

FARM TO SCHOOL MEETING, 4 December 2006, 3:00-4:30 PM, 9R Admin Bldg

ATTENDING: Krista Garand, Diane Bray (Krista's assistant), Jenny Wrenn, Trent Taylor, Jennifer Wheeling, Kay James, Jason Cole, Jerry Zink, Marcus Renner (at end of meeting), Wendy Rice (for part of meeting), Katrina Blair, Katy Pepinsky, Jim Dyer

ANNOUNCEMENTS:

Jim reported that Linda Daniel will try to schedule the bison tasting for the Farm to School group in January. Linda said that the Srn Ute Academy now has a salad bar and is planning on including some Turtle Lake ingredients to be delivered by the Road Runner transit.

Katy reported that the Community Food Assessment should be basically done by the end of the month.

HEALTHY LIFESTYLES COALITION: Jenny reported that the Healthy Lifestyles Coalition proposal to COPAN is due by 20 Dec and we have just learned that it requires a 25% match. (Farm to School is an integral part of this proposal to the state.)

SPRING LOCAL FOOD & AGR EVENT: Katy and Marcus explained the plans so far for the Spring Local Food Event at the College, and the next meeting will be Thursday, December 14th from 3:00 to 4:30 p.m. in the Fort Lewis College Union Building, Room 104 (behind the information desk). Anyone who would like to help should contact Marcus at [renner\\_m@fortlewis.edu](mailto:renner_m@fortlewis.edu). A short description of the plans will be e-mailed out very soon.

SALAD BARS: The Turtle Lake greens are now going to 9 schools for their salad bars. Katrina has sent info to Karla Sluis for help in preparing informational posters for the salad bars, to be coordinated with Krista. Karla plans an article for the Herald after the holidays.

LOCAL FOOD SUPPLIERS: The meeting's focus was on exploring what local products could be incorporated into meals this school year and next. We were joined by the following producers and processors, and we discussed what products would work for 9R. We welcome other local producers and processors who would like to sell to the district — contact Jim at [jadyer@frontier.net](mailto:jadyer@frontier.net) to join this continuing discussion.

Kay James — James Ranch Beef  
Jennifer Wheeling — Gardens at James Ranch  
Katrina Blair — Turtle Lake Refuge  
Jason Cole — Cole Meat and Veggies  
Trent Taylor — Blue Horizons Flour  
Jerry Zink — Sunnyside Meats

We discussed many possibilities as follows (Krista, Jerry, and the producers should feel free to correct anything that I have reported in error):

Flour & Grains: Two schools, Miller and Escalante, bake their bread, etc. Trent is talking to the Bayfield tortilla makers about supplying flour, and he suggested that his flour is good for breadsticks and hamburger buns as well. Krista will get some samples of the cracked wheat for possible use in the breakfasts.

Meat: Kay felt that they couldn't supply enough of their grass-finished beef for regular meals, but is interested in special events. Krista explained that 9R uses beef mostly in tacos, meat sauces for pasta, and chili. Grilling burgers for every meal is logistically hard, but perhaps less difficult for a la carte offerings. They tend to use pre-cooked burgers for this reason and for food safety as well. 9R is able to get 80% lean beef for about \$1.30 per pound which is considerably cheaper than local sources. Jerry buys cows from Montezuma and San Miguel counties for processing and could supply patties. These cows are generally in a feedlot for 2 months. Jerry can supply pork from pigs raised near Olathe — we would encourage locals to produce pigs so we could have them be even more local. He also offered his locally produced naturally fermented pepperoni slices for use on salads.

Produce: Jennifer would like to concentrate on Animas Valley School since it is near her farm, and will let Krista know on an ad hoc basis during the season when she thinks she will have a significant quantity of certain items available for the schools. Jason said he would have several items as well, especially broccoli up to 15 October if weather permits. He would also have apples.

Next Steps: Krista will meet with Jason and Jerry to plan for the upcoming year and a half. She is also hoping to do the Colorado Proud all-Colorado meal next September. Krista will print the menu this coming June, so any local items that can be arranged by then and listed would gain more exposure.

NEXT MEETING: The next regular meeting will be Monday 8 Jan, 3-4:30 most likely at the 9R Admin Building — location to be confirmed.

Thanks

Jim Dyer