

Glen Park Kitchen Garden Project

2014-18



Beans starting to appear (winter 2014)

T. Shaw

Kitchen Garden SOS Professional Development

(Convenor: Julie Badbury from FBBG)

Session 1 February 14th

Our vegetable garden was a bit of a mess in its first year of operation. (Too many things planted and my lack of a green thumb) Some parents picked some herbs and carrots but on the whole it became overgrown and went to seed. This year I decided to be more scientific and strategic with my planting.

To help with this I decided to participate in a 'kitchen garden' professional learning opportunity put on by the Friends of the Ballarat Botanical Gardens (FBBG) at the Robert Clark Horticultural Centre at the Ballarat Botanical Gardens. (six Thursday nights, starting tonight)

This evening we started with a talk from Peter Burke, Principal of Daylesford Primary school (300 students) about his experience in developing a school kitchen garden and suggested that school groups visit the gardens and use their facilities and expertise.

Julie Bradby is convening the workshops/seminars and told us (about 50) that the nature of the program will develop throughout the next 5 weeks.

Peter's school is a Stephanie Alexander Kitchen School. (two year grant) The emphasis is to develop a 'harvest table' of produce. Garden sessions are 30 minutes but the cooking sessions can be an hour and a half- 2 hours. The children start in 'the shed' with volunteers who split children into groups. Children need to get their 'wheelbarrow licence' to work out into the garden. They have a strong emphasis on developing the quality of the soil in their garden and creating compost. It is very hands on but also there is a lot of theory about germination, timing of planting, best growing conditions, watering and more. They encourage volunteers who support the gardener a, the kitchen and for watering (The Friends of Daylesford Kitchen Garden) and networking with local people and businesses. (Such as the Lake House restaurant) They have attracted other grants to help support their program. Children using the gardens are from grade three to six. Peter is impressed with the social Competencies that develop in the program (sharing, co-operation, teamwork)

Harvesting is an important time and children enjoy producing good quality food. (Peter started by creating gardens in boxes to take home to get them started. He also puts recipes in the newsletter utilising food from the garden.) Peter is lucky to have a local chef helping to prepare and cook the food coming out of the garden and he also has 2 dedicated specialist teachers. Daylesford has a large kitchen space (5 kitchen stations) In cooking there are five groups contributing to creating a recipe. Once it is made and served there is a sharing session. (They encourage children to sit and converse and use cutlery properly like a family might)

Peter started with a big working bee and with support of the local nursery. The working bee created an instant garden. He initially used the canteen as a kitchen. Peter needed to encourage volunteers to take one step back and allow the kids to do the work. The BER buildings in 2010 gave him the opportunity to create a space for the garden and the kitchen. Peter found that the garden gave parents an opportunity to get involved in the school and strengthened the school community. Fundraising helped to support the program as it is costly.

Now that the Stephanie Alexander grant has expired they levy families to raise money and have fundraisers and seek grants. It was interesting to hear about Peter's experience and to see his slides.

Our approach would need to be very different. It might be best to plan some meals first (maybe one per term) and to plant vegetables to incorporate into the meals. Volunteer helpers will also be important given the facilities we have in particular the size of our kitchen (Our kitchen is well equipped but not a good size/shape) and preparation space. (Maybe we can organise our furniture better and purchase a table suitable for food preparation)

Next week we will be looking at sustainability and wicking beds, composting (Something we should look at, at Glen Park) curriculum, auditing kitchen garden programs, cooking without a kitchen with Julie Miller, Clunes PS will discuss their concept of an edible play space and we will have the chef at Daylesford PS working at Wendouree PS kitchen.
(Below are photos of the Robert Clark Centre)



Session 2

20/02/14

Introduction of the *Ballarat Kitchen Garden Blog* (Learn Grow Share)

<http://ballaratkitchengardens.blogspot.com.au> - developed by Blake Curran

(John Ditchburn site has a great planting calendar for Ballarat. Refer to the above site for a link)

Steve Burns talked about creating sustainable school gardens. (Steve is from the Ballarat Permaculture Guild. Refer Chestnut Farm)

Making School Gardens more sustainable.

Steve talked about above ground garden beds. He split his talk into 4 sections

Natural ecosystems (Refer Permaculture principles on Google)

Efficiency by mimicking natural systems- observe what is happening in the garden and how children interact with it. Utilise the children's energy in the garden. Children can eat food as they play. (life skills can be learnt) children learn about life cycles and they have to accept them. Feedback on the garden design is determined by how children interact with an integrated garden-

Gardens need to be robust using natural resources - tap renewable resources. Try not to produce waste. (Let children forage)

- Watch out for big summer gardens which peak during the holidays.
- Determine what is the point of the garden? and then conceive a plan from there.
- Integrate the garden into the school ground and the garden activities into the school program.
- Design from the kids eye view.(Refer Clunes Kinda) Purchase from locals. Implement over years.
- Use diverse species and value micro- climates.
- Plan for sensory diversity.
- Utilise biodegradable materials.
- Respond to change.If something doesn't work then try something else.

Watering problems

Wicking beds have a reservoir in each raised bed. Water added to reservoir which reduces evaporation and encourages roots to grow deep in source of water.

Steve suggested using a spud box, lining it with 2 layers of plastic. Add 90mm plastic pipe right down to the bottom of the box. Include an overflow pipe if possible. Add scoria. Add weed mat between both layers and put the soil on top.(have a dip in the middle which will remain wet) You only need 30 cm of soil.

Making gardens fun (Rusty Keeler)'Natural Playscapes', 2008 Exchange Press

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Children create the games in the garden. Rusty encourages confidence, creativity, appreciation and empathy through play in gardens. Natural playscapes are designed from a child's eye view.

(Refer. Creswick playscape) Yonke Van Geloven also encourages edible options in a playscape garden.

Perennials

Perennials increase sustainability. Plant once and harvest for years. You can create a habitat for beneficial insects. Hardy plants to cope with children climbing and running. Add perennials to beds of annuals. Consider vines for a pathway and plants with distinctive seasonal characteristics.

There were a lot of things to consider for us at Glen Park following Steve's talk especially regarding turning our orange plant boxes into proper wicker boxes, purchasing Keeler's book for the parent library, considering changes to our playground to make it more 'child friendly' and planting perennials.



27/02/14

Session 3

Julie showed us plant signs that she made using old pieces of slate and oil pastels.

Julie handed out a Ballarat planting guide.

We had a brainstorming session about curriculum activities that we could do with the planting guides and plant labels.

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Worm farming (organic waste)

Davo's Worm Farm

- Worm castings are a stimulant. Worm castings put microbes back in the soil.
- Worm castings are 6 times better than compost.
- Dave is a strong advocate for teaching children the value of organic food and rotational planting.

At school Dave recommends the plastic worm farms available at Bunnings to show children how they work. He recommends red tiger worms and 50/50 grounds to greens- not too much nitrogen as the soil gets too warm for worms.

www.ozworm.com.au (Worm Farmers Association. Education section worth looking at)

Checking out the worm farm.



Forest Street PS (Cameron Lanyon)

Challenging disengaged students in grade 5-6

Groups of children came up with ideas to improve the school. They suggested keeping chickens (and other farm animals) and replenished their garden beds and built garden beds and a playscape area using recycled material. It encouraged mentoring and co-operation and strengthened community links.

The gardens are preparing for the Begonia Festival starting next week. I took some photos of the gardens (Awaiting begonias)



Session 4 March 13th

Melbourne Botanical Gardens Education (Emma and Tash)

Julie welcomed us back and enthused about the recent Begonia Festival. Over 3000 families passed through the Friends of the Gardens planting tent. She was very impressed by the enthusiasm and behaviour of the children and the support of their parents.

Julie showed us a display of a nature table and was excited about getting children into the gardens. She talked about a study which advocated bringing the outdoors into the classroom. The study said that children could identify 1000 corporate logos but only 10 plants. **We will start this at Glen Park next year.**



Chris from Clunes Primary School talked about his kitchen garden experiences.

Volunteers do the garden work at Clunes (They think this is a sustainable approach) and they cook once per week. They have a large herb garden which they use as a sensory garden. He prefers a managed layout for their garden especially as it is a bushfire prone area. They are preparing edible play-scapes (citrus orchard) and are looking at developing their garden over the long haul.

Discussion about Melbourne Botanic Gardens education program

- (Linking the curriculum through Sustainable gardens and kitchen gardens.)
- In their program students have an understanding about why organic gardening is best.
- They talked about avoiding toxic plants in the garden like oleander.
- They said it was important to be discerning about what to plant in our gardens.(a garden grazing policy is advisable)



Failing in the garden is a great opportunity to find out what went wrong and try again. Microclimates determine what will grow and schools need to research what will grow locally. Schools book into programs at the Melbourne Botanical Gardens as an excursion. Cranbourne Botanical gardens are looking at carbon futures and are linking up to schools online. They run PDs such as landscapes for learning .They also can consult with schools. Tash talked about different perspectives about success in schools. Gardens used as a resource for learning is seen as a success by the presenters and that students and staff are engaged and that the ideas learnt at school go home.(They showed Gould League posters about composting that looked great and

Tash recommended a book by Nuttall and Millington called 'Outdoor Classroom' and Bentleigh West Primary School as a school advanced with its kitchen garden program with an AusVELS audited program garden program.

Tash showed seed bombs made from clay, seeds (beans recommended) , native grass and potting mix (refer photo)

She mixes it up and soaks it in lemon juice so it is sticky and plants it.

Session 5

20/03/14

We had the second last kitchen garden PD this afternoon.

Julie Millar from Sebastopol PS (Past principal at Yarra PS)

She started a kitchen garden at Yarra PS in 2007.(An inner city school that started up a Stephanie Alexander Kitchen Garden)

Sebastopol has a ten week cooking program in her classroom which included all learning domains in an integrated approach.

in her cooking she wanted to emphasise team work, safety first, hygiene, establishing routines, problem solving, utilising literacy and numeracy and learning to cook everyday meals.

The children worked in groups (20 minute per group) with some cooking, completing a numeracy and a literacy activity related to cooking.(shopping maths using the supermarket docket)

Julie did her cooking in a regular classroom using a hot plate and a frypan.

Our next session will be at Wendouree PS where they have a Stephanie Alexander garden.



Robert Clarke Centre and the Gradens ready for the Begonia Festival

Session 6

Kitchen Garden PD 27/03/14

Wendouree Kitchen Garden PD at Wendouree PS

Wendouree PS has a Stephanie Alexander Kitchen Garden. They have an excellent set-up (Especially their kitchen) Refer photos below



Last Kitchen Garden PD session at Wendouree PS

Tania (Community action projects) from Federation University talked about gardens on a budget

She suggested: upcycling - not breaking down an object but modifying something that would otherwise be thrown away (using old pallets for compost beds and old bath tubs converted into worm farms also potato boxes used as wicking beds) and recycling.

She has an interesting slide show showing lots of quirky ideas for the garden beds (using gum boots, old tyres, bath tubs, wheelbarrow, Twinings tea cans, bike wheels, old toilets, bikes etc)

She also handed out a companion planting guide from Milkwood Permaculture (which I'll laminate)

Mike from Friends of the Gardens praised teachers who wanted to work with young kids they teach to encourage them to respect the environment and in particular looking after Ballarat's gardens and getting involved with tactile experiences in the garden.

Mary from Wendouree PS talked about budgeting in the kitchen.



Mary said her program hinges on the support of volunteers. Mary recruits people using word of mouth. She has many volunteers who are grandparents and community members who are passionate about gardens, cooking and/or education. Mary loves bringing people together and she thinks that interconnecting is something the children can learn a lot from. She feels that she learns as much from her volunteers as they do from her. Mary does a briefing in the morning and a de-brief between classes over a cup of tea.

Mary believes that children should be able to 'look after themselves' and that it is great for their self-esteem. Senior kids are taught every week (Discussing their learning intention, demonstration, setting up stations, working in the garden, harvesting, cooking, sharing and cleaning up) and junior

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grades once per term. She showed us how to create pizza dough, chutney, sauce, jams and lavosh. Her program costs \$7000 with fund raising, prize money and lots of donations.

Mary intends to build a pizza oven at Wendouree PS (sounds like a great idea) Mary recommended the Stephanie Alexander website for resources.

Mary runs an excellent program and she obviously has lots of enthusiasm and talent. It would be great to see her in action.

Back at Glen Park

We created our kitchen garden using our BER landscaping grant during the 2013 summer holidays. In our first year we experimented with planting loads of herbs (courtesy of Neil and Marlene. Refer photo of Marlene below)



Some parents picked our herbs but most of it went to seed basically because we didn't know what to do with what we grew.



Glen Park Kitchen Garden Project

Following the Kitchen Garden PD I discussed what I learnt with School Council and Emily from School Council who has experience with kitchen Gardens at Clunes Pre-school volunteered to help.

We decided to keep our planting simple. (Carrots, beans and garlic and bulbs for the spring.)

Emily spent a whole morning with the kids planting in our planter boxes (We bought those in 2012 and Emily and I plan to turn them into wicker boxes in 2015)

Below are pictures of the children planting and adding labels.





Establishing a program for using the kitchen garden for the benefit of the entire school community will be a goal of my Performance and Development plan over the next 2-3 years.

This year we will harvest our vegetables and share them with families and use some of them for cooking in our kitchen. (Other volunteers may be asked to help with the cooking) Suitable funds have been allocated for garden consumables, tools and cooking requirements (Emily has already cleaned out our cupboards and we've put cooking consumables in suitable containers)

- Challenges over the next 2 years
- Maintaining our gardens (weeding)
- Harvesting our vegetables before they go to seed
- Turn planter boxes into wicker boxes
- Investigating the need for watering in the summer months
- Encouraging greater 'ownership' from parents and students.
- Organising cooking while supervising non-cooking students
- Updating garden and kitchen tools (food processor?)

Garden Update (October-November 2014)



Glen Park Kitchen Garden Project

Our first harvest of beans has been very successful. We filled two large bowls with broad beans which we harvested and with Emily's help turned into succulent dips. The children made these in the kitchen and then taste tested. (We also made a carrot dip using donated purple carrots) They loved the dip and we sent some home in plastic containers and added the recipe (below) to our newsletter.



With beans harvested and cooked we decided to try growing tomatoes, zucchini, capsicum and basil.



New vegetables planted 27/11/14 (tomatoes, zucchini, capsicum, herbs)

Dips

Broad bean dip

Broad beans

Olive Oil

Lemon Juice

Salt

We shelled the beans then blanched in boiling water for 2 minutes. Then run under cold water and shell them again. Only the big ones need the double shelling. Blend all ingredients together and taste as you go to get the taste you like!

Carrot Dip

8 carrots (we used 4 giant purple ones)

Olive Oil

1-Tablespoon Cumin

200grams Greek Yoghurt

2 garlic cloves crushed

salt

Cook grated carrots in Olive Oil until soft then blend all ingredients.

Hummus

2 x cans chickpeas

4-teaspoons tahini

2 garlic cloves crushed

1-teaspoon salt

6 tablespoons olive oil

4 tablespoons lemon juice

Blend together – I think a bit less tahini is needed and could even be left out.



Garden 2015



The garden did well over the summer break.

A lot of watering was done but we have also had a very mild summer.

The photo above shows the zucchinis and cherry tomatoes sprouting and below an old photo of the gardens they had at Glen Park in the 1940s



Making Pesto 04/02/15

Emily came up to school today and picked some basil from our garden and made some basil pesto with the kids.



Smelling the basil.



Picking the leaves.



Blending up the ingredients.

Royal Botanical Gardens Excursion 2015

20/03/15

We went on our big term 2 excursion to the Melbourne Botanical Gardens and the Melbourne Aquarium.

At the gardens we made pot purri using rose petals and lavender in the herb garden. We also planted some daffodils in pots. We toured the Children's garden and the children's vegetable garden.



We looked closely at important tree specimens, endangered trees and also an oak tree that was split in half by lightening but miraculously repaired.





This oak tree was almost split in half by a lightning strike.



Potting daffodils.



Plants Unit

21/04/15

Following our excursion to the Royal Botanical Gardens we started a Science unit on flowers, plants and seeds

Below are some photos of our experiments.

Below is the 'colored water travelling up the stem of celery experiment'.



We have these magnificent mushrooms at school so we will try to collect some spores from them.



They also painted some porcelain pots.



We also made some little green houses.



The grade 2 and 3 started making a 'Hairy Harry' each and they'll help the other kids to make their own.



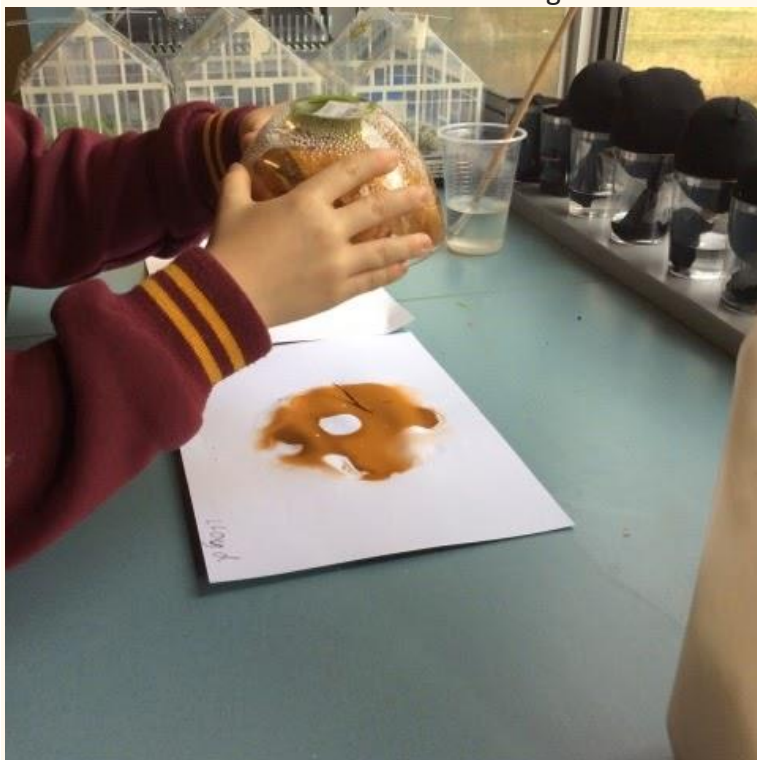
I popped into **Stems Florist** and they very kindly gave me a terrific bunch of flowers that we could use for pressing and dissecting.

Below are photos of the kids at work



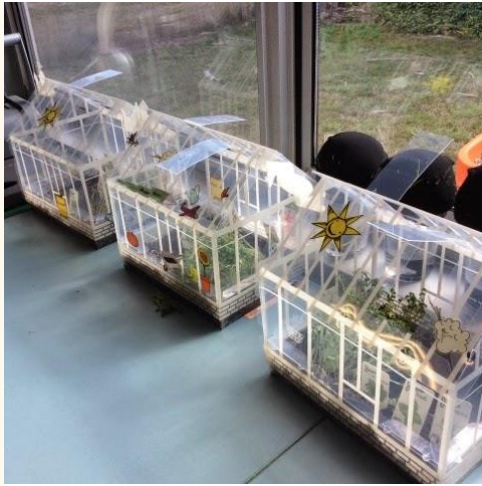


The grade 2 and 3 students also painted their porcelain pots and did a great job. Grade 2 and 3 students lifted off their fungi to check out their amazing spore patterns.



30/04/15

Our experiments are starting to 'do things' The Jamie Oliver greenhouses are working well and the Hairy Harry's are starting to sprout. The celery experiment didn't work. I've got some food coloring tonight. So we can do it again. I don't think marbling ink works as well. The kids explored the school grounds to complete some 'investigating flowers' tasks.



BASIL PESTO

Ingredients

1 and a half cups of tightly packed basil leaves

Half a cup of olive oil

Half a cup of pine nuts

1 clove of garlic

100 gm of Parmesan cheese

Method

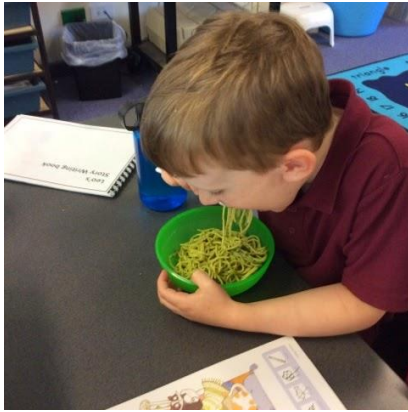
Lightly toast the pine nuts

Blend the ingredients together and add salt to taste. (Add more oil if needed)

Refrigerate.

Serving Suggestion

Cook some thin spaghetti. Stir the pesto into the thin spaghetti in a pan until warmed through. Serve with a sprinkling of Parmesan and some basil as garnish.



Picking carrots and cooking the zucchini (March 2015)

Preparing for Winter



I mulched the garden beds during the Autumn break. I put the radishes and beets and a few yellow tomatoes on a tray for people to help themselves during the Autumn holidays. (They were quickly snapped up)

I left the tomato plants as they still have lots of unripen tomatoes on them.



Re-planting planned for May. (Carrots, kale and silver beet)

PSTs working in the garden

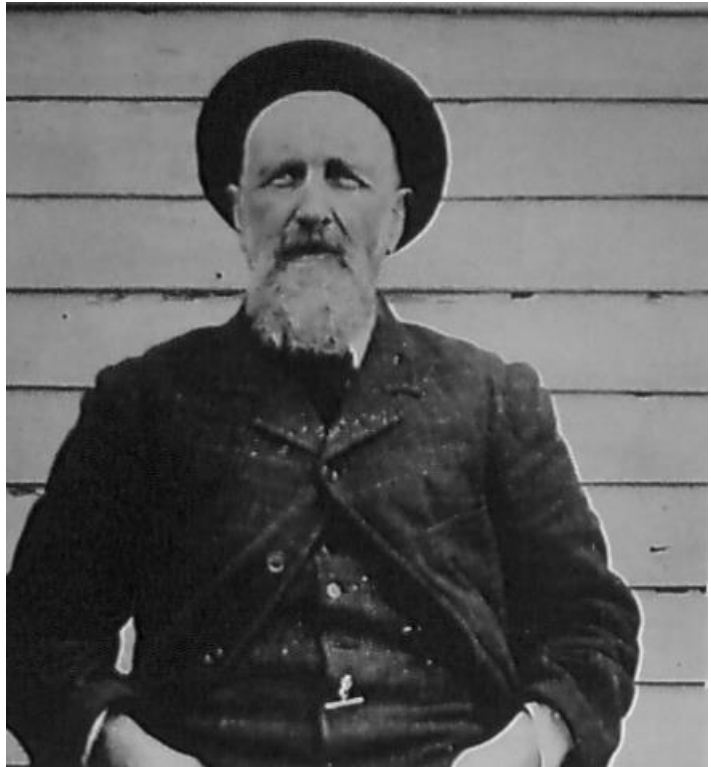
My PSTs this year (Belle and Stacey) expressed an interest in making use of our raised garden beds and created some learning activities for our garden project. They took the children out to plant seedlings and seed (our winter crop) based on the learning activities they prepared about the plants they chose and why they are best suited to our Ballarat winter. They also discussed how best to look after them (although they are mostly frost resistant) when to pick/harvest them and how to prepare them for eating.



Belle, one of our PSTs came this afternoon and worked with the kids in our garden, weeding and planting carrots, lettuce and onions for the winter.

Creswick Landcare

On May 18th the school went on a self-guided walk through the nursery plantations surrounding the old Creswick Landcare Centre/nursery and some of La Gerches' original plantings. (little-known forester John La'Gerche. John La'Gerche worked in the Creswick State Forest between 1882-1897. In that time La'Gerche planted over 100,000 trees. La'Gerche encountered trouble with many illegal wood cutters and wattle bark strippers who were cast as enemies to the great work La'Gerche was achieving in the forest.



He would often sleep in the forest at night to prevent the theft of young trees. Today, there are many trees well over 100 years old scattered among the La'Gerche Forest Walking Track.)

These trees tower over the landscape, and were planted by Creswick's first forest bailiff - John La Gerche. It highlights the impacts of mining on the forest and La Gerche's efforts to rehabilitate the land. La Gerche experimented with a diverse range of conifers and deciduous trees from the Northern Hemisphere as well as some Australian natives.

http://parkweb.vic.gov.au/_data/assets/pdf_file/0005/315509/Heritage-story-Creswick-A-foresters-forest.pdf

Photos of the kids on their forest walk (18/05/15)





Winter Garden

This winter we have prepared our garden beds and also decided to help out some of our bird visitors by building bird feeders for them.



Our student teachers used their last day with us to use some of the produce they created to make pizzas.



Visit to Surfside Primary School Kitchen Garden 21/08/15

I visited Surfside Primary School which has a very impressive Stephanie Alexander Kitchen garden and kitchen facilities (photo attached) They had chooks (too many foxes around here for those) raised garden beds (a little lower than ours), outside seating, (which we already have) and sheds. (Our garden shed will be developed in term 4). They also had dedicated gardens (herbs, scented plants, plants insects like etc) They had well defined pathways and lots of children's art as part of it. They needed a scarecrow.



Paths

Glen Park Kitchen Garden Project



Herb garden (note kid's art work)



Plants clearly labelled and chook shed.



Raised garden beds. They also had some fruit trees out the back and a 'reflection area' on the left.

Setting up our garden shed 16/10/15



Before and during. (The old girls toilet has been used for storage for the last 5 years but I cleaned it out and set up our new garden shed.)

Glen Park Kitchen Garden Project



After. All our equipment is stowed away on shelves or in buckets/wheelie bin. A trestle table has been set up to work on and another larger one is under the tarp which can be set up outside to work on. I also prepared the garden for our spring planting.



Spring Planting 02/11/15

Today Emily planted tomatoes, corn, zucchini, strawberries and carrot for spring. On the weekend I bought the seedlings along with a new hose.



Summer 17/12/15

Our spring and late summer plantings (carrots and capsicum) are struggling on in the heat. I hope to get the more efficient watering system organised over the holidays. Our corn is looking healthy as are our strawberries and tomatoes; we even had flowers on our capsicum.



Improved watering System 28/12/15

After Christmas I fitted a new watering system for our garden and also some back-up hoses were set up with the secondary water tanks. It is very hot and dry this summer but we have had a few strawberries and the tomatoes and corn are taking off but they will need a lot of watering.



Garden 2016

Our Garden over summer 21/02/16

Our garden took a hammering over the Christmas holidays even though I was up at school most days to give it a watering. (Emily also popped up to water) We got some soaking rain in early February so that helped and the tomatoes (which looked dead) bounced back to life, as have the zucchini and corn.



Tomatoes and corn



First bean and zucchini flower.

Plan for 2016

By the end of the 2016 cycle I will have developed resources to support the implementation of the school's kitchen garden program. The main focus of this will be using our produce to create healthy school meals.

Strategies

- Complete professional learning (If it proceeds) with the Friends of the Botanical Garden
- Develop recipe cards with students to use at home based on school cooking.
- Involve parents in the kitchen garden program development. (planting, watering, harvesting and cooking)
- Organise a Ballarat Botanical Gardens excursion as a follow-up to our Melbourne Botanical Gardens from last year and suitable local walks for students in autumn and spring.

Evidence

- Well maintained garden and garden shed utilised by students and parents for aesthetic and cooking purposes.
- Student feedback through the Attitudes to School Survey (Wellbeing and school connectedness)

Support required

- Purchase and installation of watering system
- Local excursion and possible follow-up excursion to the Melbourne Botanical Gardens
- Garden consumables



Emily (parent) working in our garden summer 2016

Autumn 2016 (17/05/16)

We took our annual La Gerche walk (photo below) and will organise our Botanical gardens excursion for Winter when there is not much happening in our garden.

We had a reasonable crop of zucchini, tomatoes, corn and some chillis but the dry summer didn't help their growth. The corn in particular was stunted.

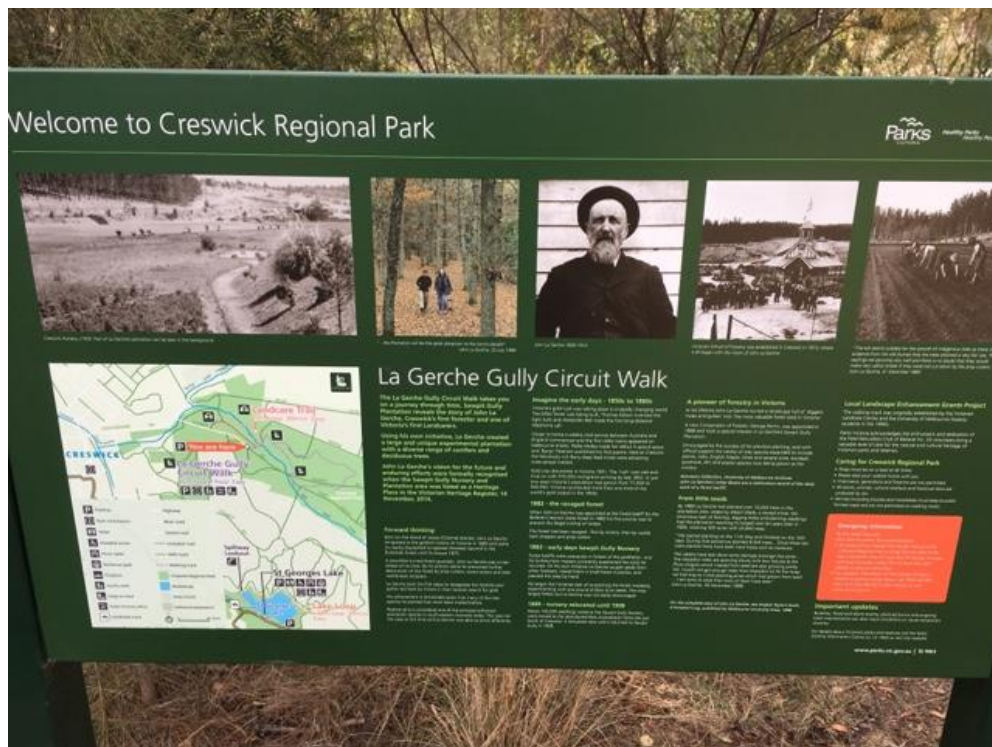
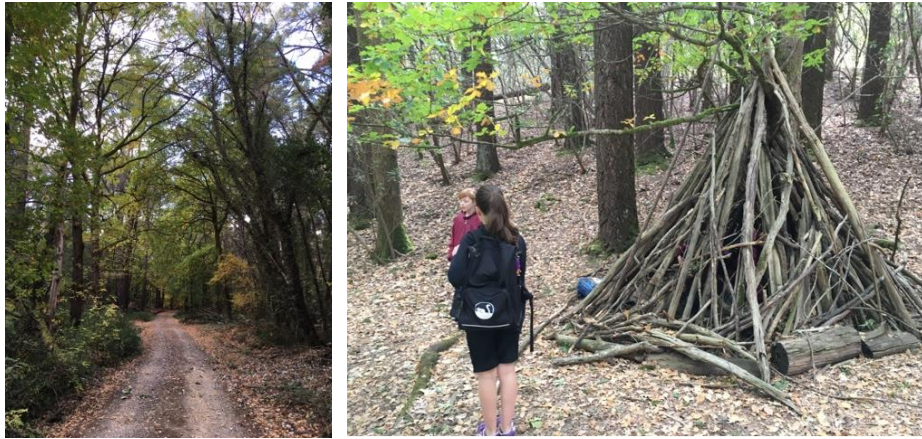
We will plant some bulbs for spring and have bought some vegetable plants that will survive our winter. (Onions, silver beet, spinach, chives and lettuce)



We are also trying to make a wormery and some *Jack and the Beanstalk* Beans



Glen Park Kitchen Garden Project



La Gerche Walk



Our corn was too small.

More new planting at the end of autumn (carrot, onion, capsicum and parsnip seeds) and bulbs starting to pop out. We also planted more bulbs including tulips this year.



Bulbs and beans.



Planting seeds and bulbs.





Creating models of 'neolithic cairns' in the playground.

Spring 2016 (22/09/16)

Beautiful spring weather and our gardens are looking lush. We have had lots of rain and our grass, plants and bulbs are healthy and our water tanks are full.



Glen Park Kitchen Garden Project



Kookaburras and echidnas and flooding of Spring's Creek. Also 3 cubic metres of bark-chips and 2 cubic metres of sand for the sand pit.





16/11/16

Our kitchen garden is looking fantastic. We have had lots of rain this winter/spring but we are starting to enjoy some warm, sunny days. Our lettuce, kale and onions are doing particularly well.

Garden 2017

This year we decided just to grow what we intend to eat. So we decided to plant strawberries (To be planted in late summer. They were planted on 27/02/17) and potatoes in August/September.



Glen Park Kitchen Garden Project

I tidied up one of our raised beds (03/10/17) to prepare it for the summer. We got many lovely strawberries from our other bed.



We have loads of bulbs on show. We also got some more bark chips to spread around including our garden beds.



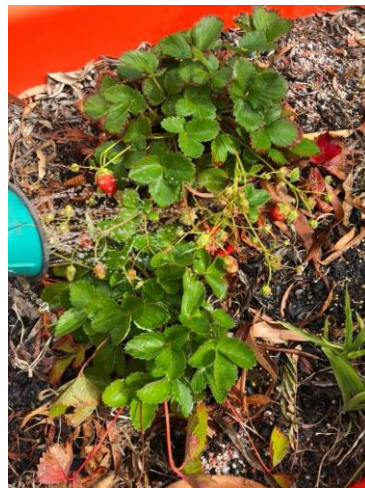
We might have a walk around the Yarrowee River Wetlands when the weather improves. (We had a long, cold winter this year)



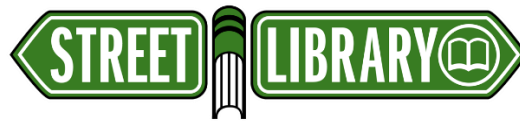
New playground and ramp finished in September this year.



Garden 2018



- Preparing garden beds for the new year.
- Planting bulbs in early April
- Strawberries and soil science
- Creating a 'Hairy Harry' and an early autumn visit to the Botanical Gardens and wetlands.



Street Library Project

Street Libraries are a beautiful home for books, planted in your front yard. They are accessible from the street, and are an invitation to share the joys of reading with your neighbours.

Street Libraries are a window into the mind of a community; books come and go; no-one needs to check them in or out. People can simply reach in and take what interests them; when they are done, they can return them to the Street Library network, or pass them on to friends.

If anyone has a book or two that they think others would enjoy, they can just pop it into any Street Library they happen to be walking past.

They are a symbol of trust and hope – a tiny vestibule of literary happiness.

<https://streetlibrary.org.au/what-is-a-street-library/>

These libraries have been hand crafted by volunteers at our Street Library HQ in Erskineville. It arrived unpainted two weeks after ordering (\$250)

They feature high quality nickel plated steel fixings, marine quality plywood for a longer life, and an easy to paint door with removable 3mm tough perspex.

Includes a free Street Library outdoor sign, worth \$25.

Our arrived in a 9KG package is 56cm x 53cm x 36cm in size.

I painted it (Choosing a bright yellow) and decorated it with images of famous authors and books. I also purchased designed a stamp for our books and a sign for the front fence. We decided to secure it with liquid nails on a stump at the front of the school.

As of April, there are only 3 Registered libraries in Ballarat. We will be the fourth and the only school.



As it arrived. We purchased 'classic' children's books for our library rather than use old, used books. (Value: \$300)

Glen Park Kitchen Garden Project



Decorating our Street Library and one of the other 3 existing libraries in Ballarat.

Street Library Mission Statement

Street Library was created with three goals in mind:

1. To encourage literacy

"The more you read, the more things you will know... The more you learn, the more places you will go..."

Books have the power to transport people to a different world, experience the impossible, and unlock people's potential.

The hope is that one day, a little boy or girl with no books in his house can pass by a local Street Library and discover a new world of opportunities.

2. To encourage community

We at Street Library have the simple goal of bringing neighborhoods all over Australia closer together. We aim to build an Australian based movement that motivates people to engage with their community in a positive and easy way.

When people take a book and leave a book, they create a cycle of generosity that allows them to share what they love with those around them.

By participating in the Street Library movement, you too can help encourage reading, encourage sharing, and encourage community.

3. To get to 5000 Street Libraries by December 2021

We have a simple goal to get to 5000 Street Libraries registered by December 2021 – checkout how we are going on the right with our 'Goal Thermometer' (we update it every month or so..)

As of April 2018 they had 630 registered libraries.

Investigating our school garden, (Science May)

