

FARM TO SCHOOL MEETING, 5 Nov 2007, 3:30-5:00 PM, 9R Admin Bldg

ATTENDING: Krista Garand, Jenny Wrenn, Darrin Parmenter, Katy Pepinsky, Julie Hudak, Jeanine Justice, Holly Napier, Tom Darnell, Scott Shaeffer, Shari Fitzgerald, Wendy Rice, Kay James, Jennifer Wheeling, Jim Dyer

ANNOUNCEMENTS: Katy reported that the local food was such a success at the Worksite Wellness Conference at Ft Lewis last week that a proposal developed that the County Wellness program might help subsidize local CSA shares for employees.

Tom Darnell explained that he and Scott are working on local TV shows on green topics that would include local food.

Shari is working with Julie Beekman at Needham to set up a local Farm to School (FTS) meeting in the next couple months. This will be a good pilot for how to engage community members on individual school FTS activities.

Jim reported:

- Sign up for the new Natl Farm to School "E-News" on the Natl FTS website: www.farmtoschool.org
- The SW Marketing Network Conference on 5-7 May in Santa Fe will feature several meetings and workshops related to FTS. We will keep you posted on details, but contact Jim if you want a brochure mailed when ready.

9R REPORT: Krista said that Ft Lewis Mesa school has a short salad bar on order so they will be able to switch soon from boxed salads to a full-service bar. She is currently getting about 80 pounds of carrots from Jennifer Wheeling. Krista is still looking for local products to add to the lunches this Fall, so please contact her: (970) 247-5411 Ext. 1436 kgarand@durango.k12.co.us

9R COOKING CLASSES: Jim spoke to Susie Francis' four "Cooking 101" classes at Durango High two weeks ago. Jim spoke to the importance of local food as they sampled Churro lamb from Dyers Wool that Susie cooked to perfection.

We discussed the low participation in the DHS lunch, which is very common in schools with open campus. Outreach and education for healthy local meal choices off campus for high school and for lunch from home for all grade levels might be a good opportunity for us to increase our impact.

ANNE COOPER IN TELLURIDE: Jim sat on a panel in Telluride with a local producer and Chef Anne Cooper of Berkeley last month. Much of Anne's presentation is on her website: www.lunchlessons.org Jim recounted a few examples of her thinking outside the box, one example of which was having a donor cover free lunch for athletes on game days if they wore their uniform — an effort to raise the status of a cafeteria lunch. We discussed how to get parents and communities willing to pay for good food for our kids. Kay suggested a feature article on the real

costs of school meals and the importance of community support. Krista felt that local school groups could be instrumental as well.

SLOW FOOD IN SCHOOLS: Jim brought materials from the Natl Slow Food website www.slowfoodusa.org that explains how Slow Food convivia across the country have initiated school programs. Darrin will take this idea to the local Slow Food group.

SCHOOL GARDENS: Jennifer reported that the garden plans at Animas Valley are still pending, and that community support has been very good. Shari is working with Ft Lewis Mesa on integrating school garden activities into the science curriculum. They have ten raised beds prepared for next year.

FT LEWIS COLLEGE: Julie reported on the local food committee meeting of the FLC Environmental Center that she attended last week. Contact Marcus at Marcus Renner RENNER_M@fortlewis.edu for details.

HEALTHY LIFESTYLES COALITION (HLC) FOOD COMMITTEE WORK: The committee is preparing the proposal for next year's funding, and members reported on several planned and potential activities:

- Katy reported on a "Be Local" coupon book being planned by SASCO and partners as part of a comprehensive "buy local" campaign. The first edition will focus on local food.
- Katy & Julie will attend a "Buy Fresh, Buy Local" conference on the Front Range later this week to gather ideas for our "buy local" food efforts.
- A "speed dating" event to link producers with buyers is being planned. Darrin has done this successfully with restaurants in Florida, and will be able to share lessons from that experience.
- Farm to School priorities for the grant next year will include private schools and pre-schools.
- We discussed getting local food to other institutions such as hospitals (Wendy suggested starting with Animas Surgical), Senior centers, corrections, etc.
- We discussed the possibility of a fall event featuring workshops/presentations and a local meal at a time when local foods are more available, and perhaps in conjunction with the Slow Food group.

NEXT MEETING: The next meeting will be Monday 3 December 3:30-5:00.

Remember — all FTS minutes and other FTS and local food info is at www.sustainableSWcolorado.org

Thanks to you all

Jim Dyer