# **Ohio Farm to School Newsletter**

National, Regional and State Updates

September 2016





See page 3 to read about Arps Dairy of Defiance who buys their milk from local farmers then sells it to local schools! Photos courtesy of Wendy Bok the proud mother of Renee (left) and Sara Bok (right), and Arps Dairy

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## Fall is Here!

This month's newsletter is full of ideas as we prepare for National Farm to School Month! In addition, we have updates from our state team, and a story about how a Northwest Ohio dairy processing plant provides milk to local schools that is produced by local farmers. The RFP for the 2017 USDA Farm to School grant will be released this month, and get your calendar out for some great events. We hope to see your school registered for the Great Apple Crunch and meet you at a regional farm to school workshop! News from the OSU Extension Farm to School Program

## LET'S GET LOUD ABOUT FARM TO SCHOOL!

By Carol Smathers Ohio Farm to School State Lead

## **October is Farm to School Month**

Farm to School connects students, cafeterias and local producers. Every October we celebrate current connections and partnerships and we introduce others to the opportunities and benefits offered by Farm to School.

# Recognizing Ohio Farm to School Successes

Schools across Ohio are bringing the farm to the school cafeteria and classroom in amazing ways. Read about the following success stories at: <u>https://farmtoschool.osu.edu/category/news/success-stories/</u>

Fremont City Schools Celebrate Local in Everyday Menus (Feb. 1, 2016)

Cuyahoga County Board of Health, Local Farmers, Collaborate for Farm to School Success (March 7, 2016)

Food Hub Enables Akron City Schools to Source Local, Organic Foods (March 7, 2016)

Lighthouse Community School Garden Growing Confident Students (March 31, 2016)

Field Trips to Produce Auction Inspire Student Connections to Local Food (April 1, 2016)

**Dedicated Community Makes Federal Hocking School A Top Purveyor of Local Foods in Ohio** (April 29, 2016) School Garden Continues to Bloom in Toledo (April 29, 2016)

Red Basket Farms Offers Spring Bounty to Local Schools (May 27, 2016)

Minerva Local School District is "One in a Melon" (July 3, 2016)

Shagbark Brings the Staple Food Revolution to School! (August 2, 2016)

Arps Dairy Keeps it Local (August 26, 2016)

# Regional Farm to School Stakeholder Meetings

Meet, learn from, and begin to partner with others in your community who can make Farm to School happen! There will be five stakeholder meetings held around Ohio. More details on page 5.

## Fun and easy ways schools can get involved in Farm to School Month activities:

## "One Small Step"

The National Farm to School Network (NFSN) is launching "One Small Step". This campaign will highlight the simple ways to make progress with Farm to School efforts by starting with something small and achievable. Everyone from food service directors and teachers to students, parents, and producers, can take small steps to learn about opportunities, make connections and take actions to advance farm to school in their own schools and communities. Join in by signing the One Small Step Pledge (launches in September 2016). Sign the One Small Step Pledge at: farmtoschool.org.

## **Great Lakes Great Apple Crunch**

Show your enthusiasm for local foods in schools by gathering with students, friends, or colleagues to bite into a fresh, Ohio-grown apple and posting photos of your Crunch event.

More details will be on the Great Lakes Great Apple Crunch <u>website</u> this year.

The NFSN encourages all of us to "**Get Loud**" about Farm to School!

## OHIO FARM TO SCHOOL CELEBRATES: Arps Dairy and the Bok Family Farm

Written by Amy Fovargue

## Arps Dairy of Defiance, Ohio has been serving milk to northwest Ohio schools for 80 years.

"At Arps Dairy we get raw supply from individual dairies within our community. The milk is [literally] coming from the farmer down the road. We have a lot of loyalty with our brand, because we have a local mentality in our area. We are big supporters of our schools and especially the children of our community. We do a lot of donations to the schools for the proms, band boosters, and athletic boosters," said Adam Donaldson, Vice President of Arps Dairy.

During the school season Arps Dairy produces 3.5 million units of half pints of milk with the majority being used at schools. "We go above and beyond with our deliveries as our drivers are on a first name basis with the school cooks. We pride ourselves on being there for the schools from products to delivery. The school's primarily purchase half pints, fluid milk and some buy our bulk sour cream and cottage cheese." Donaldson said.

In the summer months the milk is used to make ice cream as the demand for ice cream goes up. "When volume slows down for half pints the volume goes up for ice cream. We serve primarily to Defiance, Putnam, Henry and Paulding counties. Although, some of our products are distributed in Columbus, Toledo and parts of Indiana and Michigan," Donaldson explained.

Other items that Arps Dairy manufactures are; chip dip, eggnog, fruit punch, orange juice, and bottled water. Arps is one of the few creameries that uses a cold separation system which they feel provides a better taste. They can process the milk from farm to store in 24 hours. Their milk is free of antibiotics and their farmers pledge not to use BST hormones.

Donaldson said, "I grew up drinking Arps milk in the schools, it is a community staple. Even my parents and grandparents drank their milk. Now, my son loves the milk! It makes me feel good to work at a place that makes a product my son loves!"



Bok Family Farms has provided milk to Arps Dairy for more than 25 years. They currently farm 1200 acres near Defiance and have470 cows which are milked on a Herringbone Double 12 system, allowing up to 24 cows to be milked at a time. The cows are registered Jerseys, which provide a high protein and high butterfat milk. The Bok's take pride in their high quality calf care. The calves are always kept in environmentally controlled conditions. If it's too cold out, they are in a heated barn that is kept a constant 50 degrees. And if it is too hot out they are kept in a cooled barn at 50 degrees. They value high quality calf care and high quality milk production to provide the best milk possible.

The Boks provide educational outreach through school field trips and youth group tours to their farm. Wendy Bok says when she gives tours of their dairy she shows students how they milk their cows and where the milk is cooled so it can be hauled to the processing plant at Arps Dairy. She shows the children where cows eat and are housed and they get to see the maternity pens. "We allow the visitors to see the calves and give them the opportunity to feed them. We also distribute promotional items such as Frisbees with our farm name," she explained The highlight of the trip, no doubt, is when they serve milk from Arps Dairy and ice cream treats.

They also promote dairy at local county fairs. This year they had four students show their dairy heifers at county and state levels. "At the fair there is a petting zoo for younger kids and we distribute dairy promotional items and had baby calves for them to pet. This activity is supervised by the local FFA chapters," she added.

"My family feels by selling our milk to Arps Dairy we supply the community and schools with quality milk, especially since Jersey cattle are known for their quality components," Wendy concluded.

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



There is still time to register and plan for a 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: <u>www.cias.wisc.edu/AppleCrunch</u>.
- Registration information is listed at the top of the GLGAC Facebook Page (<u>www.facebook.com/greatlakesgreatapplecrunch</u>) 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: <u>www.cias.wisc.edu/AppleCrunch</u>

## **News & Resources**

Ohio Farm to School Update

# Registration is now open!

During farm to school month in October, we will convene four of the five regional workshops also known as stakeholder meetings across Ohio. At each meeting, 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 and Time	Location	Venue	
Central	October 4 3 – 7pm	Columbus	The Nationwide & Ohio Farm Bureau 4-H Center	
Northeast	October 13 1 – 5pm	Massillon	RG Drage and Technical Center	
Northwest	October 14 8:30am – 2pm	Perrysburg	Hilton Garden Inn	
West	October 20 3 – 7pm	Yellow Springs	The Wellness Center at Antioch College	
Southwest	November 10	Cincinnati	TBD	
Check out agenda topics, speakers, and registration details here:				

https://farmtoschool.osu.edu/events/2016-workshops/

For more information contact Amy Fovargue at fovargue.1@osu.edu

## **News & Resources**

## State, Regional, and National

## Civil Eats: Why Farm-to-Institution Sourcing is the Sleeping Giant of Local Food

Farm to School supporters have known for a long time that institutional purchasing is a great way to make a big impact in the food system. But maybe you didn't know the details about just how much power institutions, including schools, have to help create a more just and sustainable food system – and how much consolidation there is in the industry! Learn about the power of institutions, and the organizations working to harness that power, in this article. Then get involved locally!

**Continue reading here:** <u>http://civileats.com/2016/08/29/forget-farm-to-table-its-farm-to-institution-sourcing-that-could-make-a-real-dent-the-food-system/</u>

## Edible Schoolyard: Grade 6-8 Apple Cider Lesson

Apples are coming to Ohio! Get ready for the autumn harvest, and for the Great Lakes Great Apple Crunch, by investigating some great school lessons revolving around apples. Here, the Edible Schoolyard offers a lesson for students to use teamwork to collectively press cider and learn about seasonality and apples, all while teaching students to measure volume using displacement! Find this and more lessons on Edible Schoolyard's website, then get registered for the Crunch!

Download and print the lesson: <u>http://edibleschoolyard.org/resource/g6-8-apple-cider-esyb</u>

## Local Food Action Plan Draft for Public Comment

The City of Columbus and Franklin County, together with Local Matters, have just released the new draft of their Local Food Action Plan and are seeking public comment through September 30<sup>th</sup>. The plan is an enormous undertaking, and will hopefully have a big impact on central Ohio – and drive change in the rest of the state! For central Ohioans – attend a public feedback session before September is out, or submit your comments online.

**Download the draft, comment, and find feedback sessions:** https://www.columbus.gov/publichealth/programs/Local-Food-Plan/What-s-Happening-Now/

## Minneapolis Students Gear up for a School Year Full of Fresh, Locally Grown Foods

What better way to ring in the new school year than by celebrating the bounties of local produce that farmers harvest during the back-to-school season? Minneapolis Public Schools (MPS) is hosting its <u>Fifth Annual Farm to School Community BBQ</u> – a community event built around fresh food, families and fun!

The event brings together MPS students and their families, school staff, local farmers and vendors, <u>True Food Chef Council</u> members and other community partners in celebration of Minnesota Farm to School Month and our farm to school program. Source USDA

## **News & Resources**

## State, Regional, and National

## #OHteens4Health – Health Summit by Youth, for Youth

An interactive and informative look at issues affecting teens in Ohio. Bring a team of three and be a part of our first summit to promote health action and advocacy among teens. Topics to be presented will include: sleep advocacy, positive relationships, mental health, nutrition, inspiring physical activities, cyber-safety, driving safety and more. This event is open to all youth (9-19 years) and the adults who work with them. We encourage one adult mentor per team. Recruit your team today and make a difference in your community tomorrow! **Saturday, November 12** from 10 a.m. to 3:30 p.m. at the OSU 4-H Center Columbus Campus. \$35 per person (meals and materials included).

To register contact: Amy Fovargue at Fovargue.1@osu.edu

## USDA Team Nutrition: New Resources

1. MyPlate guide to school breakfast

This infographic highlights healthy foods that are part of a balanced school breakfast. Learn about why eating breakfast is important for learning, and how parents can help their child eat a healthy breakfast at school. Print copies expected this month.

Download PDF: http://www.fns.usda.gov/tn/myplate-guide-school-breakfast

2. MyPlate Guide to School Lunch

This infographic highlights how school lunch helps kids get the nutrition they need to learn, grow, and be healthy. Print copies expected this month.

Download PDF: <u>http://www.fns.usda.gov/tn/myplate-guide-school-lunch</u>

3. Guide to Smart Snacks in School

Help make the healthy choice the easy choice for kids at school. This colorful booklet provides an overview of Smart Snacks Standards and how to tell if a food/beverage meets the requirements. This is a ready-to-go resource for anyone who oversees the sale of foods/beverages to students on the school campus during the school day. Print copies expected this month. Download PDF: http://www.fns.usda.gov/tn/guide-smart-snacks-schools

Order print materials here: <u>http://pueblo.gpo.gov/TN/TNPubs.php</u> For more from Team Nutrition: <u>http://www.fns.usda.gov/tn/team-nutrition</u>

## **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/

## State, Regional and National

## Prepare to Apply for the National Farm to School Grant

Exciting changes are 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 this month, 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** 

## Farm Science Review September 20-22 | London, Ohio

If you have never been to the Farm Science Review, you need to go this year! The Farm Science Review, which is Sept. 20-22 at the Molly Caren Agricultural Center near London, Ohio, offers farmers and other visitors the opportunity to learn about the latest agricultural innovations from experts from the College of Food, Agricultural, and Environmental Sciences (CFAES) at The Ohio State University. OSU Extension is the outreach arm of the college.

The Review annually draws between 110,000 and 130,000 farmers, growers, producers and agricultural enthusiasts from across the U.S. and Canada and offers more than 4,000 product lines from 630 commercial exhibitors. Advance tickets for the Farm Science Review are \$7 at all OSU Extension county offices, many local agribusinesses and online at <u>fsr.osu.edu/visitors/tickets</u>. Tickets are \$10 at the gate. Children 5 and younger are admitted free. Hours are 8 a.m. to 5 p.m. Sept. 20-21 and 8 a.m. to 4 p.m. Sept. 22.

The Small Farm Center presentations will be offered on the half-hour beginning at 10 a.m. each day of the Review, Hogan said. Each is 50 minutes long, with sessions alternating between the Small Farm Building and the Small Farm Tent. Both are located at the corner of Beef Street and Corn Avenue on the Review grounds

The schedule for the small farm program:

#### Sept. 20, Small Farm Tent

10 a.m., Specialty Crops for the Ohio Plate, Jacqueline Kowalski, OSU Extension

11 a.m., Postharvest Sanitizer Use for Fruits and Vegetables, Amanda Deering, Purdue Extension

Noon, Getting Started in Hydroponic Production, Beth Scheckelhoff, OSU Extension

1 p.m., Developing a Successful Farm on 20 Acres, Tamara Benjamin, Purdue Extension

2 p.m., Growing Under Cover: Are High Tunnels or Greenhouses for You? Beth Sheckelhoff, OSU Extension

#### Sept. 20, Small Farm Building

10:30 a.m., Growing Hops in Ohio-An Update, Brad Bergefurd, OSU Extension

11:30 a.m., Understanding the Need for Forage Testing, Elysia Rodgers, Purdue Extension

12:30 p.m., How's the Health of Your Small Farm's Balance Sheet? Eric Richer, OSU Extension

1:30 p.m., Small Scale Poultry Production, Deb Brown, OSU Extension

2:30 p.m., Managing Available Nitrogen from Manure, Compost and Cover Crops, Alan Sundermeier, OSU Extension

#### Sept. 21, Small Farm Tent

10 a.m., Aquaponics: The Good, the Bad, and The Ugly, Matt Smith, OSU Extension

11 a.m., Increasing Fruit and Vegetable Sales With Foodlink, Roy Ballard, Purdue Extension

Noon, Raising Miniature Beef Cattle, Greg Meyer, OSU Extension

1 p.m., Cooperative Marketing of Specialty Crops, Hannah Scott, OSU Extension

2 p.m., Dealing With Pesticide Drift on a Small Farm, Michael O'Donnell, Purdue Extension

#### Sept. 21, Small Farm Building

10:30 a.m., Growing Fruit in Containers, Gary Gao, OSU Extension

11:30 a.m., Selection of New and Used Tractors for Your Small Farm, Jason Hartschuh, OSU Extension

12:30 p.m., Aquaculture Opportunities in Ohio, Matt Smith, OSU Extension

1:30 p.m., Growing Super Fruits, Gary Gao, OSU Extension

2:30 p.m., Planting for Pollinators, Roy Ballard, Purdue Extension

#### Sept. 22, Small Farm Tent

10 a.m., Understanding Food Insecurity in the U.S., Mike Hogan, OSU Extension

11 a.m., How to Start a Gleaning Program in Your Community, Sabrina Schirtzinger, OSU Extension

Noon, Developing A Successful Grant Proposal for Your Farm Business, Mike Hogan, OSU Extension

1 p.m., Growing Vegetables in Parking Lots and Vacant Lots in Dayton, Jim Jasinski, OSU Extension

#### Sept. 22, Small Farm Building

10:30 a.m., Using Annuals for Forages: Baling vs. Grazing, Alan Gahler, OSU Extension

11:30 a.m., Hedging Weather Risks on Small Acreages: Tips from a Meteorologist, Hans Schmitz, Purdue Extension

12:30 p.m., Treatment and Control Strategies for Internal Parasites in Small Ruminants, Tim McDermott, OSU Extension

**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 or Hogan.239@osu.edu **To register:** https://www.regonline.com/Register/Checkin.aspx?EventID=1805357

## Save the Date: 10<sup>th</sup> Annual Stinner Summit

October 14 | Delaware, Ohio

The Summit, held at a different location each year, is a highly engaging and participatory event that draws stakeholders from around Ohio (and sometimes beyond!). Attendees with diverse interests and expertise work together to develop projects that address healthy agroecosystems and sustainable communities. At the end of the day, the Ben Stinner Endowment pledges \$15,000 in support of one or more projects. Breakfast and lunch are provided for attendees, and always showcase local food and local producers. The event is free of charge and open to any who are interested, though space is limited.

For more information: <u>http://amp.osu.edu/index.php/save-the-date-10th-annual-stinner-summit/</u>

## **Register Now! School Food Focus 2016 National Gathering** December 6-8 | Braselton, GA

School Food Focus is the national collaborative that ignites change in our food system by working on both the demand and supply sides of school food. Together, we're changing the way school food is produced and purchased so that every child in the U.S. - regardless of income or race - has access to delicious, nutritious school meals.

Change Beyond the Plate convenes over 250 school food leaders, institutional purchasers, government allies, industry changemakers and food system thought leaders.

Now in its 6th year, our National Gathering is a unique space for attendees to share innovative procurement strategies, connect with supply chain leaders and strengthen the school food movement.

For more information and to register: <u>http://focusnationalgathering.org/</u>

## 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 <a href="http://www.fns.usda.gov/healthierschoolday/tools-schools">http://www.fns.usda.gov/healthierschoolday/tools-schools</a>

## **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 <a href="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</a>

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#### Ohio Farm to School Newsletter

Authors:

Carol Smathers, Ohio Farm to School State Lead

Laura Kington, Ohio Farm to School Program Assistant

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

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