

# GP Naturalist Newsletter

## September 2017

I am excited for the cool weather to roll in. To prepare for fall, children from all classrooms are using this time to aerate soil, clear garden beds of summer crops, add to the compost bin, check and continue to nurture and study the chickens. **“I found a caterpillar!”** Hunter says, investigating the larva form of a ladybug. This type of comparison shows an interest and understanding in bugs that provides a foundation for knowledge to expand upon. “How do you know it’s a caterpillar?” **“Look! It moving!”** Hunter answers.

The garden is still producing tomatoes, peppers, and eggplant- the last of the season. Our zinnias are still budding and the goldenrod is finally in its bright, gorgeous bloom. Our worm bin is flourishing and full of **Red Wigglers!** We are continually adding recycled paper and raw produce scraps to the compost to help our worms make our plant food. We stir the compost regularly, checking on our pet worm population and making sure they have plenty of oxygen. This plant food will come in especially handy when we plant our fall garden. Lettuces, broccoli, and other yummys to grow soon! If we can keep our chickens away from them, that is! They are always around to provide a rich experience for personal growth- whether it be learning how to claim your space or practicing impulse control, our chickens are always there and helping us grow as humans.



Fall means that it’s bread-making-season! Children from the Ladybugs room are getting the opportunity to collaboratively make and taste different types of bread. We are alternating making rosemary sea salt bread and spiced apple bread. Since one is savory and one is sweeter, the children get to compare the flavors. They also get fully immersed sensory experience while preparing the recipes- exploring the feeling and potential of the flour and the olive oil.

More explorations in nature and cooking to come. **Be well! -Ms. Taylor**

