

# Walla Walla School Garden Lesson

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## Title: 5<sup>th</sup> Grade Potato Harvest – Making Potato Salad

**Description:** Students will design and complete an open-ended investigation or field study investigation as they harvest the wheat and potato crops that they planted last year in 4<sup>th</sup> grade.

**Date:** After potato harvest in \_\_\_\_\_ (month) – Late September/early October

**Time Required:** 30 minutes – 1 hour

### **Materials:**

- potatoes from garden
- mustard
- mayonnaise
- any vegetables or herbs to add to salad (onions, scallions, cilantro, etc)
- seasonings (salt, sugar)
- a sink or hose and a brush to clean the potatoes
- a stove or portable burner to boil potatoes
- pot to boil potatoes
- potato peelers
- knives and cutting boards (you could have the students use butter knives if potatoes are boiled and soft enough)
- bowls and utensils to mix potato salad
- paper plates, bowls, or cups and forks or spoons for serving the potato salad
- parent volunteers

**Preparation:** Washing and boiling the potatoes might need to be done ahead of time to allow enough time for the potatoes to cool. A volunteer group of 5<sup>th</sup> graders could wash the potatoes during lunch recess and a parent or teacher could boil them. The potato salad could be prepared later that afternoon.

Divide the class into small groups for peeling, cutting, chopping vegetables, and mixing. Have parent volunteers for each group if possible.

**Class Discussion:** Walk the students through the steps they will take to prepare potato salad.

### **Action:**

1. A group of students will clean the potatoes. (earlier)
2. A parent volunteer or teacher will boil the potatoes until they are soft enough to slide off a fork.
3. Let the potatoes cool enough to be handled and peeled.
4. A group of students will peel the potatoes.
5. Another group of students will cut the potatoes into cubes.
6. A group of students could be chopping vegetables to add to the salad.

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7. A group of students (with an adult) can create a mixture of mayonnaise, mustard, vegetables, and seasonings to add to the potatoes.
8. Mix everything together and let the students enjoy!