PROGRAMS



EVENTS

SPRING 2022

MARCH • APRIL • MAY

CALENDAR

COVID- 19 UPDATE

In order to continue to serve and keep our community safe, we have implemented exciting new programs with COVID guidelines. All visitors must wear a mask indoors and keep socially distanced. Please register in advance for all programs.

MARCH

- 12 Second Saturday Family Adventure 10:30am 12:00pm
- 12 Seed Starting Workshop 10:00am 12:00pm
- 17 St. Patricks Day
- 19 Family Fun in the Kitchen 11:00am 12:30pm
- 20 Seed Starting Workshop 10:00am 12:00pm

APRIL

- 4 Plot it Fresh Opens!
- 9 Second Saturday Family Adventure 10:30am 12:00pm
- 9 Cool Season Seedling Distribution 10:30am 12:00pm
- 10 Cool Season Seedling Distribution 10:30am 12:00pm
- 16 Family Fun in the Kitchen 11:00am 12:30pm
- 22 Earth Day

MAY

- 14 Second Saturday Family Adventure 10:30am 12:00pm
- 14 Warm Season Seedling Distribution 10:30am 12:00pm
- 15 Warm Season Seedling Distribution 10:30am 12:00pm
- 21 Family Fun in the Kitchen 11:00am 12:30pm

CHECK OUT OUR YOUTUBE!

Want to learn about gardening, reporting plants, delicious recipes and more? Check out our Youtube channel!

Our channel is a wealth of knowledge just for you to learn gardening skills, health tips, and new recipes.

Scan for our Youtube Channel



- REGISTRATION IS REQUIRED FOR WORKSHOPS AND EVENTS. POLICIES HAVE CHANGED DUE TO COVID-19.
- To sign up or for more details on our programs, please visit www.citybloom.org.
- Please note: For marketing and promotional use, we often take photos at our events. If you do not want to be included, please inform the photographer.







EDUCATION & FAMILY PROGRAMS

SECOND SATURDAY FAMILY ADVENTURE

Saturdays • 10:30am-12:00 pm • FREE • 3/12, 4/9, 5/14

Join us for our safe and socially-distanced Second Saturday Family Adventure program taught by our knowledgeable staff. Our environmental education and service-learning programs enable students of all ages to foster critical thinking, problem-solving, and student collaboration. Registration required.









FAMILY FUN IN THE KITCHEN

Saturdays • 11:00am-12:30pm • 3/17, 4/16, 5/21 Check citybloom.org/events for dates

Cook delicious recipes with vegan chef, Afi Green! Join her once a month in–person or watch on Facebook to learn knife skills, cooking tips and tricks, and how to make recipes like curried butternut squash, cookies, and more! Check our website to see what's on the menu. All in–person participants must register and must wear a mask indoors.

COMMUNITY RESOURCES

SEED SHARE

citybloom.org • Urban Agriculture & Community Greening • FREE

Every year, the seed donations from large seed companies are used to plant our Hawthorne Avenue Farm, hydroponics greenhouse, Outdoor Learning Center, and are shared with Newark-based community and home gardeners! Request seeds for your garden today on our website.

www.citybloom.org/programs/urban-agriculture/seed-share

JAVA'S COMPOST

javascompost.com

We're excited to partner with Java's Compost as they expand their Newark composting program! As one of their drop—off locations, you can be more sustainable and take your leftover food scraps to our Prince Street location. Visit their website to learn more: www.javascompost.com

WWW.CITYBLOOM.ORG

32 Prince Street, Newark, NJ 07103 (973) 642-4646







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SEASONAL RECIPE

Did you know the word squash actually comes from the word askutasquash, meaning "eaten raw or uncooked", from the Narragansett language? Squash is believed to be one of the oldest crops in world! It is estimated that squash originated 10,000 years ago in what is now southern Mexico.

Squash is high in vitamin C which improves eyesight and protects against eye diseases. Additionally, squash is a good source of calcium, magnesium, and iron.

CURRY SQUASH SOUP

Time: 1 Hour 15 minutes Serves: 6





Ingredients:

- 2 squash (koginut or acorn preferred but any kind works)
- 1 garlic bulb
- salt
- Pepper
- 3 tbsp. olive oil
- 2 cups chicken or veggie stock
- 1 tsp curry powder
- 1 tsp ginger
- 1 tsp sage
- 2/3 cup buttermilk
- 2 tbsp. lemon juice
- 2 tbsp. maple syrup

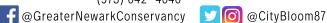




- 1. Cut squash in half, cut onion in half, peel garlic bulb.
- 2. Toss the squash halves, the onion halves, the whole bulb of garlic in olive oil, salt and pepper.
- 3. Bake in the oven at 375F for 1 hour or until everything has softened.
- 4. Peel squash.
- 5. Combine all ingredients and blend. Add more liquid if too thick.
- 6. Heat up soup in a pot on the stove or freeze and save for later

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COMMUNITY **PROGRAMS**

VOLUNTEERING

Volunteers are an important part of Greater Newark Conservancy's mission and operations. Join Conservancy staff as they work at the Hawthorne Ave Farm and Outdoor Learning Center. Tasks vary daily but may include planting, watering, weeding, mulching, and composting. No gardening experience? No worries! Our staff will show you the ropes! Check our website for dates and to register, we accept groups & individuals!

Visit www.citybloom.org/get-

involved/volunteer to learn more.

FARM STAND

It's almost that time of year again!

Farm Stand season is from May to October, times are subject to change based on weather and product availability. Follow us on Facebook and Instagram for the most up-to-date information on pop-up markets, weather-related postponements, and weekly produce availability.

Check out our website for more info.

COOPERATIVE MARKET

The Cooperative Market aggregates products from local and NJ-based farms and offers and prioritizes products supplied by Newark-based food producers.

They emphasize working with small lot urban growers, BIPOC and women-owned farm businesses, as well as others with a commitment to urban food access for the City of Newark and the greater region.

Visit their website to find a pickup location near you and to place your order.

Order Produce Online: urbanagcoop.market

