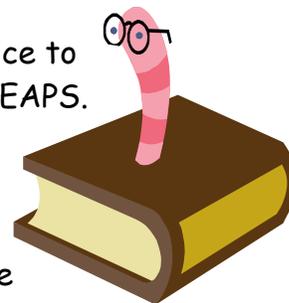
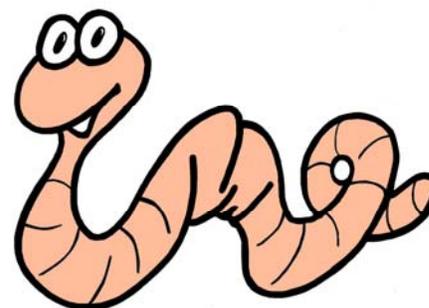


Hello, its Wilma the Worm once again! With spring here now, it's so nice to see all my worm friends surfacing from their long winter nap here at REAPS. You probably have noticed that your bedding is slowly disappearing and your bin is getting full of castings. Once all of the bedding is gone, your worms are ready to be harvested and brought back to their summer resting area here in the garden! All final harvests should be done at the end of May or early June. The finished castings stay with your class to be used for planting, put in a garden or for science experiments.!



What are castings?

Worm castings are worm poo! They are an amazing natural fertilizer for your plants and are full of nutrients.



A little bit about harvesting:

- ◆ Make sure to separate all the worms from the compost - you don't want to leave any stragglers behind!
- ◆ Remove any big chunks of food from the finished castings.

WORM JOKE!



What do you call a worm who writes music? A composer!

Send any questions, art or inquiries to:
The Worm Lady c/o R.E.A.P.S Box 444 Prince George, BC V2L 4S6
 Ph: 250-561-7327 or email: thewormlady@reaps.org

WORM DIRT CAKE

1 to 1 1/4 lb. pkg. Oreo cookies
1 (8 oz.) pkg. cream cheese
1/2 cup butter, softened
1 cup powdered sugar
3 cups milk
1 (12 oz.) tub Cool Whip (can use chocolate)
2 (3 1/2 oz.) pkg. instant vanilla or chocolate pudding
1/2 tsp. vanilla
4 gummy worms and/or other critters

This popular "novelty" cake is a hit at children's parties, especially around Halloween. You'll receive many appreciative compliments from your guests such as "Ewww, that's gross!"

It really resembles a pudding more than it does a conventional cake. If you serve it as an everyday family dessert, rather than as a fun decorative element, it's possible that your family may not understand it!

Crush Oreos. Put 1/3 of the crushed Oreos into a new, clean flower pot. Set aside.

Mix butter, cream cheese and sugar and vanilla together. Set aside.

Combine milk and pudding mix. Fold Cool Whip into the pudding.

Fold together pudding mixture and butter-cream cheese mixture.

Layer this mixture (about 1/3 of it) onto the crumbled cookies in the pot. Next, add another layer of the pudding mixture, then another layer of cookie crumbs, continuing until all ingredients are used.

As you're layering the ingredients, decoratively place several gummy worms and critters in the "soil" so they will be seen emerging. If you have a toy (clean) garden trowel, a plastic daisy, or some edible flowers, these can also be used creatively to embellish the presentation.

Chill in refrigerator for 3 to 4 hours before serving.