Harvesting and Cooking in Your Classroom

Using the Haisley Garden

Fall 2017

**What’s growing?**

Feel free to take your classes out to the garden to harvest anything growing in there. Attached 2017 Garden Plan will let you know what is growing. Help yourselves!

There are baskets/buckets in the garden for harvesting as well as clippers, gloves, etc. in the tool box.

**What can we do with our harvest?**

Take it home or prepare it in your classroom!

To prepare your harvest in the classroom the PTO cooking cart is stocked with cutting board, knives, bowls, electric skillet, blender, panini maker, and crockpot. It is on wheels and located in the PTO closet. You are welcome to use it at any time! Here is the sign-up. <https://docs.google.com/document/d/1AHplS5IIqKWpSBXleUe2HRzCFg85BBApmZDdz37Mdh8/edit>

**Ideas and Recipes:**

Kale chips:

Cut or break kale leaves off at the base of the stem; remove leaves from stem and rip into large bite-size pieces. Place in bowl. Drizzle olive oil and sprinkle salt and pepper. Massage kale well. Spread pieces out over cookie sheet and bake at 400 for 5-10 minutes or until crunchy, but still green.

Stir Fry:

Use the electric skillet to fry up anything you can find in the garden! Eggplant, okra, potatoes, sage, dill, tomatoes, squash.

Vegetable Soup:

Use the crockpot slowcooker to make potato soup or a vegetable medley.