

Ohio Farm to School Newsletter

National, Regional and State Updates

September 2014



Contents:

Farm to School Updates.....	Page 1
News.....	Page 2-7
Funding Opportunities.....	Page 8-9
Events/Webinars	Page 10
USDA Updates.....	Page 15
Contact Information.....	Page 16

Start Planning for Farm to School Month!

There are so many ways everyone can celebrate Farm to School in October. The National Farm to School Network has developed resources and activities to promote Farm to School Month in schools, communities and media outlets. Spread the word about Farm to School Month and go to www.farmtoschoolmonth.org

See page 4 to learn how you can participate in Ohio Apple Crunch Day with us on October 24!

State, Regional and National

2014 Ohio Farm to School Regional Workshops Announced!

Thank you to those that have been able to attend the workshops in Perrysburg, Mt. Orab, and Athens! If you were unable to attend any of the first three workshops, the presentations can be found online at the Ohio Farm to School website. If you would like to attend a workshop in-person, there are two more workshops coming up in 2014.

Goal

Increase capacity of local communities to provide locally produced foods in schools.

Objectives

Through discussion and written materials, participants will:

- Develop an awareness of current practices in Farm to School—the benefits and opportunities for Farm to School programs & the processes and procedures of implementing a Farm to School program.
- Identify purchasing and marketing processes and other procurement methods that apply directly to Farm to School.
- Identify the three C's of Farm to School —Classroom, Cafeteria, Community—and ways producers and schools can increase involvement in each area.
- Recognize how Farm to School functions regionally and unique ways to connect with the local food system.
- Gain resources and strategies for connecting local producers with local school food service.
- Identify and use direct marketing tools to develop networks for procuring and supplying local foods.
- Identify food safety practices and guidelines that apply to using local foods in school food service and minimal standards producers need to meet regarding food safety.

Workshop Sessions

What's happening with Farm to School?

Purchasing Local Foods for Schools

Food Safety

Making Connections with Local Producers

The Education Connection

Upcoming Workshops:

Region	Date	Location	Venue
Northeast	09/26/14	Canton	Walsh University
Central	10/24/14	Columbus	Mid-Ohio Foodbank

For more information please visit the [Ohio Farm to School website](#).

Northeast Farm to School Regional Workshop

The Northeast Farm to School Workshop will be held on Friday, September 25th at Walsh University prior to the Hunger Dialogues. Registration for the Northeast Farm to School Workshop can be combined with registration for the Hunger Dialogues or on it's own. For registration information please visit the [online registration](#).

First Annual Ohio Hunger Dialogue Featuring Keynote Speaker Ambassador Tony Hall

Date(s): Sep. 26, 2014 - Sep. 27, 2014

Event Time: All Day

Location: Walsh University
2020 East Maple Street
North Canton, OH 44720

One in six households in Ohio face food insecurity, the 10th worst state in the United States. Worldwide, 1.2 billion people suffer from hunger and malnutrition.

Walsh University's Office of Global Learning and Office of Service Learning, in conjunction with Ohio Campus Compact, invite university administrators, faculty, and students to join with community partners and the general public in a dialogue to address issues of hunger in our local and global communities. The goal of this dialogue will be to seek solutions to domestic and global hunger through the teaching, research, and service activities of Ohio's colleges and universities.

Based on the models of dialogues already held in Kansas and North Carolina, Ohio will be the third state to host a state-wide meeting of higher educators devoted to seeking hunger solutions.

A native of Dayton, Ambassador Tony Hall served Ohio for more than 20 years as a member of the U.S. House of Representatives, representing Ohio's 3rd District. He then served as U.S. Ambassador to the United Nations Missions on Food and Agriculture and is now the Executive Director of the Alliance to End Hunger, a policy and advocacy group based in Washington DC.

[Click here to register online.](#)

For more information, visit the [Hunger Dialogue webpage](#) or contact Dr. Douglas Palmer, Executive Director of Global Learning, by email at dpalmer@walsh.edu or by phone at 330-490-7043.

News

State, Regional and National

Farm to School Month is celebrated in October to promote connections between schools and local food. The Farm to School Month website offers fact sheets, posters, a communications toolkit, a calendar full of things you can do to be part of farm to school all month long and more! Visit <http://farmtoschoolmonth.org> and check out our suggestions below for 3 great options.



1. Take part in the Ohio Apple Crunch on National Food Day, October 24, 2014! Ohio Apple Crunch is an event that can happen anywhere, anytime and celebrates eating local and learning about local foods. It's easy! **Just bite into an Ohio grown apple and snap a photo.** Crunch with your class, crunch with your family, crunch with your friends, and don't forget to crunch with us! We want to see all the crunchin' and we will be crunchin' too! **Show us your crunches by using #OhioApple Crunch or #OHFarm2School on Facebook and Twitter.**



2. Host your own event for Food Day, October 24 at your home, office, school or campus. Food Day is a nationwide celebration and movement towards healthy, affordable and sustainable food in our food system. Check out their focus areas, follow their blog, and learn how you can get involved. For more info go to <http://foodday.org>, and show us your Food Day event by using #FoodDay2014 on Facebook and Twitter.

3. Do you know if your area schools participate in any Farm to School projects? October is a great month to find out! The USDA Food and Nutrition Service released The Farm to School Census that can tell you if your school supports F2S projects and what they are. If your school did not fill out the census survey, consider connecting with the school to find out why. Take a look at the F2S status for your school at <http://www.fns.usda.gov/farmtoschool/census#/state/oh>.

News & Resources

State, Regional and National

Green Apple Day of Service

NFSN is partnering with the Center for Green Schools at the U.S. Green Building Council (USGBC) to promote the Green Apple Day of Service on September 27, and we would love to have your help spreading the word. USGBC is working to ensure that every student has the opportunity to attend a green school within this generation, and their Green Apple Day of Service event encourages people to organize or volunteer for school improvement projects on September 27. Many of these projects involve school gardens, where community volunteers come together to help weed, construct raised beds, or install rain-collection barrels for easy watering. Promotional materials are attached, and more information can be found here: <http://www.mygreenapple.org/>

Release of National School Food Network Evaluation Framework

NSFN is delighted to announce that the National Farm to School Network (NFSN) is ready to release "Evaluation for Transformation: A Cross-Sectoral Framework for Farm to School Evaluation" next week. Their core partners and several others in the field have played a critical role in the development of this 100+ page document, either as a participant in discussions or short courses, contributor, reviewer or author, and NFSN is indebted to them for the time and effort spent on a truly collaborative process to create this pioneering resource for the farm to school and farm to preschool movement. View the framework at <http://www.farmentoschool.org/resources-main/evaluation-framework>

SNA's ANC 2015 Call for Proposals is Now Open!

The School Nutrition Association is seeking proposals for presentation at its Annual National Conference, July 12-15, 2015 in Salt Lake City, UT. To view the Call for Proposal guidelines and to submit your application form, please visit, www.schoolnutrition.org/CFP. **Online submissions will be accepted until September 30, 2014.** If you have additional questions, you may contact SNA's Education Center at education@schoolnutrition.org

Association of Maternal and Child Health Programs Workshop Proposals

The deadline to submit a proposal for the 2015 AMCHP Annual Conference has been extended to Aug. 22! The theme is *AMCHP 2015: United to Build Healthier Communities*. The conference will be held at the Hyatt Regency Washington on Capitol Hill in Washington, DC from Jan. 24-27. Click [here](#) for complete information about submitting your session proposal and for the online submission system. **The deadline for submissions is Friday, Aug. 22, 2014 at 8 p.m. PST.** You will be notified about the outcome of your submission by Tuesday, Sept. 30, 2014.

News & Resources

State, Regional and National

Student Loan Forgiveness For Farmers Survey

The National Young Farmers Coalition is building a campaign to tackle the issue of student debt as a barrier to new farmers, and they have a survey they would like to circulate to better estimate the impact of the problem. The issue was referenced in this weekend's *New York Times*: "[Don't Let Your Children Grow Up To Be Farmers.](#)" Please share this survey link with anyone you know who is farming or who is considering farming: <https://www.surveymonkey.com/s/StudentLoanStories>

A Photo History of American School Lunches

A photo survey by Bon Appetit.

Written by Michael Y. Park

Did you know anthropologist, Margaret Mead, was one of the first people to work on the creation of scientific guidelines for children's nutrition (Recommended Daily Allowances)? Learn how much the Great Depression affected the growth of school lunch programs and more by checking out this photo slideshow that traces the beginnings of school lunch in America.

View the photo survey at <http://www.bonappetit.com/entertaining-style/trends-news/slideshow/history-of-school-lunch/?slide=1>

BENEFITS OF LOCALIZING: "The 25% Shift - The Benefits of Food Localization for Northeast Ohio & How to Realize Them"

This article focuses on 16 counties in Northeastern Ohio and the progress towards meeting local demands with 25% local product and the barriers faced by communities. Download the full article at <http://www.neofoodweb.org/sites/default/files/resources/the25shift-foodlocalizationintheNEOregion.pdf>

Garbage Gardens: Growing Plants From Food Scraps

July 23, 2014 | By Amy Beth Graves

There are all types of plants you can grow from food scraps -- some that are edible and some that are simply beautiful. The next time you have a garlic clove or potato that have started to sprout or the root of a green onion, don't toss them. Instead, plant them in soil or water and watch them come back to life. There are all types of plants you can grow from food scraps -- some that are edible and some that are simply beautiful. Lori Fry of Folsom & Pine, a grower of edibles and bedding plants in Orient, shared tips on how to give food scraps new life with a group of youngsters who enjoyed sampling some fresh produce and took home the top of a walla walla onion to grow at home. Below are her tips, along with some from Illinois Extension and Purdue Extension.

Avocados - Take a ripe avocado seed and plant it in a six-inch pot filled with potting mix. Or stick three toothpicks into the seed about one-third of the way down from the pointed top. Suspend the seed using the toothpicks for support in a glass of water so the wide bottom (where the roots will emerge) is in the water. Place in sunny window. Once the seed forms roots, plant into a six-inch pot of soil so the seed is about an inch deep. Grow as a houseplant indoors in the winter and move outdoors in the summer.

Carrots, turnips, beets - Cut off 3/4 to 1 inch of the top of the carrot with the green stalks attached. Set the carrot tops in a shallow pan of pebbles and water or moistened rooting media such as vermiculite or perlite and put in the sun. The carrot tops will grow into a fern-like plant (the bitter greens are edible). Beets and turnips can be grown the same way.

Ginger - Take leftover ginger and plant pieces with "eyes" (little bumps) in moist potting soil. The plant should remain indoors or someplace that is warm and humid. The ginger will begin to sprout in about three weeks. After four months, you can start to harvest pieces of the root. Cover it back up with soil so it can continue to grow.

Pineapple - Cut off the leafy top, leaving about 1/4-inch of the fruit attached. Scoop out the pulp and let the top air dry for a few days. Then press the top into a pot or pan of moistened rooting media such as vermiculite or perlite. Keep the media moist at all times. Roots should begin to form in about a month or two. Repot the top into potting soil and place on a sunny windowsill.

Onion - For large onions, cut off the root end of the onion and plant root end down just beneath the surface of soil in a sunny location. Keep soil moist and harvest a few months later when the leaves begin to wilt. For green onions, cut about one inch up from the bulb and plant root end down in a pot or outside. Leave about 1/4 to 1/2 inch sticking out of the soil and cut off the green tops as they grow. Or you can regrow green onions by placing the white bulb roots down in warm water in a sunny location. Change the water every couple of days.

Romaine lettuce - Cut about 3 inches of the plant from the bottom and place in about 1/2 inch of water. Place in a cool, sunny location. The lettuce will start to regrow in just a couple of days.

Source: <http://ourohio.org>

Funding Opportunities

Scotties Facial Tissues annual Video and Essay Contest: TREES ROCK!

Tune into a webinar Sept. 16 at 5 PM, for more about the contest and classroom resources from Scotties.

Did you know that Scotties Facial Tissues (which plant 3 Trees for Every 1 they use) puts on an annual Video and Essay Contest called TREES ROCK!? The contest is for 3rd through 8th graders in the 50 United States and Washington D.C. They are sure you are always looking for ways to engage your kids in the classroom or in a club. TREES ROCK! is an excellent way to get kids to be creative on their own or as a team when learning about trees and the environment.

There are lots of prizes to be won and 2 schools will receive \$10,000. To learn more, check out their videos on the Growing School Gardens Home Page. To download all of the important documents to get started, go to www.scottiestreesrock.com

Robert Wood Johnson Foundation Culture of Health Prize

The RWJF Culture of Health Prize is awarded to communities that are working to build a Culture of Health. In 2015, up to 10 winning communities will each receive a \$25,000 cash prize and have their accomplishments celebrated and shared broadly to inspire locally-driven change across the nation. RWJF wants to hear how your local leaders and community members are creating solutions that give everyone the opportunity for a healthy life. More details and how to apply . **Deadline September 17, 2014**

Captain Planet Foundation Offers Grants for Hands-On Environmental Education Activities

Grants of up \$2,500 will be awarded to support high-quality educational programs that enable children and youth to understand and appreciate our world through hands-on learning projects that improve the environment in their schools and communities.

Deadline September 30, 2014

Notah Begay III Foundation Native Strong: Healthy Kids, Healthy Futures – Capacity Building Grants

The purpose of the *Native Strong: Healthy Kids, Healthy Futures Capacity Building Grant* is to support: 1) Community Health Assessments (new or ongoing): to better understand the root causes of childhood obesity and type 2 diabetes which will result in strategies and an action plan to address this health issue; or 2) Community Planning and Capacity Building: to create a community-driven action plan to address childhood obesity and type 2 diabetes (i.e. host stakeholder convening, coalition building and collaboration efforts). **Deadline September 12, 2014**

Applications Invited for Terri Lynne Lokoff/ Children's Tylenol National Child Care Teacher Awards

Fifty pre-K teachers will be selected to receive grants of \$1,000 in honor of their dedication to providing high-quality child care.

Deadline December 8, 2014

Funding Opportunities

Fruit Tree Planting Foundation - Orchard Donations

The Fruit Tree Planting Foundation (FTPF) is dedicated to planting fruitful trees and plants to alleviate world hunger, combat global warming, strengthen communities, and improve the surrounding air, soil, and water. FTPF programs donate orchards where the harvest will best serve communities for generations, at places such as community gardens, public schools, city/state parks, low-income neighborhoods, Native American reservations, international hunger relief sites, and animal sanctuaries. Recipients must be nonprofits, public schools, or government entities. In addition, the "Fruit Tree 101" program creates outdoor edible orchard classrooms at public schools of all levels, across the country, to provide generations of students with environmental education opportunities and a source of organic fruit for improved school lunch nutrition.

Deadline: Rolling

Home Depot's Retool Your School Campus Improvement Grant

Home Depot's Retool Your School program provides grants through a two-tier structure for campus and facility improvements at historically black colleges and universities. The program awards Tier I and Tier II grants based on a combination of consumer voting and advisory board panel selections. The college with the highest score will receive a \$50,000 Tier I grant; thirteen other applicants will receive Tier II grants of \$10,000 each. An additional three Campus Pride grants of \$25,000 each will be awarded to the schools with the most votes and social media activity, as determined by Home Depot. Grant funds will go toward an improvement project at each school that is likely to have impact on the lives of students, faculty, and alumni for generations to come. **Deadline: Rolling**

Awesome Food \$1000 Project Grants

Each month, Awesome Food will give one applicant \$1,000 to help pull off an awesome idea involving food. The ideas must relate to food in some form, and the definition will be more inclusive than exclusive. Examples could include educating the public about DIY-farming, creating an ad-hoc eatery in a subway car, or recording videos of immigrants' recipes. Anyone is eligible to apply: for profit, nonprofit, individuals, companies, schools, adults and children. Applications are reviewed as they are received. One grant is awarded each month.

Deadline: Rolling

The Pollination Project is a nonprofit organization that provides \$1,000 seed grants to individual change makers. The Project has granted numerous awards to various small agriculture related operations who want to bring change into a community. The Project has received repeated media reports on how the organization is impacting small agricultural practices. New grants are awarded daily and there is no deadline for when to apply. Please [click here](#) to navigate through the organizations website for detailed information. We hope to have someone from the Project speak at a future meeting. **No deadline.**

Simply Organic 1%

The Simply Organic 1% fund supports and promotes the growth of organic and sustainable agriculture, including research, education and efficient/quality improvement projects.

Deadline: Rolling

Events & Webinars

Goats: Kidding around at Farm City Day

Sept. 6 | 9 AM to 1 PM

Muskingum County Fairgrounds,
Zanesville

Cost: Free | No registration
required

Farm Bureau, OSU Extension, SWCD, Farm Service Agency, and the Chamber of Commerce are hosting the 20th Annual Farm City Day. Come out and visit the more than 40 displays and exhibits. There will be breeds of goats, pack goat demonstrations, a scavenger hunt, kid's make and take crafts, story telling, a baking contest, a quilt contest, the Home Depot VIP Goat Building Contest, wagon rides and much more. For information, contact Muskingum County Farm Bureau at muskingum@ofbf.org or 800.964-8184

Taste of Fairfield: Local Foods “Chopped” competition

Thurs, Sept. 4 | 4:30 PM to 7 PM

JD Equipment, Lancaster

Cost: Free | No registration required

Join Fairfield County Farm Bureau for its Taste of Fairfield. Sample food from more than 25 vendors and watch meat cooking demonstrations and a local food preparation competition.

For information, contact Fairfield County Farm Bureau at 740-474-6284 or fairfield@ofbf.org.

Putting Local on the Menu: Five Best Practices and a Cost Calculator Training

Thurs, Sept. 4 | 3:30 PM - 4:45 PM ET

Cost: Free

Register at <https://www2.gotomeeting.com/register/734901394>

Several institutional cafeterias and mid-priced restaurants are using clever techniques to source substantial amounts of local food, while maintaining their own affordability and profitability. This webinar, led by Anthony Flaccavento, will present the results of SCALE Inc.'s research into how these kitchens are successfully putting local on the menu, while staying within their tight budgets.

Seasonal High Tunnel Workshop

Sat, Sept. 06 | 09:30 AM to 01:00 PM

1662 Crawford Street (near E. 89th & Harkness Rd)
Cleveland, OH 44106

High tunnels are simple, open- framed, plastic-covered structures, also known as hoop houses, which will help to extend the growing season. Most are rectangular in shape and have a soil floor, but not electricity.

For more info, see workshop flyer here:

http://cuyahoga.osu.edu/other-links/Seasonal%20HT%20Workshop%20Flyer%2009_6_14%20-2.pdf

Events & Webinars

Vermicomposting

Sept. 10 | 6 PM to 8 PM
Ka-La Healing Garden Center,
2251 E. 73rd Street,
Cleveland 44103

Put your kitchen scraps to good use! Composting with worms is a simple way to reduce your garbage and create a wonderful, nutrient and mineral rich amendment for your plants. We'll build a bin, learn how many worms we need to start, and the right amount to feed them. For more information contact [Jacqueline Kowalski](mailto:Jacqueline.Kowalski@osu.edu) at 216-429-8200 ext. 217 or Kowalski.124@osu.edu

Farm to School in Child Nutrition Reauthorization 2015

Tues, Sept. 9 | 1:00 PM - 2:00 PM ET

Register at <http://www.farmtoschool.org/resources-main/farm-to-school-in-child-nutrition-reauthorization-2015>

For the last year, National Farm to School Network (NFSN) has been engaging in dialogue with partners and gathering information on how farm to school can be lifted up in the 2015 Child Nutrition Reauthorization. Please join NFSN in a conversation about specific opportunities to support farm to school in CNR2015, and how you can partner in this effort in the coming months.

1st Annual Highland County Farm Tour

Sat, Sept. 13 | 1:30 PM | Register by Sept. 8

Hosted by Highland County Farm Bureau and the Highland Soil & Water Conservation District, four stops will be made at the following: J Boeckmann Farms, Roberts Farm, Millstone Creek and Boike Farms. A country style meal will be served at J Boeckmann Farms, following the farm tour. Activities, including a Square Dance, following the meal will be hosted by the Farm Bureau Young Ag Professionals.

Call Highland County Farm Bureau for reservations at 937-378-2212, 888-378-2212 or email abch@ofbf.org by Sept. 8. Pre-registration is required to attend. Children required to ride in car restraints must ride in personal vehicles with car seats.

Huron County Farm Tour

Sat, Sept. 13 | 1 PM to 5 PM

Farms in Huron County

Cost: Free | No registration required

Experience agriculture in Huron County on this drive-it-yourself farm tour. Visit four diverse farms in southwestern Huron County including Bar Lee Jerseys dairy farm, the Muck Crops Agricultural Research Station, which is part of Ohio State University's Ohio Agricultural Research and Development Center, and Feichtner Farms Inc. beef farm. For information, contact Huron County Farm Bureau at 888-292-6442 or huron@ofbf.org.

Webinar: Culture is Health - Sovereignty and Food Systems

Tues, Sept. 23 | 1 PM - 2 PM

This is a 4-part series co-sponsored by the National Medical Association, APHA and Healthy Food Action.

Register once for all four. You may attend as many as you like, but are not required to attend all four.

Register at

<https://attendee.gotowebinar.com/register/6792619366332103426>

Case Studies of Funding Sources for Local Food Systems in Midwest Communities

Tues, Sept. 16 | 10 AM to 11 AM ET

Cost: Free | No registration required

Presented by Linda Naeve and Christa Hartsook (Iowa State University) and North Central Regional Center for Rural Development (NCRCRD)

Support for and interest in local food systems is increasing in communities throughout the country. Much of the efforts are through “grassroots” organizations that seek funding support for their projects and programs. This project focused on seven programs in Midwest communities and how they utilized several grant sources to accomplish their goals. Linda and Christa will discuss the increased awareness in local foods and report on the case studies of funding support for community local foods programs. To join the webinar go to <http://connect.msu.edu/ncrcrd>. The webinar will be recorded and archived at http://ncrcrd.msu.edu/ncrcrd/chronological_archive.

Farm Science Review Bus Trip with Lorain and Cuyahoga County Farm Bureaus

Wed, Sept. 17 | 6:30 AM to 8:45 PM

Farm Science Review, London

Cost: Farm Bureau member: \$20; nonmember: \$30 | Register by Sept.12

Registration: Contact Farm Bureau at 440-877-0706, lorain@ofbf.org or cuyahoga@ofbf.org.

Join fellow Farm Bureau members on a chartered bus to Farm Science Review. Tour hundreds of demonstration areas and explore several million dollars worth of equipment. Garden displays, farm safety, home safety and health information, plus arts and crafts exhibits will be available. The fee includes charter bus transportation and admission. The tour will stop for dinner on the return trip at participant’s own cost.

Events & Webinars

Composting Field Trip

Sept. 27 | 9 AM to 3 PM
Ohio Agricultural Research and Development Center (OARDC), Wooster, OH
Registration is required by September 15th. \$10.00 fee for this field trip, fee will be waived if you have attended at least 4 OSU Extension workshops this season.

Visit OSU's Compost Research Center located on the Ohio Agricultural Research and Development Center's (OARDC) Wooster campus and a commercial composting facility. Tour the facilities and find out what local research is contributing to compost system development! For more info contact Nicole Wright at 216-429-8200 ext. 249 or wright.1128@osu.edu

Learning Tree Farm Seventh Annual Autumn Fest

Sat, Sept. 27 | 10 AM to 4 PM
Learning Tree Farm, Dayton
Cost: Free | No registration required

The annual Autumn Fest features pony rides, hay rides, conservation exhibits, demonstrations, sheep herding, kids games, farm animals and more. Montgomery County Farm Bureau volunteers will be on hand to answer questions about agriculture and the organization's local activities. For information, contact Montgomery SWCD at 937-854-7645 or visit MontgomerySWCD.org.

The 2014 Leave No Child Inside Summit

Sat, Sept. 27 – 28, 2014 |
Location: [Camp Wyandot](#), Hocking Hills (Approximately a 50 minute drive from downtown Columbus)
Register at http://kidsandnature.org/blog/?page_id=2752

Enjoy the beauty of the Hocking Hills at Camp Wyandot! Please join us for all or part of the weekend. Activities will include hikes, boating, common meals in the dining hall, camp fires, discussions. The keynote speaker is ... NATURE! Our unstructured format will let our natural surroundings shine through as the convener and inspiration. For more info go to <http://us1.campaign-archive2.com/?u=5dfe58b7fe35bc2c3d4026cd7&id=dcc7e95c96&e=b2da0f2e45>

Lorain County Fall Farm Tour

Sat, Sept. 27 | Noon to 5 PM
Farms throughout Lorain County
Cost: Free | No registration required

Lorain County Farm Bureau invites you to the 2014 Fall Farm Tour. This drive-it-yourself tour will showcase the diversity of agriculture in northern Lorain County. Farms featured on the tour include: Klingshirn Winery, Windy Ridge Farm, Fitch's Farm Market, Tommy Hricovec's farm and Willoway Nurseries. For information, contact Lorain County Farm Bureau at 440-877-0706 or lorain@ofbf.org, or visit northcoastfarmbureau.org for a full brochure.

Events & Webinars

Webinar: Fruit Trees in the School Garden

Oct 21, | 4 PM ET

"Fruit Trees in the School Garden" with Leo Buc, Director of Common Vision. To participate in the live session, log in at <http://www.instantpresenter.com/edwebnet11> at the scheduled time.

Night out with 'Farmland'

Sun, Sept. 28 | 6 PM to 10 PM

Sidney Auto-vue Drive In, Sidney

Cost: Free with canned food item donation | No registration required

Shelby, Logan and Auglaize County Farm Bureaus are sponsoring a screening of the film Farmland. This fun-filled evening features live music by local band Shelby County Line, a chili cook off and fun activities before the movie. Join us to become inspired by agriculture and the people who make it great. For information, contact Shelby County Farm Bureau at 877-775-7642 or shelby@ofbf.org.

Webinar: Building Healthy Food Systems, Overcoming Historical Trauma

Wed, Oct 15 | 2 PM to 3 PM

Register at

<https://attendee.gotowebinar.com/register/6792619366332103426>

This is the final session of a 4-part series co-sponsored by the National Medical Association, APHA and Healthy Food Action. Register once for all four. You may attend as many as you like, but are not required to attend all four.

The Farmland, Food and Livable Communities Conference

Oct. 20 – 22

Lexington, KY

Join American Farmland Trust this fall in Lexington, KY, for our first-of-its-kind national conference on Farmland, Food and Livable Communities. Our focus will be the challenges faced by American agriculture in the 21st Century.

For more information on the Conference and to Register, go to <http://www.farmland.org/news/events/national-agricultural-landscapes-forum/2014National-Conference.asp>

USDA Updates

USDA Releases Request for Applications for Unprocessed Fruit and Vegetable Pilot

Agriculture Undersecretary Kevin Concannon announced the release of a [Request for Applications](#) from states interested in participating in the Pilot Project for Procurement of Unprocessed Fruits and Vegetables authorized by the 2014 Farm Bill. Under the pilot, up to eight states across five regions will be granted flexibility in using a portion of their USDA Foods entitlement dollars to purchase locally-grown unprocessed fruits and vegetables for the National School Lunch Program (NSLP). View [more information](#) about this pilot project online, and also see attached application information.

Tools for Schools is a new online toolkit where you can find all of USDA's best resources on school meal topics (e.g., fruits and vegetables, whole grain-rich foods, and reducing sodium) and implementing Smart Snacks. In the toolkit, you will find policy documents, nutrition education materials, Smarter Lunchroom strategies, kid-friendly recipes, and success stories from other schools.

Local Procurement Resources

This year, the farm to school team at USDA has been busy thinking about new ways to make buying local foods easier for schools and working on lots of resources that help explain the process. Now, all of these new materials have been compiled into one central place on the [Food and Nutrition Service website](#). Highlights include: The newest resource for purchasing local foods, *Procuring Local Foods for Child Nutrition Programs* covers procurement basics, defining local, where to find local products, and the variety of ways schools can purchase locally in accordance with regulation, A series of a dozen recorded webinars from the Finding, Buying, and Serving Local Foods series that we held earlier this year to showcase the variety of ways school districts can purchase local foods. Their growing set of fact sheets, which provide readers with a quick reference on procurement topics ranging from using the DoD Fresh Program to purchase local foods to opportunities for farmers to sell to schools, Policy memos and regulations that provide background and answers to some of the most commonly asked questions about local procurement.

Smart Snacks Infographic

New standards on foods and drinks sold through vending machines, a la carte lines, school stores, and fundraisers will take effect this year. USDA is calling the guidelines Smart Snacks. [Check out this infographic](#) from the USDA to get a better idea of what the snacks will look like.

Thank you to all of our partners and supporters!



Ohio Farm to School Newsletter

Put together by:

Carol Smathers, Ohio Farm to School State Lead

Jacalyne Adkins, Ohio Farm to School Program Assistant

Stacy Haight, Ohio Farm to School Program Coordinator

For Ohio Farm to School inquiries or to submit information, e-mail farm2school.osu.edu

Follow Ohio Farm to School on Facebook and Twitter!

