

Hi, just a reminder that you're receiving this email because you have expressed an interest in Edible Schoolyard NOLA. Don't forget to add amelia@esynola.org to your address book so we'll be sure to land in your inbox!

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The Students and Staff of ESYNOLA wish you and yours
IncrEDIBLY Happy Holidays!

December 2014

[Upcoming Events and
Volunteer Opportunities:](#)

Family Food Night

Dibert at Wheatley
Wednesday, January 21st
5:00pm-6:30pm

Open Garden Day

Green Charter School
Saturday, February 28th
10:00am-1:00pm

Open Garden Day

Langston Hughes Academy
Saturday, March 14th
10:00am-1:00pm

[Sign me up!](#)

**ARTHUR ASHE: GROWING LEADERS AND
BUILDING COMMUNITY**



Students and their families harvest at Ashe's annual Sweet Potato

Festival.

Only TWO
WEEKS LEFT...
to make your
end-of-year tax-
deductible
donation to
Edible
Schoolyard New
Orleans :)

donate



A Samuel J. Green student unearths a worm while helping to prepare the fall garden.

Exciting and Edible Extras...

Get to Know Us Better

[Learn more](#) about ESYNOLA and what we're up to.

in the school garden on November 1st. Photo by Robert Warren

Autumn at Arthur Ashe Charter School is always SWEET! One of five Edible Schoolyard New Orleans sites, Ashe offers comprehensive seed-to-table programming in the school garden and teaching kitchen. In addition to daily interactive gardening and cooking classes for K-4th graders, Ashe provides leadership development opportunities for 5th-8th graders, and community harvest opportunities like November's Sweet Potato Festival and Wellness extravaganza!

This year the "Arthur Ashe Pepper Pals" club has been a "groundbreaking" development for ESYNOLA middle schoolers, integrating youth entrepreneurship training with community service. Modeled off of Good Eggs, student teams of 6th- and 8th-graders manage an on-line harvest ordering system to deliver school produce to interested Ashe teachers. Other class projects include the 5th and 7th grade class [composting project \(with an appearance by the Compost Fairy!\)](#), initiated by students to solve food waste issues and support their growing one-acre garden.

In the kitchen, middle schoolers are learning to become chef educators: each trimester they research content, design recipes and conduct a week-long class related to food and nutrition concepts like buying local, health and wellness, or store-bought vs. homemade food. Students take on the role of head chefs and have the opportunity to write a lesson plan, plan the menu, make the shopping list, and teach our concept to their peers.

On November 1st, students, parents and the Ashe School community gathered for sweet potato harvest festivities that included a "Krewe de Tater" parade with the Ashe Aces Marching Unit and Youth Run NOLA. Families harvested 500+ pounds of sweet potatoes and won prizes for *Biggest*, *Smallest*, and *Weirdest* potatoes unearthed. Walgreen's hosted immunizations and free health screenings, and guests enjoyed a community lunch of gumbo, prepared by Chartwells School Dining Services, and salad, prepared by the Ashe kitchen team. The "Make-Your-Own Pizza Station," featuring sweet potatoes from Jack & Jake's, and the sweet potato art and face painting were also big hits!



Ashe Middle Schoolers Teach the School about Composting

Ashe Middle Schoolers made [this video to teach their Lower School classmates](#) the importance of composting leftover food from the cafeteria. Keep a lookout for the mystical, allusive Compost Fairy!


Recipes to Go!

Check out some yummy and healthy recipes cooked up in Ashe's kitchen:

[Collard Green Hot Pockets](#)

[Ashe's Favorite Blueberry Smoothies](#)

[Herbed Soda Bread with Homemade Butter](#)

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Thank You!!!

We offer special thanks for all individual, corporate, and foundation donors who have made our program possible this year, including:

The Emerill Leases Foundation



ESYNOLA's annual fundraising event, [An Edible Evening](#), will take place on Thursday, March 26, 2015. This garden party under the stars, now in its sixth year, will be held at the lovely Dreamkeeper Garden of Langston Hughes Academy, which is also the home of chickens, rabbits and goats! Presqu'ile Winery provides the official wine of the evening, and guests will enjoy signature cocktails and food from New Orleans' most acclaimed restaurants. Party-goers will be entertained by three hours of live music, featuring Breton Sound and Tuba Skinny. The Late Wave party, a favorite of young professionals, will wind down the evening with a new wave of food and music, all brought to you by M Squared! [Click here](#) to become an Event Sponsor or Patron Donor, and to purchase general admission tickets!

Your Support Matters...to Esmerelda



Esmerelda (center, in blue) explores the Ashe garden with her classmates.

Meet Esmerelda. She is a first-grader at Arthur Ashe in Ms. Fair's homeroom. Her mother helped her start a potato plot at home last year as a kindergartner.

"Mr. Rahn gave me a potato and some seeds, and I didn't know my mother would put them in the ground. At first they were so little and then the potatoes got this big," she said proudly.

"Esmerelda is always pretty inquisitive," Mr. Rahn says. "She loves the garden and kitchen and always wants to bring something home to try to grow it."

She said she likes the school garden because of the butterflies and dragonflies, only lamenting a few run-ins with mosquitoes and wasps. Kitchen class is another favorite of Esmerelda's because she and her classmates get to mix and taste strawberries and blueberries with her chef teachers.

But her favorite thing to grow and eat is potato. "And I love green apples. They are so sour."

Esmerelda said she and her mother are eating healthy these days, because "pizza and candies are so bad for me and my teeth. It's good to eat cilantro and tomatoes. They are so tasty. Bananas, apples, strawberries, potato, salad and cilantro."

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Edible Schoolyard NOLA
2319 Valence Street
New Orleans, Louisiana 70115

A Signature Program of
FirstLine Schools



Edible Schoolyard New Orleans manages five schoolyard gardens and two teaching kitchens at five FirstLine schools: Samuel J. Green Charter School, Arthur Ashe Charter School, Langston Hughes Academy, John Dibert Community

In November, Esmerelda brought her family to harvest at Ashe's Sweet Potato Day. She gave Mr. Rahn one of the potatoes she grew at home from the seeds he gave her as a kindergartner. And her favorite garden teacher?

"My mother," she said without hesitation.

Help us Dig in with Dibert at Wheatley!

John Dibert Community School at Phyllis Wheatley is building a garden that will serve as a food production space, an outdoor classroom, a science lab, a therapeutic space, and more. ESYNOLA teacher Nicole Gelb has started a campaign on Donors Choose to raise money for shovels and other supplies. They have only \$1377.00 left to meet their goal.



[Click here to help out!](#)

School at Phillis Wheatley,
and Joseph S. Clark
Preparatory High School.