

PROGRAM SPOTLIGHT: HORTICULTURE



Chimacum students get their hands dirty outside and in the greenhouse growing real-world, farm-to-table skills

Floral arrangements and wreaths, bee keeping, orchard care, plant propagation, experiments with cropping techniques...these are just a few of the projects planned for this year by students in Julie Jordan's Sr. High School Horticulture class. Jordan's students are passionate about many different aspects of horticulture, and the subject has nearly endless possibilities and applications in the real world.

"It's a very good class to be in because you can work outside, and you learn how to grow your own food," said Horticulture student Nathan Nisbet.

Though students work independently on their own projects, they also work together to care for the school's extensive gardens and greenhouse. The class started the school year with a visit to the on-campus creek site and Jordan intends on having students start a native plant nursery and working with the Jefferson County Land Trust to help restore the school's section of Chimacum Creek.

"This is hands-on, real-world experience that is relevant to student's lives. It gives us all an opportunity to do real work and build relationships as we work together side by side for common purpose," Jordan said. "The course provides students many opportunities

to learn career and technical skills while at the same time providing benefit to the Chimacum school community."

Jordan's energy and enthusiasm for horticulture is apparent, and that enthusiasm spills over to her students. Recently, students have been discussing ideas on how to create a collaborative class website that can be used as a tool for communicating what's growing in the garden, information on new infrastructure and plantings, and marketing and community outreach.

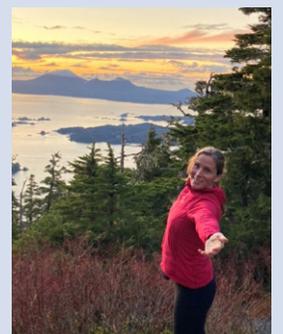
The Horticulture program started for Sr. High School students over 20 years ago, and two years ago the school added Horticulture for the Jr. High School grades. Julie Jordan teaches the Sr. High School Horticulture class, while Gary Coyan teaches the Jr. High School class. The classes work closely with the school kitchen to plan and share what's growing, and soon they will provide school-grown produce for the new student-run food truck, a passion project of Coyan's (see reverse).

The district sees lots of fertile ground for learning with horticulture for all ages and has been expanding gardening opportunities for elementary students through the school gardens.

Behind the Program: Julie Jordan

Julie Jordan moved back to Washington this summer after 12 years of teaching science at the Sitka School District in Alaska, raising her two daughters, and working in sustainable fisheries. She and her husband, Karl Jordan, both teach at Chimacum Jr./Sr. High School. She teaches Biology, Physics and Horticulture.

Jordan grew up in the Sumner and Mount Rainier areas of Washington state with seven uncles nearby who all had large gardens and a grandpa who was a farmer and sharecropper. She developed a passion for agriculture at a young age and participated in horticulture, floriculture, FFA and natural resources studies in high school before earning her Bachelor of Science degree in Biology and Ecology.



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BUILDING STEAM

In Chimacum School District, our students are combining Science, Technology, Engineering, Arts and Mathematics (STEAM) to learn, explore and problem solve in creative and innovative ways. Follow all of our STEAM learning at www.csd49.org.



Q&A with Chimacum Primary 2nd grade teacher Fawn Ferguson

Fawn Ferguson just started her 13th year as an educator and 3rd year of teaching in Chimacum. You can read her full interview at www.csd49.org.

How does Chimacum Primary support STEAM learning for our youngest learners?

We have such talented teachers with creative ideas with the support of a principal that encourages us to put these ideas into the classroom. Many of these ideas are STEAM based. We know the importance of making science authentic, especially to the area that students can make connections with their community.

What are your students learning about in science this year?

In our school garden, my students are learning about plants, pollinators, and

life cycles. We are hoping to expand on pollinators this school year with a project about honey bees and their importance to plants and nature. Hopefully, we will be connecting with local apiarists (beekeepers) and gardeners to make bee boxes and donate locally to help encourage the bee population.

Why is STEAM important for second graders?

STEAM is powerful and motivating for students. Learning about the world around them is natural and inviting. Connections are easily made with the world and through other subjects such as reading, writing and math. Learning through science helps students be patient, problem solvers, creative, inspired, collaborative, talkative, open minded and thinkers. Science is fun. Kids love it and so do teachers!



Fawn Ferguson holds up a chicken, Mohawk, at her home garden while her dog, Jupiter, looks on.

CAMPUS CONNECTION



Student-run food truck coming soon!

For the past few years, the Community Wellness Project (CWP) has been working with the CTE Department at Chimacum High School on FEED Jefferson County (Food Education & Enterprise Development)—an initiative that teaches students about our local food system with lectures from local food producers, along with growing, harvesting, preparing, and sharing nutritious food. A long-held dream of this program has been to procure a student-run food truck, where Chimacum students can create a school-based enterprise that allows them to build real-world skills around small business planning and operations.

Through an anonymous, private gift, CWP was able to purchase a used vehicle and— together with Culinary Arts teacher, Gary Coyan, his CTE Advisory Committee, and district personnel—is working to make it an ideal platform for a school-based enterprise. The group hopes to open the food truck later this year through the Chimacum food services department featuring recipes using local ingredients.