



Episode: What Is a Tropical Rainforest?

Charlie's Workshop Watch It Grow Wild Like a Rainforest!

Learning Goals **SPROUT** some seeds and watch them grow just like the rainforest. (Scientific Inquiry, Life Science)

TASTE how great home-grown foods are by making the Busy Bug House recipe. (Fitness and Nutrition)

Life Skills

Responsibility and Caring: Growing food and plants

Materials

- 2 tablespoons of alfalfa seeds, radish seeds, or lentil seeds (These can be obtained at your local fresh produce market.)
- One quart jar
- Cheesecloth (If you don't have cheesecloth, try poking 10 holes in the lid of the jar. CAREFUL!)
- Rubber band



Directions:

- 1. Place seeds in jar.
- Fill jar about half full with water and soak seeds over night.
- 3. The next day, cover jar opening with cheesecloth and rubber band (or lid with holes) and drain out water.
- 4. Fill the jar once more with clean water and drain again.
- 5. When all the water is out, place the jar on its side and cover with a paper towel to block the light.





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Directions continued

- 6. Rinse the seeds in the jar once a day and re-cover with the towel. How big are the seeds getting?
- 7. On the third or fourth day, expose sprouts to the light and watch them turn green! COOL!
- 8. One day later, the sprouts should be about one inch long and ready to eat.
- 9. Keep sprouts in the refrigerator for two days, then compost any leftovers.
- 10. Make the "Busy Bug House" recipe or other ideas below.



charlie's G green recipe: Busy Bug House

Vitamins galore!



1 cup alfalfa or bean sprouts per person

1 tablespoon of honey

1 teaspoon lime juice

walnuts

dried cranberries or raisins

DIRECTIONS:

- 1. Mix honey and lime juice in a bowl. 2. Mix the sprouts in with the honey-lime dressing.
- 3. Arrange sprouts on a plate for a busy bug house. 4. Add the bugs, such as dried cranberry ladybugs,
- walnut beetles, or raisin ants.
- 5. HAVE FUN! Add other bugs to the house, if you dare!

OTHER IDEAS:

Add sprouts and cream cheese to a cracker or put them in grilled cheese sandwiches.



