

Museum of Craft and Design

MCD@Home x NightLife & Friends Quarantine Garden



PROJECT DESCRIPTION

Maximize your produce potential and fight off the COVID-19 pantry scurvy with your very own Quarantine Garden.

Learn how to easily regenerate kitchen scraps and pick up a [simple macrame](#) method for hanging your garden in the sunlight.



RECOMMENDED AGE/SKILL LEVEL:

Gardening fun for all ages.

MATERIALS

- Produce scraps
- Various jars
- Toothpicks
- Optional: Yarn, rope, paracord or [DIY t-shirt yarn](#)

INSTRUCTIONS

Romaine Lettuce:

- Save your romaine heart stem with about 3" of length remaining.
- Place stem-down in about 1.5" of water and set in the sun.
- Refill evaporated water as needed.
- Leaves will grow fast and are ready to begin eating at about 2 weeks.

Tip: You won't regrow an entire head of lettuce, but you will get enough leaves to top a sandwich or supplement a salad.

MCD@Home x NightLife & Friends Quarantine Garden

Celery:

- Save your celery bunch base with about 2" of length remaining.
- Place base-down in about 1.5" of water and set in the sun.
- Refill evaporated water as needed.
- At about 3 weeks, plant the base in soil with the tops poking out. Water regularly and harvest stalks when they get to be about 3" long.

Green Onions:

- Save the white root base of your green onions with approx 1.5" of length remaining.
- Place root-down in about 1" of water and set in the sun.
- Refill evaporated water as needed.
- New green onion tops will begin sprouting very quickly and are ready to begin eating within days.

Carrot Greens:

- Save your carrot tops with about 1" of carrot remaining and the greens removed.
- Place cut-side down in about .5" of water and set in the sun.
- Refill evaporated water as needed.
- Leafy tops will re-grow and be ready to begin eating in a couple months.
- *Tip:* Maximize your carrot green potential by setting the carrot top in soil and keeping moist.

Cilantro & Rosemary:

- Place a few sprigs of the herb in about 2" of water and set in the sun.
- Refill evaporated water as needed.
- Plant sprigs in soil once 2' of roots appear (approx 2-3 weeks).

Garlic:

- Remove all cloves from the bulb. Do not peel.
- Place cloves base-side down in a bit of water, being careful not to fully submerge.
- Set in the sun.
- Refill evaporated water as needed
- Roots will grow and garlic will begin to sprout scapes after about a week. Scapes will be ready to eat after 2-4 weeks.

Museum of Craft and Design

MCD@Home x NightLife & Friends Quarantine Garden

Sweet Potatoes:

- Cut a sweet potato in half, or save the pointy ends with at least 2" to spare.
- Stick 3-4 toothpicks around the potato, at least 1" above the cut.
- Set potato in enough water to cover the cut. Toothpicks should rest on the jar edges.
- Refill and change water often, ensuring the cut remains submerged.
- Slips will begin to sprout between 2-4 weeks.
- When slip grows to about 5," twist it off of the sweet potato and either root longer in fresh water (approx 2 more weeks), or plant directly in loose soil.
- Water daily at first, then weekly. Sweet potatoes will be ready to harvest when the leaves begin to turn yellow.

CONNECT SOCIALLY AND LEARN MORE

Facebook & Instagram: @MuseumofCraftandDesign @calacademy

Twitter @SF_MCD

Web: Learn more about [MCD@Home](#) and [Night Life](#) at the California Academy of Sciences