

Stephanie Alexander's Kitchen Program – Menu 1 2014 -

This week in the kitchen we prepared a Summer Menu of Zucchini and Squash Fritters with Halloumi, served with Tomato Relish and Salad of the Imagination. We also made Peach Crumble Muffins with our first ever harvest of peaches from our own tree.



Children grew and harvested the giant zucchini and squash as well as spring onions, lettuce and hundreds of delicious cherry tomatoes and lots of eggs from our chickens in their beautiful new enclosure. This week in the kitchen we learnt about measuring and chopping and also tried new flavours like halloumi cheese, dill and a touch of chilli in the relish. Everybody had a try of the dishes and most liked it, many children asking for seconds. Recipes are available on the school website for you to cook at home.



I'd like to thank our wonderful volunteers who have supported me in my first weeks at Kingswood. Having your many hands helping the children has helped them stay safe and be able to achieve cooking this delicious menu. Thanks to: Ranita O'Neill, Margaret Halford, Sarah Hopkins, Naomi Grillinzoni, Rita Matic, Pauline Adair, Carol Pratt, Jodie Sparshott, Toom, Alba, Niesha Green, Shirley Smith, Glenys Elliot, Melinda Hawkins, Sandra Semkin, Caroline Johnson, Arnold Grodski, Wendy Elliot, Julie Gray, Jacqui, Manuela Dagri Lee.



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