

Soup, pates, risotto, pies, cakes, compote, fries ... - all that using pumpkins and squashes

SCHOOL MARKET WITH STALLS



FINAL MEALS

After hard work that gave all a lot of pleasure it was time for packing.



Everything was done neatly and in a professional way. The mission was fulfilled – we entered Europe with pumpkins.



The afternoon was a great success. All meals and dishes which were prepared by our students in the morning were sold in only half an hour.

**FOOD FOR THOUGHT
NEWSLETTER N°6
SEPTEMBER-OCTOBER 2009**

Besedilo in oblikovanje:
Simona Napast

Telephone: 6300 160
Telefax 6300 16
E-mail: : group1.osmbf@guest.arnes.si



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IT'S TIME TO HARVEST AND TIME TO COOK



In July and August it was very sunny and dry. The pumpkins were getting ready to be picked up. But they waited till September when the students of the ninth grade harvested them and stored them in the hall of the pumpkin oil factory nearby.



October 6th was the day when the students of our school prepared various meals using pumpkins and squashes from our allotment. What a joy this was, and how original and inventive the children were.



Each class got different ingredients with recipes for interesting meals. The ninth graders prepared everything and helped at cooking and later at storing and selling.



All children became little chefs and showed their skills behind cookers and with different kitchen utensils.

Teachers and children could not believe how delicious pumpkins can be either for starters, main courses or desserts.