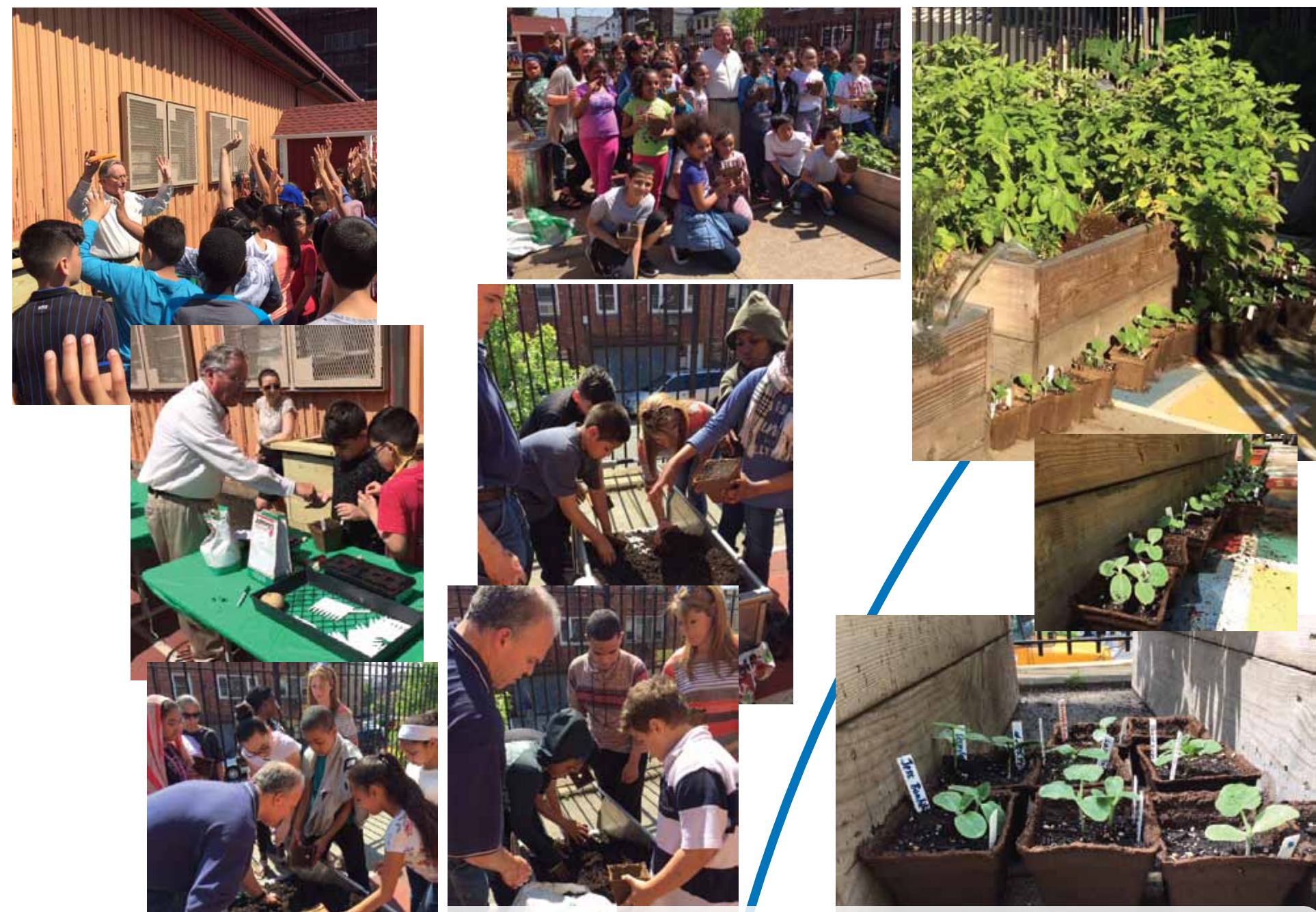


Garden To Café "School To Farm To School"

- a pilot program at PS 32X The Belmont School, June to September 2017 -

garden
TO CAFÉ



"Students at PS 32X The Belmont School plant butternut squash seedlings with instruction from the New York State Commissioner of Agriculture"



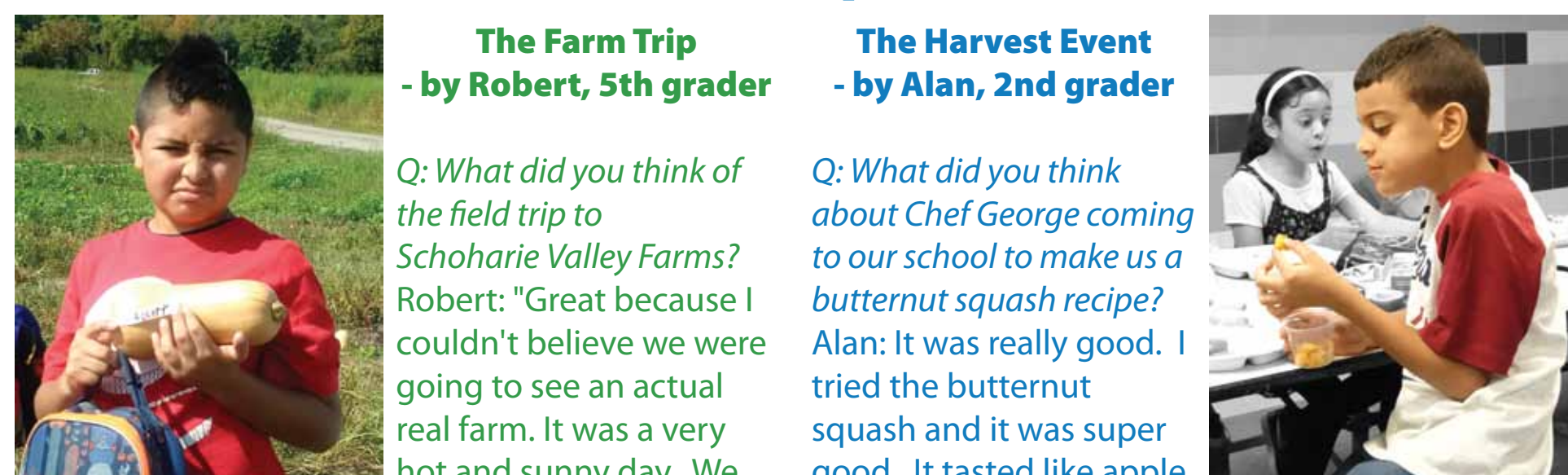
"Students harvest their squash on the farm"



"GTC's team of champion helpers made the tasting event a success"



"Roasted Butternut Squash with Cherry Tomatoes and Herbs and a side of fresh Peaches and Seckel Pears - Worth a taste!"



The Farm Trip
- by Robert, 5th grader

Q: What did you think of the field trip to Schcharie Valley Farms?
Robert: "Great because I couldn't believe we were going to see an actual real farm. It was a very hot and sunny day. We learned that the sunflowers followed the sun where it goes. After we got there we picked up the butternut squash from the field. We looked at the name tags and told the kids where their squash was. After we put the squash in the box we got to pick pumpkins. The stems were so pointy, they hurt. I was excited to be able to bring the squash and pumpkin home. In school we cut the left over squash up to make food for the kids in lunch so they could have a taste and try it. Most of the kids liked it and thought it looked weird and they tasted it and like it."

The Harvest Event
- by Alan, 2nd grader

Q: What did you think about Chef George coming to our school to make us a butternut squash recipe?
Alan: It was really good. I tried the butternut squash and it was super good. It tasted like apple juice and candy too. I like when Chef George comes to our school because he puts special ingredients into the food and it all tastes really good. I tried his things in kindergarten, first grade, and this year in second grade.
Q: Do you think Chef George should come back to our school?
Alan: The butternut squash was super juicy. Chef George should come back because he cooks super and he does healthy things. That's why I'm eating healthy. The experience was cool and I don't know how he made it but it was great. I don't ever eat squash at home but he made it taste good and it didn't even have any butter on it!

"Reflections by Students at PS 32X The Belmont School"



"It all tastes really good. Chef George cooks super. That's why I'm eating healthy."



"Boy meets Butternut Squash in the Bronx"

- ♦ 40 students grew butternut squash seedlings at their school
- ♦ When ready to be replanted, the seedlings were transported to the New York State Commissioner of Agriculture's farm
- ♦ The students visited the farm to harvest their squash
- ♦ Chef George prepared a special squash recipe and served it with the help of students and teachers
- ♦ All 828 students from kindergarten to fifth grade were able to taste the butternut squash recipe at a harvest event during a lunch at their school

♦ For more information about Garden To Café, go to:
www.schoolfoodnyc.org/gtc

Credits:

- ♦ Poster concept and design by Robert Abrams, Ph.D.
- ♦ Photos by Robert Abrams, George Edwards (farm trip), and Nessa Arnold (planting seedlings)
- ♦ Interviews conducted by Nessa Arnold
- ♦ GTC Coordinator and Chef: George Edwards