

What others say...

The Chestnut team, lead by Mrs Quinn is an excellent facilitator her enthusiasm and commitment to this project and its continued development are to be commended.

Head teacher

I have really enjoyed being a community volunteer helping the children to learn, it has inspired me to start growing my own at home" *Volunteer*

"I planted the seeds and ate my own leeks in soup which tasted delicious" *Yr 4 child*

"What a fantastic idea my child can't wait for Thursdays when it's her turn to visit the allotment." *Parent*



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Every Child Matters Outcomes

Stay safe

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Be Healthy

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Achieve Economic Well-being

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Make a positive Contribution

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Enjoy & Achieve



See your potential...

Donations received from: Awards for All, Asda, Aldi, Catalyst, Community Arts Forum, Dean Gibson School & PTA, Focus, Growing Well, Kendal Town Council, Homebase, Holy Trinity and St George RC Church & The Knights of St Columba, The Lupton Tower Trust and in kind donations of time of volunteers and other professional help.



Chestnut Children's Community Events working in partnership with Dean Gibson RC Primary School

Grow Your Own



***"IT'S WHAT'S INSIDE
THAT COUNTS..."***

The Environmental Event

The Chestnut team of professionals and volunteers worked in partnership with Head teacher, Mrs Mercer, some staff and children at Dean Gibson RC School during last April and October 2008.

Our aim was to provide an environmental event and grow your own workshops giving the children a hand's on outside practical different experience in the school garden and on a local allotment plot. The designed workshops involved educational games, active learning discussions, simulation sessions, art, craft, teamwork, evaluation and feedback.

Due to the success of last year the school staff were invited to use the garden area in the grounds for their own outside projects. It was also decided to offer one class an opportunity to have the complete programme. This meant we would work with them in one class in April as we sow the seeds and then move up with them into the next class year until October when the produce is ready to be harvested .

In discussion with Mrs Mercer we decided to offer this programme to Mr Syred and the Yr3 class. We sought permission from parents to decide if they wanted their child involved and invited them to volunteer and provide old outside clothes and footwear on a weekly basis.

We agreed to split the children into small groups and offer a variety of 1hr workshops on the allotment and school garden area once a week. With Mrs Mercer's encouragement community and parent volunteers, equipment, resources and funding in place the workshops were ready to begin.

The Grow your own Workshops

In April, Mr Syred and his Yr3 class created some excitement and interest by visiting a local community allotment site. The children took part in teambuilding activities to plan the areas and began to show respect and interest in the project to grow their own fruit and vegetables.



By delivering workshops to inform the children what a seed needs to grow they began to care for the seedlings at school during a four week period.

In May they were ready to plant out during visits to the allotment and garden plots.



In June we enjoyed caring for the vegetables and creating hanging baskets for the garden. On wet weather days we created garden books showing what we were learning about visits to the areas and healthy eating. We created cartoon characters and discussed ingredients needed for sweet and savoury dishes. We also assisted the class and the school in entering local horticultural shows and the Kendal in Bloom contest where we received first prize in the painting category.

The next step

In July we harvested the fruit, washed them in preparation to taste test fruit smoothies and rhubarb crumble.



In September, the same children now in Yr4 harvested the vegetables and washed them to prepare them for soup.



In October, during one lunch time the class and school staff were invited to taste test two different soups; leek and potato and vegetable. As you can see it was a thumb's up all round!

