

GREAXING GARDENS LSU AG CENTER + CHILDREN'S COALITION

LESSON OF THE MONTH

Lesson Title | Exploring Shape, Size, and Colors of Leaves

Objectives:

- Learn about the different sizes, shapes, and colors of leaves
- Compare and contrast leaf traits

CLASS Focus: Language Modeling and Facilitation of Learning and Development

CLASS TIPS

Facilitation of Learning and Development

Teacher: "Let's sort the leaves." Are they exactly the same? What is the same about them? What is different?"

Child: "I have seen some of these leaves in my yard."

Teacher: "Which ones have you seen in your yard?"

Child: "That one with 3 parts!"

Teacher: "That leaf is from a maple tree! At outside time we will visit the maple tree on our playground."

Language Modeling:

Teacher: "Look at all the leaves I have collected. Are they all the same?"

Child: "I see brown and green!"

Teacher: "Are all the green ones the same color? Are they green with more yellow or darker green in them?"



Photos from Robinson Prime Time
Submit photos to sfloyd@childrenscoalition.org



CABBAGE & KALE

Source: *Farm to Childcare Curriculum IATP*

Cabbage and Kale are two leafy vegetables that like cooler weather. Cabbage comes in different sizes, colors and textures. There are red and green cabbage with smooth leaves and savoy cabbage, which is crinkly looking. Kale comes in several varieties as well. Kale can be found in different colors: green, white, purple, or bluish green. Cabbage and kale can be eaten in lots of different ways. It can be eaten raw (in coleslaw or salads) or cooked (boiled, sautéed, grilled, baked). It can also be turned into sauerkraut! Both are a good source of beta-carotene, vitamin C and fiber. Children may enjoy comparing and contrasting the different sizes, shapes and tastes of both cabbage and kale.

GARDEN TIPS

We hope you all are harvesting lots of greens in the garden this month! These warmer days really have things growing nicely. Continue to check on your plants and water when we haven't had regular rain. Scatter new seeds or transplant seedlings wherever needed. Young, mild, and tender leaves can be harvested anytime and should grow well into May when the weather starts to get hot again and the leaves get too bitter.

Now is a good time to check your stored seeds and plan what to plant this spring. Seeds may need to be ordered online if the ones you want aren't still available at local garden centers. Plan to start seeds for tomatoes, peppers, and eggplants in early to mid-February in a warm greenhouse. It takes at least eight weeks to get seedlings ready for transplanting.

