Ohio Farm to School Newsletter

National, Regional and State Updates

February 2016



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Ohio Farm to School Success Stories: Cuyahoga County & Akron City Schools

We are continuing our series of Ohio's farm to school success stories to inspire and encourage more activity in schools and institutions across the Buckeye state! This month, we visit with the Cuyahoga County Board of Health and two area farmers, and then learn about the partnership between Hattie Larlham and Akron City Schools. See pages 2 and 3 for sneak peaks of the stories (see our website for the full versions!) – then keep reading to learn about upcoming events, webinars, funding opportunities, and resources related to farm to school activities throughout the state. Don't miss page 7 for an update about 2017 USDA Farm to School grants!

OHIO FARM TO SCHOOL CELEBRATES:

Akron City Schools

Written by Amy Fovargue and Carol Smathers

Regional Food Hubs and Farm to School

Regional food hubs are organizations that aggregate, distribute, and market food products from producers within that region. By combining products from farms of all sizes, food hubs help make it possible to meet the needs of wholesale, retail, and institutional buyers, including schools.

When it comes to Farm to School, food hubs help address the challenges faced by school food service staff to find local producers with consistent and sizable amounts of produce, to cut and clean foods that come directly from farms, and to manage multiple deliveries and billings. Food hubs that successfully enable farm to school efforts range from businesses that focus solely on schools to organizations that serve diverse markets. A variety of food hubs operate throughout Ohio and help make it possible to bring locally grown and processed foods to schools.

Our Farm to School success story this month features the Hattie Larlham Food Hub. This food hub processes fresh produce from Northeast Ohio farmers, as well as sustainably-grown produce from its one-acre organic farm called "Hattie's Gardens", to sell to families and schools, while offering work training opportunities and career skills to individuals with developmental disabilities.



Read the full story here:

http://farmtoschool.osu.edu/2016/03/07/food-hub-enables-akron-city-schools-to-source-local-organic-foods/

Providing Local Foods for Akron City Schools

Akron City Schools' partnership with Hattie Larlham began after the district received a USDA Farm to School planning grant in 2015 for \$44,999. The district wanted to establish a Farm to School program which would ultimately serve all 22,000 students. In recent years, the district has made efforts to provide healthier meal options for students. Their goal is to increase the amount of fresh local fruits and vegetables to help improve students' health, quality of life and longevity. Curriculum will be developed to align with the concept of making healthy choices, the importance of eating locally grown foods, and the benefits that sustainable farming brings to people and the environment.

"The barrier for Farm to School for some of the new school facilities is that the kitchens are designed with only heating capacity and not preparation areas which local and fresh produce require," said food hub manager Zac Rheinberger. Zac grew up in California and started to work in a restaurant at a young age. He has remained in the industry and has consulted for some restaurants in the Cleveland area. His goal in his role as food hub manager is to aggregate and distribute as much produce as possible to three Akron City schools. The food hub sells local foods to other schools, including Sharon Lynn, a school for girls, and Old Trail School.

Hattie Larlham to Open New Food Hub Facility in 2016

Zac is eager for Hattie Larlham's new food hub facility to open this spring. The facility will be located in a food desert in Akron with 600 square feet of retail area that will feature locally grown foods. Signage will educate consumers about the mileage of the produce and its transportation mode. According to Zac, the hub has operated out of the former BF Goodrich cafeteria in downtown Akron while the construction of a new facility was underway.

At the new facility canned tomato sauce and acidified foods will be produced, as well as baked goods. The facility will have a two stage blast chiller and cold storage so they can capture tomatoes and peppers at their peak then produce value added products for institutions. It will be certified to produce sauces, frozen goods, bakery goods. Organizers plan to make anything from pasta sauce to frozen peas, hot sauces, jellies and bottled juices. The hub will also have a dehydration room to make herb blends and soup stocks.

OHIO FARM TO SCHOOL CELEBRATES:

Cuyahoga County

Written by Amy Fovargue and Laura Kington

"Adults have made decisions about what children eat all of their lives. Now the students are making those decisions – and connections to local foods!" said Alison Patrick, program manager of Children & Family Health Services at Cuyahoga County Board of Health.

Patrick is the grant manager for the 2016 USDA Farm to School Grant for Cuyahoga County. The Cuyahoga County District Board of Health will use the \$100,000 awarded to engage multiple school districts in an effort to expand their farm to school programs. The project will facilitate connections and leverage partnerships across the supply chain to improve access to healthy, locally grown foods and to strengthen the regional food system's economy, enhance connections to the classroom, and create a Harvest of the Month program.

They are also using the grant money to revitalize a school greenhouse, start up four school gardens, hold a five-week science program called Veggie U for third grade classes, host parent engagement activities such as meet the farmer nights, and provide taste testing for new items on the menu.

It all began when the South Euclid District passed a policy to implement Farm to School. They will overhaul the kitchen by adding a blast chiller. At first, "we had a lot of push back from the food service directors. We needed to do a lot of myth-busting, but we used our position as a health department to influence how this looks." Patrick said. The district plans to expand their efforts from providing more produce to including grass-fed beef on the menu.

Patrick explained that they did surveys with food service directors asking them how much they spent on produce, because she had heard produce is the easiest to procure locally in schools. Patrick and her staff asked the directors, "What do you need support with and how can we help you?" By examining what was already purchased that could be swapped for local products and setting achievable goals with the food service directors, they identified opportunities for farm to school together.

"Last year while this preparation was happening, Brooke Gammie of Quarry Hill Orchard had called and said she wanted to sell her apples to the schools and asked me her how she could she do it. Five years ago this was not a conversation, but now it is," exclaimed Patrick. They both realized they needed to investigate how to bring local producers into the schools, so when time came to write the Farm to School grant, they focused heavily on the procurement side.

In addition to visiting schools to discuss what's available locally, Patrick and Gammie have both been busy helping producers get GAP training (which isn't mandated by food service directors, but is considered in the decision-making process), helping redesign an online producer order form to ease collaboration for producers and schools, and providing professional development for teachers so they can create Harvest of the Month programs and kits that have consistent messaging teaching why fresh, local food is important and where food comes from.

Gammie has told kitchen staff, "I am not GFS, where you talk to different people about different aspects of the purchasing relationships – I am the sales representative as well as the person for billing and delivery".

"Historically, it had been a challenge to find a buyer via normal wholesale channels that needed smaller apples; the small mouths at the schools are perfect fit for our smaller apples!" she said.

Relationship building is important. The schools have initiated a "meet the farmer" night and offered tastings for the whole family. Patrick says this is paying off. More students are eating their lunches than last year. The success is two-fold, she says: it supports the local economy and it helps kids recognize the food not only tastes better, but why it is important to eat local.

Another farmer who participates in "meet the farmer" night is Farmer Floyd from Once Red Basket Farm, who sells to the South Euclid schools. Farmer Floyd tells them "The lettuce you are eating, I grew." Patrick says the kids love interacting with him. Students will run up to Floyd when they see him in the community and ask him when he is bringing more food to school,

because it tastes better. Read the full story here:

http://farmtoschool.osu.ed u/2016/03/07/cuyahogacounty-board-of-healthlocal-farmers-collaboratefor-farm-to-schoolsuccess/



JH Weilnau Farm

Farm to School – for Summer!

Summer is a great time to experiment with farm to school!

Summer is a fantastic time of year to add variety to keep meals tasting great. In Ohio, USDA's Summer Food Service Program (SFSP) aligns well with the peak growing season, allowing schools and nonprofit organizations to serve products in their freshest state. There are numerous benefits to "bringing the farm" to summer feeding sites. Sponsors can increase participation by improving the quality of meals and keeping kids engaged through hands-on activities. Schools can develop continuous, year-round farm to school programming, and test out cooking techniques and recipes using local foods. Regional producers benefit from a reliable outlet for their products during the summer months. And kids and teens get fresh, healthy meals and participate in activities at meals sites, staying nourished and engaged while school is out!

USDA Resources

- <u>Farm to Summer Fact Sheet</u> Use this fact sheet for summer meal program tips on incorporating local foods and agriculture-based activities.
- <u>Local Foods and Related Activities in Summer Meal Programs</u> SP-07-2016, SFSP-07-2016

 This policy memo provides guidance on the incorporation of local foods and nutrition and agriculture-based activities into Summer Meal Programs. Published November 12, 2015.
- <u>SFSP Toolkit</u> Find local foods guidance for <u>state agencies</u>, <u>sponsors</u>, and <u>partner</u> organizations, along with tips for starting a summer meals site at farmers markets.
- <u>SFSP Handbook</u> (pdf) Sponsors can find guidance on procurement and tips on targeting local foods.
- <u>SFSP Webinar Series</u> Listen to presenters discuss incorporating local foods in summer meals, building awareness about summer programs, engaging in partnerships that help boost participation and increase access, and more.

Contact the Ohio Department of Education to get started!

For more information on how Farmer's Markets can partner with Ohio Summer Food Service Sponsors, please contact: Mary Forster, Education Program Specialist, SFSP at (614) 752-1460 or e-mail: mary.forster@education.ohio.gov

Ohio Farm to School Update

Get Involved with Ohio Farm to School This Year!

Join Our Stakeholder Input Calls

We have begun our stakeholder input calls with producers and parents this past month – and they were great! Join us to share your experience with farm to school, learn from your peers, and to help inform Ohio Farm to School's work this year – including the regional workshops!

We'll be holding various stakeholder input calls every other month this year – let us know if you want to be involved by emailing Laura at Kington.10@osu.edu.

Our next calls will be for:

- Producers on March 29th at 3pm,
- Parents on April 5th at 10am,
- OSU Extension educators on April 26th at 3pm.

Not an Extension educator, producer, or parent? Email us to get involved!

Save the date for our regional workshops next October!

In farm to school month 2016 (October!), we will convene six regional workshops across Ohio. At each workshop, we will share regional success stories and provide trainings and resources, as well as facilitate relationship-building between parents, producers, food service staff, and other farm to school stakeholders!

- October 11: Southeast Ohio
- October 13: Northeast Ohio
- October 14: Northwest Ohio (note date change)
 - October 20: Western Ohio
 - October 27: Central Ohio

Or just get in touch...with questions, stories to share, or anything else!

State, Regional and National

2016-2017 School Grants for Healthy Kids

Action for Healthy Kids is accepting School Grants for Healthy Kids applications for the 2016-2017 school year. Schools may apply for School Breakfast grants (\$500 - \$5,000) to pilot or expand their School Breakfast programs or Game On Grants (\$500 - \$2,500) to fund physical activity/nutrition initiatives. **Deadline to apply is April 1**.

More information, webinars, and to apply: http://www.actionforhealthykids.org/tools-for-schools/apply-for-grants

New: Institutional Procurement Guide

Instituting Change: An Overview of Institutional Food Procurement and Recommendations for Improvement is a new guide put out by the John Hopkins Center for a Livable Future. This report reviews the literature and key information resources regarding institutional food service procurement systems, presents the potential benefits of a largescale shift among institutional procurement policies, discusses some of the existing barriers to the adoption of policies that favor regionally and/or sustainably produced food, and provides recommendations and tools for influencing institutional food procurement practices. It aims to clarify gaps in the literature and resources— namely, information about food service management companies' rebate pricing systems and the potential socioeconomic, environmental, health, social justice, and animal welfare-related benefits of reformed procurement policies. Finally, this report is intended to serve as a resource for those seeking a better understanding of institutional food service procurement policies and provide a rationale for working toward reform.

Read the full report: http://www.jhsph.edu/research/centers-and-institutes/johns-hopkins-center-for-a-livable-future/_pdf/research/Instituting-change.pdf

The Radical Origins of Free Breakfast for Children

In this article, scholars review the history of free breakfast in the United States, tracing it back to the Black Panther Party and women's organizations of the 1960s. Unlike free lunch — which has existed formally since 1946 and has attracted great adulation and intense ire during its long tenure —school breakfast has usually flown under the radar of both nutritionists and public policy theorists. Even less known are the more revolutionary connotations of offering free breakfast to children.

Read the full article: http://www.eater.com/2016/2/16/11002842/free-breakfast-schools-black-panthers

Ohio School Breakfast Challenge & Showcase

The Ohio School Breakfast Challenge encourages all schools to give their students the best start they can with healthy breakfast through proven strategies, tools, and on-going support. Learn more about the Challenge here: http://www.ohioschoolbreakfastchallenge.com/about/#news. This month, all Ohio schools that participate in the National School Breakfast or Lunch Program are invited to celebrate "National School Breakfast Week". Anytime during the month of March schools can participate by creating a unique, fun event or activity for students to enjoy breakfast at school. **Final report is due April 8**th. All participating schools will receive a school breakfast poster and are entered in a drawing to win prizes that supports your school breakfast program. All prizes will be awarded by May 15, 2016.

Sign up for the showcase here: http://www.surveygizmo.com/s3/2535916/633a931af2aa

State, Regional, and National

Every Kid Healthy Week – Mini Grants

Ohio Action for Healthy Kids wants to assist schools with their Every Kid Healthy Week celebrations. We are providing mini grants to selected schools ranging from \$100-\$500 depending on the size and scope of the event. Please contact Kristen to request an application or for additional info at

koconnor@actionforhealthykids.org. Applications will be due March 18th.

Learn more about Every Kid Healthy Week, April 25-29: http://everykidhealthyweek.org/

Foods Expected to be Available through the USDA

The USDA released their lists of commodities expected to be available this year for purchase through their food distribution programs. Check out the lists to understand what school food items can be paid for through these programs.

Full listing here: http://www.fns.usda.gov/fdd/foods-expected-be-available

Students in Chicago Public Schools Design School Meals

Chicago's Healthy Schools Campaign promotes Cooking Up Change Chicago, a dynamic competition that challenges Chicago Public Schools culinary students to create healthy school meals that taste great and appeal to their peers. Students creating healthy school lunches is a great way to empower youth, develop peer learning networks, and get high schoolers excited about eating healthy.

Read more here: https://healthyschoolscampaign.org/chicago-focus/school-food/cuc-celebration-lunch-2016/

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 <u>OEFFA's searchable on-line directory</u> .	
☐ Farm to School Webinars: National Good Food Network Website: http://www.nqfn.org/resources/nqfn-cluster-calls/farm-to-school NGFN offers four recorded webinars on the topic of Farm to School at this time: "Food Hubs and Farm to School", "Market-Based Models for Increasing Access to Healthy Food: Defining What Works", "School Food FOCUS", and "National Farm to School Network". You can also sign up from their website to receive notice of upcoming webinars.	
☐ GroundWorks Community URL: www.edweb.net/schoolgardens	
☐ Ohio Proud is a resource for identifying local farms and food producers: http://www.ohioproud.org/	

State, Regional and National

Get Ready Now! Prepare to Apply for the National Farm to School Grant

Exciting change is underway with the USDA Farm to School Grant Program! The Child Nutrition Act, the authorizing legislation for the grant program, is currently in the reauthorization process in Congress – the Act is expected to increase the funding available in the grant program!

In anticipation of change, there will be a delay in the release of the FY2017 request for applications from February to September – making now the perfect time to prepare to apply! **Applications will be opened in September, due in November, and awards announced in May, 2017.** You can help to ensure your project earns a share of the available funds by doing the following now:

1. Gather your team!

 Recruit a dedicated, diverse team of teachers, administrators, school food professionals, and parents from your school to develop a plan of action. If your school has a School Wellness Team, that's a great place to start.

2. Find a grant writer

• An experienced grant writer can save you time and help to ensure that your application communicates your vision clearly while meeting the application requirements.

3. Connect with supporting organizations

• Taking time to develop relationships with local organizations can be key to a successful long-term farm to school project. Find professional partners in your community who share in your vision.

The purpose of the USDA Farm to School Grant Program is to assist eligible entities in implementing farm to school programs that improve access to local foods in eligible schools. In past years, the USDA has awarded up to \$5 million in competitive grants for training, supporting operations, planning, purchasing equipment, developing school gardens, developing partnerships, and implementing farm to school programs.

The USDA shares grant program information through their Farm to School E-letter. Sign up here to stay up-to-date on the FY2017 RFA and National Farm to School Program.

Check out the archived FY2016 RFA and find more guidance here: http://www.fns.usda.gov/farmtoschool/farm-school-grant-program

On-Going 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

Let's Move Salad Bars to School Foundation believes

that salad bars + schools

= more fruits and vegetables
for children. They could get a
free salad bar (or multiples for
multiple school sites) into your
schools by end of November. A
fairly easy application is now
open, and must be initiated by
the school district nutrition
director. For great ideas for
other equipment, recipes and
procedures with real-world
examples go
to http://www.saladbars2scho

Deadline: Rolling

ols.org/

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

On-Going Funding Opportunities

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

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

Deadline: Rolling

Healthy Playground Makeover Sweepstakes

Anyone can now enter on behalf of a Pre-K or elementary school to win our annual Healthy Playground Makeover Sweepstakes. Entering once a day, everyday increases the chance to make a big difference at a local school. Enter today! Little kids have a chance to make big changes too! Pre-K Schools and Head Start programs are eligible to enter to win a Smart from the Start Award. Ten schools will be awarded a \$2,500 grant and one grand prize winning school will receive a \$20,000 grant. The grants go toward making healthy improvements at the school, and incorporating energy balance concepts into classrooms.

Learn more at http://www.togethercounts.com/at-school/win-for-your-school/sweepstakes

Deadline: Rolling

USDA Requests Applications for Rural Child Poverty Nutrition CenterThis grant will support strategies to reduce child food insecurity in rural communities.

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. We hope to have someone from the Project speak at a future meeting.

Deadline: Rolling

Micro-Grants/ Karma for Cara Foundation

These grants are awarded to children 18 and under to fund service projects in their communities, with ideas including rebuilding a playground or turning a vacant lot into a community garden.

Go to
http://www.ysa.org/karma_for_cara_foundation
Deadline: Rolling

Events & Webinars

Save the Date! 2016 State Food Policy Summit

May 3 | Columbus, Ohio

Mark the afternoon of **May 3rd** on your calendars for the 2016 State Food Policy Summit.

This year will feature nationally recognized experts and address a range of state food policy topics such as **state legislative trends** from across the country, the **upcoming farm bill**, and federal initiatives around **nutrition and health**. Please join us to learn about the current what is happening across the nation and envision future policy priorities for strengthening Ohio's food system.

The State Food Policy Summit, held by the John Glenn College of Public Affairs, is the single annual event for food policy interests to join together across the state. The Summit is intended to inspire action by fostering awareness of food policy activities and possibilities at the state level.

- Tuesday, May 3rd
- · 1:00-5:00pm
- Nationwide and Ohio Farm Bureau 4-H Center

Members of local food policy councils are also invited to attend the Pre-Summit session from 9:30am-12:30pm - this session will provide opportunities for training and coalition-building for local food policy councils.

Please share this invitation within your own networks!

Registration, along with a detailed agenda, will be available at the end of March.

USDA Webinar Series: Planning for Farm to School Success in 2016

Preliminary results of the 2015 Farm to School Census tell us that more than 1,700 school districts don't yet have farm to school programs, but are interested in starting one. The USDA is here to help! Through this 11-part series, we'll guide you through the USDA Farm to School Planning Toolkit. Served up in bite-sized 30 minute webinars, we'll offer questions to consider and helpful resources to reference when starting or growing a farm to school program. Guest speakers will join the webinars to share their hands on farm to school experiences.

Upcoming webinars:

Promoting Your Farm to School Program: March 17, 2:00 PM

School Gardening: March 31, 2:00 PM **Curriculum Integration**: April 7, 2:00 PM

More info and to register: http://www.fns.usda.gov/farmtoschool/videos-and-webinars

Events & Webinars

OSU Extension Small Farm Conferences

March 11 - 12 | Wilmington, Ohio

April 2 | Wooster, Ohio

Join OSU's 2016 Small Farm Conferences, offered in two different locations in Ohio on two weekends in spring. Each conference offers a special Friday night panel discussion, a variety of educational sessions on Saturday to help you improve your small farm operation and a trade show featuring small farm service providers.

For more information or to register: http://agnr.osu.edu/small-farm-programs/small-farm-conferences-and-trade-shows

Buckeye Summit on Food Security

April 14 | Columbus, OH

The summit is an interactive town hall, with break-out sessions and group discussions where you will contribute your energy, your insights, your passion and your ideas for tackling the complex issue of food security. This inaugural event

For more information or to register: https://buckeyesummit.osu.edu

Action for Healthy Kids: Webinar Series

Action for Healthy Kids is hosting a webinar series this winter! Below are the upcoming sessions related to farm to school.

- March 9: Growing Your School Gardens
- March 15: Engaging Your Parent Community in School Health and Wellness
- March 16: Get Recognized as a Health Promoting School: The Role of School Nutrition Staff
- March 22: Partnering for School Health
- March 23: Wanted! Help with Wellness Policies

For more information and to register for webinars: http://www.actionforhealthykids.org/events/webinars

Save the Date! National Farm to Cafeteria Conference June 2016

Register now – early bird registration open through March 31

Save the date for the 2016 National Farm to Cafeteria Conference, to be held June 2-4, 2016 in Madison, Wisconsin. The National Farm to Cafeteria Conference is a biennial event that convenes a diverse group of stakeholders from across the farm to cafeteria movement who are working to source local food for institutional cafeterias and foster a culture of food and agricultural literacy across America. The conference is hosted by the National Farm to School Network, in partnership with local host organizations.

For more information or to register: http://farmtocafeteriaconference.org/

USDA Resources

Dig in to USDA Team Nutrition resources!

Team Nutrition offers a variety of materials that can enhance your farm to school program, including curriculum, event ideas, posters, and stickers. All Team Nutrition materials are available for download on the website and print copies can be provided for free to any school operating the National School Lunch Program. Go to http://www.fns.usda.gov/tn/team-nutrition

Here are a few of our favorites:

- **Dig In! Standards-Based Nutrition Education from the Ground Up**: Explore a word of possibilities in the garden and on your plate using ten inquiry-based lessons to engage 5th and 6th graders in growing, harvesting, tasting, and learning about fruits and vegetables.
- The Great Garden Detective Adventure: Discover what fruits and vegetables are sweetest, crunchiest, and juiciest through a series of investigations and fun experiences connecting the school garden to the classroom, cafeteria, and home with this eleven-lesson curriculum for 3rd and 4th graders.
- **Popular Events Idea Booklet**: Discover fun ways to promote nutrition and physical activity at your elementary or middle school with ideas for 20 themed events, from scavenger hunts to try-day Fridays!
- Make Today a Try-Day! Stickers: Use these fun stickers as part of your taste-testing event and order posters to match!

Tools for Schools is an 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. Visit http://www.fns.usda.gov/healthierschoolday/tools-schools

USDA Local Food Directories

Local and regional food systems, including farmers markets, are one of USDA's four key pillars to revitalize rural economies and improve access to fresh, healthy food for millions of Americans. Four USDA Local Food Directories are now available online to give potential customers, business partners and community planners easy, one-stop access to the most current information about sources of local foods. The four directories are: National Community-Supported Agriculture (CSA) Enterprise Directory, National Food Hub Directory, National On-Farm Market Directory, and National Farmers Market Directory. For more information on the launch: http://blogs.usda.gov/2014/09/30/the-easy-way-to-find-local-food-usda-launches-new-local-food-directories/

The USDA Farm to School Planning Toolkit

Just getting started with farm to school? The USDA has a comprehensive, easy to understand guide for how to begin a farm to school project. The Farm to School Planning Toolkit guides you though questions to consider and helpful resources to reference when starting or growing a farm to school program. It is designed for use by schools, school districts, and community partners. The toolkit is filled with tips and examples, insights from others, and lists of resources for further research. Each school district is unique, so browse the topics to find the resources most relevant to you and your implementation team! Visit http://www.fns.usda.gov/sites/default/files/f2s/F2S_Planning_Kit.pdf

Thank you to all of our partners and supporters!











United States
Department of
Agriculture

National Institute of Food and Agriculture





Ohio Farm to School Newsletter

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