





# WHAT YOU WILL NEED:

- Disease-free potatoes
- Knife and cutting board
- Large, 30 gallon, black plastic bag
- Scissors
- Large cardboard box or container
- Compost and soil



### **GROW POTATOES**

### **Overview and Objective**

You don't have to have a large outdoor garden or a lot of equipment to be a gardener! In a few, easy steps you can start to grow your own potatoes. Enjoy watching them mature in the weeks that follow. One of the best parts of this experiment are the delicious results!

#### **Potato Preparation:**

- Put the potatoes in a warm place 1-2 weeks until they form at least ¼ inch sprouts.
- 2. Take the sprouted potatoes and cut them into chunks making sure to leave two or more sprouts on each piece.
- 3. Let the cut pieces sit and dry out a few days before planting.

#### **Planting Process:**

- Take the garbage bag and cut some small holes in it for drainage and then place the garbage bag inside of the cardboard box.
- 2. Fill the bag with about eighteen inches of compost and soil.
- 3. Bury the potato pieces about five inches deep, water regularly, and wait about four week until shoots appear.

#### **Continued Care:**

- 1. Continue to water regularly to keep the soil damp.
- Once the shoots are six inches tall, add additional soil and compost until the point that just the leafy tops show through the soil. Repeat until the shoots start to flower in around 2-3 months.



















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#### **Facts and Ideas**

There are about 5,000 potato varieties worldwide! How many types have you tried?

Fun fact: potatoes have a lot of nicknames! Some include tater, tuber, spud, chips, and even Mr. Potato Head.

What else can you grow inside of a bag? Try other roots like carrots or onions!

Potatoes will keep longer if you store them in a dark, cool place, and if they have enough air around them. Try putting them in a cardboard box, paper bag, or basket and then store them inside a kitchen pantry or cupboard.



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