Preparing for a Long Winter's Nap

Our children have enjoyed an extra long garden season this year with abnormally warm temperatures this fall. As we prepare to put the garden to rest for the winter, the classrooms have been enjoying a late fall harvest.

- Yellow Door has been looking for signs of fall in the garden. They have also been looking for animals of Missouri. The children have especially enjoyed this warm fall by tasting the new peas and tomatoes.
- Blue Door has been working on gross motor skills by balancing on the walking stones. They have also been looking for and identifying different colors in the garden. They have also enjoyed smelling all the different herbs that are flourishing - sage, thyme, rosemary, and basil!
- Red Door children have been taking full advantage of all the fall produce. They have enjoyed picking beans, investigating the insides of pumpkins and gourds, tasting tomatoes, and picking mint leaves to make mint water. So many fun things!
- Green Door used the garden to explore language. The children have been brainstorming rhyming words to go along with garden items. They have also enjoyed scientific discovery by investigating the insides of the pumpkins and gourds. So many fun things to explore, see, do, and taste in fall!

People's Garden Lessons with Jim

"We have been picking small pumpkins and gourds for all the classrooms to share. Once the gourds are gone, we will have a few tomatoes and peppers and then will harvest cotton. Needless to say, the People's Garden season is almost over." Watch soon for an invite to join us as we put our garden to rest for the winter. Ask your teacher about their garden day to learn more!

Coming Soon! Take-Home Garden Bags

Check out a bag that includes a garden-inspired book and related activities. When you're done, turn it in and check out another! It's a great way to continue discussing the garden during the colder months and prepare again for spring!
The CDL is Thankful for the Service Learning Team!

We have been so thankful for our service learning students this semester! Natalie, Jamie, Abby, and Kelly have worked endlessly in the garden, prepped for our Evening Under the Stars Event, created CDL Farmer’s Market stands for our families, provided garden-inspired family events, and countless other garden and family-related tasks. Be sure to check out the latest project, Take-Home Garden Activity Bags!

Fall fresh fruit and vegetable focus:
Apples
Spinach
Tomatoes

A new recipe: Roasted Pumpkin-Apple Soup

Ingredients
- 4 lb pumpkin or butternut squash
- 4 large sweet-tart apples
- 1/4 c olive oil
- 1 1/4 tsp salt
- 1/4 tsp pepper
- 1 Tb fresh sage (in our garden!)
- 6 c chicken or veggie broth
- 1/3 c chopped roasted hazelnuts*
- 2 Tb hazelnut oil*

(1) Seed and chop pumpkin/squash in 2-in chunks; core and cut apples into eighths
(2) Toss pumpkin, apples, olive oil, salt and pepper; spread on baking sheet. Roast at 450, stirring once, for 30 minutes. Stir in sage and continue roasting for another 15-20 minutes.
(3) Transfer roasted mixture in small batches to a blender. Season to taste and heat through on stove until ready to serve. (*Option: serve with hazelnut oil and roasted hazelnuts on top)

Recipe from: eatingwell.com