

Second Week of April

Get Local @ School Product of the Month = Greens

What's Growing?



For delicious juicy strawberries in May, keep an eye on your strawberry plants in April. Take your students to the garden and ask them to look for the plants' small white blossoms. If you spot strawberry flowers, you'll need to start protecting the plants on nights when frost is expected by covering them with a floating row cover, old blankets, or sheets. Uncover the plants in the morning so that bees, butterflies, and wasps can come pollinate the plants.

Activities

Visit the Growing Minds website for more ways to connect Farm to School with curriculum:
www.growing-minds.org

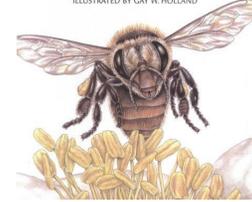
- ◆ Make fingerprint bugs! Prime watercolor paints by placing a bead of water on each color. Then stick your thumb in a watercolor pan and make a thumbprint on the paper. When it dries, add lines for legs, wings and antennae.
- ◆ One responsibility of honeybees is to find food and communicate its location to other bees through a dance. Break students into small groups and give each group an item to hide. One member of the group hides it, and then tries to explain to the rest of the group how to find it without using words or writing.

Farm to School

Book of the Week

Brilliant Bees by *Linda Glaser*

Brilliant Bees
BY LINDA GLASER
ILLUSTRATED BY GAY W. HOLLAND



Brilliant Bees introduces readers to the amazing world of honeybees. We learn how bees

communicate, make honey and care for the hive. The book highlights the importance of bees for our fruits and vegetables, as well as other plants and trees. Students will enjoy interesting bee facts—like how many flowers bees visit in a day (up to 10,000!)

Journal Topics

Encourage students to write on one of the following topics:

- ◆ As the weather warms up, bees are becoming more and more active. Pretend you are a bee and make a Busy Bee “to do” list. For example, collect nectar, clean hive, build cells, take care of queen.
- ◆ Go outside with your journal and be very quiet. Write down any sounds you hear with as much detail as possible.

Get Local recipe:

Scrambled Eggs with Spinach and Cheese

1 dozen local eggs
1/4 cup milk
Salt and pepper
2 tablespoons butter
1 small onion, diced (optional)
1/2 pound local spinach, chopped
1 cup shredded cheddar
Serve with toast or warmed tortillas and salsa, if desired.
Servings for 6–8 adults.
Samples 20–25 students to taste.

Steps

1. In a medium bowl, whisk eggs, milk, salt and pepper.
2. Melt butter in skillet over medium heat. Add onion and cook, stirring, until golden.
3. Add spinach and sauté until it is wilted.
3. Add egg mixture and cook, stirring, about 3 minutes.
4. Sprinkle cheese over eggs and stir. Cook, stirring, for 2 to 4 minutes.



