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Craft: Tin Can Lantern

Remove label and any glue residue from your tin can. For extra tough labels, try using an adhesive remover such as Goo Gone.

Fill your tin can with water and place it in a freezer until frozen—this will help maintain the shape of the can when puncturing holes for your design.

Once the ice has frozen, use your hammer and nail to punch holes into your tin can, including 2 at the top on either side if you want to attach a handle. If you have a specific pattern in mind, draw out the pattern on the can before you begin.

After punching holes in the can, let the ice melt and dry your tin can. If the freezing the can caused any deformities in your can, gently hammer the tin can back into shape.

(Optional) You may now create your handle using your pliers to cut and shape your bailing wire or wire coat hanger. To paint your lanterns, apply several layers of paint using your Krylon Spray Paint to fully coat your lantern and handle.

Add your LED Tea Light to illuminate your lantern.

Japanese Red Giant Mustard (Brassica juncea)

Seed Package Instructions:

Culture: Prefers cool weather and a sunny location. Sow in well-drained soil approximately ½” deep and 2-3” inches apart. Thin to about 12” apart after plants are several inches tall and have several sets of leaves.

Water: Keep soil moist, but not saturated, until seedlings emerge in 3 - 7 days. Thereafter, provide even moisture on a regular basis to prevent complete drying of soil.

Harvest: Ready for harvest in 60 – 80 days. Cut outermost leaves, leaving 1/3-2/3 of the plant to continue sprouting. Leaves can be harvested throughout the season. To extend season, pinch off flower buds to as they come in.

Culinary Tips: Use young, tender leaves in salads. Mature, larger leaves are best in stir fry, boiled, or in soups.

Red Giant is a Japanese mustard green grown for its wide, flat, and nearly purple leaves. Described as exotic, spicy and unique in its flavor, try the baby leaves in mixed green salads or the larger leaves in a stir fry.
PLANTING LOG

PLANT NAME___________________________________________________________
LATIN NAME___________________________________________________________
EXPECTED DAYS TO GERMINATION _______________________________
EXPECTED DAYS TO MATURITY____________________________________

Location of Planting:
Date Seed Planted:
Number of Seeds Planted:
Germination Date:
Date of First Harvest:
Date of Last Harvest:
Pests/Problems:
Notes:

Watering Log:

<table>
<thead>
<tr>
<th>Date</th>
<th>Yield: 4-8</th>
<th>Prep time: 15 Minutes</th>
<th>Pickling time: 3 days</th>
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<tr>
<th>Ingredients</th>
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<tr>
<td>1 lb. mustard greens cleaned and chopped</td>
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<tr>
<td>1 dried chili pepper or 1/4 tsp. dried red chili flakes</td>
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<tr>
<td>1/8 c. kosher salt</td>
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<tr>
<td>1/2 c. water</td>
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1. Wash and clean the mustard greens. Cut mustard greens into 1” pieces. Squeeze out the water from the mustard greens to thoroughly dry or air dry at room temperature for 1 day.

   Place the dried mustard green into mason jars.

2. Cut and deseed dried chili peppers. Mince garlic cloves.

   In a medium saucepan, add salt, sugar, rice wine vinegar, water, garlic and dried chili peppers or red chili flakes. Over medium heat, stir to combine until sugar completely dissolves.

3. Pour the brine mixture over the mustard greens until greens are covered and submerged. Cover the jars with lids. Move to refrigerator for at least 3 more day before eating.

4. The pickled mustard greens will store in the refrigerator for several months.

   Pickled mustard greens can be added to stir-fries, soups, fried rice, noodles, or served as a side dish.