

Summer Food Academy...

Four day summer camp – students arrive and head straight for the kitchen and prepare a nutritious breakfast from scratch (fresh scones with jam they made with blackberries from the garden, yogurt parfaits with homemade granola, homemade pancakes)....then students tend the garden and orchard before heading back to the kitchen to prepare a nutritious lunch based on produce from the garden (pizzas with homemade dough, sauce and toppings, hand-rolled sushi, garden quesadillas and fresh garden salads).

