



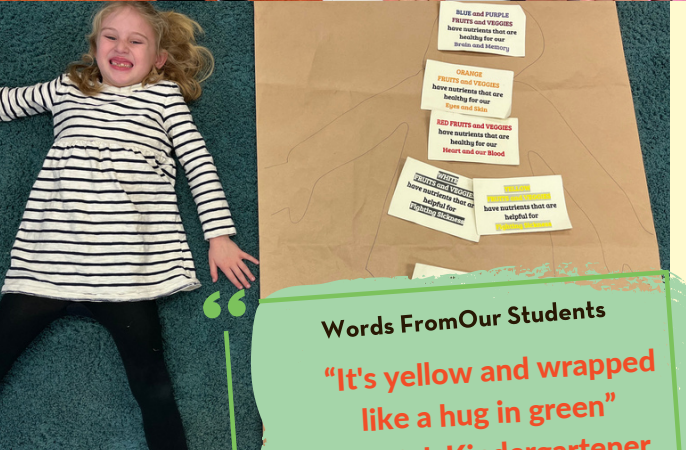
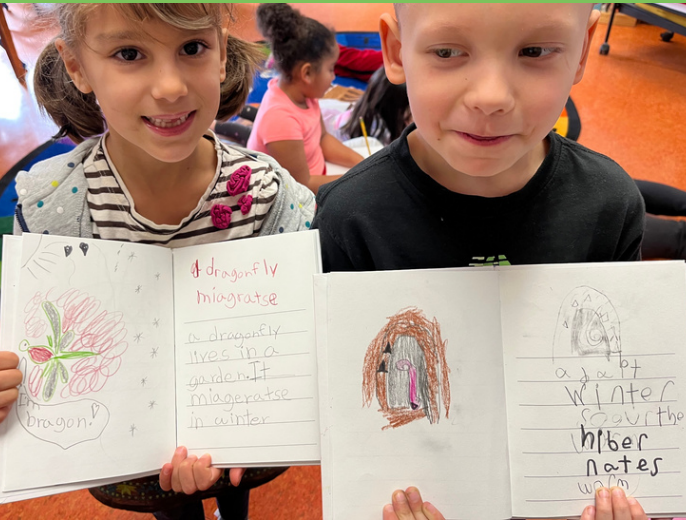
Land to Learn

February 2023 Newsletter

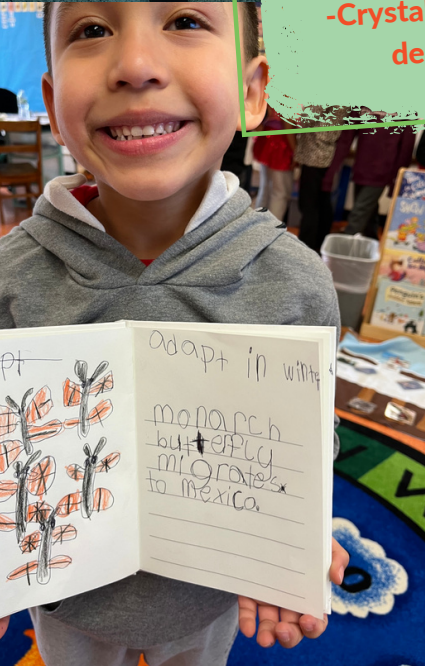


Dear Beacon Families,

Winter is in full swing as we continue to enjoy our indoor lessons. This past month our second graders "ate the rainbow" and collected data from their classmates and graphed the results. First graders learned about the garden habitat in winter and deepened their understanding of animal and plant life cycles affected by seasonal changes. Our Kindergartners practiced using their describing words to play 'Guess the Fruit or Veggie.' And enjoyed tasting beets! We hope this past month has been a good start to your 2023.



Words From Our Students
"It's yellow and wrapped like a hug in green"
-Crystal, Kindergartener, describing corn



In Community,
Megan, Dana, Sam, and Nicole

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

Follow us on Facebook @LandtoLearn and Instagram @LandtoLearn

This program is paid for in part by Dutchess County and Beacon City School District

February Vegetable of the Month

Celery

Spanish: Apio

Celery & Golden Raisin Salad

Prep and Cook Time: 20 min.

Ingredients:

- 3 C. of thinly sliced celery, ideally from the pale, inner stems
- 1/3 C. golden raisins
- 1/3 C. flat leaf parsley
- 1/4 C. extra virgin olive oil
- 1 t. dijon mustard
- 1 t. lemon zest
- 2 T. lemon juice
- 1/2 t. sugar
- Salt & pepper to taste

Instructions:

1. Whisk together lemon zest, juice, mustard, and sugar.
2. Slowly pour in olive oil and season with salt and pepper.
3. Add celery, parsley, and raisins.
4. Toss to combine. Season again with salt and pepper. Enjoy!

Fun Facts!

April is National Fresh Celery Month!

There is a town in Ohio called Celeryville. It was named by celery farmers in the 19th century.

Celery was used as ancient "bouquet of flowers", to reward winners of athletic games in the Ancient Greece.

Celery was initially used as medicine to treat toothaches, insomnia, anxiety and arthritis!

Watch [this video](#) to learn more about Celery!

Did you know?

There are 3 different types of celery:

1. Celeriac- grown for it's large root!
2. Leaf Celery- grown for it's tasty leaves & seeds
3. Stalk Celery- grown for it's thick stems

You can try them all!

I recently got a job at a local farm...

...It's hard work, but the celery is nice!

