

SAMPLE EMAIL FOR SCHOOL'S PRINCIPAL

Dear (*Principal*),

(*Introduce yourself: Name, parent of..., teacher's class....*)

I am contacting you to enquire about the possibility of (*school*) to participate in the Edible Villages and Towns Eire project - ENViTE - recently launched by the Wexford Environmental Network, and become an Edible School.

<https://www.wexforden.com/about-envite>

The Edible Project is completely voluntary and invites everyone in the community (from individuals to groups) to see "Growing Food" as an accessible and powerful tool to restore biodiversity and as a key to achieve many of the 17 United Nations Sustainable Development Goals, from local to global level.

The project is open to anyone with access to suitable unused ground, for this to be repurposed for biodiversity or food growing; for example it invites schools (students, teachers and parents) to adhere to the initiative by introducing, or expanding wherever possible, garden activities and related lessons.

I am happy to inform you that already (*number*) parents would be happy to volunteer their available time and diverse skills and initiate an "Edible School" group. We are in contact with the organisers of ENViTE and we have free access to their resources and expertise.

This group feels strongly that the Edible School project would be a great step in our school's journey to green up, and would perfectly fit with the 4th key priority area in the proposed strategy for Education for Sustainable Development: Communities.

Our wish is to have a fluid engagement with everyone in the school, for all developments of the projects to grow organically, one step at a time, in fact it would be beneficial to avail of the support of a teacher volunteer to connect to, so as not to replicate ideas.

It is this group's priority that the pupils will be appropriately involved in the further stages of its development, together we aim to achieve short, medium- and long-term goals! This project is to ultimately provide them with important knowledge that will inspire a sense of hope and resilience. All while restoring the habitat around them, that's up to us right now.

Many thanks for your attention, we really hope this is of interest for the school. Please find below a few ideas our group would be happy to work at.

Looking forward to hearing from you.
Kind regards,

GROUP - BRAINSTORMING IDEAS - SAMPLE

These are intended as guidelines to create your bespoke plan.

Parents	Edible Network	School
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A B C D E	A B C ... WEN Edible Network Local Tidy Town (?) Other community group	Volunteer teacher/s Groundskeeper
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Permaculture Pockets (A)	Horticulture / outdoors (B)	Topics for lessons
<ol style="list-style-type: none"> 1. Introduce wildflowers and edible shrubs and trees in unused areas 	<ol style="list-style-type: none"> 1. Herb garden 2. Raised beds 3. Composting piles 4. Log piles bug hotels 5. Wildlife surveys 6. Foraging 7. Hand weeding 8. 	<p>In class topics can be explored at any age using the appropriate language, the idea is to always end with a positive solution to the negative points, we want to make sure children are feeling empowered in making the difference. Have your pick!</p> <ol style="list-style-type: none"> 1. Healthy Soil 2. Food system 3. Farming practices in Ireland and all over the world 4. Food waste 5. Food artisanat 6. Plastic waste 7. Sustainable production/consumption 8. Real needs - induced needs 9. Deforestation 10. Ocean pollution 11. Biodiversity loss and conservation 12. Circular and local economy 13. Resilience 14. Community power 15. Self sufficiency 16. Just transition 17. SDGs 18. Climate Change 19.
Bluebells Pansy Lavender Raspberries Blackberries Currants Apples Cherries Plums Hazelnuts Plantain	Sage Thyme Rosemary Mint Chives Carrots Onions Garlic Pumpkins and squashes Peas	Outdoors, workshops, school trips, at home <ol style="list-style-type: none"> 1. Seasonal Cookery classes 2. Label reading in shops 3. Visit to Organic Farms 4. Visit to Food artisans 5. Try have a dinner without dairy or meats 6. Try a different type of milk for breakfast some days a week.

Sweet rocket Rhubarb Strawberries Artichokes Jerusalem artichokes Asparagus	Beans Beetroot Courgettes Kale Cabbage Varieties of Salads Sunflowers Purple broccoli	7. Watch documentaries, follow up discussion 8.
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Add photos, sketches, links, videos...

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