19 July 2013

Karangi Stephanie Alexander Kitchen Garden Program

Exciting things are happening at our little school all the time and we are lucky to have a great community and wonderful teachers to make these things happen. This year is the beginning of the development of a new program in our school and thanks to Nikki Tomasoni who has a way with words, we will be implementing the Stephanie Alexander Kitchen Garden program at Karangi Primary.

This program is in the very early stages and we will need to work together as a community to ensure it can happen. If you have recently dropped into the school you may have noticed that the school ground has had some changes and it’s only early stages. A team of parents and volunteers have been working together to design a garden that will be added to our school’s teaching spaces. Adam Curlis, Nikki T, Dave Mattinson from our Coffs Community garden and myself have created a design that includes a veggie garden, chook house, composting system and food forest orchard. This space will provide our kids with the tools to learn and empower them to grow fresh produce that will then be harvested to eat and share as well as incorporating so many other learning tools for Maths, Science, literature and art.

This Program will be run on a shoestring budget and will depend upon everyone helping out in some way. Already we have been fortunate to have people give their time to get started. On the holidays we put down the foundations for the gardens with the help of MI Organics kindly supplying us with bago gravel, garden edging and delivering it at all at a reduced cost. Aaron Mihelffy kindly worked with his Kanga machine to save time moving gravel, trenching and digging post holes all in preparation for the garden base with the help of local resident and friend Peter Foster all the edging was put into place. We needed the ground along the tennis court rotary hoed so Marty Tomasoni chugged along on his tractor and made the soil light and puffy ready for winter crop seeds to be sown by Dave Mattinson who has a wealth of knowledge about creating food forests. We are so lucky to have Dave on board giving his time voluntarily. Then along came Gerry (Cody and Wills Dad) who lent us his wacka packa to save the school cost hiring one, thanks buddy.
Our New School Principal Mrs Sharon Rovere has been so supportive of the Stephanie Alexander Program and even made us vegemite sandwiches on the holidays when we came in to do the gardens. We have ordered some raised garden beds which the Karangi kids will be decorating and they had to be picked up from near Byron so Mark Dugdale, another one of our Karangi parents, has organised for them to be delivered to the school by Fastway Couriers to help with cutting costs of this great program. The beds are recycled plastic and will be great for growing all our veggies in, if you would like to check them out go to www.mandalagardenproducts.com.au They are easy to assemble and safe for our kids to work with.

I would also like to mention that Jane Buchanan has volunteered to help design our new kitchen that will be built in the computer section of Mr Mac's room. She will be working with Amber Callagher and Sally Phillips the kitchen specialists for our school.

Each week we will keep you up to date with how we are moving forward with the program and we now also have a Facebook page that you can jump onto and be informed about what's going on and how you can help. Just go to Karangi Public School Stephanie Alexander Kitchen Garden Program it is only new but will be a great link for you to stay in the loop.

Next week I will talk to you about the SAKG Training course I attended in Brisbane this week. This is going to benefit our children so much and most of all it will be fun.

Stay tuned to our SAKG section of the newsletter each week.

Stay Happy
Sam Mihelffy
SAKG Program Co-ordinator