

Ohio Farm to School Newsletter

National, Regional and State Updates

April 2017



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Ohio Farm to School

By Carol Smathers

Ohio Farm to School

State Lead



NATIONAL
FARM to SCHOOL
NETWORK

OHIO

In January, Columbus City Schools (CCS) launched “Ohio Days: My Plate, My State”. The school district now serves one meal each month that is sourced in Ohio. Here are the local foods that CCS has served or plans to serve for “Ohio Days” this year:

- January -sliced turkey, gravy, dressing, salad greens, apple, milk
- February - meatball sub with salad greens, bun, milk
- March - Swedish Meatballs, egg noodles, pizza, milk
- April - Lo mein, milk
- May - Pizza burgers, milk

Putting the “Ohio Days” meals together has reinforced that local procurement is not easy. It has taken time, collaboration among community partners, and a champion within the district to make it happen. CCS Food Service Director, Joe Brown, is that champion. Last fall he made a bold commitment to serve monthly locally-sourced meals across all 110 school buildings in the district. Community partners that make up the district’s Farm to School Working Group are the City of Columbus, the Mid-Ohio Regional Planning Commission, and OSU Extension’s Farm to School program.

Here are just a few of the challenges the group has tackled so far:

- Purchasing - Ohio-grown apples in the middle of winter.
- Finding affordable, locally-raised beef and a way to transport it to a processor that will prepare a ready-to-eat entrée that meets USDA school meal standards.
- Procuring washed, ready-to-eat salad greens grown in Ohio greenhouses.
- Finding affordable, locally-sourced strawberries.

Here are just a few of the challenges the group has tackled so far:

- Finding a company that will make an Ohio-sourced pizza.

The USDA’s Economic Research Service released a report last month about the factors common to schools that are successfully serving local foods on a frequent basis. This study looked at schools that ambitiously provide not just monthly, but *daily*, access to local foods.

The major findings in the USDA study are:

- Local foods were served in school meals in more than one-third (35%) of all U.S. school districts during the 2011-12 school year.
- About one in five (19%) of school districts served at least one locally sourced food item daily.
- The local food categories most frequently served (offered daily or more than weekly) were milk—by 15.4 percent of school districts—and locally produced fruit, offered by 14.5 percent.
- School districts more likely to serve local foods daily were
 - relatively large (enrollment above 5,000)
 - urban districts
 - districts in counties with higher density of farmers’ markets
 - districts with higher per capita income
 - more highly educated (greater rates of college attendance)
 - in states with more legislated policies supporting farm-to-school programs

The Columbus City Schools district has many of those factors in its favor. Together with community partners, CCS will overcome many challenges and offer even more great Ohio-sourced meals in 2017-18!

Ohio Success Story

Bowman & Landes Turkeys kicks off Ohio Days at Columbus City Schools

When Columbus City Schools food service director Joe Brown and his team selected the first meal to serve for Ohio Days: My Plate, My State, they wanted to start out with something really popular such as a turkey dinner. After some researching they then selected Bowman and Landes turkey raised near New Carlisle.

Bowman & Landes Turkeys, Inc. raise their own turkey from day one to harvest and process them on the farm. Turkeys have been raised by the Bowman & Landes family farm since 1948 through a partnership that began with Dennis Landes and Kenneth Bowman. Their original mission to produce the highest quality free range turkeys using home grown grains has not changed and continues to drive their organization. They are committed to quality and excellence with the grain they grow, the turkeys they produce, and the customers they serve.

Today, the partner's families farm more than 2,000 acres and raise 80,000 turkeys per year. It is led by Carl Bowman, Steve Landes, Stan Landes and Anita Bowman- Hamber. Their turkeys are raised free-range and without antibiotics. Drew Bowman, another family member involved in the business, feels their birds are happier and healthier. "We needed to find ways to differentiate ourselves from our competition, although only a couple of other growers of 1,000 birds or more are left in the state," he said.

They are not strangers to selling to local universities who do scratch cooking such as; Otterbein, Denison, Oberlin and Antioch as well as restaurants, but this was their first sale to a school. Anita explained that selling to institutions has greatly impacted their business.

"Joe at Columbus City Schools gave us plenty of lead time to get the order of 4,000 pounds of cooked turkey roast containing both light and dark meat along with our oven roasted turkey deli meat ready for his school," said Anita. Some of the other products they sell are:

- Turkey bacon
- Raspberry chipotle turkey breast
- Retail meat and deli
- Ground and smoked turkey
- Turkey sausages
- Smoked turkey tail is very popular now!



Their retail shop on the farm is open year round besides offering everything turkey, they also carry cheeses, breads, pies – local products. As you can imagine their busiest time of year is before Thanksgiving. They hire one hundred extra employees to handle the demand. Their products are also available at grocery stores in parts of Ohio and surrounding states. The local healthy food movement has sure helped our business, said Drew. "We think educating our customers on our process and how we source our products helps promote our business," he added.

"It has helped our business that Columbus City Schools thought of our turkey, and at the end of the day we are happy to help young children receive a healthier lunch. We look forward to providing products that work well in more schools and forming relationships with their representatives," Drew concluded.

There was a lot of excitement in the lunch room when the turkey dinner was served. The children really enjoyed the Ohio grown lunch on January 25th. Along with the Bowman and Landes Turkey there was dressing and gravy from Sandridge Foods of Medina, Salad mix from Waterfields of Cincinnati and an apple from Baughman Orchards of Rittman.

This was the first of the monthly meals planned by Columbus City Schools. The future Ohio Meals are held on the third Thursday of each month. There are plans to continue the program through next school year.



Events & Webinars

Ohio Agricultural Research and Development Center
Ohio State University Extension



**Ohio and West Virginia
Food Hub Network Meeting**

Save the Date!
Tuesday May 16, 2017
9:00 A.M.-3:00 P.M.

Wittmeyer Conference Room, Waterman Agricultural and Natural Resources Laboratory
2490 Carmack Road, Columbus, Ohio 43210

Followed by an afternoon tour of the Mid-Ohio Foodbank
3960 Brookham Drive Grove City, Ohio 43123

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Ohio Cooperative Development Center
OSU South Centers
CFAES provides research and related educational programs to clientele on a
nondiscriminatory basis. For more information, go osu.edu/cfaes/university.

The **OSU Extension Direct Marketing Team** brings you easy access to direct marketing resources thanks to the contributions of numerous collaborators . The Direct Marketing team will be hosting monthly webinars on various topics. All of the webinars will start at 12 noon and be **FREE!**

<https://southcenters.osu.edu/marketing/direct-marketing-webinars>

Webinar: How to Bring Farm Fresh into Schools with New USDA Meal Pattern Recipes

Thursday, April 13, 4pm ET

The Lunch Box, a program of the Chef Ann Foundation, is launching fifty new tried and true, farm-to-school recipes to bring farm fresh meals to your students. Join their upcoming webinar to see all the new recipes and menu cycles and how they credit toward the school and child care meal patterns. Hear from Andrea Northup from USDA Farm to School and Jerilin Nunu from USDA Farm to Summer and Child Care about how school districts across the nation are procuring food from local and regional farms and ranches. They'll also share best practices for lunchroom-based nutrition education. Go to - <http://www.farmentoschool.org/resources>

Be Counted in the 2017 Census of Agriculture

In just a few months, America's farmers and ranchers will have the opportunity to make a positive impact on their operations and communities by taking part in the Census of Agriculture. Conducted every five years by the USDA's National Agricultural Statistics Service (NASS), the census captures a complete count of all U.S. Farms and ranches and those who operate them. NASS is in the final stage for preparing the 2017 Census of Agriculture mailing list. If you are new to farming or didn't receive a 2012 Census of Agriculture questionnaire there is still time to be counted by signing up at <https://www.agcounts.usda.gov/cgi-bin/counts/>. Simply click on the 'Make Sure You Are Counted' button below and provide the requested information.



Save the Date! GREAT LAKES GREAT APPLE CRUNCH 2017

Noon on Thursday, October 12th

Register now: www.cias.wisc.edu/applecrunch

NFSN Welcomes Maximilian Merrill as Policy Director

NFSN is pleased to announce that Maximilian A. Merrill, Esq. MS, has joined our team as Policy Director. An environmental lawyer, policy analyst, hydrologist and farmer, Maximilian has over a decade of experience in agriculture policy and family farm advocacy at the local, state and federal levels. Based in our D.C. office, he will lead the development and implementation of our organization's policy priorities, cultivate policymaker and coalition partnerships, and mobilize NFSN partners and stakeholders around key policy issues. Meet Maximilian during NFSN's April Policy Group Call on Thursday, April 20 (details above), and read his full bio [on our blog](#). Be sure to reach out to him with your policy questions, challenges and successes! Maximilian can be reached at maximilian@farmtoschool.org.



The 2016-2017 Farm to ECE Mini-Webinar Series is a series of 12 webinars that will cover various topics in Farm to ECE. Webinars will be 15 minutes of presented material with time for questions and answers following.

This series is designed for early childhood program staff including food service directors, cook staff, administration, teachers, and family day care home providers, and can also be beneficial for those seeking to support farm to ECE efforts.

<http://foodsystems.msu.edu/events/farm-to-early-child-care-mini-webinar-series>



On-going resources:

- Finding local farms, buyers, or restaurants that purchase/serve local foods, visit **Ohio MarketMaker**: www.ohiomarketmaker.com
- Finding farms in and around Ohio that sell directly to the public through local farmers' markets, CSA's, and on-farm sales, visit **OEFFA's Good Earth Guide** <http://www.oeffa.org/search-geg.php>
- GroundWorks Community** URL: www.edweb.net/schoolgardens
- Ohio Proud** is a resource for identifying local farms and food producers: <http://www.ohioproud.org/>
- National Farm to School Network** <http://www.farmtoschool.org/about>

School and Youth

1. Community Grants Program (United Fresh Foundation) Purpose: Provides grants to local community organizations that provide children with access to fresh fruits and vegetable after school, on the weekends, during summer breaks, and in other creative venues. Eligibility: Nonprofit organizations. Funding: Up to \$2,500. Deadline: April 20, 2017.
2. School Fruit and Veggie Grants (Skoop and Chef Ann Foundation) Purpose: Awards school projects that help kids learn about and eat more fruits and vegetables. Sponsored by Skoop and Chef Ann Foundation. Eligibility: Schools participating in the National School Lunch Program. Schools with greater than 50% free and reduced eligible enrollment encouraged to apply. Funding: \$2500/school. Deadline: Available until funding is depleted.

Rural

1. Community Facilities Grant and Loan Program Purpose: Provides affordable funding to develop essential community facilities, including local food system facilities, in rural areas with populations under 20,000. Funding: Varies. Eligibility: Public bodies, community-based nonprofits, federally-recognized Tribes. Priority is given to small communities (populations of 5,500 or less) and low-income communities. Deadline: Rolling.
2. Rural Business Development Grant Purpose: Supports development of small rural businesses, including projects related to land acquisition/development, community economic development, and feasibility studies. Funding: \$10,000 to \$500,000. Eligibility: governments/authorities, nonprofits, universities, federally-recognized tribes, rural cooperatives. Deadline: Applications are accepted through local or state Rural Development offices once every year.

Food Systems and Food Security

1. Developing Healthy Places Purpose: Kresge Foundation seeks to fund nonprofit or government initiatives that build healthier and more equitable food systems, transportation infrastructure, and land use. Eligibility: Nonprofit 501(c)3 organizations, government entities. Funding: Varies. Deadline: Rolling.
2. Surdna Foundation/Local and Regional Food Grants Purpose: Fund projects that develop regional food infrastructure, reduce barriers to access, strategize financing, or link organizations to more effectively advance regional food efforts. Preference is given to projects that address low-income communities of color and combine food supply efforts with infrastructure construction. Eligibility: Non-profit organizations. Funding: Need-based. Deadline: Rolling.

ODA Offers Grant Money



The Ohio Department of Agriculture is offering a Specialty Crop Promotion Program RFP for 2017. Grant awards will range from a minimum of \$25,000 up to maximum of \$150,000. Specialty crops are identified as fruits, vegetables, dried fruit, honey, maple syrup, tree nuts and nursery crops (including floriculture). Go to:

http://www.agri.ohio.gov/public_docs/forms/Specialty%20Crops/2017%20SCBG%20RFP.pdf

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Ohio Farm to School Newsletter

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