

Special Holiday Edition



Homegrown Farms
at Genesee Lake School
A MyPath Company

Goat Gazette

A newsletter from Homegrown Farms

December 2023

Holiday Farm Store

The weather is getting colder and we've seen the first couple of snowflakes in 2023. This time of year the students are busy preparing for the Holiday Farm Store. The Holiday Farm Store opens once a year on the same day at the annual GLS Education Holiday Program. What makes the Holiday Farm Store so unique? Many of the items sold there are only offered while the store is open and at no other times during the year. Every thing sold at the Holiday Farm Store is produced using items made, grown, or harvested right at the farm. Every item has the students' loving touch from creation, design, to packaging, and labeling.

When:

December 22, 2023, 9:00am-12:00pm

During the GLS Holiday Program

Where:

Genesee Lake School, Main Building,
Career Exploration Center

Important Sales Information:

Accepted Payment Methods– Checks
(made out to ODTC), Cash, Credit
Card, and Payroll Deduction (MyPath
Employees).

Orders **will not** be accepted in ad-
vance or online.

Must be present to purchase items.



What's for sale this year?

Pallet Holiday Trees



LUFFAS



Beans

Botanical Ornaments



Honey



SOAPS

And much, much more...

OFFICIAL FLIER

Holiday Farm Store

The Homegrown Farm store will be back again this year!

The students have been busy creating a variety of offerings with ingredients and products taken right from the farm!



Honey Bears	\$14
Sugar Scrub	\$5
Lotlon Bars	\$5
Lavender Sachets	\$3
Luffa Soap Bar	\$5
Raw Luffa	\$2
Luffa Sponge	\$2
Luffa Seeds	\$1
Wreaths	\$12
Pine Centerpieces	\$14
Botanical Ornaments	\$5
Dried Beans	\$5
Succulent Pots	\$8
Pallet Holiday Trees	Individually Priced



**Homegrown Farms
at Genesee Lake School**

A MyPath Company

Sales Information

- Sales can be made with cash, credit card, check (payable to ODTC), or payroll deduction forms (for MyPath employees).
- Must be present to purchase goods. We are not equipped to offer online sales or holding/reserving of products in advance.

Intergenerational Project

The students of GLS are lucky to have help making all the goodies for the **Holiday Farm Store** from their friends at Three Pillars Senior Living Communities through the on-going Intergenerational Project.



Making soap and sugar scrubs



Big thanks to Alicia Brunk, Farm Operations Coordinator, Shana Johnson, Farm to School Educator, and Janice from Three Pillars for all the ongoing collaboration to create these amazing opportunities for the students of GLS and residents of Three Pillars!

Learning is fun at any age!

Intergenerational Project continued...

Not only do the students of GLS get to work on fun projects and activities with their friends from Three Pillars, they also get to expand their knowledge about agriculture together.

Homegrown Farms is starting to grow their own mushrooms! There is a lot of work and education that goes into growing mushrooms and just learning about mushrooms in general. There are mushrooms all around us, but which are safe to eat? Why do they all taste differently? David, the Controlled Environmental Agriculturalist at Homegrown Farms provided a fun lesson about mushrooms. The students and residents had a good time at this event....well, because David is a pretty Fun Guy!



What did they learn!?



"We discussed briefly what mushrooms are and the lifecycle of mushrooms and other fungi. There were pictures from around the farm of about 20 different mushroom varieties to demonstrate the vast variety and species of mushrooms in our own backyard. Some Three Pillars residents showed pictures and stories of the edible mushrooms growing on their grounds in Dousman (chicken-of-the-woods, shrimp-of-the-woods, shiitake, others).

The students were able to look through books of forageable mushrooms and shared their own stories and interests. There was also a spore print demonstration and pre-made prints available so students and guests could see steps to identify the various species based on the size, shape, and colors of the spores. We had dehydrated wine-cap mushrooms to pass around along with a recipe for a mushroom based dish.

All in all it was a great discussion about mushrooms in general and everyone's experience (or lack of) in mushrooms and fungi."



What's the BUZZZZzzzz?????

In addition to learning about mushrooms, Homegrown Farms invited our good friend and neighbor, Karl, to help us teach the students of GLS what it takes to keep bees and produce the honey we sell. All staff members of Homegrown Farms have completed the training necessary to keep bees. However, we are thankful Karl, a veteran beekeeper, has offered to mentor us so we can have continued success producing honey each year (one of our most popular products!)



What did they learn?

What is a bee?

An insect with a head, thorax and abdomen
Bees are Hymenoptera – insect cousins of ants and wasps

What are the 3 types of honey bees in a colony?

Drone, queen & worker bee
Roles of each bee in the hive

Discussion on the life stages of the bees:

Egg
Larva
Prepupa
Pupa
Adult

How do bees smell, taste and hear?

Antlers, eyes and tongue

How do bees sting?

Stinger

How do bees live?

Discussion on hives – on the farm we use a langstroth hive

Hands on Learning:

The group looked at the bee frames and hive supers for details on how the bees live

Taste Test!!

The students got to vote who's honey tasted better, Homegrown Farms or our friends Karl's honey...

The WINNER was...KARL

Good thing Karl has agreed to mentor us.

