

## News from the Learning Garden

I have had many compliments about the garden since returning from the Christmas holidays and would just like to make sure that you all know that this would not be the case if it was not for the three wonderful watering families that helped me out over this holiday period: **the Lenords, the Hutchens and the Starrs.**

All came and gave their loving attention to the garden which has meant we have healthy produce ready to harvest in Term One. Thank you all so much for your time and your efforts. These same families also helped out last Christmas holidays with our seedling foster families project.

This year we welcome the wonderful Kate Hutchens, who has put her hand up to be our Kitchen Garden fund raising coordinator this year.

### Now to the students...

In the first few weeks of Term One, the students have had an orientation and review of the garden and kitchen activities. We even managed to slip in some planting, cooking and eating. It is wonderful to see the enthusiasm and amount knowledge retained by the Year 4 students from 2015. The Year 3 students have been just as enthusiastic and very informative. Now we are all ready to go. Starting this week, we will be joined by our volunteer helpers.

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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### Helping with the Program...

It is lovely to see so many of the volunteers from 2015 returning to help out, a big thank you for your continuing support! Another big thank you to the new faces that are joining the team, I know you will all be happy you have as it really is a lot of fun. There are many ways you can get involved in the Kitchen Garden Program: as a class volunteer, a watering fairy, a household compost material provider or as a supplier of small jars.

Being part of the Kitchen Garden Program allows you to meet other families in our school community and get to know the students. Last week we launched our new online volunteering timetable so if you're thinking of signing up please follow this link <http://vols.pt/8wdQ22>

We will be having our first SAKGP Committee meeting in the next few weeks—if you'd like to come along please let me know.

During the holidays, Mrs Cali came to school to harvest some zucchinis and their flowers. She shares the recipe for this delicious dish on the next page.

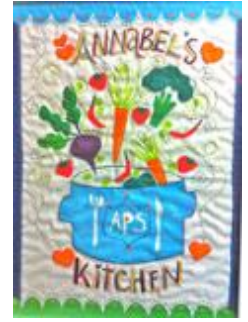


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## Pasta with Zucchini and Zucchini Flowers

(Pasta alle zucchine e fiori di zucca)

### Ingredients

2 tsp. olive oil (does not have to be extra virgin)

1 large or 4 small zucchini, cut.

2 cloves garlic, minced or chopped finely.

5 zucchini flowers, trimmed, rinsed and cut into strips cross-ways (you need to make a slit in the side of the flower and carefully remove the yellow fuzzy part coming up from the stem and discard it leaving only the flower, wash carefully).

black pepper, freshly ground

parmesan cheese, freshly grated

250 grams of linguini or spaghetti, cooked a dente

### Method

Start cooking the pasta as the zucchini sauce won't take long.

Chop the zucchini flowers carefully.

In a pan large enough so that all the zucchini will fit in one layer, heat the olive oil for about 30 seconds over low to medium heat. Put zucchini in the pan and cook it on one side until the zucchini becomes golden brown. Turn and cook on the other side.

Add the garlic and mix together with the zucchini. Be careful not to let the garlic burn. Turn off the heat and add chopped zucchini flowers then toss together. Add to pasta when cooked. Add pepper and cheese to your liking. You can also add basil if you like.

