



**February 14, 2017**

**Hello Wisconsin Farm to School and Early Care and Education Friends!**

Welcome to the new Wisconsin Farm to School Newsletter. We're excited to be back online to share F2S and Farm to ECE news with you twice each month. Each newsletter will contain all the great information as in the past including: updates, resources, trainings, funding, job opportunities, and media features. Each newsletter will also include a feature story, where you can dig deep into a new story each month.

We're glad you're here!

And to get started, be sure to see the first item below: a recap of Wisconsin Farm to School Accomplishments in 2016.

Plus,

- Learn how [Early Childcare and Education can be a powerful opportunity for supporting CSAs and local food production.](#)
- [More Info and Resources](#)
- [Conferences and Trainings](#)
- [Funding and Job Opportunities](#)
- [News and Updates](#)

Have thoughts about what should be included in upcoming Wisconsin Farm to School and Farm to ECE Newsletters? [Let us know!](#)

Looking forward to hearing from you!

**The Wisconsin Farm to School Steering Committee**



**Share the Success: 2016 Wisconsin Farm to School Accomplishments**

2016 was a GREAT year for farm to school and farm to ECE in the state. You can see the entire story in this great infographic summarizing the whole year.

Need a way to share the importance and impact of farm to school? This one-pager is the perfect way to share the WI F2S and ECE story! You can access the one-page infographic anytime [HERE](http://go.wisc.edu/4flamj) (<http://go.wisc.edu/4flamj>).

Need some help talking about the important roles of farm to school in your community? You can always use the [Benefits of Farm to School Fact Sheet](#) from National Farm to School Network. Feel free to download, print, and share both of these new tools.



### Growing Farm to School by Sharing Farmer Stories

Check out [this great new Wisconsin Farm to School video](#) featuring Janesville School District and Amazing Grace Family Farm. This video is part of a video series funded by the National Farm to School Network Innovation Fund to highlight farmers' roles in F2S in the Great Lakes Region. Feel free to use this video to promote farm to school in your community.

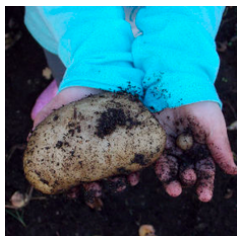


### Farm to Early Care and Education Research and Literature Database

The NFSN is happy to share a new addition to [www.farmtoschool.org](http://www.farmtoschool.org), a compilation of the current literature and research articles available on farm to early care and education titled: [Farm to Early Care and Education Research and Literature](#). The NFSN Farm to ECE Working Group has created this resource to increase access to and awareness of the research and evidence base around farm to early care and education. The page will be regularly updated with the newest research available.

### Local Food Processing Video & Case Studies

Farm to Institution New England's New England Food Processors' Community of Practice has released a short video and suite of seven comprehensive case studies that highlight some of the challenges to processing local food and the innovative solutions that are helping bring local products to institutions. [Explore these new resources here.](#)



### Recording Now Available: NFSN Farm to ECE Webinar

#### Exploring the Good Food, Great Kids Project

A recording of NFSN's January Farm to ECE Webinar is now available. This webinar explores lessons learned and best practices gleaned from pfc Social Impact Advisors's new series of farm to ECE case studies and policy report. Speakers including John Sherman, Senior Managing Director with pfc Social Impact Advisors, and the team at Norris Square Community Alliance, one of the feature case studies. [Watch the recording here.](#)

### Wisconsin School Garden Network February 2017 Newsletter: Family Time in the Garden

[The February 2017 newsletter](#) from the Wisconsin School Garden Network features resources and stories about engaging the whole family in garden-based education. **Source:** <http://eepurl.com/czjajv>



### New "Institutional Buying Workshops" focus on Hmong and Beginning Growers to Access K-12 and ECE Markets

The goal of the workshops is to provide information to Hmong growers and beginning agricultural growers interested in learning about accessing institutional markets and connecting with local supply chain partners like processors and distributors. The

workshops will introduce growers to market avenues beyond farmers markets, including institutional markets such as K-12 schools, early childhood programs, and hospitals. More information [here](#).



**Milwaukee: Saturday, Feb. 25**, Hmong growers, 8 a.m.-noon (with Hmong interpreter); beginning growers, 1 p.m.-4 p.m.; Hmong American Friendship Association, Inc., 3824 W. 41st St., Milwaukee.

**Wausau: Saturday, March 25**, Hmong growers, 8 a.m.-noon (with Hmong interpreter); beginning growers, 1 p.m.-4 p.m.; Hmong American Center, 1109 N. 6th St., Wausau.

**La Crosse: Saturday, April 1**, 8 a.m.-noon (with Hmong interpreter); beginning growers, 1 p.m.-4 p.m.; Hmong Cultural & Community Center, 1815 Ward Ave., La Crosse.

The workshops are free, but registration is required. To register, contact DATCP staff consultants Jack Chang, 608-224-5050, [jackchang@wisconsin.gov](mailto:jackchang@wisconsin.gov); or Angie Sullivan, 608-224-5095, [angie.sullivan@wisconsin.gov](mailto:angie.sullivan@wisconsin.gov).



## 2017 Food Waste and Hunger Summit I March 24-25 | Canton, OH

Each spring, The Campus Kitchens Project hosts a Food Waste & Hunger Summit. This summit brings together leading national nonprofit organizations and engaged students who are working to fight food waste and hunger, for a packed weekend of learning about advocacy, service and leadership.

The 4th Annual Food Waste & Hunger Summit will be held at Walsh University in Canton, Ohio on March 24-25. [More here](#).

## Webinar: Resources on Structural Racism in the U.S. Food System

The fourth edition of the Annotated Bibliography on Structural Racism Present in the U.S. Food System will be available in mid-February; this document provides an up-to-date list of publications and resources on structural racism present in the US the food supply chain. Join bibliography co-authors, Rich Pirog (MSU Center for Regional Food Systems) and Jane Henderson (University of San Diego), for a discussion of this unique resource and the importance of using a racial equity lens for food system students, educators, researchers, and practitioners on Feb. 17, 12:30pm ET. [Register here](#).

## Seasonal Menu Planning Webinar Recording

Our neighbors in Michigan have some great farm to cafeteria resources to share. Check out this webinar recording on Seasonal Menu Planning - just in time for planning your menus for next year. The recording is now available for viewing at the link below. This webinar shares strategies for incorporating seasonal Michigan/local products into school menus using tools developed for the Making Michigan Recipes Work training series in Fall of 2016. The webinar takes a deep dive into some of these resources which are also freely available at [Cultivate Michigan's](#) website! Check out the recording and find out more information here:



<http://foodsystems.msu.edu/resources/seasonal-menu-planning-for-farm-to-school-making-michigan-recipes-work>

## Submit a Talk for the WI 2017 Hunger and Health Summit

Please consider submitting a talk for the 2017 Hunger and Health Summit at Hotel Mead in Wisconsin Rapids on May 9 and 10. Topics submissions are due Feb 28. The conference theme this year is "Forward Together" and in light of the uncertainty regarding coming changes to healthcare and other important nutrition programs, our work together to build the partnerships for a healthy and hunger-free Wisconsin now are more important than ever.

If you have a program, partnership, idea, or policy that fights hunger, improves health, and strengthens communities, we would love to feature it at the Summit. Please take a moment to learn more about the Summit Tracks, what we are looking for and how to submit your session by [following this link](#).



## School Food Focus Seeks Supply Chain Associate

School Food Focus is seeking a qualified candidate to fill the newly created, remotely-based position of Supply Chain Associate. The Supply Chain Associate will work closely with the Supply Chain Specialist on several projects to build strategic partnerships with food suppliers and to develop a knowledge base of school food supply chains. The Supply Chain Associate will also have primary responsibility for building out a body of work with school food distributors nationwide. A full position description can be found [HERE](#):

How to Apply: Candidates should send a brief cover letter and resume to Sapna Thottathil ([sthottathil@schoolfoodfocus.org](mailto:sthottathil@schoolfoodfocus.org)) with the subject line 'Supply Chain Associate – [insert last name here].'

This position to remain open until filled.



### Funding for Childcare Sites to Start or Expand Gardens

Funding is now available for childcare sites participating in the Child and Adult Care Food Program to start or expand garden initiatives. The purpose of the grant is for childcare sites to implement garden-based nutrition education into their programs. Subgrant awards will be available for approximately 20 childcare sites. Applicants can apply for up to \$2,000 to purchase gardening supplies and nutrition education materials. Find more information at <http://dpi.wi.gov/team-nutrition/training-grants> by scrolling to the bottom of the page.

### Community GroundWorks is Hiring!

Community GroundWorks is looking to fill multiple part-time and seasonal positions for 2017! Visit our website (<http://www.communitygroundworks.org/jobs>) to check out our latest job listings:

- Farm to ECE Trainer
- Gardens Network Assistant
- Gardener-in-Residence



### Slow Food USA: Ark of Taste Garden Challenge (Free Kits for School Gardens!)

The Ark of Taste is a living catalog of delicious and distinctive foods facing extinction. By identifying and championing these foods, we keep them in production and on our plates. The Ark of Taste Garden Challenge will engage classrooms in growing these special seeds to taste the wonderful food they produce. Slow Food USA is putting together kits for school gardens, individuals, and Slow Food chapters. Each kit will include Ark of Taste seed packets, garden signs, a poster, recipes, and more. Please request your school garden kit by February 17. [Learn more here.](#)



### Innovation Education Awards

The third annual UL Innovative Education Award (ULIEA) recognition programs open to eligible 501(c)(3) organizations in the United States and Canada. Awards will go to participants who best use innovative Science, Technology, Engineering, and Mathematics (STEM) curricula to help students of grades K–12 solve real-world environmental problems. A panel of environmental, science, research, and technical experts will determine one grand prize winner to receive \$100,000; two second-tier winners to receive \$50,000 each; and two third-tier winners to receive \$25,000 each. The submission window closes on February 28, 2017. [Learn more here.](#)



### FoodCorps Service Member Application Open

FoodCorps is recruiting talented leaders for a year of paid public service building healthy school food environments in limited-resource communities. FoodCorps AmeriCorps members teach student hands on lessons in growing cooking and tasting healthy food; promote healthy eating options in the cafeteria; and, make schools healthier place to eat, learn and grow. The FoodCorps application is open now through March 15th. [Learn more here.](#)



### Holmen Students Enjoy a Meal from Farm to Plate

For a third straight year, Holmen School District (Wisconsin) served students at all six of its schools a lunch of student-raised chicken served alongside fresh fruits, vegetables and roasted potatoes grown in nearby Vernon County.

Source: La Crosse Tribune

Link to Story: [http://lacrosetribune.com/news/local/holmen-students-enjoy-a-meal-from-farm-to-plate/article\\_7d59124a-777c-564b-854d-353ee6d5a7f1.html](http://lacrosetribune.com/news/local/holmen-students-enjoy-a-meal-from-farm-to-plate/article_7d59124a-777c-564b-854d-353ee6d5a7f1.html)



## **CSAs and Early Care and Education: A Great Match!**

**Early care and education (ECE) sites are uniquely positioned to incorporate local, farm fresh food into their menus.** They are often smaller organizations that have more flexibility in their purchasing options. Their year-round programming allows them to purchase during the summer months - the peak of growing season. On-site kitchens and trained food service staff allow ECE sites to purchase and process more whole, raw ingredients.



**One such avenue for local food purchasing is the CSA** and February is one of the top months for CSA sign up. Below are resources to pass along to preschools, Head Starts, family childcare homes, and group centers that are interested in further exploring this food purchasing option that supports local farms and the health of our kids. [As reminder, sites participating in CACFP can be](#)

[reimbursed for local food purchases!](#)

**To find a CSA farm:** [Check out the FairShare CSA Coalition farm pickup location map for Wisconsin.](#)

**For questions to ask when purchasing directly from farmers:** [Check out this resource from South Carolina Farm to Institution.](#)

### **Ways to incorporate local foods into menus (whether from a CSA, farmers' market, grocery store, or distributor):**

- Start small by purchasing items that can be used in their whole form or that can be easily cut up and prepared. For example, apples, pears, berries, snap peas or potatoes that can be left whole for baking are all good places to start.
- Choose a menu item that you normally make and substitute something local for one (or more) of the ingredients! Substitute local turnips for potatoes, kale for lettuce, or kohlrabi for cabbage.
- Base a menu item on [what's in season](#) in Wisconsin.
- Add local veggies to dishes kids already love: try cubed butternut squash in mac and cheese, kale stirred into soups, sweet potatoes in casseroles, spinach blended into spaghetti sauce, and fresh berries in smoothies.
- As always if the kids don't like it prepared one way, switch it up! Kale chips may be more popular than steamed kale or roasted squash may be a hit compared to mashed.



**Check back next time for a success story from an ECE site that is using a CSA to source local food for their meals and snacks!**



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