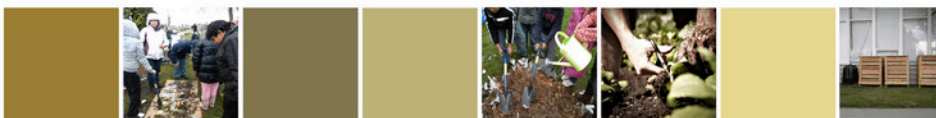




Think&EatGreen@Henderson Project Report



Introduction

Henderson School joined the **Think&EatGreen** program with the goal of creating more awareness around soil and the composting of our school green waste. One classroom teacher had been using an ice cream bucket to compost green recess and lunch waste in her classroom, but wanted to expand the role of composting and soil in the school to follow the first garden grant which began in the spring of 2011. The school had developed a food garden on the west side of the school which included blueberry, sunflower, lettuce, bean, zucchini, garlic, onion, basil, oregano and spuds in tubs. The soil had been brought in by the School Board and in bags from local garden stores not produced of the school site.



Reflections

This experience provided us with a means of sustaining the soil for our food garden while uniting a new group of green parents who have taken up the torch of contributing to green education and support. A new staff member has started to develop a vertical garden using scrap piping from the City of Vancouver!

Students have learned new language about worms, composting, being green, and caring for our green waste. Spirit Leadership team members collaborated with other student leaders to make an Earth Day power point on worm composting and ways to keep our school greener. We have seen our parents and students get together on the weekends and collaborate to make the compost bins. Now our job is to educate our community about how to use the bins correctly.

The Spirit Leadership team made a green vine bulletin board to increase greening awareness and to recognize students, parents and staff who are making our school greener.

“Students have learned new language about worms, composting, being green and caring for our green waste.”

Objectives

Our objectives were to develop student facilitators who would teach fellow students about lasagna gardening and worm composting at the classroom level which could be increased to the whole school in assemblies. More classroom teachers and students had shown interest in the school garden activities since the development of the garden space in the previous spring and the goal was to increase the number students and staff involved in composting.

Outcomes

- Positive student reception of the worm composting and worm composter placement in five classrooms. Fruit and vegetable waste is placed into green bins in anticipation of worm feeding times in the classrooms. There is so much green waste that there is too much food for the worms to process and the composters have too much food in them!
- John Oliver High School woodwork student spring compost construction was cancelled due to job action and other commitments. A presentation was made at the Henderson Parent Advisory Council in April and the parents purchased materials and built the three wooden composters with grade 5, 6, and 7, and three kindergarten students in a parent's garage. We were unable to receive permission to build on school grounds due to liability issues on weekends. A parent donated a delivery truck to get the composters to the school site.
- Students are being instructed by student presenters on how to use the plastic green waste bins which will be emptied on a daily basis. The new compost bins will need to be locked as the public have been putting plastic bags and other non-green litter into the old compost boxes. We need to educate our school and the larger community about the proper use of the bins. The bins may have to be moved away from a classrooms due to full fly issues.
- **Think&EatGreen** has united our school and parents around composting and greening as witnessed by parental support and willingness to help match funds with other greening ideas. Some children who have experienced challenges at school in traditional school activities desire to be involved in the garden space and have become devoted leaders in this area.

Activities

Our activities including receiving a worm composting lessons and lasagna gardening lesson from Land and Food Systems students from U.B.C. The students first completed a site assessment of how we use our green waste of the school.

- After the U.B.C. training, six lasagna garden leaders from grade six and two from grade five become lasagna garden and worm composting facilitators. The grade five/ six students taught primary five primary classes about lasagna gardening and worm composting using charts and their model worm bin. Four divisions received worm bin composters and green waste bins for worm food when worms were donated by community members.
- The primary classes were particularly excited about the worm composters as they said, "Yay, we get to make a compost stew!"
- When asked what do you like best about teaching other students about worm composting the students said, "we should teach kids... so they know where to put apple cores, banana peels, orange peels, and garden cuttings".
- The students in three divisions extended the "orchard space" containing fruit trees which is on Van. Parks Board land adjacent to the school. The process of layering the cardboard, coffee grounds, compost, newspaper, and leaves was very fun for the students especially stomping down the soil. The difficulty was getting a water source that was near to the site.
- Once the students learned about composting, the goal was to build a three step compost system on the present site of the household sized compost system.



University of British Columbia
Faculty of Land and Food Systems
107A-2507 Main Mall
Vancouver, BC Canada V6T 1Z4
Tel: 604 822 9989
Email: info@thinkandgreen.ca
Web: www.thinkandgreen.ca

With the financial support



a place of mind
THE UNIVERSITY OF BRITISH COLUMBIA