

WHAT'S GROWING ON at



DON'T TOSS It - Upcycle It!

Everywhere you look, people are finding new and creative ways to turn someone else's trash into treasure. Remember the 3 R's - Reduce, Reuse, Recycle? Well, this is reusing. Some people call it **UPCYCLING!** At Clearwater, we are finding new ways to use odds and ends that would normally get thrown away in the trash or recycling bin. You can help us with our upcycling mission by collecting the following items:

- ◆ Old CD's
- ◆ Plastic bottle tops (all colors and sizes)
- ◆ Used glass jars
- ◆ Metal lids
- ◆ Glass bottles (all colors)
- ◆ Large plastic containers (milk jugs, laundry detergent, 2-liter, etc.)
- ◆ Metal bottle caps
- ◆ Saucepan lids
- ◆ Old pots and pans
- ◆ Old silverware



Thank you to
our sponsors!



Week 1: Students used teamwork to piece together this puzzle that served as a square foot garden grid.



Mother Hen hatched 6 chicks under the woodpile during Week 1.

Save the Date!

Harvest Celebration
Wednesday, August 16
5:30-8:00 p.m.
Farm fun for the whole family!

RHUBARB LEMONADE

Cool off this summer with a refreshing pink lemonade made with **VEGETABLES!** That's right! Rhubarb is a tart stem vegetable much like celery that is often treated like a fruit and sweetened with sugar.

- 2 cups chopped rhubarb
- 3/4 cups granulated sugar
- 2 teaspoons grated lemon rind
- 1/2 cup lemon juice (approx. 3 lemons)
- 2 cups ice cubes
- 5 cups + 3/4 cup water
- Garnish with lemon slices, strawberries, or blueberries (optional)

In large saucepan, stir together rhubarb, sugar, 3/4 cup water and lemon rind; bring to boil. Reduce heat to medium-low; simmer, stirring, until sugar is dissolved and rhubarb breaks up, about 10 minutes.

Remove from heat; stir in lemon juice. Strain through cheesecloth-lined sieve, pressing out liquid. Let syrup cool. (Refrigerate in airtight container for up to 1 week.)

In serving pitcher, mix syrup with 5 cups water; stir in ice to chill. Garnish with fruit if desired. Makes 10 servings.