

HORT IN THE HOOD

Delta School District Horticulture Initiative

ISSUE NUMBER 6 MAY/JUNE

upcoming



GROW SHARE TRADE

PLANTING STUFF

RADISH SPUDS SHALLOTS CORN SPINACH



May

Project Pickle

This past week saw 700 young farmers plant 700 pickling cucumber seed trays. The seed is resting comfortably in a nice warm greenhouse.

June

Project Pickle Planting

Our cucumber seedlings will be planted in to 15 school neighbourhood farms from June 15 until the end of the month. This process will be accomplished by the buddy system which will involve about 1500 learners in 15 schools.

Our Partners



Growing and Learning

The Backyard Cooperative, in conjunction with Solefood Farms, is building neighbourhood school farms throughout Delta. Their highly productive and innovative use of underutilized lands will produce high quality artisan foods for children and families in our neighbourhoods. All of our produce is grown, harvested and marketed by students in our school system



“The Delta School District is germinating new ideas in your neighbourhood and we invite you to join us.” Superintendent Dianne Turner

GROW SHARE TRADE

Last week saw seven hundred learners in our school district plant seven hundred pickling cucumber seed. The 2013 version of “Project Pickle” is well under way.

Over the past 9 months hundreds of these same children have been learning about composting, how to plant bulbs how to frame raised garden beds and how to shovel 55 yards of topsoil. They have learned how to spell with radish seed, learned about good bugs and bad bugs, how to make pickles, and how to harvest package and sell produce grown on their very own school farms.

They have been taught nutritional lessons and are excited to be getting their fingers dirty.

The Delta School Districts “Bold Vision” to be a leading district for innovative learning is being realized through Project Pickle which teaches our kids all kinds of things about the agri-food business. We are hoping that our learners will develop an appreciation for food and how it is grown, harvested, process, distributed, sold and of course eaten.

See what our school farms are doing at

www.bycoop.ca

“Project Pickle” is a prime example of our District’s motto of Inspired Learning.

Kids want to be outside. Hundreds of our learners have been out and about all year and will be up until the end of the school year.

Student Leaders Peer mentoring is a huge part of the Project Pickle initiative. Secondary school kids have worked with grade 7 kids who in turn teach younger grades in the elementary system. Our school farms will be maintained by secondary and university students over the summer until harvest in the fall upon the return of our children to school.

This cooperation will galvanize the student mentor teaching relationship throughout the Delta School District

as its “Hort in the Hood” programs evolve.

Building Community We encourage our school food neighbourhood to become aware of the programs as they are rolled out and to take a sense of pride in what our children are accomplishing in their school farm gardens.

Follow our Progress The Delta School District is working with the Backyard Cooperative to roll out these innovative initiatives and you can see what is happening in our school district at www.bycoop.ca



The Delta School District will continue to expand Project Pickle through the rest of 2013



“We are blessed with an abundance of land in our school properties and the Delta School District wants to use them to teach our kids”

Dianne Turner
Superintendent, Delta School District

COMMUNITY FARMING IN YOUR SCHOOL NEIGHBOURHOOD.

Worm Resort Recipe

Green food scraps

(veggie peeling, fruit skins etc.)

Brown ingredients

(leaves, plant materials, shredded paper bags and newspapers)

water, sun, love

Turn brown and greens every week or so. Cover greens with browns and/or soil. Keep moist



A happy worm resort means lots of good food for our spring crops! The happiest kids have the dirtiest fingernails.