

The locally grown and home made soup



The children decided overall they wanted to try the vegetables themselves, so once we harvested them as a team, washed them we tried a few raw carrots and they thought they were delicious.

The children enjoyed an afternoon of preparing the vegetables that they had harvested. They split into groups and begun to wash off all the soil and mini beasts! The children learnt about the vegetables needed for soup and how important it was to get them clean.

By watching a demonstration they saw how even vegetables that they thought could not be used were ok once peeled and ready for cutting. The children also learnt that even the peelings were used as compost and as art material to make natural dyes. A local artist visited the class and had previously turned the peelings into dye for the children to paint and use some of the potatoes to print designs with.

The class decided upon taste testing two soups homemade "vegetable" and "leek and potato". Once permissions were sought the same class were invited to leave their normal pack lunch at home and for one lunchtime they tried their own soup as well as inviting all the staff.



The class made taste test cards to evaluate the smell, texture, colour and taste of both soups. Using maths they worked out the averages for their class and produced results.

The leek and potato won!

Some comments were;

"This was great I want seconds!" Aged 8



"It smells and tastes delicious" aged 8

"The smell of the soup cooking in the school made us all hungry" Teacher

"My son will only eat your vegetable soup, what is the recipe please!" Parent