DIY SCRAPPY GARDEN

Many of us throw food scraps in the trash, but some of these scraps can be used to grow more food! Grow your own scrappy garden from onion, lettuce, and herbs.

MATERIALS

- Food scraps (lots of foods can be regrown but we've chosen yellow onion, romaine lettuce, green onion, and cilantro)
- 2 clear glasses
- 2 empty water bottles
- Scissors or utility knife
- Kitchen knife
- Cutting board
- Water
- Soil
- Planters
- Help from an adult

Steps 5-6

Step 8

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DIY SCRAPPY GARDEN

INSTRUCTIONS

1. Gather your scraps:
   A. For yellow onion, peel away outermost layer of the brown covering.
   B. For the others, prepare about 3 inches (about the width of the palm of a hand) of cleaned plant:
      I. ROMAINE LETTUCE - cut down the greener leafy ends of the head.
      II. GREEN ONIONS - cut down the green stalks to leave 3 inches up from the white roots.
      III. CILANTRO - remove leaves from the lowest 3 inches of stems.

2. Ask an adult to help cut the empty water bottles in half, using the utility knife or scissors.

3. Fill the water bottles and one glass with only about 1 inch (about the length of a thumb) of water.

4. Fill the other glass with water, up to about 1 inch from the top.

5. Place the scraps in the containers:
   A. YELLOW ONION - place roots down in the fullest glass.
   B. ROMAINE LETTUCE - place roots down in the least full glass.
   C. GREEN ONIONS - place roots down in one water bottle.
   D. CILANTRO - place stems down in remaining water bottle.

6. Adjust the water level in each container so the scraps are submerged about 1 inch.

7. Leave in a sunny indoor spot for 5 to 7 days. If the water gets cloudy or turns colors, change it out.

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INSTRUCTIONS

8. Transfer to potting soil and watch your plants grow!

A. YELLOW ONION - unpeel and split the bulb before planting. Harvest after about a month.

B. ROMAINE LETTUCE - plant about 2 inches deep. Harvest after about a month.

C. GREEN ONIONS - plant about 2 inches deep. Harvest the greenest parts as they grow.

D. CILANTRO - plant about 3 inches deep. Harvest leaves from the full-grown plant after a couple of months.