A flower bulb is an underground ball of stored food from which some plants grow. Bulbs, like seeds, are available in different sizes, shapes, and types.

**Look for bulb flowers**—Take a walk in your neighborhood or backyard. Using the checklist below, record the flowering bulb plants you spot along the way.

- **Daffodil** □
- **Crocus** □
- **Tulip** □
- **Hyacinth** □

**Bulb illustration c/o learner.org**

**DIG DEEP....**

**I'M OUTSIDE ✔**

**WHAT'S NEXT?**

- **Look for bulb flowers**—Take a walk in your neighborhood or backyard. Using the checklist below, record the flowering bulb plants you spot along the way.

**GET WORDY**

- **Tunic**—The papery outer covering of a bulb.
- **Basal stem/plate**—Thick modified stem where new organs form on the bulb.
- **Roots**—Grow from the basal stem and are responsible for holding the plant in place. They act as a mouth to take in water and nutrients or plant food.
- **Scales**—Modified leaves that store food.
- **Flower bud**—Future flower stored inside for protection.

**Bulb illustration c/o learner.org**

**FUN FACT:**

- **Tulip Mania** refers to a time period in the Dutch Golden Age where the prices of some tulip bulbs were so expensive that the best of the bunch cost upwards of $750,000 in today’s money!

**CAN YOU EAT A BULB?**

Yes you can and you probably already have! **Onions and garlic** are both edible bulbs that are delicious when prepared in a recipe.

With an adult and the recipe below, create a simple treat made from garlic bulbs.

**ROASTED GARLIC BREAD**—You need 3 heads of garlic, 2 tbsp olive oil, 1 Italian bread loaf, 1/2 c butter

1. Preheat the oven to 350 degrees F (175 degrees C). Slice the tops off of garlic heads so the tip of each clove is exposed. Place garlic on a baking sheet and drizzle with olive oil. Bake until garlic is soft, about 30 minutes.
2. Set the oven to broil. Slice the loaf of bread in half horizontally, and place cut-side up on a baking sheet.
3. Squeeze the cloves of garlic from their skins into a medium bowl. Stir in the butter until well blended adding parsley or parmesan if desired. Spread onto the cut sides of the bread.
4. Broil bread until toasted, about 5 minutes.

**CLICK IT UP A NOTCH**

- **Connect**—Online trackers, like the Alexa Skill Tulip Tracker, allow you to see real time bloom progress across Holland where tulips are famous!
- **Research**—Look up a few examples of both spring and summer flowering bulb plants. When is the best time to plant each in the ground? Do they have the same growth requirements?