

# Ohio Farm to School Newsletter

National, Regional and State Updates

August 2016



*See page 3 to learn how Shagbark Seed and Mill is Revolutionizing Farm to School!  
Photos courtesy of Shagbark*

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## Welcome Back to School!

It may be hard to believe in this heat, but Summer is coming to a close! This month's newsletter is full of ideas for how to celebrate – and how to prepare for National Farm to School Month! In addition to updates from our state team, read about how a Southeast Ohio seed mill and beanery is changing the game in farm to school, start preparing to apply for a 2017 USDA Farm to School grant, and get your calendar out for some great late summer events. Then, get ready for National Farm to School Month by preparing for the Great Apple Crunch and saving the date for a regional farm to school workshop!

## TAKE THE \$10 LOCAL FOODS WEEK CHALLENGE

By Carol Smathers  
Ohio Farm to School Director

Ohio Local Foods Week is August 7-13 this year. All across the state, Individuals, families, businesses, organizations, and schools, of course, are encouraged to feature or serve some locally grown during this week. This is a great opportunity to learn about the variety of foods grown all around us.

Agriculture is Ohio's largest industry providing one in seven jobs for Ohioans, and adding over \$107 billion to Ohio's economy. Ohio offers a unique mix of rural, urban, and metropolitan areas that helps connect consumers and small, medium and large-scale growers. Read more about Ohio agriculture at [ohioproud.org](http://ohioproud.org).

The Ohio Local Foods Week planning committee encourages everyone to try to spend at least \$10 on local foods this week and share your experience at #LocalFoodsOH. For more information about the challenge, go to:  
<http://localfoods.osu.edu/ohio-local-foods-week/take-challenge>.

The Ohio Local Foods Week toolkit contains flyers, posters, handouts, and activities with information about foods grown in Ohio. The toolkit is at:

<http://localfoods.osu.edu/ohio-local-foods-week/ohio-local-foods-week-toolkit>.

You can also follow Ohio Local Foods Week on Facebook and Twitter @OHLocalFoodWeek .

Which local foods do Ohio schools serve most? According to the USDA Farm to School Census, the top local foods that schools buy are:

- Apples
- Tomatoes
- Lettuce
- Peppers
- Cucumbers
- Watermelon
- Chicken
- Bread/rolls
- Peaches

Want to try some different local foods? According to a seasonality chart from [ohiofoodshed.org](http://ohiofoodshed.org), these foods (and MANY others) are harvested each August in Ohio:

- Blackberries and raspberries
- Cantaloupe and watermelon
- Nectarines and peaches
- Cherry tomatoes and cherries
- Corn and honey

Watch for "local" signs at your grocery store, go to a local farmers market, or, head out to a "u-pick" and get some delicious local foods.

Enjoy Ohio Local Foods Week!

Carol Smathers

# OHIO FARM TO SCHOOL CELEBRATES: Shagbark Seed & Mill

Written by Amy Fovargue

## Bringing the Staple Food Revolution to Ohio's Schools

The Farm to School movement began in order to bring fresh fruit and vegetables to school cafeterias around the country. But what about grains, beans, flour, and all the other products that come from staple crops? These crops, grown right here in Ohio, and the biggest part of our calories and nutrition, were missing from the local school food movement.

Enter Shagbark Seed & Mill, an Athens based grain mill and beanery launched to address food security in the region so the best tasting, freshest, and most nutritious staple foods reach Ohio's tables. Today, Shagbark's flour, beans, and tortilla chips can be found in the Granville, Athens City, and Federal Hocking School Districts, and at Kenyon and Oberlin College, Denison and Ohio State University.

"Ohio schools are serving up Shagbark at their taco and breakfast bars, and one middle school (Granville) even serves our popcorn," said Michelle Ajamian, a founder of the business. "We would likely be in even more schools, but it's not always easy to get products delivered outside Athens County.

The barrier to selling to universities and K-12 schools has become distribution. "Dining hall and school cafeteria staff have become accustomed to ordering from one giant distributor that generally doesn't offer crop grown in the region. Everything arrives on one truck," Jaeger said. He went on to say there are people who have been enormously helpful in changing that, including Jane Linscott at Federal Hocking Schools, John Marsh at Kenyon College, Chef Lesa at OSU, and S.K. Piper at Bon Appetit who works with Denison University.



## A Mission and a Vision

"We started Shagbark Seed & Mill to add nutrition-rich grains and beans to the local food movement, with an eye on ensuring that food access programs are not left behind," said Brandon Jaeger, who founded Shagbark in 2010 with Ajamian. "A key part of our company mission is embodied in our Good Food for All program, which we created as pricing structure so food access programs receive the lowest pricing we offer," he added.

Their interest began in 2008 when they grew test plots of grains and beans on borrowed land in Athens and Meigs counties. Today they buy from nine organic farmers throughout the state that combined produce more than 150 acres of grain and beans. In 2016, Shagbark has made over \$200,000 in organic crop purchases nearly 10,000 bushels or 28 tons of crop (5000 bushels of corn, 1000 bushels of black beans, 600 bushels of pinto beans, and hundreds of bushels each of spelt, popcorn, buckwheat, and heritage wheat).

Shagbark cleans the seed to remove the debris from the harvest. Then the grains needing milling are ground into flour, grits, and cereals and the bagging crew weighs and bags the products. This product is then passed to bakers, chefs, and tortilla makers, which use Shagbark's whole grain, and dry beans for ready to eat food schools use, like tortilla chips and tortillas.

Shagbark has an eye for integrating more products into their offerings. "We hope to produce tofu and eventually press our own oil", says Jaeger. "Anything you can make from seed crops".

"There is a special place in our hearts for selling to schools as we provide kids the best food possible," Jaeger said. "If there's a school that wants our products, we want to make it happen," he said.

**[Click here to read the full story!](#)**

**Join us at noon on Thursday, October 13, 2016**



October may seem far away, but we want to give everyone enough time to register and plan their great Crunch event. Please register to help us keep count of all the great Crunches taking place throughout the region. When you register you will receive a 2016 Crunch Guide to help plan and promote your event. The Apple Crunch is about biting into delicious local apples, but it's also about promote our great farm to school and farm to cafeteria stories throughout the region. Don't forget to share your Crunch plans through social media before **and** after the Crunch. More details can be found in the Crunch Guide.

- We are excited to launch a Great Lakes Great Apple Crunch website this year. It will be your home base for Crunch information, registration and Crunch updates: [www.cias.wisc.edu/AppleCrunch](http://www.cias.wisc.edu/AppleCrunch).
- Registration information is listed at the top of the GLGAC Facebook Page ([www.facebook.com/greatlakesgreatapplecrunch](http://www.facebook.com/greatlakesgreatapplecrunch)) This is how we will **all** share our Crunch stories this year. Take a look at all the great pictures from last year, and get some good ideas for this year.
- Please share this information widely with all of your networks. You never know who might be interested in Crunching!

### **Registration Now Open: Great Lakes Great Apple Crunch**

Last year there were 600,000 Crunches in the region. Register now and help the region get to 1 MILLION CRUNCHES on October 13: [www.cias.wisc.edu/AppleCrunch](http://www.cias.wisc.edu/AppleCrunch)

### 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!

Region	Date	Location	Venue
Central	October 4	Columbus	The Nationwide & Ohio Farm Bureau 4-H Center
Southeast	October 11	Athens	TBD
Northeast	October 13	Massillon	RG Drage and Technical Center
Northwest	October 14	Perrysburg	Hilton Garden Inn
West	October 20	Yellow Springs	The Wellness Center at Antioch College
Southwest	November 10	Cincinnati	TBD

Check out hours, agenda topics and speakers, and registration details here:  
<https://farmtoschool.osu.edu/events/2016-workshops/>

If you are interested in helping to plan your local workshop, contact Laura Kington at [Kington.10@osu.edu](mailto:Kington.10@osu.edu)

## News & Resources

### State, Regional, and National

#### ***Report: School District Wellness Policies***

School district wellness policies are often suggested as a good place to start building a team for implementing farm to school projects. The Bridging the Gap/National Wellness Policy Study District Wellness Policy Monograph has been released, which covers the first eight years of the wellness policy requirement for school years 2006-07 through 2013-14. Using a nationally representative sample of school districts, this report provides details about the characteristics of these districts as well as the individual components of wellness policies and related provisions.

**View the report here:** [http://www.bridgingthegapresearch.org/research/district\\_wellness\\_policies/](http://www.bridgingthegapresearch.org/research/district_wellness_policies/)

#### ***USDA Fact Sheet: Resources available through the Office of Community Food Systems***

The USDA created a fact sheet outlining all of the different resources that the Office of Community Food Systems has created. It outlines the Farm to School Census, the Farm to School Grant Program and all of the training and technical assistance materials they've created over the past several years. This overview is the perfect piece to take with you on Administrative Reviews or any time you want to start the conversation about how to dive into farm to school.

**Download the fact sheet:** [http://www.fns.usda.gov/sites/default/files/f2s/FactSheet\\_OCFS\\_Resources.pdf](http://www.fns.usda.gov/sites/default/files/f2s/FactSheet_OCFS_Resources.pdf)

#### ***Eat, Think, Grow: Lessons for the School Garden***

The school garden is planted and growing. There's learning to be done. Lessons about life cycles, and living and non-living things are abundant. There are observations to be made about diversity in plants and animals, and within the environment. There is data to collect, harvests to gather, and cooking to do. Eat, Think, Grow has a database of lessons perfect for the school garden, broken down into lessons for each grade level K-5.

**Check out the school garden lessons:** <http://eatthinkgrow.org/>

#### ***Action for Health Kids: Breakfast Promotion Grant***

Schools who provide universal (free) breakfast may apply to receive \$1,000 to expand their program, create excitement and interest in school breakfast and continue to increase participation. Funds can be used for taste tests, menu selection, family engagement or additional equipment. Schools will have the opportunity to receive up to one more year of additional funding based on success. Grants will be reviewed weekly. Final deadline is Friday, September 16, 2016 (contact Ellen Dillon with questions) Get your applications in early! No guarantee - grant will close once all grants are awarded or 9/16/16.

**Read more and apply:** <http://www.actionforhealthykids.org/tools-for-schools/apply-for-grants>

## News & Resources

### State, Regional, and National

#### **USDA: Four Major Rules Announced**

The Obama Administration has announced four final rules that implement important provisions of the Healthy, Hunger-Free Kids Act (HHFKA) building on the progress schools across the country have already made in the improved nutritional quality of meals served in schools. As a key component of First Lady Michelle Obama's Let's Move! initiative to raise a healthier generation, the rules will ensure that children have access to healthy snacks and that nutrition standards for the foods marketed and served in schools are consistent. The rules will also promote integrity across the school meals programs.

1. Smart Snacks in School final rule aligns the nutritional quality of snacks sold to children during the school day with the science-based improvements made to school lunches and breakfasts over the last five years. Think about selling local items a la carte or doing a FarmRaiser!
2. The Local School Wellness Policy final rule ensures that any food or beverage that is marketed on school campuses during the school day meets the Smart Snacks standards. As noted in the rule, local school wellness policies offer a prime opportunity to showcase farm to school efforts and gain buy in from the community. These examples showcase how other districts have incorporated farm to school elements in their wellness policies.
3. Community Eligibility Provision (CEP) final rule and the Administrative Review final rule. Under HHFKA, CEP allows schools and local educational agencies with high poverty rates to provide free breakfast and lunch to all students to promote access to healthy food and reduce administrative burdens on schools and families.
4. The Administrative Review final rule updates the administrative review process used by state agencies to monitor federally-funded school meal programs. It safeguards the integrity of the programs, ensures taxpayer dollars are being spent as intended, and increases accountability and transparency by publicly posting how well school food authorities are complying with various requirements.

**View the webinar:** <http://gardens.slowfoodusa.org/monthly-webinars>

#### **On-going resources:**

- ❑ *Finding local farms, buyers, or restaurants that purchase/ serve local foods, visit **Ohio MarketMaker:** [www.ohiomarketmaker.com](http://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** [OEFFA's searchable on-line directory](#).*
- ❑ **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: [www.edweb.net/schoolgardens](http://www.edweb.net/schoolgardens)
- ❑ **Ohio Proud** is a resource for identifying local farms and food producers: <http://www.ohioproud.org/>

#### 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/farmentoschool/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.saladbars2schools.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**

## 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](http://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 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](http://www.ysa.org/karma_for_cara_foundation)

**Deadline: Rolling**

## Events & Webinars

### **Celebrate 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>

### **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.

#### **Quality Hay and Grass-Fed Beef Farm Tour**

- Saturday, August 13, 10am
- Wood Farm, Fort Wayne, IN

#### **Organic Compost Farm Tour**

- Friday, August 19, 10am-3pm (tour)
- Hirzel Canning Company and Farms, Luckey, OH

#### **On-Farm Research Farm Tour**

- Friday, September 16, 1pm
- Crumrine Farms, Nova, OH

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

### **Register Now! Produce Distribution Tour for Food Service Directors**

2 pm | August 11 | Columbus, Ohio

Come tour a produce warehouse and distribution center. Sample Ohio Proud products that are either created, procured or distributed by DNO.

Don't miss the following features:

- Ohio Apple Slicing Machine
- Jeni's Ice Cream Process
- Vertical Baggers
- Tomato Wash and Repack
- Sample Ohio's fresh food

Tour is limited to 20 participants, you must register with Amy Fovargue: [Fovargue.1@osu.edu](mailto:Fovargue.1@osu.edu)

**For more information:** [localfoods.osu.edu](http://localfoods.osu.edu), [fovargue.1@osu.edu](mailto:fovargue.1@osu.edu)

## Events & Webinars

### **Free Workshop: Starting a Native Habitat for Wildlife**

August 18 | Cincinnati, Ohio

The Civic Garden Center in Cincinnati is hosting this free workshop, presented by Steve English, a National Wildlife Federation Habitat Ambassador, from 3:30-5pm. Learn fun, educational ways to attract butterflies, birds and other wildlife by planting a native schoolyard habitat! Steve will show you how easy it is to plan and develop a schoolyard habitat and get it certified. Funding opportunities, helpful handouts and an activity to get you started, will also be shared. **\*\*FREE SEEDS** for fall planting will also be distributed!

**For more information or to register:** <http://www.civicgardencenter.org/teacher-workshops/>

### **Harnessing Consumers & Communities to Help Meet U.S. Food Waste Reduction Goals**

August 26 | Columbus, Ohio

A full day conference, webinar, and networking event. The morning will feature national and local experts sharing emerging insights into current trends and best practices concerning how to help consumers and communities reduce food waste and divert food waste from landfills in support of the United States' first-ever national food waste reduction goals, which calls for a 50% reduction in food waste by 2030 by forming a broad and inclusive public-private partnership.

The afternoon will feature ample opportunity for participants to discuss current or potential waste reduction or redirection programs in their own communities and organizations.

**For more information:** <http://fic.osu.edu/events/upcoming-events/consumers-and-communities-food-waste-conference.html>

### **Register Now! 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](http://franklin.osu.edu) or [Hogan.239@osu.edu](mailto:Hogan.239@osu.edu)

**To register:** <https://www.regonline.com/Register/Checkin.aspx?EventID=1805357>

# 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 world 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 through 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](http://www.fns.usda.gov/sites/default/files/f2s/F2S_Planning_Kit.pdf)

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## Ohio Farm to School Newsletter

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