

## **Year 1: We look after the SPRING ONIONS.**

<b>Why?</b>	<b>Because we make baked explorer pancakes in Term 3 – a recipe which uses spring onions.</b>
<b>Important time number 1</b>	<b>February – sow the spring onions in pots. Water them and put them in the polytunnel. Keep them watered.</b>
<b>Important time number 2</b>	<b>March. Harden off your plants – this gets them ready for growing outside. To do this bring the plants out of the polytunnel in the morning and put them back at the end of the day. Do this every day for a week then plant them outside in the ground. Water and weed.</b>
<b>What do we do next?</b>	<b>When you plant your onions in the ground sow some more seed – you can now sow directly into the soil. Do this at fortnightly intervals to get lots of Spring onions. Keep them watered.</b>
<b>Important time number3</b>	<b>June – your Spring onions should be ready to pick about 10 – 12 weeks after you planted them. When the stems are about 1cm thick gently pull them out of the ground.</b>
<b>When can we eat them?</b>	<b>As soon as you pick them – wash them and use them in your recipe. Try eating them raw as well!</b>
<b>Do we get a rest?</b>	<b>You do not start growing your Spring onions until February!</b>
<b>Can we grow something in winter?</b>	<b>Yes! Sow salad leaf seeds such as rocket, lettuce or mizuna in the polytunnel. Remember to keep them watered. You could also try growing cress, alfalfa or sprouting beans in your classroom.</b>