OSU EXTENSION SERVICE

Klamath Basin Research & Extension

Grow It, Cook It, Like It

Farm to School and Nutrition Education Program

Food from School & Community Gardens



University

Getting to Know You

<u>**Question:**</u> Does your school have a garden? If you could grow food for your school cafeteria, what would you grow?

Some gardens or farms are located right on school property. The food the school grows, or animals they raise, are served in the school cafeteria. Foods like eggs, beef, pork, salad greens and tomatoes are all grown by students in Klamath County schools!

Check out the name for the school garden in this picture. What would you call your school garden?

Joke: What is a chicken's favorite vegetable? Answer: Eggplant

E-mail me your thoughts on school gardens to:

Patty Case, 541-591-4627 patty.case@oregonstate.edu



Edible School Yard in New Orleans

Where does your food come from?



We get food from all these places! What's the shortest distance food would have to travel to get to your school cafeteria?



How far does your food travel to get to your school cafeteria?

About 1500 miles (average estimate)

Hint: That's about half way across the United States

Food grown or raised at the school only travels a few steps instead of miles to get to your cafeteria!







Do you recognize these school gardens? Guess which school...



What is a school garden?

An area of land on school property or nearby that grows plants or raises animals. Students use the garden for learning and eat what is grown.





Do you recognize these school gardens? Guess which school...



What other schools have gardens?

E-mail me so I'll know too! Patty.case@oregonstate.edu





Do you recognize these community gardens? Guess where they're located...

What is a community garden?

An area of land gardened by a group of people usually in a neighborhood. They sign up to take care of a part of the garden or a garden bed.





Do you recognize these community gardens? Guess where they're located...



What other community gardens are in your neighborhood? E-mail me so I'll know too! Patty.case@oregonstate.edu

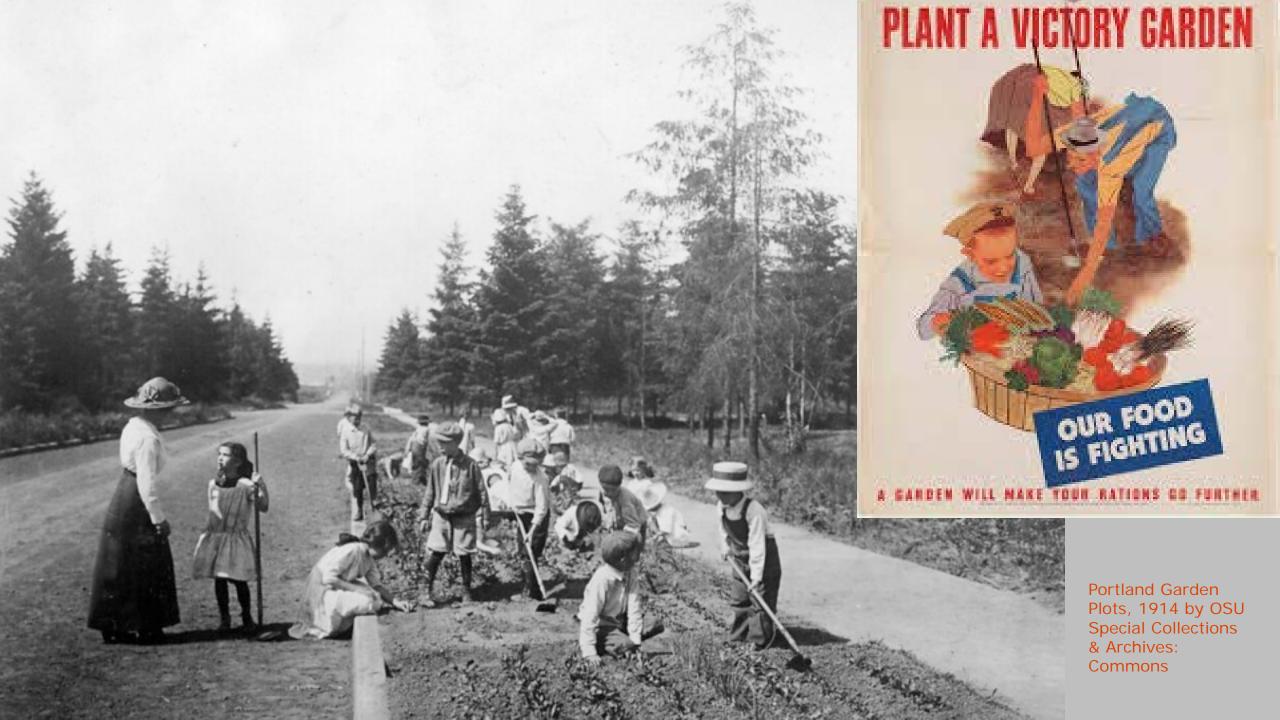




Do you recognize any of these gardens?

FOLLOW THE PIED PIPER Join the United States School Garden Army.





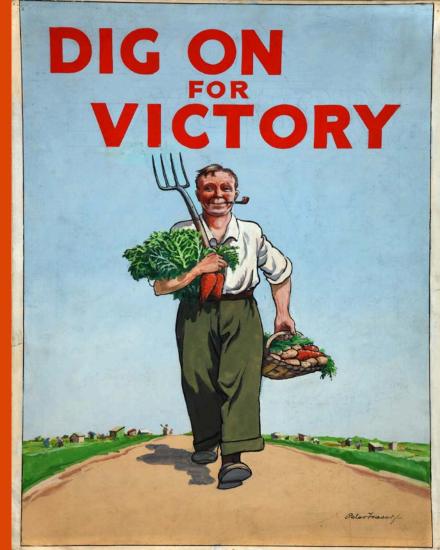
These gardens were called Victory Gardens



- In both World War I and World War II there wasn't enough food or enough people to grow the food.
- To help out, the government asked people to grow their own food in backyards, schoolyards, empty lots, parks and even on city rooftops.
- Neighbors and school children all worked together.
 Everyone could help contribute to victory in the war by growing food!

Victory Gardens: Then and Now

- In 1944, about 20 million victory gardens produced about 8 million tons of food, equal to 40 percent of all fresh fruits and vegetables eaten in the United States.
- Some of the most popular vegetables that were grown included beans, beets, cabbage, carrots, kale, kohlrabi, lettuce, peas, tomatoes, turnips, squash and Swiss chard.
- Is it time for your school or neighborhood to start a new version of the Victory Garden: a "Pandemic Patch"?!





Extra Activities: School & Community Gardens

- Watch a news story about how the covid-19 pandemic of 2020 is creating interest in growing a garden (and finding similar to the Victory Gardens in 1917 and 1940 (video 3:43 minute). <u>https://www.youtube.com/watch?v=rQmjb4uf62U</u>
- Read about the history of school and community gardens in the 1900s at https://www.history.com/news/americas-patriotic-victory-gardens
 - Visit a school or a community garden near you. Send me a picture and tell me where it's located so we can put it on a "garden" map.
- Do you see empty areas of land near your home that would make a good spot for a community garden? Send me a picture and location.



What did you learn?

- Name 3 foods that can be grown in a school garden and served in the cafeteria.
- During World War I and II, what was the government encouraging people to do and why?
- What's the shortest distance for food to travel to get to the school cafeteria?

• Email me your answers to these questions <u>patty.case@oregonstate.edu</u>

Eggs from Lost River School Farm



What's Next?

Join me again as we learn about food grown in Klamath County and the people that grow it for us to eat.

> Katie Swanson harvesting kale in early winter at her Sweet Union farm in Klamath Falls

Don't forget to submit your entry for the art contest https://workspace.oregonstate.edu/farm-to-school-and-nutrition-art-contest

Patty Case, patty.case@oregonstate.edu Associate Professor OSU Extension Family and Community Health https://workspace.oregonstate.edu/klamathfood



sweetunionfarm

Oregon State University Klamath Basin Research and Extension Center



References, Learning Objectives & Science Standards

Learning Objectives:

1. Identify where and how food is grown in Klamath/Oregon

2. Identify an Oregon grown food.

NGSS Standards Used in Garden Education 3rd Grade:

3-LS1-1 From molecules to Organisms: Structures and Processes

Develop models to describe that organisms have unique and diverse life cycles but all have in common birth, growth, reproduction, and death.

3-LS3-1 Heredity: Inheritance and Variation of Traits

Analyze and interpret data to provide evidence that plants and animals have traits inherited from parents and that variation of these traits exists in a group of similar organisms.

3-LS4-3 Biological Evolution: Unity and Diversity

Construct an argument with evidence that in a particular habitat some organisms can survive well, some survive less well, and some cannot survive at all.

3-ESS2-1 Earth's Systems

Represent data in tables and graphical displays to describe typical weather conditions expected during a particular season.

Photos:

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Credits/Sources: Gardens & Ag during wartime: https://www.nal.usda.gov/exhibits/ipd/small/exhibits/show/school-gardens/outdoors https://www.nal.usda.gov/exhibits/ipd/small/exhibits/show/victory-gardens/victory-volunteers Food Miles: Background and Marketing, ATTR 2008

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