

## Farm to School Newsletter June 2, 2015

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# Wisconsin Farm to School

Department of Agriculture, Trade and Consumer Protection

**June 2, 2015**

In today's Wisconsin Farm to School newsletter, you will find:

- [Wisconsin Success Story](#)
- [General Updates](#)
- [New Resources](#)
- [Farm to School Funding Opportunities](#)



## Wisconsin Success Story

### “Cookin’ It Fresh Challenge” in Oshkosh

AmeriCorps Farm to School member Emily Verbeten worked hard to make the “Cookin’ It Fresh Challenge” a success. Hosted out of Winnebago County’s re:TH!NK program, The Challenge was held April 19, 2015 for local high school students.

Students from Oshkosh North and West high schools teamed up with local chefs to create dishes that not only incorporated local food items, they had to be appealing to the taste buds and meet the nutrition requirements of the National School Lunch Program. Chefs from The Roxy, Mahoney’s, Becketts, and Fratello’s donated their time to coach the students on menu design and food preparation. Over 150 observers came on the day of the competition to participate in tasting and voting. Students presented their team dishes to a panel of judges and later to the community. Teams were awarded with judges choice, community choice, and student choice. The student’s choice award winner will have their recipe for Chicken Walking Taco made with Tortilla Chips incorporated into the school lunch menu. Students and chefs participating in the competition reported that it was a great experience to learn about the challenges of food preparation for schools. The re:TH!NK group has reported that the success of this competition will hopefully turn this into an annual event for Oshkosh.

Blog spot: <http://rethinkwinnebago.blogspot.com/2015/04/cookin-it-fresh-challenge-engages-youth.html?hootPostID=caf33193c78b0857c8b92e312b475000>

FB Page: <https://www.facebook.com/reTHINKwinnebago>

If you have a success story that you would like to share, please send it to [sarah.elliott@wisconsin.gov](mailto:sarah.elliott@wisconsin.gov).

## General Updates

### WSGI Seeking Evaluation Schools

Selected schools receive \$500 mini grant!

The Wisconsin School Garden Initiative is currently recruiting schools for its final year of evaluation. To add to state and national farm to school data, the project seeks schools currently engaging in some degree of local food procurement and nutrition education to administer a fruit and vegetable survey to fourth and fifth grade students. Schools will also be asked to complete a one-time survey describing their farm to school activities. Participating schools will receive a \$500 mini-grant to use toward school health initiatives.

Contact [Beth Hanna](#) or [Alex Wells](#) with interest or questions.

### Get on the Map! Submit your school obesity prevention programs to School Health Hub

Organizations with school obesity prevention programs are asked to map their location and promote themselves as a resource to schools on the newly launched [School Health Hub](#). School Health Hub collects data on the many effective programs and resources available to fight childhood obesity in our nation's K-12 schools. School administrators, policymakers, funders, educators and parents can access the interactive map to identify evidence-based programs in their communities, complete with contact information. Just as importantly, the map also serves to identify gaps in resources — helping to match funders and program providers with communities in need. There's no cost to participate - the goal is to get programs on the map so we all know where we are and to then promote the Hub to schools so they can take better advantage of these programs. Click [here](#) for more information.



### New standard for chicken sold in schools

FOCUS, The Pew Charitable Trusts and USDA announced a new standard for poultry sold to public schools and other institutions at a press conference on May 7 in Washington, D.C. Spearheaded by the work of the National Procurement Initiative (NPI), the Certified Responsible Antibiotic Use (CRAU) standard prohibits medically important drugs from being used to prevent disease or

promote growth in poultry production. CRAU is a USDA-audited program. Chicken produced in accordance with the standard will be available for school districts nationwide beginning in the 2015-16 school year. USDA will maintain the official list of CRAU approved sites. Tyson Foods has adopted CRAU. Tecumseh Farms-Smart Chicken has committed to a CRAU audit. View the [press release](#) and learn more at [certifiedresponsibleantibiotics.org](http://certifiedresponsibleantibiotics.org).

### Learn about the Farm to School Act of 2015

The [Farm to School Act of 2015](#) builds on the success of the Healthy, Hunger-Free Kids Act of 2010 by proposing an increase in funding from \$5 million to \$15 million for the [USDA Farm to School Grant Program](#). The bill would also ensure that the grant program fully includes preschools, summer food service sites, after school programs, and tribal schools and producers while improving program participation from beginning, veteran and socially disadvantaged farmers and ranchers. To learn more, download this [fact sheet](#) or visit [farmtoschool.org/cnr2015](http://farmtoschool.org/cnr2015).

### SAVE THE DATE - OCTOBER 22, 2015

Join states across the Great Lakes Region for a 'collective crunch' to celebrate local foods and National Farm to School Month! Event details and information on registration will be coming soon.



## New Resources



### **USDA Summer Resources – Farm to Summer**

Check out the new [Farm to Summer](#) page and

[Farm to Summer Fact Sheet](#) for tips for incorporating local foods and agriculture-based activities into summer meal programs.

[USDA's Summer Food Service Program \(SFSP\) Toolkit](#) features material on incorporating local foods and related activities into summer meals programs. Whether you're a state or local agency, nonprofit partner, school district, or producer/provider, you'll find helpful hints here on ways to continue farm to school activity while school is out.

Check out the [May newsletter from the Wisconsin School Garden Initiative](#) -- all about Garden Building Projects! There are a number of building plans suited for gardens, and a great story from Iron County that talks about how a bike blender has sparked deeper conversations about healthy food.



### **Policies and Protocols for School Gardens and Garden to Cafeteria, Life Lab**

This [resource](#) highlights how several districts and states are setting up systems to get school garden produce onto cafeteria trays. The collection includes examples of Garden to Cafeteria policy language as well resources for safely handling food.

### **The Council on Food, Agricultural and Resource Economics Releases 'Cooperatives in Your Community' Teaching Modules**

[The Council on Food, Agricultural and Resource Economics](#) is pleased to release "[Cooperatives in Your Community](#)", a set of teaching modules for high school students about the economics of cooperatives. The teaching modules cover two themes in cooperatives education-consumer cooperatives and agricultural cooperatives. Both teaching modules are designed to take no more than 180 minutes of class time. Each can be adapted according to the use and needs of the instructor. The teaching modules are hosted on the [Council for Economic Education's EconEdLink](#) website.

## Farm to School Funding Opportunities

### [Healthy Classrooms Foundation Grant](#)

**The deadline for this year's grant applications is Friday, July 17th, 2015 at 5pm CST**

Projects must involve children ages K-12, be implemented within the state of Wisconsin, and focus on any of the following broad categories: physical health, nutrition, sexual education, global perspectives, minority disparities, environmental responsibility, and mental & emotional health.

FOR MORE INFORMATION, contact DATCP's Sarah Elliott at 608-224-5046 or [sarah.elliott@wisconsin.gov](mailto:sarah.elliott@wisconsin.gov).