



Farm to Summer!
May 9, 2017

Hello, readers!

We are headed into that time of year when students and staff alike have started the countdown to summer. While visions of sunny days dance in our heads, remember that farm to school does not end with the final bell. Planning summer meals is likely underway at your site now. Help students enjoy Wisconsin produce this summer by asking about your summer meals program or check out the resources below.

Click below to read further about:

- [General Info, Updates, and Resources](#)
- [Webinars, Conferences, and Trainings](#)
- [Funding and Job Opportunities](#)
- [Farm to Early Care and Education](#)
- [In the News with Farm to School and ECE](#)
- [Farm to ECE Featured Article: Farmers Market FAQ](#)



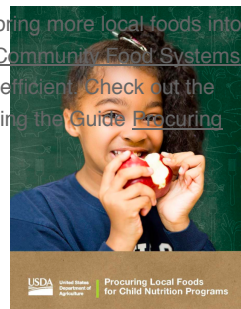
Get Ready for Summer Meals

Summer is just around the corner! Check out our Team Nutrition Summer Resources (Available in English and Spanish) to help you get kids and families excited about health eating and physical activity during the summer months. Schools, child care providers (centers, sponsors, and day care homes), and summer meal sites that participate in USDA Child Nutrition programs may request free, printed copies of certain materials. Printed materials may also be requested by the State agency administering the USDA Child Nutrition programs. **Eligible entities may request printed copies using our [online order form](#).**



USDA Resources for Procuring Local Foods

As the school year comes to an end, now is the perfect time to create a plan to bring [more local foods into your program](#). Buying local foods doesn't have to be intimidating. The [Office of Community Food Systems \(OCFS\)](#) has numerous resources to make the procurement process simple and efficient. Check out the resources below and learn how to enhance your program with local foods including the [Guide Procuring Local Foods for Child Nutrition Programs](#) and many fact sheets and handouts.



Power of Produce Club Toolkit

University of Minnesota Extension is pleased to announce the release of the Power of Produce (PoP) Club Toolkit. The PoP Club is a farmers market incentive program for children. Each week children receive a \$2 token to spend on fresh fruits and vegetables. This program is the perfect addition to farm to school efforts since its goal is to engage children at farmers markets and empower them to make healthful food choices.

The program also seeks to bring families together to the farmers market to promote the sale of fresh, locally-grown produce. The PoP Club Toolkit is FREE for farmers markets and partnering organizations. The toolkit provides all the materials and resources needed to plan, implement, and evaluate a PoP Club program. **To access the PoP Club Toolkit, complete the registration form on this web page: z.umn.edu/popclub.**



Stay Tuned for Music in the Garden Resource: Send in Questions and Ideas

Music and education go together like peas and carrots, especially in the garden. With songs, you can teach memorable lessons about growing food, whistle while you work, or breathe deep and be grounded in your outdoor classroom. But not every educator has the resources or confidence to sing with their students. That's why Amanda Hoffman (UW Madison, M.Sc. in Agroecology candidate) is developing a curricular resource for garden educators. This manual will cover musical activities, song-leading strategies, and garden-themed songs - and you can help shape this project! **Email Amanda by May 25th 2017 with ANY questions or ideas you have about music in garden education, that you want answered or included in this manual.** Or, to receive a copy of this free resource when it is published in June.



Webinar: Maintaining Multiple School Gardens

***TODAY* May 9, 2017 1pm PST**

Click to [Register](#)

All school gardens have one thing in common: they have to be maintained so they can continue to be productive and thriving educational spaces and school resources. In this webinar, viewers will learn about successful approaches that School Garden Support Organizations have used to maintain multiple school gardens. In addition, we will share best practices, tools and resources related to garden maintenance needs throughout the seasons.

Hosted by: Stephanie Kichler, National Education Manager at The Kitchen Community; Kyla Van Deusen, Program Manager at Captain Planet Foundation; John Fisher, Director of Programs and Partnerships at Life Lab

National Children and Youth Garden Symposium II June 12-15, 2017

Greater Portland, Oregon & Vancouver, Washington area

NCYGS is the only national event of its kind where you can network with like-minded teachers, garden designers, community leaders, program coordinators, and others involved with connecting kids to the natural world.

Find out more about this opportunity to learn and connect at ahsgardening.org.



REAP Food Group Family Food Fest

Join REAP Food Group on May 21st for the third annual Family Food Fest, a free family event celebrating healthy eating and active living! Kids will have the opportunity to participate in fun farm to school games, eat delicious local food samples, create art projects, explore gardens, and challenge themselves physically! There will also be a bike rodeo with bike tune-ups, quarter-mile challenge, and performances by student music groups. The event is free and open to the public. The first 200 people will receive free food cart vouchers to use at the event.

Visit reapfoodgroup.org to find out more.



FoodCorps, Digital Communications Manager & Communications Coordinator

FoodCorps seeks two communications professionals to join its New York City-based team: Digital Communications Manager and Communications Coordinator. Applications will be accepted until the ideal candidates are identified.

[Learn more here.](#)



Giving Garden Facilitator: Bayview, Madison

The Giving Garden Facilitator will work with a group of up to 12 youth ages 15-18 who participate in Bayview Foundation's annual youth summer camp employment program. The Giving Garden Facilitator will plan, coordinate and manage all aspects of Bayview's organic garden education, preservation,

community leadership and youth employment initiative. Primary responsibilities include: curriculum development, garden preparation and maintenance, and youth supervision.

Send resume and cover letter outlining interest and qualifications as related to the position to Lisa King, Youth Programs Coordinator, at lisaking@bayviewfoundation.org on or before May 12th.

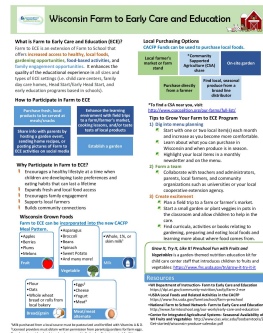


Survey for ECE Providers

Patty Born Selly, author of [Teaching STEM Outdoors: Activities for Young Children](#), is looking for [survey participation](#) from early childhood educators who include animals in their programs.

DPI Farm to ECE Handout

If you recently attended a training about the CACFP Meal Pattern, you likely saw this handout created by DPI about Farm to Early Care and Education (ECE). Farm to ECE can be a great way to incorporate Wisconsin-grown products into your sites meals and snacks, and this handout describes how to do it!



[Other Views: Farm-to-School Program Proves its Local Value](#)

By Representative Don Vrunwink

Farming is a major part of Wisconsin's history, economy, culture and identity. Our state is a national leader in growing cranberries, ginseng, sweet corn, cherries and potatoes—and of course milk and cheese production. As much as we export products to other states and countries, there is also a market demand in our own communities. Sometimes it takes resourceful thinking and collaboration to create a market opportunity in the agricultural industry.

Source: [Janesville Gazette](#)

[Ag Groups Fight For Wisconsin Farm To School Budget](#)

Nineteen Wisconsin agricultural groups are working to save the state's Farm to School program - but Wisconsin's Ag Secretary says the program is not going away. "The budget as it's proposed for Farm to School addresses a position. It does not talk about the program."

Source: [Brownfield Ag News](#)

[GREEN Tool Offers Evidence-based Guidance for School Garden Success](#)

To better understand what it takes to help a garden thrive, Kate Gardner Burt of Lehman College and her colleagues mapped out the characteristics of gardens that played an enduring role in the life of the school. Based on these findings, they defined a four-level process toward successful school garden integration. Dubbed the GREEN Tool, it's one of the first evidence-based guide to planting and nurturing sustainable school gardens.

Source: [Reuters](#)

[Healthy School Lunches that Kids Actually Want to Eat? These Louisiana Schools Show it's Possible](#)

Richland Parish and Lafayette Parish schools used grant money to build greenhouses to grow fresh produce. Martha Vinyard Elementary School in Tangipahoa Parish started a farm-to-school program that creates a relationship between the campus and a local farm, helping students try fresh vegetables and meet the people growing their food.

Source: [The Advocate](#)



Farmers' Market FAQ for Early Care & Education Sites

Farmers' market season is upon us in Wisconsin! Farmers' markets across the state are opening back up for the outdoor 2017 season. Here are some FAQs to help you visit your local farmers' market with the kids in your care!

- **Why should I take my ECE site to a farmers' market?** Farmers' markets are great opportunities to not only purchase local, in-season, and fresh produce for use at your site in meals, snacks, and taste-tests, but also fantastic places for young children to learn about the world around them! Whether trying to spot every color of the rainbow on farmer tables, learning how dirt made those cheese curds, or observing the weather that day, farmers' markets are full of opportunities for children to be curious, ask questions, and explore!
- **How do I find a farmer's market near me?** Check out the Wisconsin Farm Fresh Atlas: <http://farmfreshatlas.org/> to find a market near you. You can also check out the USDA National Farmers' Market Directory: <https://www.ams.usda.gov/local-food-directories/farmersmarkets>
- **What does 'in-season' mean?** Many farmers' markets (but not all) feature locally grown products. This means that farmers planted, cared for, and harvested fruits and veggies in accordance with the area's climate and soil conditions. Eating 'in-season' means that you are getting the freshest (and often most flavorful!) fruits and veggies around. Look for radishes, lettuce, strawberries, and snap peas in spring. Look for tomatoes, peppers, and zucchini in the hotter months of summer. Look for apples and winter squash in the fall! Check out this [Wisconsin food seasonality chart for more info!](#)
- **When should our site visit the market during the day?** Go early if you want to make sure you have access to the largest selection possible - many popular items are sold out early. Go near the end of market to potentially score better prices - some farmers will mark down prices.
- **Are there only fruits and veggies at farmers' markets?** You can source food for the whole plate from a farmers' markets - with many featuring dairy, grain, egg, and meat items in addition to fruits and vegetables. You can also often find seedlings for your early care garden at farmers' markets.



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