

2011 Florida School Garden Competition ENTRY FORM

School PINE CREST SCHOOL, BOCA RATON

Teacher(s) & Grade(s) involved in garden program

PRE-K/JAN MEHL, KINDERGARTEN/JEAN SUNGENIS, 1ST/KATY P.
2ND/JAMIE WOLFE, 3RD/LISA OCKERMAN, 4TH/NECK CAMPBELL
5TH/LAUREN ROSENTHAL

Contact Person GINNY BERDAN

Time contact person can be reached MON-FRI., 8AM-4PM

Phone (561) 852-2806 Fax (561) 852-2832

Address (please include city and zip code) PINE CREST SCHOOL
2700 SAINT ANDREWS BLVD. BOCA RATON, FL 33434

Email address GINNY.BERDAN@PINECREST.EDU

CATEGORY (Please mark only one)

☐ SINGLE CLASS GARDEN (Garden used by one class only)

Number of students in class and grade _____

☒ MULTIPLE CLASS GARDEN (Garden used by more than one class or grade,
but not by the entire school)

Number of students involved in the garden and grades _____

☐ ENTIRE SCHOOL GARDEN (Garden that is used by all grade levels at the
school)

Number of students involved in the garden and grade 598 PRE-K/5TH

TYPE of school garden that you use with your students. (Please mark only one)

_____ Vegetable

_____ Flower

☒ Combination vegetable/flower

_____ Other, please specify "GOOD BUG" GARDEN AND HABITAT

Please indicate the number of hours a week, on average; your students spend in the garden. 12

1. Please mark all the activities that your students participate in prior to gardening.

_____ Planning the garden

☒ Preparing the garden

_____ Designing the garden

☒ Choosing plants

_____ Other, _____

2. Please mark all the activities that your students participate in while in the garden.

☒ Planting

☒ Watering

☒ Weeding

☒ Observing

☒ Recording

☒ Harvesting

☒ Playing

☒ Sitting

☒ Fertilizing

☒ Experimenting

_____ Other, _____

3. Please indicate the percentage of time, on average, that you used the garden as an instructional tool in your classroom. 30%

4. Please mark the subject area(s) into which you have incorporated school gardening. Check all that apply.

☒ Math

☒ Science

_____ Social Studies

☒ History

☒ Health/Nutrition

_____ Language Arts

_____ Music

_____ Physical Ed.

☒ Environmental Ed.

☒ Ethics (responsibility and nurturing)

_____ Other, please specify _____

5. Please indicate the number of years that a school garden has been part of your curriculum. 1

6. Please indicate the types of volunteers that have helped you and your students with the garden.

_____ Master Gardeners

_____ Senior citizens

_____ Parents

_____ University students

_____ Garden club members

_____ 4-H members

_____ High school students

_____ FFA

☒ Older students at your school

_____ Other, please specify FACILITIES DEPT., TECHNICAL DEPT.

ADMINISTRATION DEPT.

7. Please indicate the source(s) of information used to assist in the incorporation of school gardening into your school's curriculum. Check all that apply.

<input checked="" type="checkbox"/> County Extension service	<input type="checkbox"/> 4-H education materials
<input type="checkbox"/> Teacher in-service training	<input type="checkbox"/> Lifelab
<input checked="" type="checkbox"/> Personal knowledge	<input type="checkbox"/> Master Gardener training
<input checked="" type="checkbox"/> Educational journals/publications	<input checked="" type="checkbox"/> Friends/volunteers
<input checked="" type="checkbox"/> National Gardening Association's Growlab/Growing ideas newsletter	
<input type="checkbox"/> Other, please specify <u>ORGANIC GARDEN SUPPLY COMPANY</u>	

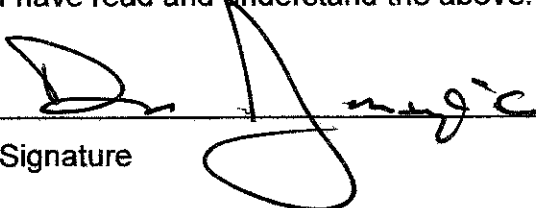
8. Please indicate the types of educational material(s) used in the classroom to support the use of school gardening in the curriculum.

<input checked="" type="checkbox"/> Library books	<input type="checkbox"/> Computer software
<input checked="" type="checkbox"/> Internet	<input type="checkbox"/> Videos
<input type="checkbox"/> Filmstrips	<input checked="" type="checkbox"/> Personal books
<input type="checkbox"/> Textbooks	<input checked="" type="checkbox"/> Experiments
<input checked="" type="checkbox"/> Trade books	<input checked="" type="checkbox"/> Gardening magazines and catalogs
<input type="checkbox"/> Newspapers	
<input type="checkbox"/> Other, please specify _____	

Please read and sign below

By submitting the same you acknowledge and agree that the University of Florida (and Walt Disney World Co.) may reproduce the same, and all materials may be displayed (in part or in whole) at the 2012 Epcot® International Flower and Garden Festival and for other promotional materials. Such presentation materials (and School Garden packets) will NOT be returned to you (they will become the property of the University of Florida and Walt Disney World Co.) Finally, you acknowledge and agree that should your school be selected as a winner under the competition, then to the extent any of the photographs or materials submitted contain the names of likeness of students, teachers and/or others, you will be required to have adult individuals sign (and the parents/guardians of such students) sign consent/release forms provided by us so that we can display those photographs or materials concerning your winning garden. Such requirement would be a condition of your accepting the award.

I have read and understand the above.

 03-28-2011
Signature Date

EDUCATIONAL RELEVANCE

Our goal here at Pine Crest School is to help the students to become aware of several different issues. These include but are not limited to the following: sustainability - using methods, systems and materials that won't deplete resources or harm natural cycles. Mother Earth: let's face it, things have changed over the years. Today's student is growing up in a different cultural environment than we did. I've heard some students express that they thought vegetables were grown at the grocery store. We try to foster a great appreciation for our Mother Earth, teaching that plant life comes from a resource that has been here forever, dirt. The students have established a loving relationship with our planet, natural fertilizers, "good bugs" and something that most were never too fond of Vegetables!

There are many school subjects incorporated in our project: life science, biology, botany, math, history, and ethics. Besides classroom subjects, this project also teaches social skills, nutritional values, proper eating habits, and proper handling and preparation of fruits and vegetables.

Students participated and observed the releasing of over 18,000 ladybugs, watched trichogramma wasps hatch before their very eyes, observed, played with and learned how to control, natural bacterias, and tomato horn worms. They were educated in "Good Bug" plants and learned how to feed and establish a habitat for these insects. The students learned about and made their own dirt using a composter, and saw how rain water can be collected and used in the garden. We collected over 20,000 gallons of rain water. Some students even learn about pollination, even to go as far as triploid, diploid, and tetraploid specimens.

Our Food Service Director, Don Janezic with SAGE Dining Services has been a huge resource. He has extended himself in many ways, from the gardening process to the preparation, and serving of the produce. In addition to the students eating hundreds of pounds of fruits and vegetables, the students also participate in tastings of herbs and spices.

LEVEL OF INVOLVEMENT

The students really take charge when working in the garden. Their tiny little hands and nimble feet work feverishly and follow instruction with great pride, excitement and joy. You can see the sense of accomplishment in their eyes after they have planted, monitored, harvested, and consumed their yields.

The information gathered from the Palm Beach County Agricultural Extension Service, as well as the Florida State Department of Agriculture has been an enormous amount of help. Contributors are SAGE Dining Services Inc., Hoodridge Unlimited Incorporated (who provides Perdue Organic Poultry Manure Fertilizers), Arbico Organics, Johnny's Seeds, Scott's Company (provides an array of products which contribute to the garden's success), and Atlas Peat & Soil Company.

The school community, from the President to the Facilities Department has given enthusiastic support to this project. Parents are amazed and very pleased with the garden project. Many times we see students giving their parents a tour of the garden, explaining what they've learned. This project has been responsible for the start-up of many gardens in the homes of students and faculty alike.

GARDEN QUALITY

The Pine Crest Organic Garden is an overall area of approximately 1250 square feet with 12 raised beds. The fall crops consisted of: "straight eight" cucumbers, goliath broccoli, green zucchini, golden zucchini, sugar snap peas, green beans, red & yellow bell peppers, cherry tomatoes, beefsteak tomatoes, hybrid heatwave tomatoes, Italian parsley, basil, oregano, cilantro, rosemary, curly parsley, dill, sunflowers, yellow, red, crimson, rose, and white clovers, grizzly alfalfa, white alyssum, nasturtium, white yarrow, marigold, and daikon.

All plants were started by seed. The "good bugs" installed were: ladybugs, trichogramma, green lacewing, and beneficial nematodes. Our spring crops include: garlic, plum tomatoes, carrots, kirby cucumbers, spring mix, green leaf lettuce, romaine, as well as all of the aforementioned herbs, and "good bug" specimens.

We use only natural fertilizers and only natural products to control pests and disease.

We have recently sowed 148 triploid watermelon which will be used to feed the 9 week Pine Crest Summer Program, and plan to follow that with the sowing of "Orange Smoothie" Pumpkins, which will be harvested at the end of October and used in the classrooms for painting and decorating.

"What makes this garden unique?" It's absolutely beautiful, and working there instills a calming effect in the students. It creates such enthusiasm for Mother Earth, sustainability, "garden chores", and nutritional responsibility. The behind the scenes maintenance is provided by Don Janezic of SAGE Dining Services. The students had a loud voice in selecting the crops and everything is consumed in the dining hall or classrooms.

Plans for next year are to expand, adding more than twice the space to the existing layout, recycling all of the dining hall napkins using a worm composting farm, and starting an after school garden club.

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A Fruitful Initiative

BY KARLA DEJEAN

■ The tiny warriors fend off the enemy with bites and strategic moves. They flit through fluffy green leaves and vivid squash flowers, stumble over bumpy clusters of broccoli, and soar between the tendrils and fronds of sweet plants.

Without one spray of pesticide or chemical, the herbs, flowers, vegetables, and fruit trees flourish under the care of Chef Don Janezic of Sage Dining, with help from Lower School students on the Boca Raton campus. Sage Dining feeds our students there.

"It's hard to believe we started this in April (2010)," said Janezic. "I saw this open space, this sandy space, and I thought this would be a good place for a garden." Eight months

later, leaves are bowing over from heavy bell peppers, zucchini, cucumbers, tomatoes, snap peas, and broccoli, to name a few. In a short time, Janezic has also planted seeds of interest in the

idea of self-subsistence, preservation, and agriculture. At a time when Fortune 500 companies are dabbling with the food co-op and "corporate gardening" culture, the craft of DIY (do-it-yourself) organic produce is pertinent – and smart.

A musician, food manager, and gardener, Janezic likes to explain the magic that happens when bug-defying marigolds are placed just so, when pest-deterring ladybugs are released at twilight, and how almost microscopic wasps ward off more than 200 types of plant-eating insects.

One of the organic garden warriors is the



Trichogramma wasp. Its eggs, small enough for three to fit on the head of a pin, hatch on a small black tag. The little card has so many eggs embedded on it, it appears to be a very fine sandpaper. Once the wasps hatch, they immediately start looking for host eggs of plant-eaters in which they will lay more eggs. This process wipes out the reproduction of dozens of insects that would have devoured the tender vegetables.

Fourth-grade teacher Nick Campbell and his students witnessed the hatching process and delved into the culture of using insects to fortify organic gardening. Students will also taste the fruits of their labor. Pre-k students will eat cherry tomatoes plucked from the garden in their box salads.

The plumes of organic produce lining the trail behind the Lower School have yet to be quantified, said Janezic, who comes from a family of gardeners and once owned a landscaping company.

The school community, however, has reaped the benefits of the leafy niche, which already has produced pounds of herbs, dozens of tomatoes, buckets of sunflower seeds, and an explosion of orange marigold blooms.

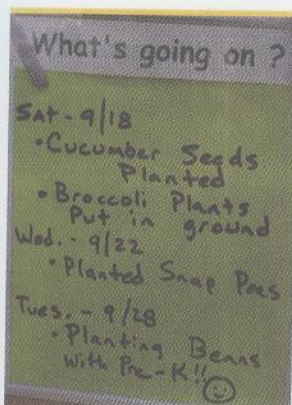
In time, sprouts won't be the only green-colored yield. Janezic currently spends about \$8,000 a year on produce. Once the average crop production is established, the garden could save Janezic as much as \$2,000 in produce costs for the daily meals served in

the cafeteria, bringing down costs to about \$6,000. The garden certainly will pay for itself quickly, if it hasn't already, said Janezic.

"I think the garden yield will surpass the expenses," said Janezic, adding that the cost to physically design and create the garden – a project beautifully accomplished by the facilities department – was about \$2,000. Janezic said organic herbs such as basil top the charts at about \$26.95 per pound, wholesale. To put that figure into perspective, about half a pound of organic basil goes into marinara sauce for one meal during lunchtime.

Janezic stoops down to break up mulch and peer down at the textured rusts and browns that make up the garden floor. The appearance of the lush clutch of plants tells the story of Janezic's almost fatherly care and attention to detail. Just seven months ago, the now-towering plants were but tiny seeds pushed into rich, black soil.

And like a father, Janezic has hopes to pass down the responsibility, purpose, and beauty of the garden to the next generation. Students in grades pre-k to 5 have either toured the garden, planted seeds, or taken part in the harvest. But this is the beginning, said Janezic, hinting that there may be an opportunity for students to participate in a gardening club in the near future. "Next year I want to get more students involved in the gardening," said Janezic. "I want it to become their project."



★ ALSO:

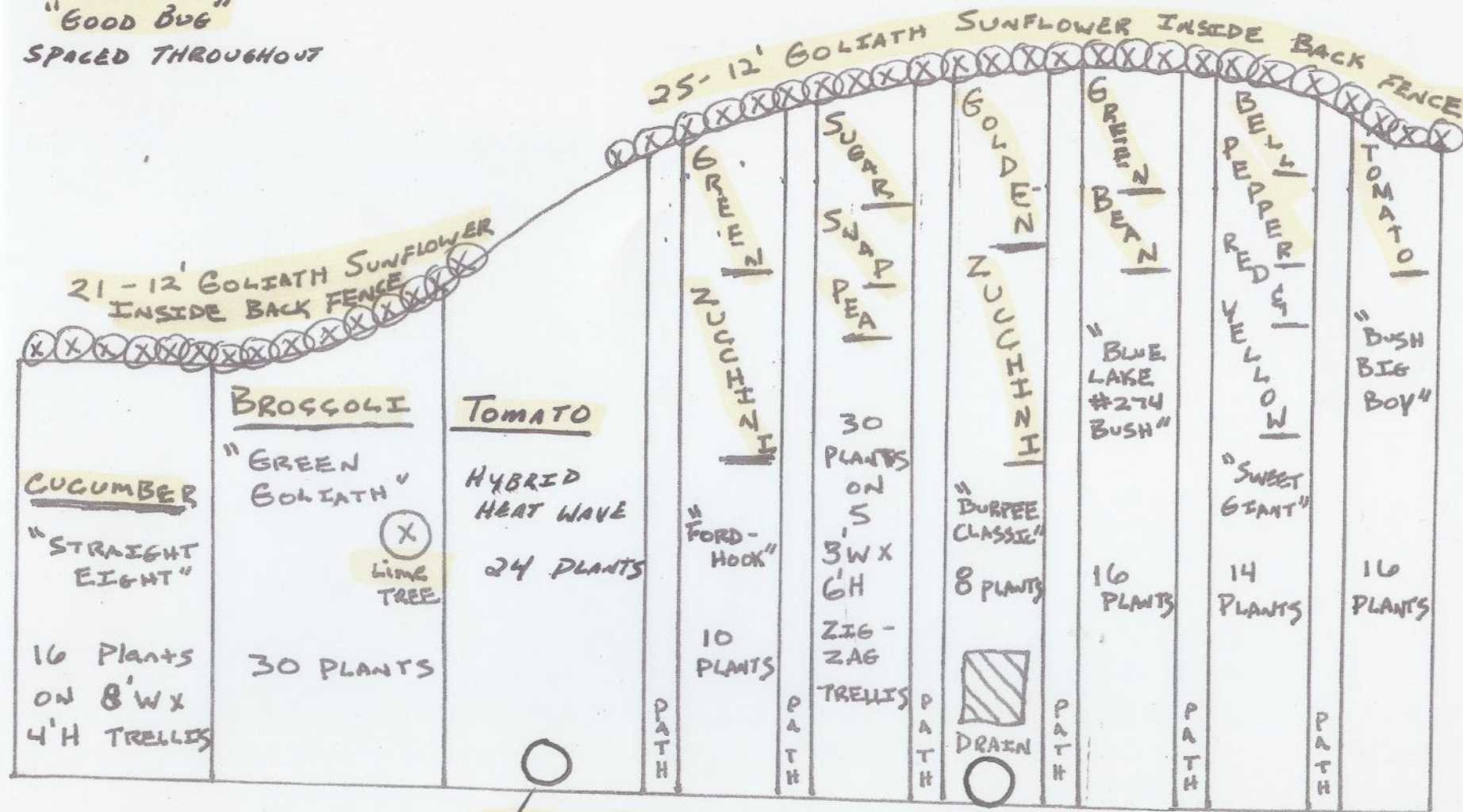
5 - 4 GAL HERB POTS

- ITALIAN PARSLEY
- BASIL
- OREGANO
- CILANTRO
- ROSEMARY

14 - 3 GAL

"GOOD BUG"

SPACED THROUGHOUT



* 45 MARIGOLD PLANTS
IN GROUND THROUGHOUT
GARDEN

CHERRY TOMATO
TREE - 3

**Why try to explain miracles
to your kids when you can
just have them plant a
garden. ~Robert Brault**

