

Serving up Green Camps' Cooking In the AAPS Food Service Kitchens! November 4th

On November 4th 2011, the lunch menus at the AAPS elementary schools will feature Green Camps' camper grown and cooked Ratatouille!

We encourage students who attended Green Camp this past summer to wear their Green Camp shirts with pride and enjoy the fruits of their labor. Sings will be up in the cafeteria line announcing "Grown By Green Camp".

In August, the first through fourth graders at Green Adventures Camp experienced a cooking lesson with Chartwells chefs using the produce the campers grew & harvested from Raynor's farm. This was the result of a collaborative effort between Green Adventures Camp, Chartwells (the AAPS food service provider), and the AAPS Farm to School Committee. Using the Pioneer HS kitchen, the Green Campers and the chefs at Chartwells created ratatouille and Asian slaw with ingredients they picked the day before. The ratatouille was then "flash frozen" to be used for school lunches on this designated day.

Raynor's farm has 4 acres under cultivation and is tended by the Green Campers throughout the summer. In addition to our crops we also raise bees on the farm, spin the honey from the hives, and take it home. We have jars of honey available for purchase to support our beekeeping supplies fund. Stop by the Rec and ED office at pioneer to make a purchase.

Registration for Green Camp 2012 will be available starting the week of Feb. 20th, 2012. Look for the summer catalogs at your child's school.

We hope your child enjoys the ratatouille at school on November 4th and hope to see you at camp next summer!