



Green St. Louis Machine GAZETTE

□ Summer 2025
Edition □



Sustainability
theme of the month:

Innovation

Welcome to the summer edition of the *Green Gazette*! This season, our students aren't just soaking up the sun; they're sprouting ideas, harvesting skills, and

cultivating innovation. As the world faces mounting challenges in food security and environmental change, innovation in agriculture and food systems has never been more essential. In the face of these unprecedented pressures, sustainable innovation is a necessity. Luckily, our students are already leading the way!

From seed to seasoning, leaf to lemonade, the young minds of the Green St. Louis Machine have been digging deep into what it means to build a more sustainable future; even during this summer's heat wave. In our Tower Farm greenhouse, AmeriCorps VISTA Emil Eller is bringing her experience and love of plants to grow our Tower Farm operations and Farm-to-Table

education. At Biome, Ciara Fisher's second grade class took innovation into their own hands by growing and selling their own line of healthy seasonings while gaining real-world skills in agriculture, nutrition, and entrepreneurship. At Kairos Academies, Chef Rona Leah stirred up excitement with student-made dips featuring GSM-grown herbs, leafy greens, and native plants like wood sorrel. Summer camp students are exploring STEAM concepts in our agri-summer science camp at Mathews-Dickey Boys & Girls Club, run in partnership with the Saint Louis Science Center and their YES (Youth Exploring Science) Teens. Chef Joia Walker led over two dozen students at Gene Slay's Girls and Boys Club, teaching them how to roll with it—literally—making spring rolls packed with produce they grew themselves. And let's not forget the students at North Side Community School, who wowed their community with an innovative and STEAM-oriented lemonade stand project, including advertising designs and creative recipes featuring basil and butterfly pea flowers. It's safe to say they're brewing up a brighter future: one sip at a time!



SUSTAINABILITY SPOTLIGHT:

Big Cheers to Ciara Fisher's 2nd Grade Class!

We're giving a huge shoutout to the brilliant young minds in Ms. Ciara Fisher's 2nd grade class for their outstanding capstone project—creating their own herb seasoning blends using fresh herbs they personally grew and harvested from their school's Tower Garden!

From seed to seasoning, these young growers took full ownership of the process—learning about plant care, sustainable food practices, and the magic of flavor. Their hard work bloomed into something even bigger: a chance to share their creations with the community.

Special thanks to one of our community partners, **Mr. Keyon Watkins of Sauce So Good**, for guiding the students through the process of seasoning production and packaging. With their support, the students turned their homegrown herbs into market-ready blends that were proudly sold at Soulard Market. This is what hands-on education and community collaboration look like. Empowered kids. Real-life skills. Local impact.

Green St. Louis Machine at Mathews-Dickey Boys' & Girls' Club also hosted Mr. Watkins for two



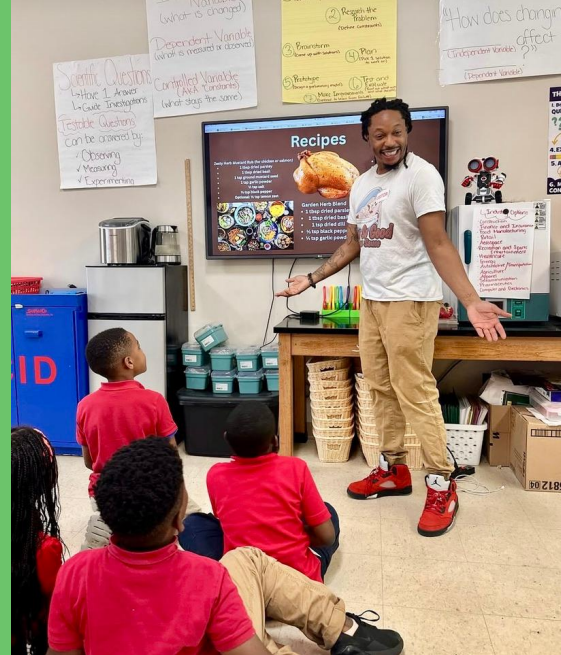
Students with Biome Principal, Mrs.
Laura Myers



Founder of Sauce So Good, Keyon
Watkins, giving a tutorial of how to
make seasoning blend bottling with
student.

Seed to Seasoning sessions during their June Summer Camp. During these hands-on workshops, youth participants bottled their own seasonings and labeled them with special Juneteenth designs—a flavorful gift to take home and share with their families in celebration of Juneteenth!

Great job everyone who participated.



**Keyon Watkins presenting to
Biome 2nd Graders**



**Bottle of the Sauce So Good
Seasoning Blend**



**Pictures with Keyon Watkins with
Mathews-Dickey's Summer Campers
at their seasoning session.**

The seasoning blends were a hit at

the Soulard Farmers Market!



Celebrating Juneteenth at the Tower Garden

This past Juneteenth, we honored freedom, resilience, and community with our Tower Garden harvest. We served fresh, homemade lemonade infused with mint and handed out bunches of greens, straight from our tower gardens.

As we gathered, we reflected on the deep roots of African Americans in this nation — a people whose labor, ingenuity, and perseverance built so much of what we all stand on today. Their story is one of struggle and survival, but also of culture, creativity, and growth that can't be denied. We were proud to mark just how far we've come together — celebrating Juneteenth with fresh food, shared recipes, and community connection. Neighbors left with collards, mustardslettuce and new ideas for summer meals — but more importantly, we left reminded that freedom must be nurtured, just like a garden.

Thank you to everyone who showed up, sipped, and shared in the spirit of Juneteenth with us. Here's to honoring the past, feeding the present, and growing a freer future. One harvest at a time.



□ Innovative Summer Recipes: Organic Mint Lemonade □





Innovation isn't just for labs - our students are proving it happens right in the garden and kitchen. In June, our students picked fresh mint and basil leaves from the greenhouse and turned it into their signature Mint-Infused, Basil-Infused and even Butterfly Pea Flower-Infused Organic Lemonade. They cut and squeezed fresh lemons and experimented with mint, basil and butterfly pea flowers, adjusted sweetness with organic honey, and taste-tested until they got it just right.

They didn't stop there, they also bottled and labeled each bottle of lemonade, learning the ins and outs of product manufacturing. Each batch was a lesson in making fresh lemonade, teamwork, and creative problem-solving.

Did You Know?

Mint isn't just tasty — it can help cool you down naturally. When mint

oil hits the skin or your tongue, it activates cold-sensitive nerves, giving you that refreshing chill on a hot day.

FOOD PREP WITH CHEF RONA ▢

Here are a few great moments at Kairos with Chef Rona leading a hands-on food preparation session, using fresh greens grown on-site by the high school students themselves. It's an inspiring example of how urban school agriculture and culinary education can intersect to promote healthy eating, practical life skills, and community empowerment.

The energy in the room was contagious, The students were engaged, learning, and proud of the produce they cultivated and turned into a meal.



SPRING ROLLS Farm-to-Table Workshop with CHEF JOIA



Gene Slay's Teen Summer Campers Kick Off Food Week with Chef Joia's Spring Roll Workshop. The kickoff featured a spring roll workshop that introduced the youth to fresh, healthy ingredients and basic knife skills, while encouraging creativity and teamwork in the kitchen.

Chef Joia guided the campers through the process of assembling their own colorful, veggie-packed spring rolls—emphasizing the importance of nutrition, presentation, and flavor balance.

The workshop not only highlighted cultural cuisine but also gave the teens an opportunity to connect with food in a new and empowering way. It set a vibrant tone for a week full of food education,



cooking demos, and health-conscious eating.

Community Partner: Youth Exploring Science (YES Teens)



July, 17th GSM leaders were invited to participate in the Saint Louis Science Center's annual Networking Extravaganza for their group of Youth Exploring Science (YES Teens)

The Science Center recognizes and values GSM's commitment to making a tangible difference for the next generation. GSM President, Stella Erundu and Director of Operations, Sherry Amen spent meaningful time listening to the YES teens, sharing practical advice and real-world expertise about sustainability and community engagement. The impact was immediate: one of the students we met that morning has already begun volunteering at our Tower Farm, where she's learning the fundamentals of urban agriculture and earning service hours toward her high school graduation requirements.

In June, the Science Center's YES Teens led hands-on Agri-Science

sessions for over 60 summer campers at Mathews-Dickey Boys & Girls Club. These dynamic workshops gave both teen mentors and young campers the chance to grow—building skills, confidence, and a shared sense of purpose. Through these experiences, participants explored what’s possible for themselves and how they can make a meaningful impact in their communities—together.

We are honored to be a part of the change we want to see in our community.



Youth Exploring Science (YES Teens) during Mathews-Dickey summer sessions



**Building Together:
Event Highlights & Impact**



Ashley McCarty, Executive Director of Missouri Farmers Care, and *Heather Fletcher*, Program Director of Agriculture Education on the Move, met in June with *Dean Dittmar* of the Ag Business Club and Green St. Louis Machine leaders *Stella Erundu*, *Robin Wrice*, and *Sherry Amen*. The meeting marked the start of an exciting collaboration to bring agricultural education to more urban classrooms in St. Louis. With partnerships across more than ten urban schools, GSM is well-positioned to help expand access to AG-based learning where it's needed most.



GSM leaders with Chef Rona at the Ag Business Club social event that followed our meeting, where GSM leaders networked with farmers from across the state!

GSM + A Red Circle and Love in Action



We are proud to announce that Green St. Louis Machine will begin providing fresh produce grown in our Tower Farm, to Love in Action which will help support their Free Food Fridays!

Green St. Louis Machine will also begin providing fresh Tower Farm grown greens and herbs to A Red Circle which will support their Good Food Fridays!

Produce that will be distributed, is grown and harvested at Green St. Louis Machine's Urban Agricultural Learning Center's Tower Farm!

This partnership directly supports Green St. Louis Machine's mission to educate and empower the next generation of urban farmers. By purchasing these locally grown greens and herbs, local organizations such as Love in Action, are not only getting affordable, high-quality produce — they're also investing in hands-on learning opportunities for young people to explore entrepreneurship, sustainability, and community leadership.

Every purchase helps fund GSM's youth-led agricultural projects, making healthy food more accessible while strengthening community ties. We want to say thank you to these organizations for helping grow a healthy next generation together! We, and our students appreciate their business!

Visit these organizations at:

www.loveinactionstl.org

&

www.aredcircle.org

GSM Volunteers of the Month:

Dana Morris and Harmony McGee



We're excited to introduce and celebrate our two newest

greenhouse volunteers: Dana Morris and Harmony McGee!

Pictured above during their first hands-on training session with our dedicated AmeriCorps VISTA, Emil Eller, Dana and Harmony have already shown great curiosity and commitment. They're eager to dive into the world of tower farming and deepen their understanding of urban agriculture through aeroponic systems.

We are so happy to
have them as they help us maintain all of the Tower Gardens
in our Tower Farm!

Their participation is part of our broader mission to foster community engagement and build a more sustainable, healthy, and self-sufficient future. With their energy and passion, we're confident they'll play a meaningful role in advancing green practices and helping others discover the power of locally grown produce.

Stay tuned as they grow with us—literally and figuratively.

Green Students of the Month:

Camorie Wrice and Raymond Jackson



Camorie Wrice & Raymond Jackson are two bright stars from this summer's Lemonade Stand project. Both are rising second graders at North Side Community School. Their summer school teacher, Ms. Tayhlor Milfeld, said the pair have a zeal for curiosity and love of learning and they are natural leaders in the classroom. They consistently strive for excellence and set a strong example for their peers, both academically and through their teamwork during this summer's hands-on business experience.



Ms. Milfeld, who currently teaches pre-K and has been with NSCS for seven years, reflects proudly on the impact of the Lemonade Stand project:

“It gave the kids a hands-on, engaging way to learn about entrepreneurship, teamwork, financial literacy, and creative problem-solving. I saw students step into leadership roles, build confidence, and truly understand the value of collaboration and hard work!”

With young leaders like Camorie and Raymond, and passionate educators like Ms. Milfeld, the future looks

bright. Maybe even full of pickles, if her Tower Garden dill idea takes off next summer.

Donate to the Growing of Green St. Louis Machine!!

□ We are hopeful for donations to fund the upkeep of the greenhouse urban agricultural learning center, support our partner schools and pay for the Green Gala. Please consider a donation for our worthy cause! Thank you to those who have donated already this year! This incredible support will help us continue our mission to foster sustainability and innovation in our community. We are truly grateful for this kindness and commitment to our cause. Thank you so much! □□

#GreenStLouisMachine
#GreenSTL_Machine #Gratitude
#CommunitySupport #Sustainability
#Innovation



Stella Erundu and Sherry Amen pose in front of Swiss chard, with the check!

If you would like to support us, you can donate by scanning our QR Code!



In case you still missed it, we were featured on Giving Tuesday on Channel 4!!

*See the video clip of Green St. Louis Machine's North Side
Community Elementary School Kids by clicking the link
below!*

Watch us on Channel 4!



A growing need: St. Louis nonprofits ask for help ahead of Giving Tuesday amid declining donations
firstalert4.com



**We need to raise
\$15,000 in 2025!!**

**We still have a LOT of need!
We are so thankful for \$12,500 we
have received so far this year,
which is greatly appreciated! We
are hoping to raise an additional
\$12,500 to reach our goal of
\$25,000 in 2025!**

Thanks for giving to us!
**You can donate to The Green St. Louis
Machine here!**

Why do we do The Green St. Louis Machine?



Food apartheid in St. Louis contributes to high rates of food insecurity, childhood obesity, diabetes, and heart disease. Thousands of children live in areas with little to no access to quality grocery stores, leaving families with limited options for fresh, nutritious food. As a result, processed and unhealthy foods have become a regular part of their lifestyle.



Many of these children have never tasted or even learned the names of common fruits and vegetables. This lack of exposure to fresh, nutritious food affects their school performance, mental outlook, and overall well-being. Over time, poor nutrition increases their risk of developing diabetes, heart disease, and other serious health issues later in life.



YOU have the power to make a difference in their lives today — paving the way for healthier futures! Through our program, students grow, harvest, prepare, and enjoy fresh, nutritious foods, fostering a sense of ownership and empowerment over their own food choices. Together, we can transform communities and break the cycle of poor nutrition. Join us in our mission! Donate or volunteer today to help us create a healthier, brighter future for our children.



Video Clip!

You can learn more about our mission by clicking here to watch our video:

[Green St. Louis Machine Promo Video](#)

and feel free to pass this video on to your friends and family. Thank you for your support!

Download our Mission Statement Flyer!

[Click here to download](#)



TWO POSITIONS ARE STILL OPEN!!

We want to let you know that Green St. Louis Machine has 2 AmeriCorps VISTA positions OPEN! Could you suggest contacts/people we could forward this to such as colleagues in the organizations, schools and universities you work with?

[M:STL- Green STL Machine Farmer in Chief VISTA](#)

[M:STL- Green STL Machine Outreach, Capacity & Market VISTA](#)

These positions could be good for high school graduates or college students taking a gap year to explore career path opportunities or to gain resume-building experiences and knowledge to prepare them for applying for good jobs.....or even early retirees or people in-between jobs or careers! Full health coverage and child care is certainly appealing, as is a monthly stipend of over \$1,800!

So please help us with these great opportunities and call/text with any questions

Sherry Amen 314-757-6607, Sherry@GreenSTLMachine.org

Stella Erundu 314-590-3247, Stella@GreenSTLMachine.org



*Thank YOU for
partnering with us!*

Wish to donate? Click here:
[Donate to The Green St. Louis
Machine!](#)

Here's what your donation can do if you
click on
DONATE ANY AMOUNT ABOVE:

**\$200 or more per month: Pledge towards
seeds and supplies purchases!!**

**\$1,500 will buy a Tower Garden for a school
desperate for the opportunity to grow food in
a classroom!**

**Donate T-SHIRTS for 500 GSM students
\$5,000 (Can have your company logo too!)**

**Donate 500 APRONS for Green St Louis
Machine students – \$6,500 (Can have your
company logo too!)**

**Support the GSM portion of salary for a GSM
AmeriCorps Vista (Like the Peace Corps only
working on American soil) for a year \$5,000**





Support GSM Summer Camp, In-School or After-School Farm-to-Table Project-Based Learning for your favorite school or organization: from \$3,500

Have questions?

Sherry Amen at 314-757-6607

Email: Sherry@GreenSTLMachine.org

Stella Erundu at 314-590-3247

Email: Stella@GreenSTLMachine.org

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