

**SPECIAL
POINTS OF
INTEREST:**

- Our beloved staff is leaving and she tells us how the garden has helped her
- See a student's perspective on gardening
- Check out the students' artwork!
- Make your own dill pickles
- RIP to our garden hose

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Our Crazy Garden

By Henry

I love the garden because I love what we are growing out there. We are growing some of my favorite fruits and vegetables. I love helping the plants grow by watering them and pulling their weeds. It's hard work, but someone's gotta do it! Especially when



"I love the garden because I love what we are growing out there."

it's EXTREMELY hot out there! I like the sugar snap peas, green beans, cherries, and peaches. I can't believe the crazy weather we've had.

One day it was warm, the next day it was cold. We lost a whole bed of peppers and tomatoes in the frost. Most of the time we eat the vegetables for lunch. We sell the rest of the fruits and vegetables at the Farmer's Market.



Jen School Garden Will Always Help Me

When I started working here I was just a little seed. It took me a while to gain my roots, but I eventually grew into a garden with many beautiful, brave, different kinds of flowers and interesting plants. I became stronger every day with my garden pals and learned so much about how to not get choked out by weeds, to bend

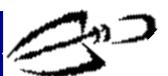


a little when the strong wind blows and to get by in times of draught or bad weather. I had so much fun in the sun with you all and have wonderful memories of the great bounty we harvested together every year.

My roots will always be firmly planted in the dirt of Maryville. I hope to always be with you in *The Dirt* somehow or some way. I have been transplanted to another garden but I will never forget where I was originally planted. I hope to continue to grow with you all and be welcome in your garden. I will miss you more than I can say.

Love and sunshine,
KT Petersen

Find our garden online!
<http://edibleschoolyard.org/program/jen-school-garden>



Bean There, Done That



By Robert and Ms. K-Lo

Wowzers! When our class-

room went outside last week to start picking some of the veggies, I don't think we knew what we were up

against! As Robert was assigned to start picking the Green Beans, we soon learned how productive those plants had become in a short time. As Robert said it, "Whoah! Ms. K-Lo! Look at all the beans!" Then, that comment was followed up with, "Ms. Sue! Ms. Sue! Look at the size of the beans I am picking!" With every bean, came new excitement. Each beautiful green bean seemed BIGGER than the

last..as if they were growing and multiplying right under our noses! Robert liked to Eat-n-Pick. "These green beans are so good!" I think all the students (and the staff) caught on to what he meant. We all began eating and picking...and as Robert likes to say, "Fall Back!" We had all better learn how to "fall back" from that habit, because we won't have any to sell at the market! Just kidding...they are so abundant, I'm unsure if we will ever run out. This green bean picking thing sure has BEAN fun!

Come get some fresh, organic green beans!

Gardening requires a lot of water-most of it in the form of perspiration.

-Lou Erickson

We have an orchard with 14 fruit trees in it. Come check it out!



Comic by Leron and DaQhawn

I Love The Garden

By Avis

I love the garden because it has peppers, strawberries, peas, cantaloupe, watermelon, pumpkin,



flowers, leaves, beans, onions, pota-

toes, tomatoes, plants, trees, apples, pears, cherries, peaches, and lettuce. My favorite garden food is cantaloupe, oranges, and peaches.

Dill Pickle Recipe

RECIPE CORNER!



Photo taken by Damani

(Makes 2 jars)

2-pint wide-mouth mason jars with lids

- 1 pound small cucumbers
- 3 cloves garlic
- 1 large handful fresh dill
- 1 tablespoon coriander seeds
- 1 tablespoon whole peppercorns
- 1 tablespoon sugar
- 1½ tablespoons kosher salt (could be sea salt or pickling salt)

- ½ cup white vinegar
- 4 small chili peppers or hot peppers of your choosing
- 1 cup water

1. Wash two mason jars and lids in hot soapy water, rinse, and let air dry.

2. Quarter the cucumbers into four slices each, lengthwise. Cut 3 cloves garlic in half. Slice 4 chili peppers in half and add to the jars.

3. In a covered container, combine 1 tablespoon coriander seeds, 1 tablespoon whole peppercorns, 1 tablespoon sugar, 1½ tablespoons kosher salt (sea salt should work too) or pickling salt and ½ cup white vinegar. Tightly close the lid and shake until the sugar and salt dissolve. Add 1 cup water to the mixture.

4. In the two clean mason jars, tightly pack the cucumbers, garlic, and fresh dill and chili peppers
5. Pour the brine mixture over the cucumbers. Tap the jars on the counter to release any air bubbles and top off the jar with extra water if any cucumbers are exposed.
6. Place the lids on the jars and screw on the rings until they are tight. Leave the jars in the fridge for 24 hours before tasting. The pickles last up to one month refrigerated.

“Working in the garden isn’t easy, but it pays off.”
-Aaron, Jen School student

Fresh dill from our herb garden.



Photo taken by Dante

Artwork by Ms. Pam’s Class

Obituaries

Rubber Garden Hose

6/3/13-6/18/13

Though your time with us was brief, you made a lasting impression. You dutifully supplied essential hydration to our beloved crops. Because of this, our plants thrived. We were deeply saddened the day the lawnmower regrettably ran you over. We tried to repair you with duct tape, but you couldn't be saved. Rest in peace Rubber Garden Hose.



These drawings illustrate the main parts of the vegetable



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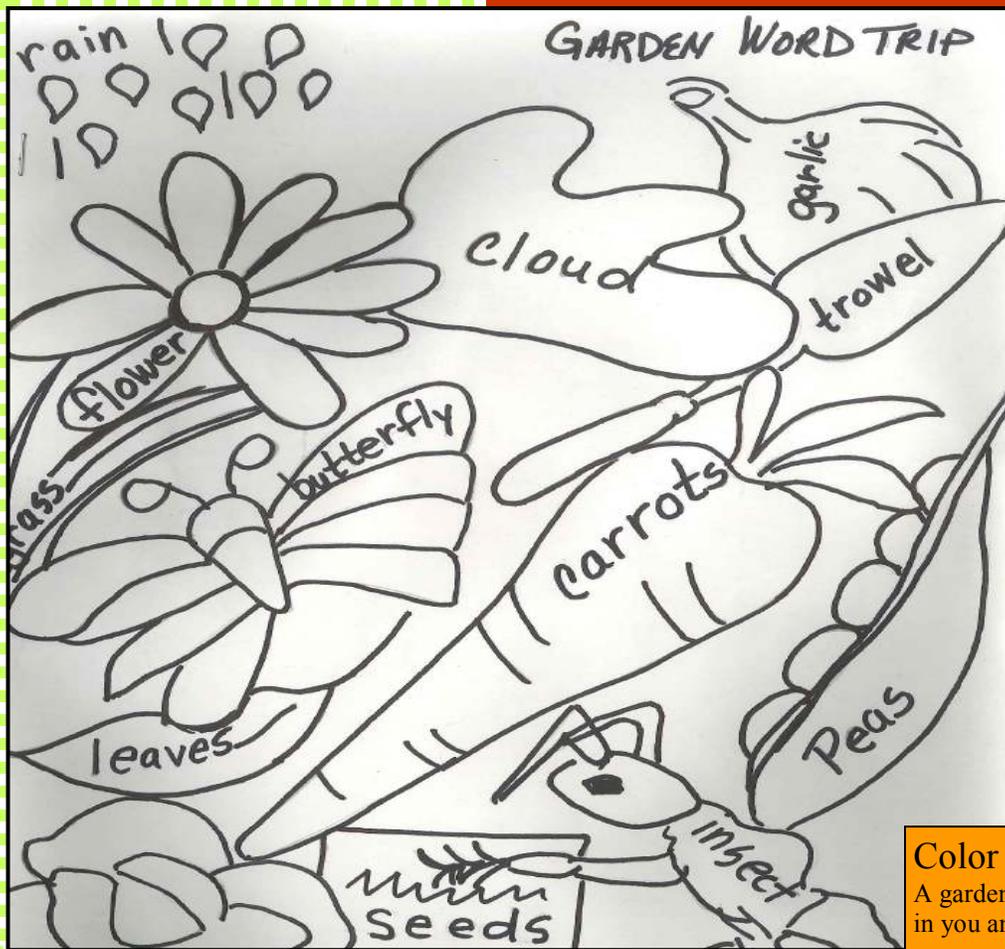
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Our organic garden was created in 2007 to help students with special needs learn about nutrition, science, and math. It helps them with basic life skills, develop their social skills, provide them with vocational training and employment opportunities, and instill a life-long love of gardening. Each spring, students shop for seeds, plants, and tools and turn over the soil to prepare it for planting. A large variety of vegetables, herbs, fruit, and flowers are planted annually in the 28 garden boxes the boys built themselves. The garden program has been very therapeutic for our special needs young men, helping to keep them calm, relaxed, and in control of their emotions and behaviors.

**At the Jen School,
it's all about
you!**



Find our garden online!
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Gardening pots made by the students
Photo taken by Len

The Magical Garden By Ms. Pam's Class

In the garden, I saw insects. There were ants carrying peas on their backs. I saw an a rat eating carrots. There was a butterfly with beautiful wings. I saw leaves falling off the tree. In the garden, we had to cut the grass. The rain came down all day. The seeds grew into plants. The cloud covered up the sun. I ate some lettuce.

Color Me Beautiful!
A garden is a sea of colors, so find the artist in you and make it wonderful.