



P.S. 216
BROOKLYN



Don't miss a *beet!*
Learn more about
our program at
[www.edible
schoolyardnyc.org](http://www.edible
schoolyardnyc.org).
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Dear Friends,

It is already November! The leaves are changing colors. Fall is here.

This month in the kitchen classroom, students are making potato leek soup in celebration of the colder weather.

This November, the students are doing soil investigations, measuring roots, collecting leaves to feed the compost, and learning about food systems in garden class.

Winter is right around the corner. Take this opportunity to make some warming potato leek soup with your family. You'll find the recipe at the bottom of this newsletter. Stay warm!

VOLUNTEERING

Interested in
volunteering in the
garden and kitchen at
P.S. 216?

Send an email to
Olivia, our program
manager, at
op@esynyc.org
for more information.

Sincerely,
The Edible Schoolyard NYC Team

UPCOMING EVENTS

PARENT CLASSES!

We welcome parents to make healthy, yummy, and cheap foods that are served in the cafeteria. Childcare will be provided. Permission slips have been sent home.

REMINDERS

Please remember
that your child should
wear sturdy shoes or
boots when their
class goes to the
garden.

FARM STAND!

*Farm stand will be every Friday from 1:45-2:45pm through mid-November!
Look for us on East 1st Street & Avenue X.*

PICK UP & GET COOKIN'!

Every Tuesday after-school (one class is invited at a time). Look for the permission slip in your student's folder.



MEET MS. EMILY!

Ms. Emily is our new garden teacher! Before coming to P.S. 216, she was a garden teacher in Utah.

Beets are Ms. Emily's favorite vegetables.

Ms. Emily likes to make lentil soup because she can put in many different types of vegetables and change the seasoning so it tastes like a new soup each time.

Say Hi to Ms. Emily and welcome her to P.S. 216! She is very happy to be here with all of you!



RECIPE OF THE MONTH



Potato Leek Soup

This soup is very comforting. Add your leafy greens and beans to make this soup a complete meal. **(Makes 4-6 servings)**

Ingredients

2 whole leeks
1 pound medium potatoes
2 TBSP olive oil
3 cloves garlic

5 cups vegetable broth
1 bay leaf
1 sprig thyme
salt and pepper, to taste

Steps

1. Cut the green part off the leeks. Throw away the green parts.
2. Cut the leeks in half longways. Wash them well.
3. Chop the leeks and potatoes into small cubes.
4. Heat the olive oil in a pot. Add the potatoes and leeks. Cook and stir until the leeks are soft.
5. Chop the garlic very small.
6. Add the garlic, broth, bay leaf, and thyme.
7. Bring the soup to a simmer. Cook until the potatoes are soft, about 15 minutes.
8. Mash the potatoes until they are in small chunks with a heavy spoon or potato masher.
9. Add salt and pepper to taste.