



Community Connections: Edible Schoolyard - Digging Deeper

“Right there, in the middle of every school day, lies time and energy already devoted to the feeding of children. We have the power to turn that daily school lunch from an afterthought into a joyous education, a way of caring for our health, our environment, and our community.” Alice Waters, The Edible Schoolyard

August 1-4, 2019

This hands-on class will explore our food systems from farm to table, giving pre-service and classroom teachers ideas and resources to help students understand how our food production and consumption relates to personal health and our natural environment. Participants will spend 4 days of hands-on professional development on Quillisascut Farm in Rice, Washington learning how school gardens, farmers markets, and/or connecting with local food sources offers opportunities for enriching the lives of our students while meeting state standards in a variety of curriculum areas. Some participants from last year will be building on programs in their district inspired by their 2015 experience.

- Learn about sustainable agriculture and how our food choices have a profound effect on humans, animals, and the environment.
- Hands-on environmental learning about biodiversity and our food environment.
- Basic gardening (composting, direct seeding, transplanting.)
- Integrating small livestock (honeybees and chickens).
- Bringing it into the kitchen: the flip side of growing produce is how to handle it properly, food-safety, (born food hazards), and how to prepare it into a nutritious and tasty meal.
- Integrating gardening and food into reading, writing, art, social studies, culture, health, science, and math to meet required learning standards. (Intertwine current instruction with garden and food experiences.)
- Gardens and food as carriers of culture.
- Simple ways to tap into and learn from your local food system.

WHEN: August 1-4, 2019 **Where:** Quillisascut Farm - Rice, Washington (quillisascut.com)

Cost: \$375 (45 clock hours) Includes Instruction, course materials, meals and lodging.

Contact: Bonnie Beaudoin beaudobj@plu.edu 253-691-0972 or Lora Lea Misterly loralea@quillisascut.com

More Info <http://quillisascut.com/edible-education/>

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Workshop Date August 1-4, 2019 **WORKSHOP BEGINS AT 2:00 PM AUGUST 9 AND IS OVER AT 1:00 PM AUGUST 12**

TUITION: \$375 Tuition enclosed (check to Quillisascut Farm) Pay On-line <http://quillisascut.com/edible-education/>

Name _____

Mailing Address _____ City _____ State _____ Zip _____

Phone Number _____ Email Address _____

Name of school and location _____

What new learning do you hope to achieve and how will you put it to use in your school or classroom?

At what stage are you in the edible education or school garden planning (just dreaming, ready to break ground, already reaping the harvest)?

Tell us about your present work that is aligned with garden education?

What special interests do you have related to our food system? (I.e. Community building, health and nutrition)

What essential learning requirements do you see being filled with your garden?

Submit Applications with Tuition to:Lora Lea Misterly – 2409 Pleasant Valley Road, Rice, WA 99167 phone: (509) 738-2011 • or email: loralea1@centurytel.net • web: www.quillisascut.com