

FRESH from the Garden

A message from Amy & Doug

For 2 days, we hosted 25 teachers from 8 different schools for an intensive curriculum development workshop. Teachers worked together to write lessons that utilize the school garden in teaching the state standards. What a treat to see such commitment and enthusiasm!

Look for the lessons to appear on our STEM website this fall, where they will have the potential to impact students statewide. We have been hearing about and seeing some great teaching in the garden, using the gardens to supplement lessons.

Save the date! We will be hosting a Summer Garden Institute professional development, August 15-16. The Institute will feature workshops, speakers, and a field trip. More information will be coming soon.

Looking for more resources? Visit the [STEM website](#).



In the Garden Now



Plant

It's not too late to get a crop of green beans planted for harvest in June. Direct sow beans by April 13.

Mid-April is the perfect time to plant annual and perennial herbs.

If you plan to have a summer garden, late April to early May is the best time to plant your summer crops (tomatoes, squash, cucumbers, melons, peppers, etc.).

Harvest

Kohlrabi, lettuce, and radishes should be ready to harvest this month.

Keep an eye on the broccoli harvest before buds turn yellow (it's still edible, but past peak). Expect the broccoli and cauliflower to be smaller than what you see in the grocery store.

Once you harvest the large head of broccoli, smaller shoots will grow and can be harvested later. Cauliflower is a one-and-done crop.

Maintenance

Keep your gardens free of weeds and make sure to remove dead leaves from plants to help prevent disease. Look out for cabbage worms - remember, they like to hide along veins.

As temperatures increase, so will your need to water. Check beds daily; morning is the best time to water. If plants aren't looking hearty and green, you may want to apply another dose of organic fertilizer.

It is probably safe to neatly fold your agribond and store it for the summer.



Lesson Planning



Compost It **Problem-Based Lesson**

Are you having trouble finding time to get out in the garden AND teach your standards? Try incorporating science, social studies, math, and ELA standards through this Problem-Based Lesson.

This PBL allows 5th grade students to survey, research, and solve a real-world problem.

[Download Lesson Plan](#)



Growing Healthy Bodies

Kohlrabi Apple Slaw

Kohlrabi is one of the more unusual members of the cabbage family. It can be eaten raw or roasted and is an excellent source of fiber, vitamin C, potassium, and B6.

If this kohlrabi slaw seems too sophisticated for finicky tasters, let them try kohlrabi sticks with their favorite dip.

[Get the Recipe](#)



Book Review



Compost Stew **by Mary McKenna Siddals**

From A to Z, students learn what items can be composted. *Compost Stew* is an alphabet book that uses fun rhymes and colorful illustrations to help "environmental chefs" create a batch of compost stew. A perfect book to celebrate Earth Day!



Q&A

Q: How can I easily store my frost blanket during the day?

A: Here is a great tip from Winecoff Elementary: Attach velcro strips or a piece of string or ribbon to the top of your PVC pipes with zip ties, roll the frost blanket up from each side, and secure with the velcro strips or ties during the day. Be careful that velcro doesn't tear the frost blanket.



Q: I have some dead leaves on my plants; should these be removed or left to rot?

A: Pinch off dead leaves where the leaf attaches to the stem (petiole). Dead leaves can be a conduit for disease. The removed leaves may be added to the compost bin but should not be left in the beds.



Questions? Contact us!

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