

Learn more about our school garden locations, upcoming events, and how to volunteer with us!

### School Gardens: We are in 5 Floyd County Schools!



**Fairmont Elementary:** Bi-weekly in-school, farm-to-school curriculum and after-school Growing Gardeners Club

**Green Valley Elementary:** After-school Growing Gardeners Club

**Mount Tabor Elementary:** Weekly in-school, farm-to-school curriculum

**Slate Run Road Elementary:** NEW for the 2023-2024 school year, after-school Growing Gardeners Club, and possibly in-school curriculum

**Georgetown Elementary:** After-school Growing Gardeners and NEW for the 2023-2024 in-school, farm-to-school curriculum

**St. Mary of the Knobs Elementary:** In-school, farm-to-school curriculum



### TasteBuds Throwdown: Cooking for a Cause



**About:** Four teams of chefs finish cooking their Farm-to-Table inspired offerings at the event. Then, you will be able to vote for the best chef team with your dollars.

**When:** Monday, Nov. 6, at 6:00 p.m.

**Where:** The Magnolia, 318 West Lewis and Clark Parkway, Clarksville, IN 47129

For more details, click the button below!

**TASTEBUDS THROWDOWN**

### Save the Date: Sept. 14



Hosted by the Community Foundation of Louisville, **Give for Good Louisville** is the biggest day of online giving in Kentuckiana.

During this one day giving event, our main goal is to reach OVER 90 individual gifts. Reaching 90 gifts puts us in the top pool for FREE FUNDS from the prize pool and may also earn us a chance at bonuses!

**LEARN MORE!**

### Interested in Volunteering?

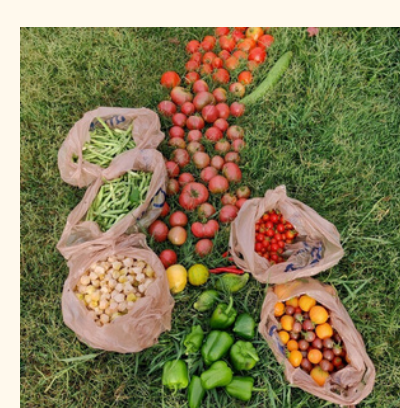


Our volunteers are an integral part to getting healthy food into the hands of the community. We are looking for a variety of skills, from watering seedlings, pulling weeds, harvesting and collecting fresh produce, painting fences, distributing produce, food and garden education, and much more!

If interested in volunteering with us please fill out the form on our website!

**SIGN UP**

### September Garden Tip



Time to do a little cleanup in the garden. Remove any plants that are past their time—our tomatoes are still producing! Plant your Fall crops. Keep harvesting those summer crops!

### Issue 1 Recipe

#### Sweet Potato and Kale Soup Breaking Bread and Barriers Meal Prep Soup Season!

- Ingredients:**
- 1/2 tsp olive oil
  - 1 large onion (chopped)
  - 2 celery stalks (chopped)
  - 3 garlic cloves (chopped)
  - 1 bay leaf
  - 1/2 tsp dried oregano
  - 1/2 tsp dried thyme
  - 1/2 tsp ground cumin
  - 1 can Chickpeas, rinsed and drained.
  - 6 cups veggie broth
  - 1 large sweet potato (peeled and diced 1-inch cubes)
  - 3 cups kale (roughly chopped)
  - Add a little parmesan cheese or yogurt when serving.



- Method:**
1. Heat a large pot or Dutch oven over medium-low heat. Add the oil and the onions and celery, and cook until soft, about 8 to 10 minutes, then add the garlic and spices. Cook for a couple of minutes.
  2. Add the broth and drained chickpeas.
  3. Add the sweet potato and kale and cook until the sweet potatoes—about 25 to 30 minutes. Potatoes should be fork-tender
  4. Add any extras when serving. And enjoy!

### Meet Our Board of Directors



Gina Brown  
 Founder, Executive Director



Tabitha Underwood  
 Board Chair, Treasurer



Katie Davidson  
 Secretary



Luz Vera de Anderson



Brenda de Aráuz