

FARM TO SCHOOL MEETING, 5 March 2007, 3:00-4:30 PM, 9R Admin Bldg

ATTENDING: Jenny Wrenn, Chester Anderson, Shari Fitzgerald (and a very well-behaved Sully Fitzgerald), Katy Pepinsky, Krista Garand, Sherri Wormser, Jerry Zink, Gabe Eggers, Linda Daniel, Dwayne Tucker, Mary Jackson, Trent Taylor, Jason Cole, Katrina Blair, Jim Dyer

ANNOUNCEMENTS:

Shari announced groundbreaking for the Ft Lewis Mesa school garden on 25 April.

Jim encouraged people to consider the SW Marketing Network Conference, 26-28 March in Flagstaff. A total of 29 workshops include Farm to School, farmers markets, traditional native foods, organic marketing including Jerry Zink as a presenter, food and agr policy and much more. Numerous scholarships are available for early registrants. See [www.swmarketingnetwork.org](http://www.swmarketingnetwork.org) for conf. brochure and registration form. Contact Jim at 588-2292 or [jadyer@frontier.net](mailto:jadyer@frontier.net) for more info.

The Farm to School session at the Homegrown Conference identified several ways for locals to get involved with schools in their neighborhoods:

- Caring for school gardens while students are away for the summer.
- Speakers bureau for in-school presentations — including producers, marketers, chefs, etc.
- School salad bar monitors
- Farmers market info booth on FTS and other local food issues
- Joining the Wellness Team in your local school: contact Linda Herz [lherz@durango.k12.co.us](mailto:lherz@durango.k12.co.us) to find the group nearest you

Jim circulated an article about the Berkeley school lunch program, one of the more famous models for pushing the Farm to School envelop. This article gives some enlightening insights into the difficulties of instituting these programs in even the most progressive environments, and is therefore quite useful as we develop our program. See [www.chefann.com/blog/?p=397](http://www.chefann.com/blog/?p=397)

9R NEWS: This is National School Breakfast Week and Krista has been able to arrange local foods for this week including the following items. Thanks to these producers/processors, and to Krista and staff.

- Ham from Sunnyside
- Granola from Turtle Lake
- Cracked Wheat from Blue Horizon Farm
- Sausage from Cole Meats and Vegetables
- Tortillas from Tortillas Mas Finas

HEALTHY LIFESTYLES COALITION GRANT: HLC has been assured of funding for this year from the State Dept of Health and Kaiser. Strategies include Worksite Wellness, Active Community Environments, and Healthy Local Foods including Farm to School, restaurant and

grocery store signage for healthy choices, and community education. A coordinator is being hired and more public announcements will be made very soon. If you would like to work on the Food & Nutrition subcommittee, please contact Jim at 588-2292 or [jadyer@frontier.net](mailto:jadyer@frontier.net)

**GROWING PARTNERS GRANT:** Growing Partners (of which the Farm to School group is a part) has just finished the Community Food Assessment which can be found on the SASCO website ([www.sustainableSWcolorado.org](http://www.sustainableSWcolorado.org)). We are preparing a proposal to USDA to implement some of the strategies identified in the assessment. We discussed the possible proposal components. If you have suggestions for this process, contact Chester Anderson at [chester.bugsconsult@hughes.net](mailto:chester.bugsconsult@hughes.net)

**ESCALANTE SCHOOL GARDEN:** Dwayne Tucker joined us to describe the plans and graciously provided a synopsis of this exciting project:

Escalante Middle School has started the implementation of a school/community garden and will begin construction of an 18 x 36 foot greenhouse this month. We have approximately a 1 acre space that will be utilized for this project. This will not only be used for growing but will also serve as another “classroom space” for core and elective classes. Vermiculture and composting strands will also be a part of the process and curriculum. One of our main objectives is to use our vegetables and herbs for the school cafeteria as well as possibly get involved with the Farmers Market. For more information you may contact Duane Tucker at [dtucker@durango.k12.co.us](mailto:dtucker@durango.k12.co.us).

**HOMEGROWN CONFERENCE DISTRIBUTION DISCUSSION:** We held a follow-up to the two conference discussions on strategies for addressing the growing need for distribution of local products to schools as well as restaurants, stores, and other institutional buyers. Katy Pepinsky recoded all the discussion details for future use, but they included:

- Several expressed interest in a weekly availability list of local products
- Krista asked for a price list (estimated is fine) for local products to help in making budgets several months in advance
- Holly Napier has gathered info on several SW La Plata County producers with excess products to sell
- Katy has experience with Colorado Crop to Cuisine which she coordinated in the Ft Collins area. It bought products from local producers and distributed them to restaurants and schools for a percentage of the price. This model may have some application here in that it did not require storage or a dedicated vehicle and could scale up and down as needed. We offered to devote the discussion portion of a future meeting to further discussion. For more info: Katy Pepinsky [pepinkp@hotmail.com](mailto:pepinkp@hotmail.com)

**NEXT MEETING:** The next regular meeting will be Monday 9 April, 3:30-5:00 (note the later start to accommodate schedules) most likely at the 9R Admin Building — room to be confirmed. We discussed the need for additional community meetings scheduled around the area – perhaps at different schools – at times more suited for parents and other community members. If you are

interested in participating – or better yet, if you are interested in helping set one up – please let me know.

Remember — all FTS minutes and other FTS and local food info is at [www.sustainableSWcolorado.org](http://www.sustainableSWcolorado.org)

Thanks to you all

Jim Dyer