

FARM TO SCHOOL MEETING, 5 February 2007, 3:00-4:40 PM, 9R Admin Bldg

ATTENDING: Kay James, Jennifer Wheeling, Julie Hudak, Mary Jackson, Amy De Prospro, Diane Burress, Trent Taylor, Marcus Renner, Wendy Rice, Katrina Blair, Jim Dyer

ANNOUNCEMENTS:

Kay reported that the Quivira Coalition conference in January was excellent, and brought back some thoughts on the importance of school gardens.

Julie Hudak, a student at Evergreen College, explained her work here studying immigrant farmer issues.

Mary Jackson reported on plans for the Shared Harvest Garden this season, and the need to replenish the soil. Kay offered some chicken manure, so a vital connection was made!

Trent reports that both middle schools are now using Blue Horizon's flour for rolls and breadsticks – an excellent use of local products.

Katrina reported that the Specialty Crops Grant has been submitted to CO Dpt of Agr for increasing the diversity of greens going to the schools coupled with more widespread educational activities on growing, preparation, and tasting.

HEALTHY LIFESTYLES GRANT: Jim reported that the Healthy Lifestyles Coalition, that we are a part of, has received notice that their proposal to LiveWell Colorado (what we were calling the COPAN grant) was accepted — pending some revisions. Local Food and Farm to School are big parts of this proposal, so this is excellent news. Details will be released soon.

BISON TASTING: The Bison Tasting in Ignacio on 30 January brought together nearly two dozen participants, especially food service staff from Durango and Ignacio to taste and learn about bison meat as a possible inclusion in school meals. Srn Ute Academy's Linda Daniel and the Bison Herd Manager and Chef, Chris Olguin hosted this event. In addition to sampling a variety of recipes including bison meat, we saw a video of the herd and discussed the nutritional advantages of bison and the federal programs that could make it available to schools. Chris will be sending information on both issues to Jim who will e-mail it to the group. Barbara Barnes from Ignacio Food Service says that she will be looking seriously at how to incorporate some bison into their meals. We thank Linda and Chris for this great opportunity.

NATIONAL SCHOOL BREAKFAST WEEK: Diane relayed information from Krista about 9R's plans for Natl School Breakfast Week in March:

For the National School Breakfast week in March I am going to feature local products each day. What I am finding is March is a tough time for producers so I am leaning toward meats. Here is the menu so far if I can make it work financially and for everyone involved.

- Monday the 5th: Egg, Sausage and Cheese on Biscuit with sausage from Jason Cole,
- Tuesday: Cracked Wheat Cereal from Blue Horizon,
- Wednesday: French Toast with Syrup and Bacon, bacon from Sunnyside,
- Thursday: Cheesy Potatoes with Diced Ham, Ham from Sunnyside,
- Friday: Breakfast burritos with tortillas from Masa Tortilla.

I would have liked to feature some fruit but it is the beginning of March. If you have any suggestions I am open to thoughts on what else could be provided (we suggested High Desert Foods and Katrina said she had some fruit available). I am working with the public information office to put a link on the school web site that mentions the National School Breakfast week and the local products we are featuring. I am also working with them to do an article in the direct line about the farm to school group and what food services is trying to accomplish with that group. We will also run an ad in the paper about the breakfast week that again will highlight the local products.

HOMEGROWN CONFERENCE: The final details of this Local Food conference at Ft Lewis College, 9-10 Feb (this week) were discussed. Conference info can be found at: <http://envcenter.fortlewis.edu/> The thrust of this conference is to give the public ways to get involved in Farm to School and other related local food issues, so we hope many of you can join us Friday and Saturday – especially at the Saturday Farm to School worksession. Some of the ideas discussed were involvement of parents and community members in school Wellness Committees, as salad bar monitors, at a Farmers Market Farm to School booth, and the establishment of a speakers bureau for producers and others to visit classrooms to talk about local foods, farms, and ranches.

CHILDREN’S MUSEUM: Amy De Prosopo, the new director, joined us to talk about their plans for a “Farmers Market” theme to start this fall. We discussed a variety of exhibits and hands-on activities that would be appropriate for children and carry the important messages about local food, farms, and ranches; healthy food choices; and sustainability. Suggestions can also be sent to amy@childsmuseum.org

NEXT MEETING: The next regular meeting will be Monday, 5 March, 3-4:30 most likely at the 9R Admin Building — room to be confirmed.

Thanks to you all

Jim Dyer