Welcome to the second edition of our newsletter. We are now extending this publication to families of students in Year 2 & 3 as future participants of the Stephanie Alexander Kitchen Garden Program.

Firstly, we would like to welcome Nicky Bruce and Jess Wilkinson to our team as Fundraising Coordinators of our newly established Sustainability Committee. Brooke Costello, ‘Editor extraordinaire’ of this wonderful publication continues as our Marketing and Graphic Design Director. Please let us know if you would like to join our team to assist with planning and fundraising.

Well, it’s hard to believe Term 3 is already upon us and we are very excited about upcoming adventures and experiences in the kitchen and garden. It was a wet and cold start to the term, but that didn’t stop the students (and teachers!) from braving the weather on Tuesday, getting their hands dirty in the garden as well as managing to attain their wheelbarrow licences! The students especially enjoyed sharing “Hawaiian Thyme” muffin based pizza, using thyme from our garden, as a reward for all of their hard work. Other Winter Warmers on the menu this term are soup and pasta made from scratch. Also after our great success making blueberry muffins last term, we will endeavour to find another good excuse for some celebratory muffins!

This term, we are hoping to have some experts visit us and help expand our knowledge of topics such as soil and worm farming, so keep posted for news about these visits. We are also planning to add some colour to our garden with some art projects. Please pop over and see what we are up to during Education Week during Week 3!

Also, keep your eyes out for wonderful photographs and displays of student work in the foyer. These include 4/5LM’s kitchen and garden dioramas, 4LJH and 4MCH’s persuasive texts and 4LB’s Powerpoint presentation.

As our program currently receives no government funding, any donated goods or time spent volunteering during our sessions are gratefully received. We understand how busy life can get, so if you would love to contribute but are too time poor, a quick scout around your kitchen cupboards or garden shed to find any unused equipment to donate would be greatly appreciated.

Thank you to Mrs Farrah for her very generous donations of cooking ingredients, equipment and crockery.

Learning experiences in the garden…

As well as the wonderful opportunities for team-work, cooperation and hands-on learning, gardening affords some wonderful learning opportunities that can be linked to many Key Learning Areas being taught in the classroom. A lovely example of this was during some humble planting of beetroot last week. The students needed to space the plants 10cm apart. As they had no ruler on hand, they were asked for strategies to predict how far this might be. Harrison Lawes overheard the conversation as he was raking up the leaves and reminded us that Kynon French was an ‘Estimator Whiz’ (This is because of his uncanny ability to guess one metre intervals during our front planting sessions). Darby Seymour then predicted this would be about 5 fingers, based on his knowledge of each finger measuring around 2cms. What a great example of teamwork and important numeracy skills!

Washing Roster

As a labour of love, our fantastic Kitchen Specialist, Leanne Schifferle has been laundering the tea towels and aprons each week. We would really like to lighten her load a little, so if you would be happy to take a bag of washing home once per term, please leave your name at the office. Thanks in advance!

To support the program, simply call 6021 3849

Thank you in advance and kind regards

The Stephanie Alexander Kitchen Garden Program Team
Happenings in the kitchen

The Year 4 and 5 students have enjoyed working in the kitchen during Term 2.

All students have learnt the importance of hygiene in the kitchen. They know how important it is to wash your hands and keep the work area clean.

There are many different techniques the students are learning. Some of these techniques include the correct way to hold and carry a knife in the kitchen and most important knife skills. There are many other important techniques used in the kitchen such as measuring the ingredients correctly, the correct way to roll rice paper and safe cooking in the oven and frypan.

At the end of each session all students come together to share the food with their class, including their teachers and helpers. This is a time of reflection on the day and how the garden and kitchen is progressing.

This term will be exciting with many different recipes and new techniques to explore.

We are hoping to set up 3 work stations so the students can work with their own equipment. The equipment for each work stations will be stored in containers for easy access each week. You may have some of the equipment listed below and would like to donate it to the program.

Your help would be greatly appreciated.

Leanne Schifferle

Required equipment...

3 sets of measuring cups
3 sets measuring spoons
3 large white chopping boards
3 tongs large and small
3 wooden spoons large and small
3 whisks
3 rolling pins