





# GLOVE GREENHOUSE



#### AIM:

Give kids the opportunity to start the cycle of a vegetable garden and observe seeds germinating

#### MATERIALS:

- Clear plastic glove (you can reuse an old plastic glove if you have one)
- 5 cotton balls
- 5 types of seeds, 3-4 seeds of each (examples: lettuce,carrot, cucumber, tomato, corn, peas)
- Pencil
- Water
- Permanent marker
- Twist ties or pipe cleaners
- Water spray bottle

#### PROCESS:

- 1. Write your name on your clear plastic glove
- 2. Wet five cotton balls and wring them out to remove the excess water
- Place 3-4 seeds of the same type in each cotton ball. To keep track of which seed is in which finger, write the seed type on each finger of the glove, using a permanent marker.
- 4. Place a cotton ball with the seeds attached into each finger of the glove. You can use a pencil to push the cotton ball all the way to the end of the glove fingers
- Once the seeded cotton balls are placed blow up the plastic glove with your mouth and close it by using a twist tie or pipe cleaner
- 6. Tape the glove to a window, chalkboard, wall or indoor clothes line
- 7. Leave to germinate on its own for 3-5 days
- 8. After the seeds have been in the glove for 1 ½ to 2 weeks cut the tips off the gloves and transfer the cotton ball and small plants that have grown into a pot of soil or sphagnum moss.











#### AIM:

Give kids the opportunity to start the cycle of a vegetable garden and observe seeds germinating

#### **MATERIALS:**

- Ziploc bag (you can reuse an old Ziploc bag if you have one)
- 5 cotton balls
- Seeds you can presoak seeds the day before to speed up the germination process
- Water spray bottle
- Water
- Pre-cut 'Sprout House' template (optional)
- Observation worksheet
- Decorating utensils

#### PROCESS:

æ

- 1. Decorate and write your name on your 'Sprout House' print out (see template attached)
- 2. Wet five cotton balls and wring them out to remove the excess water
- 3. Put one seed on each of the five cotton balls and place them inside the open Ziploc bag
- 4. Tape the sides of the Ziploc bag to the back of your decorated sprout house. Make sure the bag stays open while its being taped
- 5. Once secure, tape the sprout house to a window, chalkboard or a wall where it will be exposed to sunlight
- 6. Leave to germinate on its own for 3-5 days
- 7. Water your sprout house daily with a spray bottle and record it's growth on the worksheet







#### FOR MORE ACTIVITIES SCAN THIS QR CODE WITH YOUR PHONE

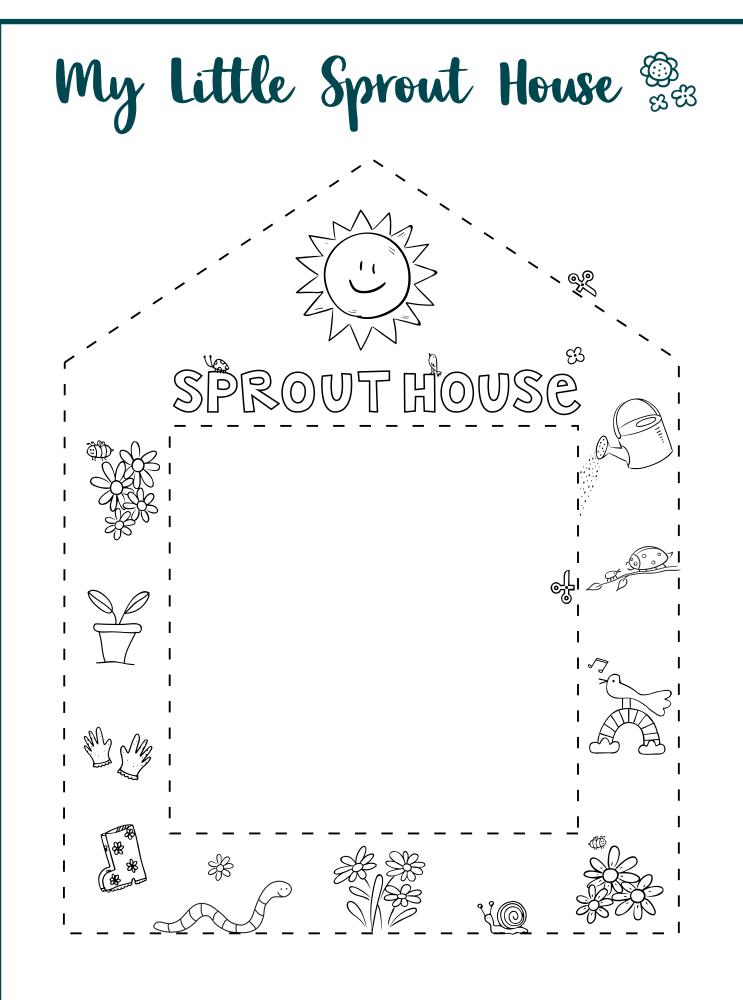
















### WATCH YOUR PLANTS GROW

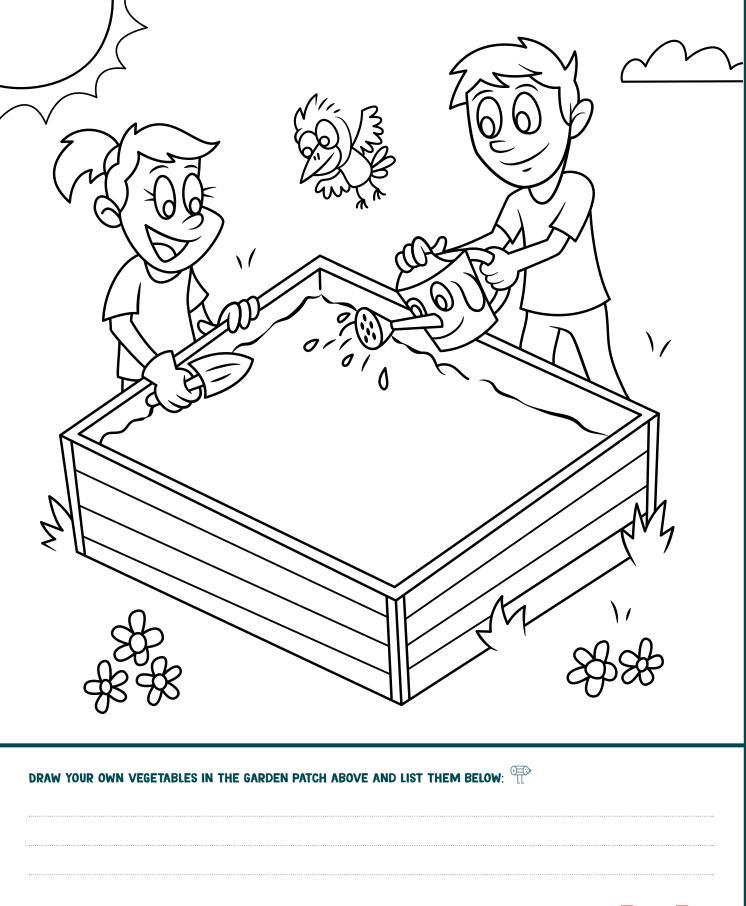


Once you have completed your planting download your own "I'm growing my own seeds" certificate from our kids resources section on the Bunnings website using this QR Code.



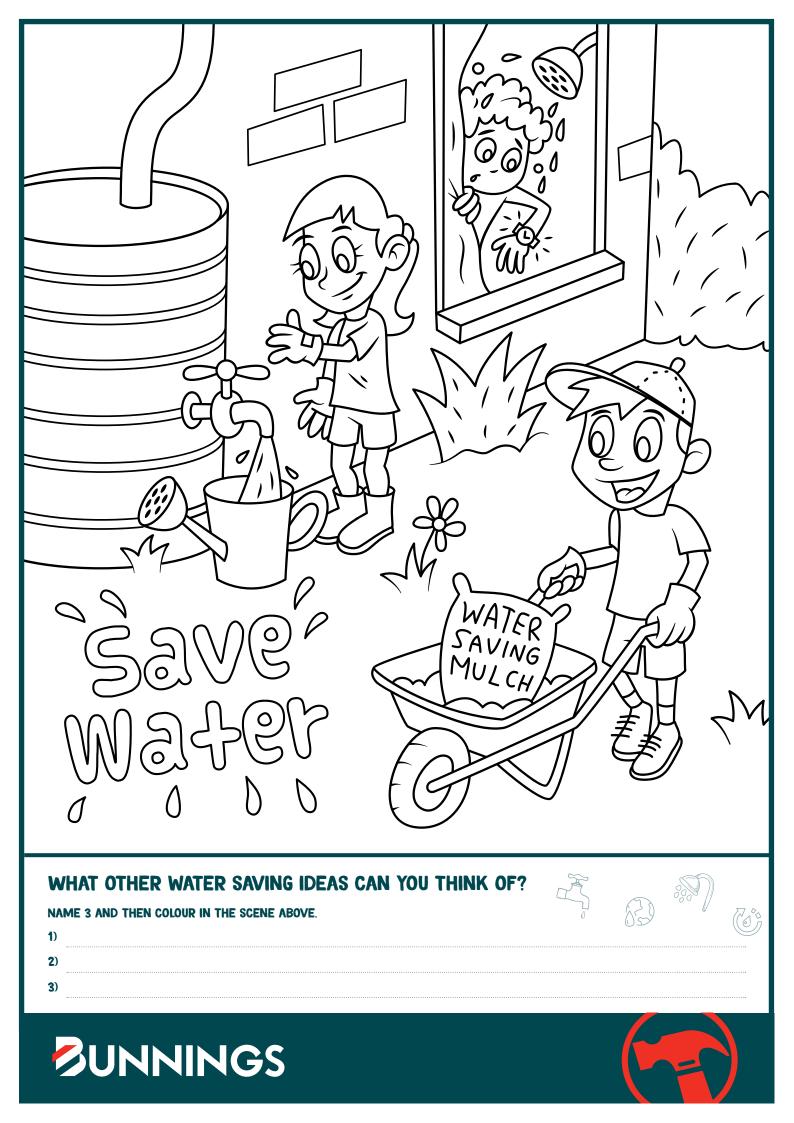
	Ą	ده.		-2	<u>a</u>	28-	Q
0-0	21						
	20						2MM2
	19						AND A
	18						
	17						
	16						
	15						
NUMBER OF DAYS	14						Particip
	13						
	12						
	11						
	10						da
	9						Ø
	8						
	7						
	6						m
Cummund	5						
C Stude	4						
	3						
	2						
	1						6
E.	3						
Instructions:			2/83	SEED TYPE	(7°)		
<ul><li>Or pla</li><li>Ea</li></ul>	n this work anted. Alo ich day co	ng the side there are lour in a box black	e numbers to represe after you have wate		iys.		
<ul> <li>When your seed starts to sprout, you can change your coloring colour to green and colour in the box on the day your seeds sprout.</li> <li>This will help you see how many days it took for each seed to sprout and start growing.</li> </ul>							

### DRAW YOUR OWN GARDEN

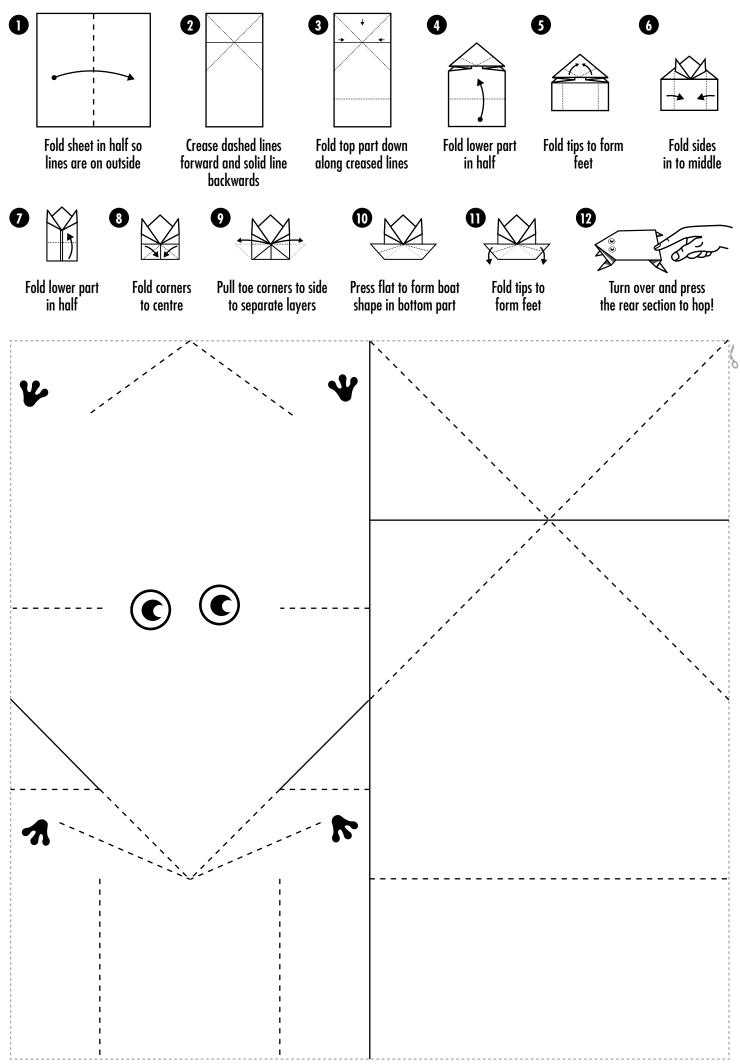








#### HOW TO MAKE AN ORIGAMI FROG:



### RECYCLED CATALOGUE ORIGAMI SEEDLING POTS

Did you know you can make origami seedling pots from left over Bunnings catalogues? They are a great biodegradable option to grow your own seedlings in. You can use outdated Bunnings catalogues to build the pots by following the origami instructions and pictures below.

- 1. Remove the staples from the spine of the Bunnings catalogue and take a single sheet. Cut the sheet in half along the natural crease to form a square.
- 2. To make sure the square is even fold your sheet diagonally and trim off the excess paper (see figure 2).
- 3. Fold your sheet diagonally the opposite way to create a centre point and fold each corner so that the points meet in the centre (see figures 3A & 3B).
- 4. Fold each corner again so that each corner meets in the centre.
- 5. Next fold your sheet into thirds vertically and then open it up and fold into thirds horizontally. Make sure you press the creases firmly.
- 6. Open the top flap and fold the corners in over each other to create the side of your seedling pot.
- Then fold the paper over the top of the side and into the middle of your pot to secure it (see figures 6A & 6B).
- 7. Repeat step six for the side remaining.
- 8. Ta-da! Now you have a catalogue seedling pot!





6A







6B

#### FINISHED POT!



When your catalogue pot is complete fill them with potting soil, leaving a little bit of room at the top. Place your seedling into the soil, cover the seed and spray it with some water. Let the seedling germinate by placing it in a warm, well-lit area and make sure you water your seedling daily.

When the seedlings are ready place the pot and seedling into the ground still in its pot and the paper will biodegrade.





#### TURN AN OLD T-SHIRT YOU DON'T WEAR ANYMORE INTO A T-SHIRT BAG BY FOLLOWING THE STEPS BELOW. WHAT A FUN RECYCLING ACTIVITY!



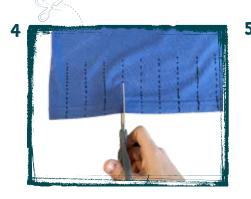
Mark cut lines along the sleeves and around the neck line.



Cut the sleeves and neck line off your shirt to form the bag straps.



Mark vertical incisions along the bottom of the shirt approx 10cm long.



Cut the vertical incisions.You may need to get a parent to help you with this part.



You will end up have a row of tassled strips along the bottom.

P



Tie the opposing strips together to form the base of the bag



**SUNNINGS** 







REUSABLE BAG! YOU CAN EVEN DECORATE IT IF YOU LIKE BY SEWING OTHER PIECES OF MATERIAL ONTO IT (DO THAT BEFORE



### **GET COOKING** WITH FAST ED

#### **INDIVIDUAL CARROT AND** PUMPKINSEED CUPCAKES

Preparation time: 20 minutes Cooking time: 22 minutes

Makes: 18

#### **INGREDIENTS**

1<sup>1</sup>/<sub>4</sub> cups self-raising flour  $1\frac{1}{2}$  tsp mixed spice 1 cup dark brown sugar <sup>3</sup>/<sub>4</sub> cup apple sauce 1/4 cup canola oil 2 eggs 3 tsp natural vanilla extract 2 cups finely shredded carrots (from approx. 5 carrots)

 $\frac{1}{2}$  cup pumpkinseeds, chopped very finely

250g cream cheese, at room temperature

125g unsalted butter, at room temperature

2 cups icing sugar, sifted

#### INSTRUCTIONS:

- 1. Preheat oven to 180°C. Sift the flour and spice into a large bowl, then mix in the brown sugar, apple sauce, canola oil, eggs and half the vanilla. Beat until smooth, then fold in the carrots and pepitas.
- 2. Spoon into lined <sup>1</sup>/<sub>2</sub>-cup muffin moulds then bake for 20-22 minutes, until a skewer can be inserted and removed cleanly. Allow to cool.
- 3. Combine the cream cheese, butter, icing sugar and the remaining vanilla in the bowl of an electric mixer, then beat on medium speed with a paddle attachment for 10 minutes, until light. Pipe onto cupcakes.





G Yummy! nom nom nom...

### GET COOKING WITH FAST ED

### ROASTED PUMPKIN AND MAPLE SYRUP SCONES

Preparation time: 15 minutes Cooking time: 22 minutes Makes: 12

#### **INGREDIENTS:**

- 500g pumpkin, peeled and diced
  1 Tbsp extra virgin olive oil
  3 cups self-raising flour
  1 tsp baking powder
  ½ tsp ground nutmeg
- $\frac{1}{4}$  tsp fine salt
- 75g cold unsalted butter, grated
- 1/2 cup buttermilk
- <sup>1</sup>/<sub>4</sub> cup maple syrup

#### **INSTRUCTIONS:**

- 1. Preheat oven to 220°C. Toss the pumpkin in extra virgin olive oil, arrange in an oven dish, then bake for 30-35 minutes, until golden and softened. Mash well, then set aside to cool. You should have 2 cups of mash.
- 2. Sift the flour, baking powder, nutmeg and salt into a large bowl, then add the butter and rub with fingertips until crumbly. Mix the pumpkin, buttermilk and maple syrup, then add to the flour mix and combine gently.
- 3. Flatten on a floured board, then cut into 12 scones. Arrange on a lined oven tray then bake for 18-22 minutes, until golden. Cool on a wire rack.







### GET COOKING WITH FAST ED

#### CRISPY POTATO AND PARSNIP CAKES WITH SOUR CREAM

Preparation time: 15 mins Cooking time: 15 mins Makes: 24

#### **INGREDIENTS:**

3 large potatoes, peeled
1 parsnip, peeled
½ brown onion, peeled
2 cloves garlic, minced
3 egg yolks
¼ cup breadcrumbs
sea salt flakes and freshly-ground
black pepper
canola oil, for frying
sour cream and apple sauce, to serve



#### INSTRUCTIONS

- 1. Grate the potatoes coarsely, then squeeze well to remove as much water as possible into a bowl. Allow the liquid to settle for 3 minutes, then strain off the water, leaving the powdery solids in the bowl.
- 2. Add the potato to the bowl, then grate in the parsnip and onion as well. Mix well, then stir in the garlic, yolks and breadcrumbs. Season with salt and pepper then form into 24 cakes.
- 3. Fry in hot canola oil in a pan over a moderate heat for 3 minutes each side, until golden, then drain on kitchen paper. Serve hot with applesauce and sour cream.

