



# The Friendship Garden

Spring 2018

## It's Gardening Time

We will start preparing our raised garden bed for planting in the up-coming months. We will start by pulling weeds and removing debris that has blown into the beds over the winter. Next, we will turn the soil over with shovels and

add more soil to the raised beds. Now, they are ready to receive plants that have already been started in our classrooms. The garden tools will need to be cleaned and make sure they are not broken. Lastly, we will make a plan to

maintain the garden over the hot summer months by weeding, cutting back dead plants and making sure the beds are well watered.



## From the Garden to the Kitchen

### Spinach Cheese Squares

- 2 tbsp. butter
- 3 eggs
- 1 cup flour
- 1 cup milk
- 1 tsp. baking powder
- 1 lb. shredded cheddar cheese
- 2 (10 oz.) frozen/fresh chopped spinach
- 1 tbsp. minced onion
- 1. Preheat oven to

350 degrees.

- 2. Place butter in a 9x13 inch baking dish and melt butter in oven. Remove when melted, approximately 3 minutes.
- 3. In large mixing bowl, beat eggs well. Mix in flour, milk, and baking powder. When the dough is well combined, mix in

cheese, spinach, and onions. Spoon mixture into the baking dish with melted butter.

- 4. Bake for 35 minutes. Let cool 45 minutes then cut into bite-size squares.



### Gardening Books

- Planting A Rainbow
- The Tiny Seed
- Flower Garden
- The Carrot Seed
- Stone Soup
- Garden to Table
- Hollyhocks and Honeybees
- Roots, Shoots, Buckets, & Boots

#### Classroom Wish List

- Watering Cans
- Seeds: Herbs, veggies, and non toxic flowers
- Gardening Soil
- Gloves of all Sizes
- Hand Tools
- Lattices
- Wheel Barrel
- Water Hoses
- Gardening Books
- Recipe Books

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