

global gardens newsletter



Winter 2009

What is Global Gardens?

Global Gardens, a nonprofit educational organization, is dedicated to empowering low-income students and communities through the process of creating community gardens. Committed to the values of inquiry-based and peace education, Global Gardens provides a holistic, hands-on approach to science and multi-disciplinary learning. Establishing progressive student-centered garden spaces empowers individuals to live healthier lives and become agents of change in their communities.

I cannot begin to believe that the end of 2009 is here! What a year it has been!! Global Gardens has experienced incredible growth this year. I am so thankful that even with the world financial situation our supporters have continued to invest in, and encourage our work. What incredible blessings we have received this year! With the completion of the Harvest Market in the Eugene Field community we now have a classroom, kitchen, and office space. We are thrilled with all of the potential of these spaces.

In the last three years we have grown into an organization, and what started out as my project has become a large network of staff, volunteers, and financial supporters. What a joy it is to see programs happening at two schools, with or without my presence.

In addition to Global Gardens, many of you know that this year was incredibly exciting on a person level as well. In late August I gave birth to my first child, Lark Elizabeth. What an incredible adventure! Over the last few months I have been learning how to put my whole heart into loving both her and the children of Global Gardens. Watching her grow has already been an overwhelming experience. Because of our incredible staff I was able to take maternity leave without any interruption of our programs. It was truly a gift to know that I could take a break from the work I had been pouring all my heart and energy into, and that

this work could continue in my absence.

Now that I'm back to work and learning how to balance work and family I am learning so much about growth. I am learning that growth involves letting go, and letting go of what you have made is not easy. It is exciting to watch as Lark can hold up her own head, and imagining when she will be taking her first steps without me guiding her. While some days I long for Lark to be a tiny baby forever I know that she will grow and change. In the same way I am watching Global Gardens grow as it has clearly become more than my own dream. I am proud to watch as the Board of Directors, staff, and volunteers take continued ownership in what not I, but now *we*, have created and continue to create.

I thank you for being a part of this growth, and I hope that you enjoy reading about what we have accomplished this year. From hand made traveling peace tables, to students writing and preparing recipes, Global Gardens continues to exceed my expectations. I hope you feel the same. Be sure to stay updated on what is happening with Global Gardens by checking our Web site www.globalgardens.org. I hope that 2010 is a blissful year for you and I hope to see you in one of the gardens!



Thank you!

A huge thank you to those people, organizations & businesses who continue to support us!

Whole Foods hosted a 5% day in June benefiting Global Gardens. The event raised \$3,088.85. Thanks Whole Foods!



The Eugene Field students loved going to Sage Culinary Studio this summer. A huge thank you to the owner, Katherine deCamp, and her staff for hosting us!



Every Piece with Peace

When the Global Gardens program first began at Rosa Parks Elementary, the gardeners were asked whether they would like a Peace Table donated and delivered to their garden. Surprisingly, they answered "No". They went on to clarify that, instead, they wished to build their own Peace Table for their garden, to ensure that each nail, each screw, and each board was assembled with peace.

A little over a year later, the Rosa Parks students have finished construction on their Peace Table. Along with their education of creating a table, they also learned about creating inner peace in their lives and expressing this peace with others. Days of drilling pilot holes and setting screws were balanced with written journal entries about various peace-related topics. The culmination of both is astounding! Peace abounded in our little makeshift carpentry shop nestled beneath our garden's "Hope House."



An exciting amendment has surfaced, as well, in regards to the Peace Table. A second Peace Table was created alongside the original, the hopes of which are to be a Traveling Peace Table, which will trek off into the world to provide people of all backgrounds a place to sit and find peace together or, simply, a little inner peace of their own.



To commemorate the completion of the tables the Rosa Parks Global Gardeners hosted A Potluck of Peace in October. Over 60 people gathered in the garden to eat and celebrate! The next step will be painting the tables and making plans for the Traveling Peace Tables' first stop. Check out www.global-gardens.org for the link to a story on the Peace Tables by Rick Wells of Channel Six.

Deep Roots - Global Gardens Sixth Graders

I, Ayschia, feel so fortunate to spend each Tuesday and Thursday afternoon with the six girls who regularly attend the Middle School program as they get off the bus from their respective middle schools and enter our classroom attached to the Westside Harvest Market.

This fall we worked in our gardens, designed an experiment and spent time working on our math skills in the kitchen! The small group allows for concentrated time spent together as a community and the ability to focus our curriculum on individual interests and needs.

"Global Gardens is here to show that kids aren't lazy but that they have this peaceful inner power and energy to be used. Kids can be helpful in so many ways like love, peace, cooperating and helping. Global Gardens is an interesting place to be. You feel like learning more academically at school and getting better grades." - Crystal, 6th grade.



Thanks to Arvest for donating passes to Wintefest to the Middle School Girls.

Cooking up a good time

“G” was the letter of the day when fourth grader, Remmi, host of Cook Time with Remmi took her show on the road. Remmi and her crew visited the Eugene Field Global Garden this fall.



Remmi learned about how our students grow their own organic food and keep their gardens healthy. The students then proceeded to the teaching kitchen in the Westside Harvest Market where Remmi lead four of our students in making a fresh salsa. Thank you to Whole Foods for providing the ingredients. The video of the show can be found under the news and events tab on our Web site, www.global-gardens.org.

A Big Welcome!

We can't keep from growing. Maggie Regan and Bhadri Verduzco are our newest additions to the Global Gardens staff. Maggie teaches all the in-class Global Gardens education at Rosa Parks and covered the after school program while Annie Ferris was on maternity leave. Bhadri is the full-time educator at Eugene Field, teaching during the school day and leading the after school program. They are a perfect fit and have added so much in their short time on staff.

Speaking of multiplying, we've been welcoming lots of babies into the world! We are proud to announce the births of three healthy (and lovely!) baby girls, Lark Elizabeth Rippey, Bea York Ferris and Noa Violet Verduzco.

We are also happy to have added three great new additions to our Board of Directors, Gena Nelson, Eric Procter and Pam Shelton. We are fortunate to have their time and expertise!

Party for Peace exceeds goal!

Thank you to everyone who came to the Party for Peace, Global Gardens' third annual fundraiser, hosted by Tuck Curren at Biga. We had a fantastic time catching up with many friends and supporters. **Thanks to the event sponsor, People's Bank, and many generous donors we raised \$11,200, \$1,200 more than our goal!**

We also enjoyed introducing you to some of our students as they shared their experiences and how their lives are being affected through their participation.

Congratulations to Kim Wimmer of Cricket Communications for winning the raffle drawing for the Global Gardens quilt!



Board of Directors at a retreat in November

Funders Corner: Hille Foundation

As we finish another successful year we reflect on those who made it possible. We want to highlight the Hille Foundation and their continued support. As our first major donor we are so thankful for their foresight of the potential of our programs. We hope to daily display that same hope for potential in the communities we serve.



A complete list of funders is available on our Web site.

An Interview with Mary Ann Hille

Why do you continue to invest in our programs?

“That’s easy; it’s a huge success. As a funder it is so gratifying to see something that looks like a good idea just blossom as something that is so significant to the community you serve. What they bring away is a sense of ownership of their neighborhood and I think the gift of community is what is missing in communities where families are often transient.”

- Mary Ann Hille, Co-founder, President and Board Member

Global Gardens Originals

Get to know our students
www.globalgardens.blogspot.com

LITERACY

The World of Roses

By Juan Cruz, 5th grade

The world of Roses, where nobody's homeless
A world of love, because everybody hugs
But I am just a fellow
A very mellow fellow
Like a sunflower that is yellow
That always says hello

Look up in the sky and it will reply
To hurt someone do not try
But for now I have to say bye



ART

STUDENT RECIPES

David & Reece's Chile Corn (Eloté)



ingredients: (serves 4)

- 4 fresh ears of corn (eloté) with husks and silks still on
- 1 stick of butter
- chile powder
- salt
- aluminum foil
- water for soaking ears

recipe:

1. put eloté with husks in a bowl of water for 1 hour to soak.
2. take eloté out of the water.
3. pull back eloté husks halfway and butter the kernels alot.
4. pull the husk back up.
5. tear off a large piece of aluminum foil and butter it.
6. put eloté in foil and wrap it up.
7. place the foiled eloté on a hot grill.
8. cook for 15-20 minutes or until you pull back the foil and see the corn kernels shining!
9. take eloté off of grill and peel foil off (it won't be hot!)
10. Sprinkle chile powder and salt to taste.

this is amazing!

angela, Samantha & Wendy's

Best & Beautiful Buñuelos

ingredients: (serves 10)

- 1 package of fresh strawberries
- 3 kiwis
- 3 bananas
- 1 package small flour tortillas
- Cinnamon
- Sugar
- whipped cream
- butter



recipe:

1. wash all of your fruit.
2. slice all of your fruit and mix together in a bowl. (don't use kiwi skin)
3. warm a flour tortilla on both sides in a pan or skillet.
4. take off skillet and butter both sides of tortilla.
5. put tortilla back on skillet to fry a bit on both sides.
6. take off skillet and put on plate.
7. Sprinkle tortilla with cinnamon and sugar.
8. Spoon some of the fruit in a line down the middle of the tortilla.
9. put whipped cream on top of fruit.
10. roll it up and Enjoy!

it's delicioso