

MARCH  
2026

# THE BUZZ

## HELLGATE GARDEN NEWSLETTER



### What we're learning...

This month, we piloted a compost program at Hellgate! 5 different classrooms received a compost bucket for their food scraps and a lesson about why composting is so important for the garden and the world!

Another class learned about the spring equinox, and we scoured the garden looking for signs of spring. A few spry worms must have heard us stomping around and popped out of their homes to say hello.



### What is coming up?

#### Open House for the garden!

**April 23rd**  
**2:00–5:30 pm**

Meet the Hellgate Garden Manager, learn about summer volunteer opportunities, and bring a painted rock to add to the garden!



## Harvest of the Month: GRAINS

### Tasty Tabbouleh Recipe



#### Ingredients

- ½ cup bulgur wheat
- 1 cup warm water
- 2 large diced tomatoes
- 1 diced cucumbers
- 2-3 chopped scallions
- 1 bunch chopped parsley
- 1 bunch chopped mint
- 2 Tbsp. olive oil
- 1 Tbsp fresh lemon juice
- Salt to taste

#### Directions

- 1.) Add bulgur to bowl and pour warm water into bowl. Cover and let sit at least 2 hours or refrigerate overnight.
- 2.) Once bulgur is soft, add all the other ingredients and mix together.
- 3.) Enjoy cold, and with crackers, pita, hummus or falafel!

If you'd like to get involved, we have a list of current needs out in the garden. We'd also love it if you followed us online to get the most recent updates! Our website and facebook and instagram accounts are linked below!

[Link to current garden needs](#)

### Want to get involved?

**Follow us on Instagram:** [@hellgateschoolgarden](#)

And **Facebook**

**Check out our website**

**or email us at:** [apuckett@hellgatesd4.k12.mt.us](mailto:apuckett@hellgatesd4.k12.mt.us)