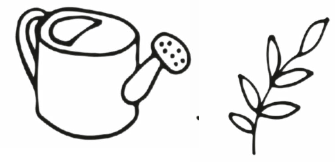


REDUCE, REUSE, RECYCLE.



Be an ECO GARDENER!



Science is all around us and one place you will see lots of science at home is in the kitchen.

What do you do with the stems of vegetables you eat like leeks, spring onions and lettuce? Like many of us, do you throw them in the bin?

Next time, why don't you keep them and try out our kitchen garden experiment using the steps below. There is science and life all around us!



You will need:

- A small container
- Some veg roots saved from the bin!
- Water

1. With help from an adult, keep aside some veg roots. You could try spring onions, leeks, and lettuce.



2. Sit the veg in a small container of water root end down and just enough water to cover the food half way up.



3. Change the water in the container every few days.

4. Watch as your veg begins to grow again!



ECO GARDENER

FUN FACTS

Placing a banana or apple in a brown bag with an avocado will make the avocado ripen faster. Bananas and apples release ethylene gas, a naturally occurring plant hormone that speeds up the ripening process.

A lemon can act as a battery and has enough energy to power a light or small motor!



LINKS TO STEM JOBS...

Science is everywhere, even in the food we eat. Food science is the study of the physical, biological, and chemical makeup of food. Food Scientists can enter the profession through various routes such as starting in a food factory or studying a degree at university. You could work in a variety of environments such as science labs, factories and hospitals.



WHY NOT TRY

There are lots of cool ways you could jazz up this experiment. For a start, you could make a chart and record daily changes in your plants. Identify what happens to roots, stems, colour, rate of growth and compare different plants to each other. You could take pictures of your plant every few days so you can see a visual timeline of the changes. Also experiment with re-growing other types of fruit and veg - can you regrow a pineapple?

