PHOTO OF THE MONTH: Flowering dogwood berries encased in ice.
Photo credit: http://positiveletters.blogspot.com/2010/04/]
n folklore-notes-and-report-back-on-great.html

News from the Field
Part one of the Leadership Series Delivered. The first of the five part Leadership Series, Raising Funds and Resources for Your Outdoor Learning Environment was delivered to 10 participants on February 26. Michele Rivest led the group in activities focused on enhancing their current fundraising capabilities. The next workshop in the series, Now that We’ve Grown It, How Do We Cook It?, will be held April 30.

Interactive Design Session format revised. We will now deliver the Interactive Design Session as a 4 hour training, with two 1-hour webinars required as a prerequisite. Participants will have 2 weeks to complete the webinar portion, prior to the hands on training. Please share this training opportunity with childcare directors who might be interested in improving their OLEs (POD-Wake Demonstration Sites are not eligible). Registration is available at this link.

Action Planning Visits Underway. Visits from the POD-Wake Team to the 2nd Cohort Centers for a review of their site layouts and action plan development have been completed. Regular site visits from the Childcare Gardeners will begin in March.

Obesity Rates in Young Children on the way down. Review this good news and take pride in the part you are playing in contributing to improved health for young children!

Resources


Free book offer from GardenABCs. See the details on their website.

Carrboro Gardening Workshop series led by Maria Hitt. March 16, April 13, and May 11,
2:00-3:30. Attend one or all. Contact Maria for more information and register through the Carrboro Parks and Rec. $20 per workshop. mariakhitt@gmail.com | 919-942-7364

Recipe

Sweet potato “fries”
Ingredients:
3 large sweet potatoes
1 Tbs. olive oil
Salt and pepper to taste
Garlic powder (optional)

1. Preheat oven to 450 degrees. Line a baking sheet with parchment paper.
2. Wash sweet potatoes and peel. Cut into strips about ½” wide and 3” long.
3. Toss cut potatoes with oil until well coated. Sprinkle with salt and pepper and garlic powder, if desired.
4. Arrange potatoes on parchment-lined baking sheet in a single layer. Bake for about 20 minutes, using a spatula to turn potatoes once during baking. Allow to cool for 5-10 minutes before serving.
5. Enjoy!

Project Calendar

MARCH
Installation: Planting fruit trees and bushes
Activity: Garden planning with children; art activities with seed catalogues, starting seeds in the classroom
MARCH 8 - Dig IN! At Marbles Kids Museum
MARCH 17 - Interactive Session Webinars Open

APRIL
Installation: Phase One vegetable garden
Activity: Newspaper pots and container gardens
APRIL 2 - POD-Wake Interactive Design Session with Webinars
APRIL 30 - POD-Wake Childcare OLE Leadership Series: Now that We've Grown It, How Do We Cook It?

MAY
Installation: Bean teepees or beans on fence; potatoes in grow bags
Activity: Planting summer vegetables from transplants; planting pumpkins

JUNE
JUNE 25 - POD-Wake Childcare OLE Leadership Series: Enhancing Cognitive Development in the OLE

SEPTEMBER
SEPTEMBER 30 - POD-Wake Childcare OLE Leadership Series: Composting and Vermicomposting: Recycling Food Scraps Creates Healthy Soil for Gardens

OCTOBER
OCTOBER 2 - 3 - Save the Date! 12th Annual Design Institute: Nature Play and Learning

NOVEMBER
NOVEMBER 25 - POD-Wake Childcare OLE Leadership Series: Remaining Engaged with Nature During the Winter Months