

News from the Learning Garden

These last few weeks have been really hot and a good demonstration of extreme weather. Years 5 and 6 have been conducting “fair test” experiments in the garden—changing only one factor at a time—keeping all other conditions the same. Students also worked in their classes to finish their seedling shed designs and models when it was too hot to be outside.

A lot of plants have not liked the high heat and perished or cooked on the vine (tomatoes). But some things are loving it. Tommy’s cotton and the corn are very happy!

KH visited the Learning Garden where we looked at what plants need to grow. Where do these things come from in our garden. Friends or foe, compost worm hunt, watering, harvesting and seed saving. We had a lovely time.



6/5W did a wonderful job harvesting and preparing for the Thursday afternoon harvest stall, we hope you all enjoyed your jam, marmalades, pickles, fresh herbs and vegetables.



In the kitchen, 6/5 revisited some of the topics they studied earlier in the year, looking at chemical change and micro-organisms. They made bread, ricotta and then topped these with fresh basil and tomatoes with some yummy dips to accompany them, warm fennel and beetroot—it was a delicious meal.





2MZ came to the kitchen after harvesting salad greens, cucumber, herbs and zucchini. They also made bread and dips, salad and fruit sticks. They made up their recipes on the spot as it was another hot day and we did not want to be cooking on the stove.



Please look out for their recipe in the soon to be released cookbook “2MZ Fresh zucchini and ricotta roll-ups”.

KC and KG both visited the garden and kitchen. They harvested salad greens, carrots, basil and more—and made delicious pesto, pasta salad and fruit sticks.

Thank you to all the parents who came to help.



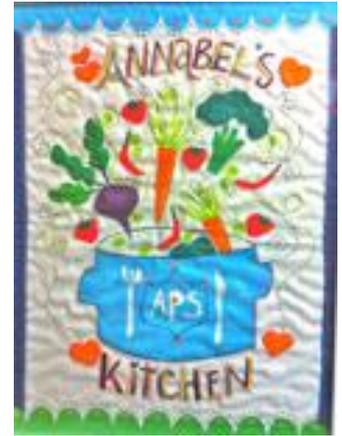
If you would like to get involved in the SAKGP please do not hesitate to contact me.

Lucia Cavadini-Bell

Kitchen Garden Specialist

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Volunteers Needed!

K-6 Kitchen Garden Program 2016

The APS Kitchen Garden program will involve all classes next year. This means every class will need 4-5 volunteers to assist in supervising small groups during their weekly kitchen or garden session.

The success of this excellent program relies on the support of volunteers. If you have a couple of hours or more to spare each week for a number of weeks, we would love to hear from you as soon as possible so that we can organise the program.

For further information about the program, it's volunteer requirements, dates, times, class timetables etc please contact

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or put your name on the Interested Volunteer contact list at the school office.

