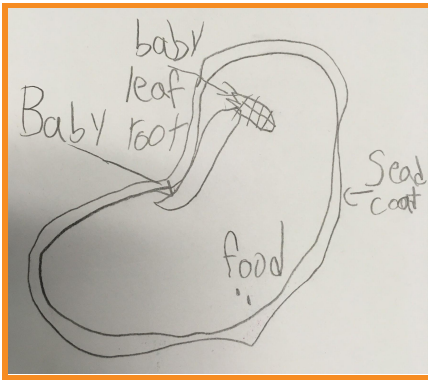




April NEWSLETTER

Dear Beacon Families,

Happy Spring! We are welcoming in the season celebrating seeds and new growth. We are discovering what's inside of seeds, acting out the stages of germination, and observing sprouts emerge. You can see for yourself in [this video](#) all about seeds.



Want to make a self-watering planter out of an old plastic soda bottle?! [Here is an instruction sheet](#) and [video](#) to help you make one. Plant some seeds and watch them sprout!



Student diagram of seed anatomy

In Garden Time lessons we also explored where our food comes from. Have you ever wondered how food gets to your plate? In [this Land to Learn video](#) we visit farms and meet farmers and gardeners (and some cows too!), as we trace back the ingredients in a tray of nachos. Students learned that just about all the foods we eat originate from farms, and ultimately from seeds! Can you take the seed to plate challenge, which is to figure out where your meal came from? Try it at the table the next time you are eating with your child(ren).

WORDS FROM OUR STUDENTS

"I am feeling pretty comfortable and confident with the recipe I came up with. I made up this smoothie- no one had ever used those ingredients before- and then I actually made it and it tasted like the most amazing thing!
-Melody, 2nd grader at JVF

Starting mid- to late- April we will be taking in-person classes out to the school gardens for lessons. We'll plant seeds, investigate garden habitats, turn compost piles, harvest some chives for fresh eating, practice mindfulness and observation, and more!
[Outdoor and virtual lessons will continue through the end of the school year.](#)

Until next month,

Ms. Megan, Ms. Diana, & Ms. Nicole

For more information, including volunteer and giving opportunities, visit our website www.landtolearn.org

Follow us on Facebook [@LandtoLearn](#) and Instagram [@LandtoLearn](#)

April's Vegetable of the Month Potatoes & Chives

Spanish: **Papas y Cebollino**

Fun Facts!

The average American eats 124 pounds of potatoes per year.

Chive flowers are edible and will attract pollinators to your garden!

In 1995, the potato became the first veggie ever grown in space.

The Romani people have used chives as apart of fortune telling!

There are over 4000 different native varieties of potatoes!.

Potatoes taste the best when paired with chives (Just our opinion... not a true fact!)

Watch [this video](#) to learn more about potatoes & chives!

Picnic Salad!

Ingredients:

- ¼ c. of your favorite creamy dressing
- ¼ c. applesauce
- 2 t. dried or fresh chives
- 1 t. dried or fresh dill
- 1 T. mustard
- 1 pound of potatoes, cooked and sliced
- Salt and pepper to taste

Instructions:

1. Whisk together dressing: applesauce, chives, dill and mustard
2. Pour over cooked potatoes and toss
3. Add salt and pepper to taste
4. Enjoy!

There are many different colors of potato.
Which colors have you tried?



Would you like to have sour cream, bacon, and chives on your potato?

...That's a loaded question.

