

Ridge Garden

NEWSLETTER

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May 2022

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Coming Up...



KALE PLANTED FROM SEED BY STUDENTS IN THE LETTUCE
GROW FARMSTAND

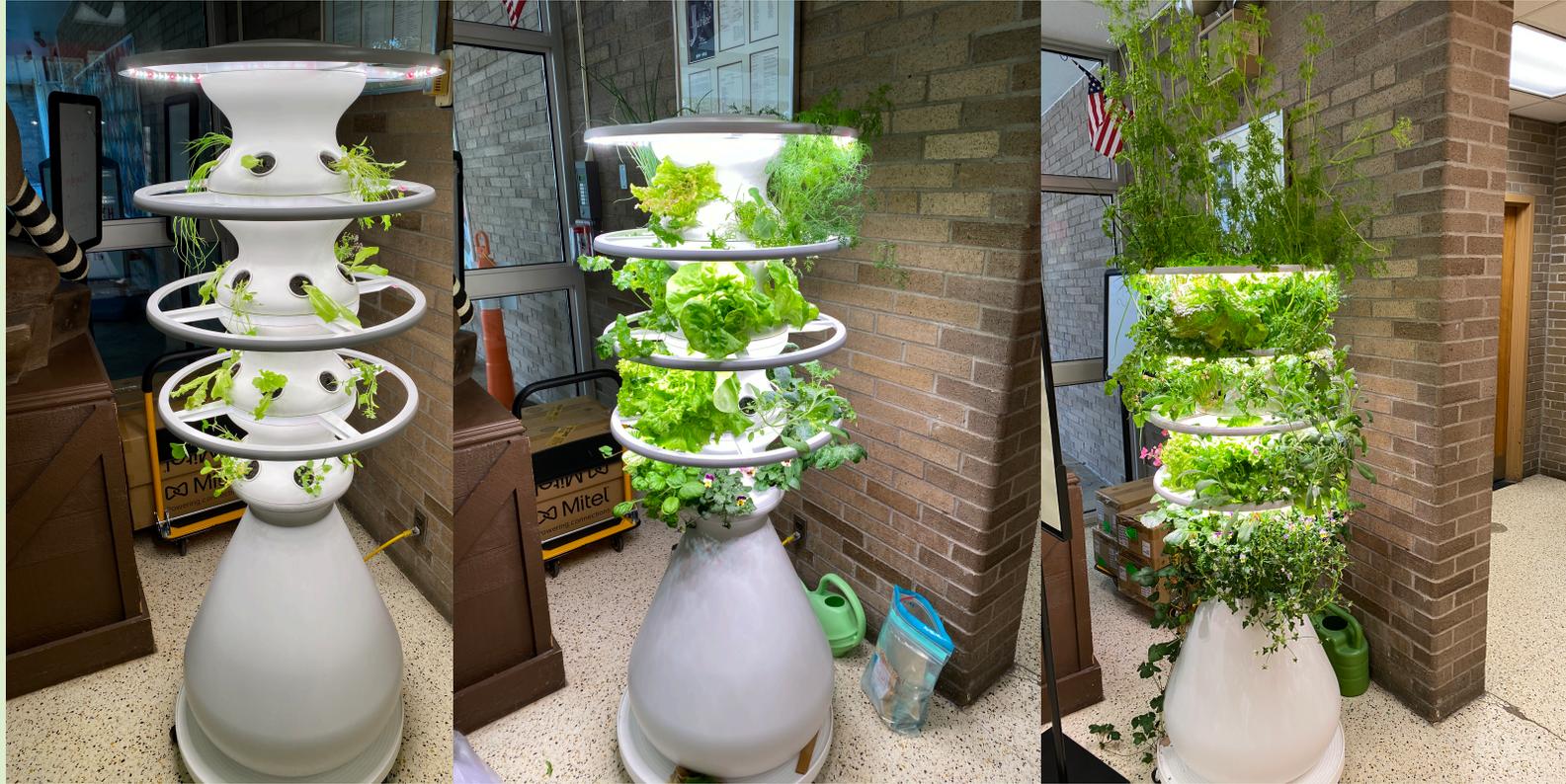


Hydroponically grown strawberries



New Hydroponic Farmstand

Through grant funding, Ridge school added a new member to its halls, the Lettuce Grow Farm Stand. The Farmstand provides soothing water sounds from its internal pump and a lovely glow from the light rings. Students marvel every day over what can be grown inside their school. They especially love the edible violas and the strawberries.



How the Farmstand Progresses

Day 1:
Seedlings are
Planted



After 1 Month:
Mature Plants
Ready for
Harvesting



Ongoing:
Plants are
harvested or
replaced as
needed



4TH GRADE GARDENERS

Each of the four 4th grade classes spent time in the garden planting, weeding, and removing debris and compost. With their help seedlings and seeds went into all of the garden beds. Students learned to identify weeds, especially dandelions vs echinacea. They must have pulled hundreds of dandelions with their weeding tools. They also learned about the importance of square foot gardening and giving each plant the space it needs to thrive. Spring has definitely sprung in the Ridge Courtyard garden, strawberry blossoms are blooming and purple, puffy Chive flowers have opened up. Every day brings something new. All classes are encouraged to keep an eye on the plants and see how they are growing.

“To plant a
GARDEN is to
believe in
tomorrow.”
-Audrey Hepburn



READY FOR TASTING

Throughout the growing season we will keep you up to date on what is ripe and what can be tasted.

Parsley, Rosemary, Thyme (bed 6)

Anise Hyssop (pot next to bed 6)

Oregano (bed 6 & bed 3)

Sage (bed 3)

Lemon Balm (Bed 1)

Sorrel (bed 1)

Kale Flowers (Bed 1)

Edible weeds: Dandelion leaves, wild garlic

Recipe of the Month: Lemon Balm Mocktail

Bunch of Lemon Balm , washed

Sparkling Water or seltzer

Simple Syrup, Honey or Agave Syrup

Juice from a lime or lemon

Add Lemon Balm leaves to a cocktail shaker and muddle (smash) to bring out the flavor. Add ice to the shaker. Pour lime juice, a splash of simple syrup or sweetener of choice over ice and shake. Top up with sparkling water and shake. Serve over ice add a Lemon Balm leaf and wedge of lime for garnish.

COMING UP...



3rd Grade Service Project end of May



Look for Beans & Radish seeds to sprout



School Wide Garden Tour in June

If you have any ideas for the garden, if you are a teacher and would like to work on a class project in the garden, or if you are a parent and would like to volunteer, please reach out to Kristen Daffron, kristen.daffron@gmail.com