

Grimm Family

Education Foundation



Planting the seeds for a foundation of educational success!

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A Partner in Education & Our Community



Grimmway Farms believes there is **nothing** more important than the education of our children, for their own personal success and for the strength and future of our communities

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Discovering a Need



Established a college scholarship program in 1998, awarding more than 250 scholarships (only 16 per year).

Why weren't more students applying?

- Discovered many children living in rural communities were performing below and even far below grade level in reading and math
- These children weren't receiving the tools they needed to be successful students, and prepared to go to college

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Poor Nutritional Choices



- We also discovered alarming rates of childhood obesity and diabetes
- For children to be successful in school we must address their needs of mind and body
- Equip them with the knowledge and opportunity to make healthy food choices that will enhance long-term health and well-being

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Grimm Family Education Foundation Established

The Foundation has two principal areas of focus:

- Closing the achievement gap by establishing charter schools where children can thrive and be successful students
- Providing children the opportunity to develop healthy eating habits through nutrition education, school lunches and the development of Edible Schoolyard Programs

Buena Vista Edible Schoolyard



- Modeled after the pioneering work of Alice Waters and the Edible Schoolyard in Berkeley, California
- An organic garden that is wholly integrated into a school's curriculum, culture and food program

Garden Overview

- A two-acre parcel across from Buena Vista Elementary School
- Garden is planted with a wide variety of vegetables, herbs, vines, berries, flowers, and fruit trees
- Outdoor “Ramada,” tool shed, composting, and a chicken coop



Still to Come

- A greenhouse for seed propagating
- An outdoor pizza oven
- Water conservation



The Kitchen Classroom

- Incorporates “Green Building” sustainable ideas
- Students have a full view of the garden through the kitchen’s south facing windows
- Students learn to prepare a variety of fruits and vegetables harvested daily



In The Garden

- Students are encouraged to get their hands “dirty” as they plant, grow and harvest organic produce



In The Kitchen

- Students cook together making freshly prepared dishes
- Students learn the principles of eating seasonal, fresh foods, and the long-term health benefits of doing so



Enjoying the Fruits (& Vegetables) of Their Labor



- Enjoy tasting new fruits and vegetables
- A gained sense of pride in seeing what they've grown

Enhanced Learning Benefits

- Each student will have spent two four-week sessions in our kitchen classroom and garden
- Academic curriculum fully integrated into lesson plans
- Curriculum links are made to cultures and civilizations by exploring staple foods and cooking methods



BRIGHT STUDENTS • BRIGHT FUTURES

Grimmway Academy Edible Schoolyard



Fresh Choices

The Edible Schoolyard at Grimmway Academy is situated on one acre of land and features:

- 2,000 sq. ft. Learning Kitchen
- 93% of student population are on free/reduced meal programs
- Goal is to teach children to make the connection between healthy food choices



The Philosophy of Eating Seasonally

- Kitchen and Edible Schoolyard staff work cooperatively towards a common goal
- Eating seasonally becomes real for students and their families
- The way to the parents is through their children



Engaging Parents & the Community



- Promote nutrition education through a variety of programs and cooking classes on campus for parents and the community



Well Underway

- Cover crop is growing
- School kitchen completed



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Positive Results Are Already Apparent

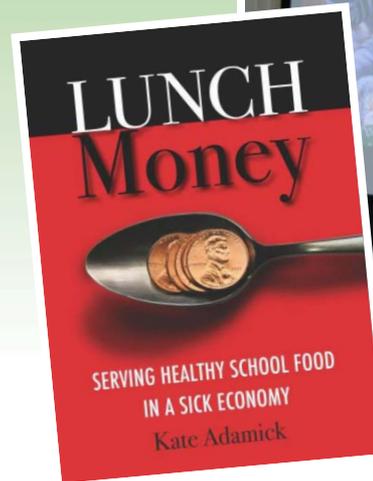


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Lunch Money

- A workshop to promote scratch cooking in place of processed food and integrate more fruits and vegetables into school meal programs
- Kate Adamick is co-founder of Cook for America which provides culinary training for school food service personnel



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