Ohio Farm to School Newsletter

National, Regional and State Updates

June 2016



Floyd Davis of Red Basket Farms shares about his produce with a class

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Happy June from Madison, WI!

Ohio Farm to School is in Madison, WI for the National Farm to Cafeteria Conference – and we are so excited to get home and share our new resources with all of you! In this month's newsletter, we have lots of news updates and resources, a new Farm to School success story featuring a local farm, upcoming events like OEFFA's farm tour series, funding opportunities, and resources related to farm to school activities throughout the state. *Don't miss page 8 for an update about 2017 USDA Farm to School grants!* News from the OSU Extension Farm to School Program

NATIONAL FARM TO CAFETERIA CONFERENCE EXPLORES *"MOVING* FORWARD TOGETHER"

By Carol Smathers Ohio Farm to School State Lead

Over 1000 Participants

Farmers, school food service directors, teachers, distributors, parents, non-profit representatives advocates, and others gathered in Madison, Wisconsin early this month to share the latest Farm to School procurement, serving, and education practices. The National Farm to School Network hosted a meeting for all state leads and program staff (including Carol Smathers and Laura Kington from Ohio) followed by the conference attended by over 1000 individuals from across the country.

Hot Topics

Here are some areas/opportunities that hold potential for Ohio:

- USDA Farm to School Census (raw data release later in June)
- Student involvement in Farm to College
- Farm to Early Care and Education
- Empowering Youth through Local Foods
- Farm Credit partnerships
- Forward contracting
- Specially formulated products for the school market, such as the unique Asian turkey burger and 2-oz turkey hot dogs created in Minnesota
- Chefs in Schools





Ohio Attendees

Attendees from Ohio included a farmer, school food service director, school nurse, child nutrition program manager, public health professional, chief operating officer, and foundation director. This diverse group explored Farm to School successes and challenges in Ohio. They exchanged information, signed up for Ohio Farm to School stakeholder calls, and made plans to share their experiences in future F2S success stories that will be shared through our newsletter and website.

Ohio Native Deb Eschmeyer

Food Corps co-founder, Deb Eschmeyer gave the opening plenary presentation. Eschmeyer served as Communications Director for the National Farm to School Network before stepping into her current role as a senior White House Policy Advisor for Nutrition and the Executive Director of Let's Move! Eschmeyer encouraged conference goers to continue to think big and innovate to restore the connection between food, community and place while serving healthy, delicious food in schools and other institutions. Closing plenary speaker, Executive Chef Matthew Raiford, reminded us that there is much work remaining in the current Farm to School movement. And while, as his talk was titled< "Rome Was Not Built in a Day", he required everyone to work hard every day, find creative solutions, and report back to everyone at the 9th National Farm to School Conference what they did and how it worked.

Chef Raiford also reiterated the phrase "Many hands make light work". Let's roll up our sleeves find more creative and sustainable ways to bring the Farm to Schools in Ohio.

More information

http://farmtocafeteriaconference.org/8/

OHIO FARM TO SCHOOL CELEBRATES: Red Basket Farms

Written by Amy Fovargue

A Need for a Farmer to Fill

Floyd Davis of Red Basket Farms, Kinsman, OH noticed a couple of years ago that there is a dramatic interest in Farm to School, and spotted a new trajectory for his operation. "We are one of very few farms that can grow produce during the school year with our hoop houses. We are getting healthier foods into the schools and trying to make a difference in the cafeteria. Our biggest challenge is having the capacity to meet demand from our customers. We are being contacted weekly by new customers," he said.

Through the years, Red Basket farmers have heard from shoppers at the farmers markets about how bad school lunches are. There has been a tremendous interest in the area serving local foods in the schools; so Red Basket has moved to expand production. "We currently have 20,000 square feet of growing space (almost half an acre) in high tunnels," Davis reported.

The farm to school sales began in 2010 when Alison Patrick, program manager of Children and Family Health Services at Cuyahoga County Board of Health sent out a survey to farmers to see if they would be interested in selling food to schools. Davis sent his reply back right away, as he was interested in the venture.

The name "Red Basket" stems from the color of basket Davis would use in his first garden to gather the produce. Once he started selling at farmers markets in 2005, he used red baskets to display the produce and decided to have that name be their brand.

More Than a Business Transaction

According to Davis, his goal is to provide local, fresh and unique produce grown throughout the school year by using high tunnel greenhouses which help extend the season. Davis markets his produce to four public school districts, Case Western University, local restaurants, a CSA for 50 families and at a farmer's market. Through Red Basket Farms, Davis is employed fulltime along with one other fulltime person and one part time worker. Not only does Davis grow and deliver food to the schools, he is also delivering education as he does classroom visits to explain what he does and provides tastings. He has also had school field trips to his 20-acre farm. Recently in a classroom the students seemed most fascinated to see whole heads of lettuce then seeing it cut up and blended together with various greens he grew.

Growing Success for Red Basket

During the second week in May, they sold and delivered 400 pounds of salad greens to their customers. Swiss chard, celery, parsley, bok choy and Napa cabbage are a few of the varieties that they grow in the spring. His annual total F2S sales represent 40% of all sales which is in excess of 6,000 pounds of produce, not counting his apple sales.

Davis explained that new customers are always concerned with pricing, as their products cost more than national distributors charge. However, Davis explained that "when you order their product you have to cull out pieces that are bad and they don't have the shelf life that our products do. The same day we pick, we also ship. There is virtually no waste, it will last two to three weeks in the cooler. So, when you factor in the amount of product they lose with national distributors, we offer comparable prices."

Davis said that farmer's markets are a great place to start out when you first are growing produce and building your reputation, but the drawback is when the weather is bad fewer customers will come and you are stuck with finding a place to sell it. When selling produce directly to the restaurants and schools they will pick to order which is a better model for sales at Red Basket.

"In the fall, we can offer a lot of variety to the schools. At South Euclid (schools) they will buy our eggplant, summer squash and cucumbers. They have a flash freezer and cryovac capabilities. Now, we are growing produce we know schools can freeze. It's been a great part of our business; we are looking forward to expanding as we see potential for the demand. We want to grow our business so we can give good, fresh, nutritious food and trying hard to make a difference in the cafeteria," he said.

Click here to read the full story!

Ohio Farm to School Update

Join Our June Advisory Meeting Thursday, June 16th Columbus Public Health; 240 Parsons, Columbus, OH

We are seeking new voices to join our advisory meetings this year. Join us to share your experience with farm to school, and help inform Ohio Farm to School's work this year – including the regional workshops! Join us for both sessions if you are able, or just come for the morning or afternoon – RSVP to Laura Kington at Kington.10@osu.edu.

• 9:00-11:30am Farm to School Advisory Meeting

Join us to hear and share farm to school updates, including a report from the national conference. Help shape our work as we plan regional stakeholder workshops and develop new relationships with stakeholders. And hear a presentation about school lunches from special guests.

• 11:30 – noon Break/open networking

• Noon – 2pm Consensus Modeling Activity

Led by a research team from OSU and Case Western Reserve, and lunch from Angry Baker provided. Consensus modeling involves group discussion with input from all participants with a goal of generating agreement. After reviewing key themes resulting from interviews and focus groups that were conducted last year, you will be asked to complete two small-group activities to generate agreement on key Farm to School project readiness themes. The first activity will involve sorting and rank ordering Farm to School project readiness indicators. Following a discussion, groups will then use tokens to assign weights to each theme to show the importance of each theme for successful implementation of Farm to School projects.

Ohio Farm to School Update

Save the date for our regional workshops, coming in 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! Stay tuned here: https://farmtoschool.osu.edu/events/2016-farm-to-school-regional-workshops/

- October 4: Central Ohio
- October 11: Southeast Ohio
- October 13: Northeast Ohio
- October 14: Northwest Ohio
 - October 20: Western Ohio
 - TBD: Southwest Ohio

We're seeking your input for the content of these workshops!

Take a brief survey to make your opinions heard – <u>http://go.osu.edu/nwohf2s</u>

If you are interested in helping to plan your local workshop, contact Laura Kington at Kington.10@osu.edu

State, Regional, and National

Literature Review on Urban Farms

The Johns Hopkins Center for a Livable Future published this literature review provides an overview of the documented sociocultural, health, environmental, and economic development outcomes of urban agriculture. Demonstrated and potential benefits, as well as risks and limitations, of this growing field are discussed. School gardens are included!

Read the review: <u>http://www.jhsph.edu/research/centers-and-institutes/johns-hopkins-center-for-a-livable-future/_pdf/research/clf_reports/urban-ag-literature-review.pdf</u>

Menus that Source Local While Meeting Requirements

The California Healthy Kids Resource Center has a database of 140 innovative, fresh, and delicious solutions to meet the Healthy, Hunger-Free Kids Act requirements for school that can highlight seasonal produce. The recipes are all student tested, and were developed and standardized in Culinary Centers in school districts across California. Search by menu category to fit weekly menu needs. Of course California's local isn't Ohio's – but these recipes can provide a great starting point!

Browse the menus: <u>http://www.californiahealthykids.org/fm_recipes</u>

Farm to Early Care and Education Fact Sheets

The National Farm to School Network has been focused on bringing farm to school to kids even earlier. Farm to school activities are a natural fit for the 0-5 age group and offer extensive benefits in these young years. They have factsheets that can help get started with farm to early care and education, procure local foods for child care centers, and buy local for family child care providers.

Learn more: http://www.farmtoschool.org/our-work/early-care-and-education

Minneapolis Public Schools Farm to School Toolkit

"Local" means so much more than just geographic proximity. It indicates a set of values that schools are looking for in suppliers and partners. Minneapolis Public Schools (MPS) is going beyond local - they're establishing partnerships specifically with diverse, small and medium sized, sustainable farmers in the region. Their innovative Request for Proposals establishes a set of values (in addition to Geographic Preference) desired in farmer partners – values that include commitments to sustainability, equity & diversity, and community engagement. Wondering how they do it? MPS is pleased to launch the MPS Farm to School Toolkit: a case study of how MPS buys fresh, sustainably-grown produce from small and mediumsized local farmers. It's an easy-to-read summary of MPS' farm to school procurement process with lots of pictures and links to useful documents and templates. While no two school districts are alike, programs large and small can find something to glean from MPS' model.

Access the toolkit: http://nutritionservices.mpls.k12.mn.us/mps_f2s_toolkit

State, Regional, and National

Fuel Up to Play 60 School Nutrition Grants

The U.S. Department of Agriculture and the dairy farmer-founded Fuel Up to Play 60 program are providing \$35 million in grants to help schools nationwide upgrade their kitchen equipment and infrastructure to help provide students better access to healthy foods, including dairy. o That means YOUR school could receive up to \$5,000 to buy nutrition equipment, like breakfast carts or smoothie machines, to enhance the long term implementation of your school breakfast or lunch program. Ask your School Nutrition Directors to apply today – they have until June 30, 2016!

Learn more and apply: https://www.drink-milk.com/futp60-school-nutrition-grants/

Ag is Cool! Contest for Ohio Schools

The Ohio Department of Agriculture is accepting entries for the 2016 <u>"Agriculture is Cool!" Creative Expressions contest</u>. Children enrolled in school or home schooled in Ohio during the 2015-2016 academic year have until June 6, 2016 to capture their personal interpretation of why Ohio agriculture is cool for their chance to win prizes, including tickets to the Ohio State Fair. "Ag is Cool!" entries can include an original video, photograph, drawing or painting. Winners of the art contest will be recognized by the governor's office and other state officials at the <u>Ohio State Fair</u> July 27.

To learn more and apply: https://www.youtube.com/watch?v=0B8uXmMBgj4&feature=youtu.be

Congratulations to Minerva Local School District!

The votes are in – and Minerva Local School District is one in a melon! Minerva is committed to providing healthy nutritious meals to the students. Those meals include locally grown foods that are a vital part of a healthy diet, and they won the USDA contest here in Ohio.

Learn more and see how your school district compares in the USDA farm to school census:

https://farmtoschoolcensus.fns.usda.gov/find-your-school-district/ohio

On-going resources:

- □ Finding local farms, buyers, or restaurants that purchase/ serve local foods, visit **Ohio MarketMaker**: <u>www.ohiomarketmaker.com</u>
- □ 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.ngfn.org/resources/ngfn-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: <u>www.edweb.net/schoolgardens</u>

Dhio Proud is a resource for identifying local farms and food producers: http://www.ohioproud.org/

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> <u>organizations</u>, along with tips for starting a summer meals site at <u>farmers markets</u>.
- <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

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

ols.org/

Deadline: Rolling

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**

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 <u>www.scottiestreesrock.com</u>

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 <u>http://www.togethercounts.com/at-school/win-for-your-school/sweepstakes</u> Deadline: Rolling

USDA Requests Applications for Rural Child Poverty Nutrition Center

This 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

School Garden Development 101

June 16 | Cincinnati, Ohio 9 am – 3 pm

This six hour workshop is the first step in partnering with the Civic Garden Center for assistance in establishing a school garden program. This training is for teachers, parents, and community members who wish to start a school or youth garden program. The training is a full day of learning the design process for a socially and ecologically diverse garden. We share ideas and examples from other schools, teach basic gardening and composting skills, and model gardening lessons you can use in the classroom.

After participating in the training you are enrolled in our School Garden Network, giving your program access to free seeds, consultations from our staff, our monthly School Garden Calendar, and notifications of upcoming events in our School Garden Workshop Series. Join 100+ youth gardening programs in Greater Cincinnati by partnering with the Civic Garden Center to help your students grow!

More info and to register: Contact Mary Dudley at youtheducation@civicgardencenter.org or 513.221.0981

Ohio Ecological Food and Farm Association: 2016 Summer Farm Tour Series

Do you want to take a leisurely stroll through organic fields and pastures and visit with farm animals? Learn about sustainable beekeeping, biochar, profitable poultry production, raising high quality grass-fed beef, or improving your forages? Take a farm stand with an organic farmer threatened by pipeline development? You'll have opportunities to do all this and more during OEFFA's 21 summer farm tours and workshops, which are part of the 2016 Ohio Sustainable Farm Tour and Workshop Series.

Take an Organic Farm Stand Tour

- Tuesday, June 7, 2pm
- Bluebird Farm, Cadiz, OH

Snowville Creamery Open House

- Saturday, June 11, 1-4pm
- Snowville Creamery, Pomeroy, OH

Find A Way Farm Open House

- Saturday, June 11, 1-4pm
- Find A Way Farm, Langsville, OH

Pasture-Raised, Rotationally Grazed Livestock Farm Tour

- Saturday, June 25, 2pm
- Pastured Providence Farmstead, Chillicothe, OH

Sunny Meadows Flower Farm Open House

- Sunday, June 26, 1pm
- Sunny Meadows Flower Farm, Columbus, OH

More info and full schedule: <u>http://policy.oeffa.org/farmtours</u>

Events & Webinars

USDA Spring Webinar Series

This spring, USDA's Office of Community Food Systems hosted a webinar series focused on integrating farm to school strategies in native communities. Each webinar featured a guest speaker who shared tips, stories, and best practices for keeping local food traditions alive in child nutrition programs that serve tribal populations. All webinars are now online!

All webinars are now online: http://www.fns.usda.gov/farmtoschool/videos-and-webinars

Save the Date! 5th Annual Real Food Real Local Conference

July 18 - 20 | Athens, Ohio

This event brings together people from across the region, providing an opportunity for people and organizations involved in various aspects of local food systems in their communities to learn, share and network. We are returning to last year's wonderful venue, Eclipse Company Store in The Plains, just a few miles from Athens Ohio.

Whether you are a farmer, processor, involved with farmers or retail markets, a food entrepreneur, advocate or consumer, this event will have something for everyone; fresh ideas, proven approaches, great connections, and plenty of interaction and fun.

For more information: http://realfoodreallocalinstitute.org/5th-annual-real-food-real-local-conference/

Save the Date! Ohio Local Foods Week

August 7 - 14

The Ohio State University Extension Local Food Signature Program invites you to celebrate Ohio Local Foods Week during August 7-14. August is a great time to celebrate because of the availability of direct-to-consumer marketing of all products including a wide variety of fresh produce. Check with your local Extension office to see how you can participate.

For resources: http://localfoods.osu.edu/ohio-local-foods-week

Save the Date! 2016 School Garden Conference: Getting Back to Our Roots

October 7 | Columbus, Ohio

The fourth annual school garden conference, "Getting Back to Our Roots" will be hosted by OSU Extension, Franklin County on Friday, October 7th, 2016. The location is the Nationwide and Ohio Farm Bureau 4-H Center at 2201 Fred Taylor Drive, The Ohio State University, Columbus, OH 43210. Educators, after-school personnel and others are invited to attend. Whether you are a new or experienced educational gardener, do not miss the 2016 school garden conference!

Cost: \$55 includes lunch and materials For more information: franklin.osu.edu or Hogan.239@osu.edu To register: https://www.regonline.com/Register/Checkin.aspx?EventID=1805357

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 <u>http://www.fns.usda.gov/tn/team-nutrition</u>

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: <u>http://blogs.usda.gov/2014/09/30/the-easy-way-to-find-local-food-usda-launches-new-local-food-directories/</u>

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!







Action for Healthy Kids[®]



United States Department of Agriculture

National Institute f of Food and Agriculture





Ohio Farm to School Newsletter

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