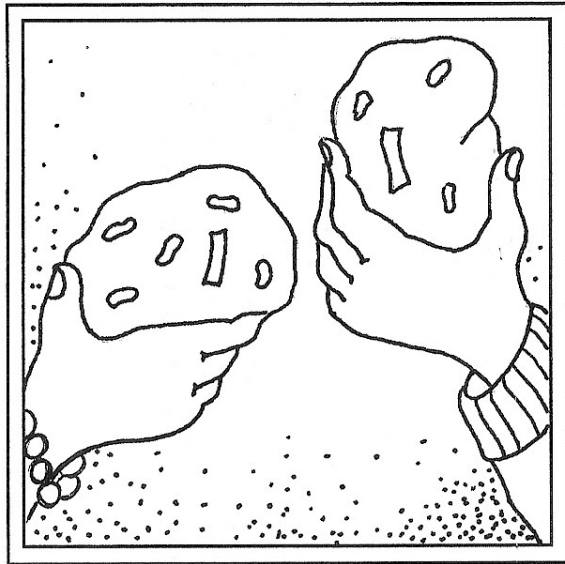
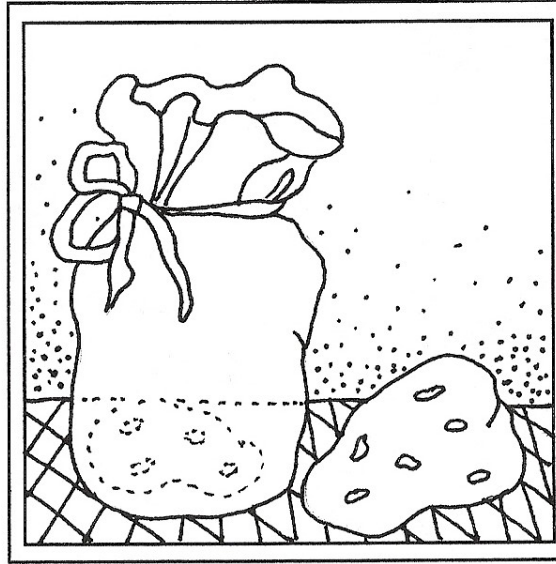


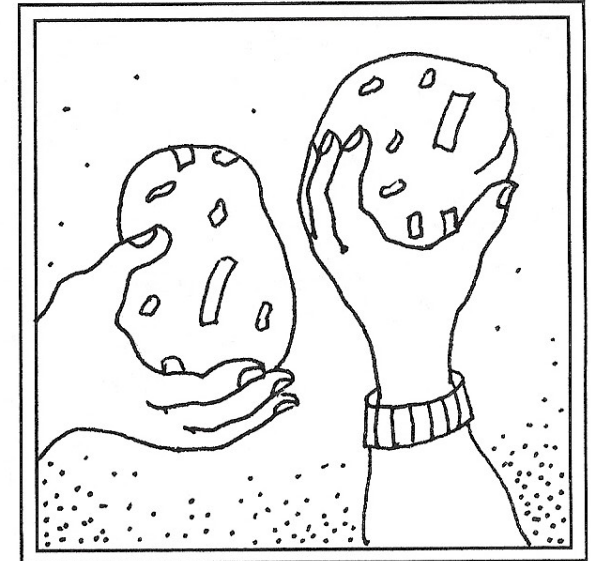
SIEMERS' FARM SCIENCE PROJECT: STORING POTATOES



Scratch a small piece of skin off each potato. Look to see what color the potato is under its skin.



Put one potato in a brown paper bag and keep it out of the light. Put the other potato in the light.



Wait 7 to 10 days. Then, scratch a small piece of the skin off each potato.

Discussion Question:

Are both potatoes the same color under the skin?

What do you think caused one to turn green while the other is still white?

Answer: The light causes the potato to turn green. The green potato is actually toxic. One should not eat any part of a potato that has turned green.

Then, what kind of a storage place do we need for potatoes?