SAKG nurturing from garden to table

**Garden**

Our students have come back from holiday seeing all their hard work with Rudi in the garden last term rewarded with fruit-laden trees, a burst of ready to eat greenery, and passion fruit dropping from the vine in quantities never seen before. In fact, for some of our citrus trees this is the very first time they've born fruit!

**Chooks**

But, what really set the tongues wagging from K to 6 is our new laying hens.

Thanks to the funding SAKG receives from parents and the P&C we were able to retire our lovely old hens (Catniss and Nugget) to a farm in Gladstone QLD, where they will help raise hatchlings, and purchase 6 new hens.

After spending a few hours in the holidays cleaning out the chook pen, disinfecting and de-lousing in readiness for the new girls, we received an hour-long lesson in looking after our new additions - it seems some of our practices (like dropping food into the bark area) causes bacteria and other nasties.

We are already getting eggs each day for the kitchen and that number will increase as the hens mature.

**Kitchen**

This term the kitchen will enjoy the broccoli, kale, carrots, onions, beans, asian greens, cabbage, eggs and much, much more from the garden. Next week is the annual scone bake-off for mother's day - volunteers in the kitchen are needed!

Our lovely chef Camille has worked hard to give the students a variety of cooking-style experiences and flavours. It's a real pleasure to volunteer with the classes and see first-hand the children's interest and enthusiasm.

Working in a group, giving and sharing responsibilities and food awareness is valuable education in itself. But it's the subtly acquired competencies from following a recipe, measuring, heat, texture, tool use and dining together that really propels their growth and maturity.

**Opportunity**

The garden is available to EVERYONE to enjoy, so please take your children to say hello to the chickens and learn where our veggies come from. Teach the children what a weed is and what has to stay in the ground and generally enjoy the
ever-changing landscape.

The garden is not a place suitable for unsupervised play, however, so if you see small children in the garden at any time without an adult please either take responsibility for them or lead them safely out of the garden. This is especially important at after-school pick up.

Camille and the teachers are incredibly busy supervising and assisting the students during cooking classes and they rely on volunteer help - especially for the year 3 and 4 classes. Please have a look at the roster on the kitchen door and put your name down where you can.

If you're a parent in K - 2 volunteering in the kitchen or garden is also a nice way to not only see how your contribution enriches the school as a whole, but what your child will experience in years to come.

**Coming up**

* Garden working bee, date TBC
* Call for donations of bags of manure/compost
* Parent and student SAKG survey

If you have any questions or would like to volunteer your time please email us at kitchengarden.vps@gmail.com

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