



Community Partners

- Pat & Gary Hughes, Hughes Organic Farm
- Carol Kreher, MSU Extension
- Pat's Foods
- Great Explorations, BHK Summer Program

Sharing locally grown apples with everyone!



Student Learning Outcomes

Students learn how to plant a vegetable garden, providing adequate water, sun, and soil fertility using **organic & permaculture** gardening methods that minimize environmental impacts.

They are encouraged to have gardens at home over the summer to grow vegetables for their family that will contribute to their overall health and well-being.

Students compare social, environmental, and economic trade-offs of eating locally grown, organic food versus food imported from other US regions and continents. They learn about the different sources of waste and where it goes. They also learn how to reduce waste through pre-cycling, recycling, and composting.

Students will research, develop, publish, and disseminate a directory of sources of locally grown foods: vegetables, fruits, honey, maple syrup, meats, milk, etc. that can be distributed to residents throughout Houghton and Keweenaw Counties.

They will prepare healthy meals and snacks using locally grown foods.

Non-renewable wastes, food, and paper wastes will be reduced in the CLK Elementary cafeteria.

All will participate in a pilot composting program to learn how food waste becomes fertilizer, and can reduce waste going to the local landfill.

Informed decisions are made about the food students consume in regard to their personal health, the economic good of the community, and the Lake Superior watershed.

Heritage Garden Party & Work Bee
A GREAT SUCCESS!

Over 100 students, friends, parents, grandparents, neighbors, teachers, administrators, brothers, and sisters came together to help build raised-bed gardens, mix soil, put up a fence, build a gate, and share a tasty lunch while listening to music and having some good old-fashioned fun!

CLK Elementary
2008 - 09

School Year Team:

- 121 Students
- 7 Teachers
- 5 Classrooms
- Kindergarten and grades 2nd—5th





Each participating LSSI classroom visited Hughes' Organic Farm.

"Composting is good for the environment; everyone should try it. It could save you money, too!"
- Mitchell, 4th grader



Sorting garbage during the waste assembly.

Learning Objectives: Students will....

- learn to make healthy eating choices;
- be able to explain where their food comes from;
- describe the social, economic, and environmental consequences of different food choices and be able to make informed decisions;
- compost their food waste at school;
- work to reduce classroom waste;
- inform the community about the importance of saving energy and reducing air pollution related to food choices; and
- communicate to their fellow students about the benefits of eating and buying locally grown goods and produce.

2008-2009 School Year Project Timeline

