Math and Science Tools Prompt New Adventures

All the classrooms received garden tool kits that included journals, magnifying glasses, tape measures, insect jars, and rulers. Each room has enjoyed exploring the garden space in new ways with these new tools!

- **Yellow** Door children have been busy reading about, identifying, and observing pollinators in the garden! Much like the other classes, they are really enjoying the insect jars that allow a closer look at the insects of interest.
- **Blue** Door toddlers have worked diligently on their journals. They have also explored measurement in the garden. Blue Door infants continue to enjoy the new tastes and textures popping up in the garden and even some bubble-blowing!
- **Red** Door has been using their new measurement tools to measure corn and sunflowers, but perhaps their favorite new tools are the bug jars. Children have really enjoyed collecting insects but also examining them closer with magnifying glasses.
- **Green** Door did some experimenting with lettuce. They harvested a lettuce head and put it in water in their classroom to see if it would continue to grow. They represented their hypotheses by creating a chart and will get to observe their results in the coming weeks (see pictures on pg. 2).

In the People’s Garden...

- An update from our garden partner, Jim Elder, who is with the USDA People’s Garden:
- The children have been picking radishes, bok choy, and kale to take back to their classrooms to discuss and taste
- The children have generously donated 91 pounds of fresh produce to Columbia’s Central Pantry to help families in need in our community.
- We have talked about the Japanese beetles and the leaf damage we’ve seen with the children and they have come up with some creative ideas we can try to avoid the damage. One organic method we have recently implemented is increasing the population of beneficial nematodes that attack the beetle grubs in the soil of the People’s Garden. We will be monitoring their effectiveness and hopefully see a reduction in the number of pests.

Below is a list of seeds and transplants that we have planted in the People’s Garden during this past month:
- Zucchini
- Yellow Squash
- Watermelon
- Edamame
- Bush Beans
- Bell Peppers
- Tromboncino Squash
- Miniature Pumpkins
- Carving and Edible Pumpkins
- Gourds (Snake, Apple, Bottle, Caveman Club, etc.)
- Cucumbers
- Cotton
"Lettuce" Explore!

Green Door Children Experiment with Lettuce

One of the spring focus vegetables was lettuce. Our Green Door classroom investigated Vulcan and Bibb lettuces grown in the MU Children's Learning Garden. First, the children test-tasted and then compared and contrasted the different types. In addition, the green door children created an experiment using lettuce. The lettuce was harvested from the garden and moved indoors and placed in water to see if it would continue to grow. A comparison head of romaine lettuce was also used. This activity included sensory exploration, hypothesis creation, experiment execution, and graph representations. These early math, science, and language skills were all supported by our Learning Garden program and our Farm-to-Preschool grant.

Summer fresh fruit and vegetable focus:

- Summer squash
- Bell peppers
- Cantalope
- Green Beans
- Peaches
- Cucumbers

Chef Brook Harlan Coming to the CDL

We are excited to be working with Chef Brook Harlan to schedule a cooking demonstration with children and families at the CDL. Watch for more details to come soon!

A new recipe: Summer Vegetable Tian

Ingredients:
- 1 medium yellow onion, finely diced
- 2 cloves garlic, minced
- 1 Tbsp olive oil
- 1 medium zucchini, sliced thin
- 1 medium yellow squash, sliced thin
- 1 medium potato, sliced very thin
- 1 medium tomato, sliced thin
- 1 tsp dried thyme
- 1 cup shredded Italian cheese

(1) Preheat the oven to 400°F. Saute the onion and garlic in olive oil until soft and transparent (5 min.)

(2) Coat an 8x8 pan with non-stick spray. Spread garlic and onion in the bottom; arrange the other sliced vegetables, alternating, and vertical. Season the top generously with salt, pepper, and thyme.

(3) Cover the dish with foil and bake for 30 minutes, remove foil, add cheese and bake uncovered for an additional 15-20 minutes, or until cheese is lightly browned.

Recipe from: budgetbites.com