In 2009, the Head Teacher was contacted by a local allotment organisation who wanted to find new plots for their oversubscribed list. The school agreed to host a volunteer gardener and things have gone from strength to strength. Today, nearly all available space is used for growing produce and their chickens!

**Who Does The Gardening?**

Years 3, 4, 5 and 6 via the school gardening club with Year 5’s class teacher and their very dedicated volunteer gardener. The Head Teacher is a keen supporter and gets his hands dirty whenever he can!

**Eating & Cooking**

Everyone is encouraged to taste the fruits of their labour, and the produce is regularly used in cooking class, by parent volunteers for cookery demonstrations and by staff who take it home.

**National Curriculum**

Science, Religious Studies, Art and KS1 topics like lifecycles, habitats and mini-beasts.

**Funding**

Prize money and grant applications to Capital Growth, New Covent Garden Market’s “Sprouts” project, Lets Get Cooking, London in Bloom.

**Successes**

Gardening club is incredibly popular and everyone enjoys watering, planting, picking, eating, finding frogs and bugs and chasing the chickens! Having a dedicated volunteer gardener has been key as well as making sure she feels part of the school.

**Challenges**

The stony ground needs a lot of work and many of the plants crop in the summer when the students are away. Managing how to involve everyone in the gardening club and getting the interest of other teachers takes time and effort.

**Whatever next**

Ducks, geese, quail, rabbits, more raised beds for KS1, reboozing the wormery and a hammock for the teachers to relax in!

**What we Grow**

- Lettuce
- Potatoes
- Radish
- Beans
- Raspberries
- Beetroot
- Chard
- Courgettes
- Gooseberries
- Lavender
- Pas
- Mint
- Herbs
- Kohl Rabi
- Jerusalem Artichoke
- Eggs from Chickens
- Strawberries

**Top Tip**

Let the insects live in your garden but use nets to stop the birds eating all the fruit.