



## IncrEDIBLE Happenings

at Edible Schoolyard New Orleans

Happy New Year, Everyone!

For all of us at Edible Schoolyard New Orleans the word of the new year is: gratitude. We are deeply grateful for the support that has allowed us to expand our work in FirstLine's five schools. We are especially humbled and happy to announce that the W.K. Kellogg Foundation has just committed \$400,000 in support of Edible Schoolyard New Orleans over the next two years. Such renewed support is a testament to our deepening relationship with a long-time funder, and their belief in the value of our work. Thank you, W. K. Kellogg Foundation!

We are thrilled to have a new greenhouse and pavilion at Arthur Ashe (thanks to the Emeril Lagasse Foundation and the Ruth U. Fertel Foundation). The greenhouse will enable us to grow all of our own plant starts for all five schools, and the pavilion will be a gathering space for the community when it's not in service as an outdoor classroom.

Looking forward, we've begun discussions about what kind of kitchen house / culinary classroom to build at Phillis Wheatley Community School so we may begin offering the culinary aspect of edible education, along with our strong new garden program there. We are grateful to the Albert Jr. and Tina Small City Center at Tulane's School of Architecture, which has selected ESYNOLA as a beneficiary of their visioning and community engagement

expertise. Initial drawings have made the dream come alive. We are eager to continue this process and invite community input.

There's so much to look forward to this year, as we deepen our work across five schools - teaching children to make healthy connections through the bounty of fresh, seasonal food, which they grow themselves. Please come visit, get involved, and feel the joy.

Warmest regards,

Claudia Barker  
Executive Director



## A Season of Gratitude

We want to acknowledge the many people who make our work possible. If you got your hands dirty with a garden project, donated funds or supplies to our program, shared your talents with students as a volunteer at an event, worked with a garden or kitchen class every week, helped make *An Edible Evening* amazing and fruitful, or spread the word about the value of edible education this year, we thank you, deeply and sincerely. You are a valued part of an important movement, and you have made a very real difference in FirstLine students' lives.

Here are some of our [champions](#).

We welcome you to join our community as a [donor](#) or [volunteer](#) in 2017.



## BEST OF 2016

remembering a great year with ESYNOLA



### Best New Facility

Ashe Edible Schoolyard  
New Orleans at Oak Park.  
The Emeril Lagasse  
Greenhouse and Ruth U.  
Fertel Pavilion opened their  
doors to garden classes in  
October.



### Best New School Animal

Jennifer LoPig (Jenny) at  
Langston Hughes. Jenny, a  
potbellied pig, is also the  
fastest growing animal... you  
would be too if students fed  
you acorns all day!



### Best Clark Event

Family Food Night on  
December 7th. Families  
and staff came together to  
cook white bean stew,  
sweet potato biscuits, and  
winter salad. All cooking  
stations were led by Clark  
ProStart students!



### Most Fruitful Plant

Papaya. These tropical trees at Green, LHA, Clark, and Ashe have been supplying nutritious fruit for smoothies and salads for FirstLine families for months.



### Best Harvest

Sweet Potato Fest at Arthur Ashe. We paraded, danced, ate sweet potatoes ten ways, did arts and crafts, dressed up, and harvested hundreds of pounds of sweet potatoes!



### Best Garden Party

*An Edible Evening* at Langston Hughes Academy. This garden party under the stars has become one of New Orleans most beloved fundraisers. [Learn more.](#)

## EDIBLE EVENING 2017

a garden party under the stars to benefit ESYNOLA

Langston Hughes Academy  
Thursday, March 30



Enjoy this new video about *An Edible Evening* by Nisa East of Rubberneck Productions!

## PROGRAM HIGHLIGHTS

- **Wheatley's Expanded Schedule** - Our garden team has grown, and they are now teaching every Kindergarten-3rd grade student at Phillis Wheatley Community School.
- **ProStart Year One** - Chef Callie is pioneering our first year of ProStart at Joseph S. Clark High School this year. Students are focusing on professional culinary skills, including: management, safety, and internships that partner students with paid and volunteer culinary opportunities around the city.
- **Teaching Team at LHA** - This year, our Langston Hughes Academy garden team has raised the standard! They are collaborating more with academic teachers, added Jenny the potbellied pig to their team, and begun using their outdoor classroom for more cooking in the garden.

# Recipe: Sauteed Asian Greens

*This fall, third graders from Langston Hughes Academy harvested greens from their garden and gave them to parents with this recipe.*



## Directions

1. Roughly chop the greens into bite-size pieces, including stems
2. Mince ginger, dice onion, and slice garlic
3. Heat sesame oil in a skillet over medium-high heat
4. Saute onions, garlic, and ginger until translucent and fragrant, about 5 minutes
5. Add greens and saute, stirring until all greens are lightly wilted and still bright green, about 5 - 10 minutes
6. Add soy sauce and chili sauce if you're using it and cook for another 2-3 minutes to let the sauce cook down just a bit and the flavors blend
7. Turn off the heat and stir in sweetener if you're using it.
8. Serve with a topping of toasted sesame seeds

Greens will stay good in the fridge for 7-9 days. Eat cold or reheat as you like it.

## Ingredients

- 1 large bunch (about 1 ½ lbs.) assorted greens (like kale or collards), roughly chopped
- 1 inch piece of ginger, minced
- ½ onion, diced
- 3 cloves garlic, sliced
- 3 tablespoons sesame oil
- ¼ cup soy sauce
- OPTIONAL: 2 tablespoons sambal or sriracha (Asian chili sauces)
- OPTIONAL: 3 tablespoons honey or agave nectar
- OPTIONAL: 3 tablespoons toasted sesame seeds

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