



Farm to Fork

Reports showcasing Farm to School “wins” were distributed this past summer in districts that received 2016-17 school year funding. These reports reached administration, teachers, and parents! We just completed our 2017-18 school year funding awards, which included dollars allocated for food preparation and storage equipment, fresh food preservation, gardening supplies, tools for maple syrup harvesting, and a fledgling fruit orchard! This school year, Live54218 is focused on growing and diversifying stakeholders in the local Farm to School movement and it promises to be our most impactful year to date!

Farm to School Classroom Education



This Fall we took strong strides toward sustainability with a decision to move to a matching model for funding classroom lessons. The results were amazing! Five districts expanded lessons, using school dollars toward Farm to School lessons. In 2018, our sixth district will be coming online with lessons, with Live54218 training the Food Service workers at the Oneida Nation School District to teach classroom Farm to School nutrition education.

We continue to see how flexible funding and sustainability is prompting innovation. In Wrightstown, Farm to School lessons are taught by the Food Service staff in the gymnasium and consist of three stations: a learning station where kids watch the lesson, a doing station where there’s a physical activity, and finally a “polite bite” station. Pictured: Wrightstown student enjoying a pumpkin smoothie made with locally purchased pumpkin, students from Heritage Elementary in De Pere harvested, toasted, and ate sunflower seeds from their garden!



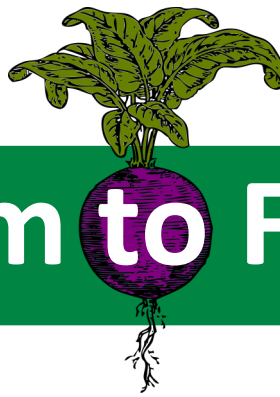
Middle and High Schools Join the Movement

One of the most exciting developments is Farm to School programming expanding beyond elementary school. Pulaski School District is bringing Farm to School work to secondary levels. An elementary class will be creating a menu that meets the regulations for school lunch and high school culinary students are going to mentor them through the process. Two winning recipes will be prepped, tasted, and sampled in the school kitchen. Live54218 will capture the process in a video!

“I’m sharing an exciting update from Foxview Intermediate and Eco Club students. Food Service will be presenting Farm to School lessons to 5th grade science and math classrooms this month featuring the Healthy Soil-Composting lesson. Eco Club students have created supplemental slides to show the practical application of the reuse, recycle, and composting that occurs daily in the lunchroom at Foxview.”

~ Stephanie Sticka, Assistant Food Service Director for Unified School District of De Pere

In De Pere, the Food Service team is offering a food preservation unit in the Middle School FACE classes, teaching kids how to dry, can, and freeze locally procured produce!



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Promotional Materials

All 1400 Farm to School calendars have been distributed to a wide array of stakeholders including classroom teachers, Farm to School educators, PTO members, and families. This promotional effort has had tremendous reach and even generated requests for the future!

The 500 sets of Farm to School recipe cards have been a success! They were handed out within our districts as “thank you” gifts to teachers and parents and used to support classroom lessons. This year’s Farm to School t-shirts, co-branded with the Live54218 and UHC logos, were also a big hit, with all districts placing orders!



“We are using recipes from the Farm to School Calendar for all of our classroom lessons this year. Students loved the roasted Brussel sprouts and asked that it be added onto the school lunch menu.”

~ Caitlin Harrison, Food Service Director for the Pulaski Community School District

Snap Shots of Local Procurement

Green Bay Area Public Schools (GBAPS) presented “locally-grown” baked potato bar at East High School on December 8th. This event is a result of efforts by GBAPS to help a local potato producer get their products approved for purchase by the district. Howard-Suamico students participated in the 2017 Apple Crunch, chomping into apples from They’s Orchard in Luxemburg.



The Unified School District of De Pere used Farm to School funds to purchase a dehydrator and the team has already dried and served apples and blueberries on the lunch line! “Wisconsin Wednesdays” have become “Wisconsin Every Day!” Participating districts are adding local foods to the menu as many days of the week as they can.

Ashwaubenon School District continues to order produce from their high school! Hoop houses have been added to the existing farming infrastructure in the high school courtyard.

Stephanie Sticka, De Pere's Assistant Food Service Director, was selected by the DPI School Nutrition Team to attend USDA Produce Safety University with a specific focus on school garden and local food procurement, including best practices for fresh grown herbs. Stephanie will be sharing her training with the Farm to School Task Force, an excellent example of benefits of collaboration between districts!

Farm to School “By the Numbers”

1400

Farm to School calendars sent to students’ homes across eight school districts.

500

Local, seasonal produce recipe cards created and distributed within school districts and local farmers markets.

6

District Farm to School reports showcasing Farm to School achievements.

5

Farm to School presentations given by Live54218 at De Pere PTO meetings.