will grow within a few days).

When you buy spring onions, they are still a living plant so they grow very quickly. Once you have trimmed the tops off (these can be used in your cooking), remove any parts of the spring onion that are not green and fresh but keep the roots on. Place the spring onion into a glass or jar of water, keep it inside somewhere and wait for it to grow. You could also plant the trimmed spring onion into some soil in a pot and plant it outside. You can put a few spring onions in the jar or the pot.



1 garlic clove



grows into



1 garlic bulb



GARLIC (this will take a long time - until about November).

Take a garlic clove and plant it into the garden or a pot of soil so that it is about 3cm under the top of the soil. The point should be facing up as that is where the shoot will grow from (the top of the plant). Fertilise it with a few fertiliser pellets and water it as needed. You can plant a few if you like!

See more on the next page...

LETTUCE, CELERY OR WOMBOK

(these will all grow quite quickly)

Cut the top parts of the vegetable off with a knife (on a chopping board). Place the bottom part of the vegetable into a glass or dish of water. Change the water every day. If it grows roots, you can plant it into a pot or the garden. Pretty soon, you will see that the stems and leaves grow. You can trim them off and eat them.



*You can use these in cooking or if they are not fresh enough you can feed them to your chickens (except they probably won't eat celery as it is too hard) or you can put them into your compost.

OPTIONAL

(extra things to do - only if you would like to)

- MAKE A SHORT VIDEO OR PHOTO COLLAGE OF THIS ACTIVITY
- DRAW WHAT YOU HAVE DONE WITH YOUR FOOD SCRAPS
- LOOK UP SOME RECIPES THAT USE THESE FOODS AND THAT YOU THINK YOU WOULD LIKE TO COOK. WRITE A LIST, IF YOU LIKE!

CORIANDER SEEDS - how are they going?

I hope your seeds have germinated (started to grow). If they haven't started yet, they might be too dry which means you need to water them more often. If the soil is drying out too quickly, you will need to move them to a place that gets less sun. You'll need to check them every day to see if they need watering.

Once the plants are a bit bigger, you can water them carefully with a watering can instead of the sprayer.

In a few weeks, you will be able to pick some of the stems and use them in your family's cooking.



HAPPY GARDENING -HAVE FUN!

