



**MONTANA
FARM TO
SCHOOL**

**Farm to School Successes:
Buying + Serving Local Foods**

OPI Webinar Wednesday | February 5, 2020

Attendance

Type into chatbox (to All – Entire Audience):

- Your name
- School district/organization name

Presenters



Aubree Roth
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MT Core Partner | Nat'l Farm to School Network
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Dave Prather
Western Montana Growers Coop
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Overview

F2S Basics

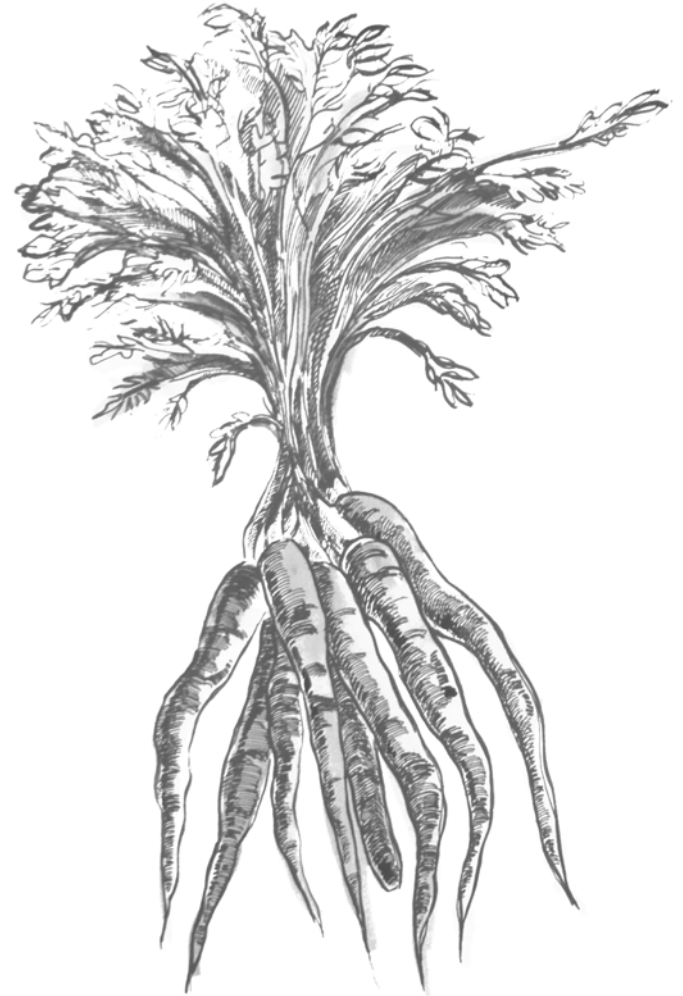
Huntley Project Schools

Missoula County Public Schools

Western Montana Growers Cooperative

Resources + Upcoming Events

Q&A – Type your questions in the chatbox throughout the webinar



CORE ELEMENTS OF **FARM** *to* **SCHOOL**



CORE ELEMENTS OF **FARM to SCHOOL**





MANHATTAN CHRISTIAN



Photo Credit: Sidney Herald

CORE ELEMENTS OF **FARM** *to* **SCHOOL**



Missoula



**GARDEN CITY
HARVEST**
GROW. FEED. INSPIRE.



HINSDALE

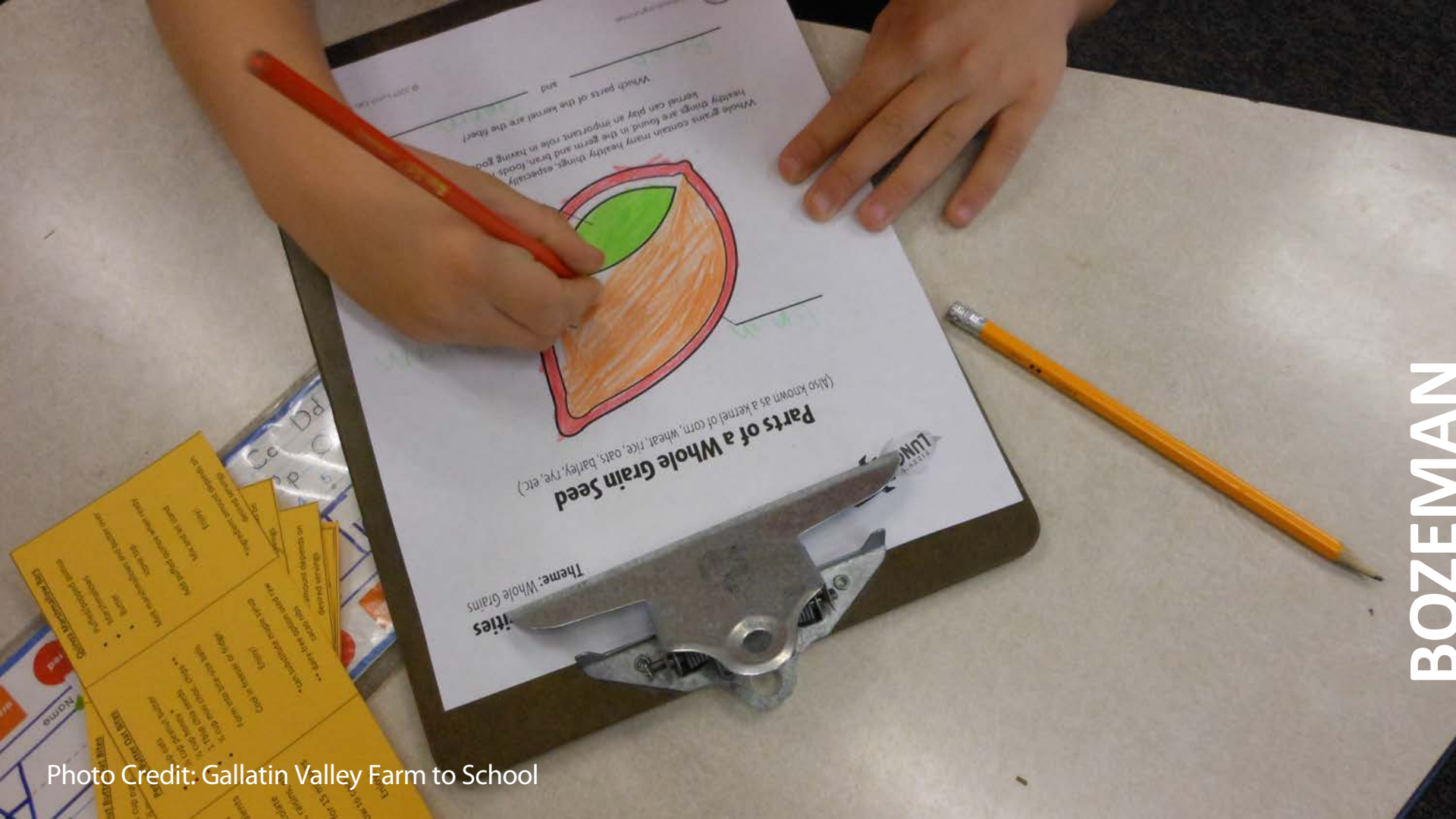


Photo Credit: Gallatin Valley Farm to School

BOZEMAN

CORE ELEMENTS OF **FARM** *to* **SCHOOL**





Parts of a Whole Grain Seed

(Also known as a kernel of corn, wheat, rice, oats, barley, rye, etc.)

Types of Whole Grains

Whole grains contain many healthy things, especially healthy things found in the germ and bran, foods that can play an important role in having good health.

Which parts of the kernel are the fiber?

and _____

Photo Credit: Gallatin Valley Farm to School

BOZEMAN



ENNIS

Photo Credit: GROWW Program Facebook

Farm to School is Growing in Montana

57.1%

Montana schools participating in farm to school in 2019-2020

48.7%

Serving local products in school meals

22.6%

Leading farm to school educational activities

19.8%

Creating and tending school gardens

Farm to School Benefits

**Public
Health**

Economy

Education

Environment

**Community
Engagement**

Buying + Serving Local Foods

Resources and Tips

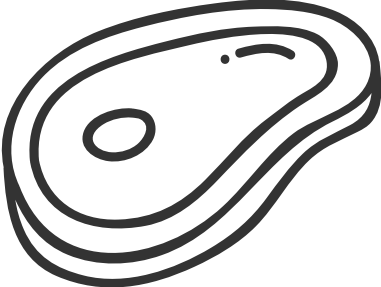
Follow Procurement Procedures



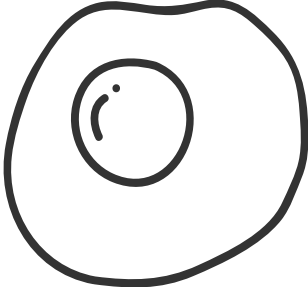
Cash Reimbursement

DoD Fresh USDA Foods

Regulations



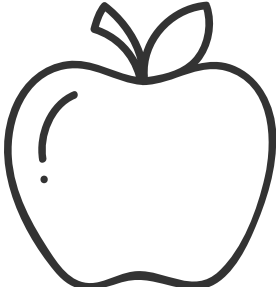
Meat



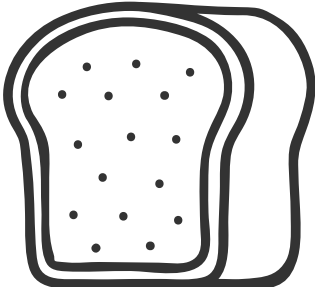
Eggs



Dairy



Produce

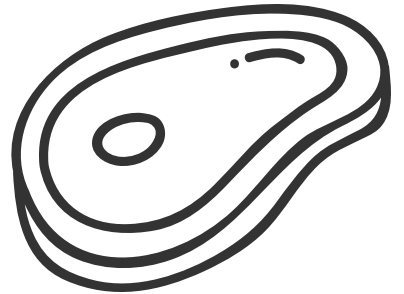


Processed

Meat

Meat that is processed in Montana and sold (to an SFA) in Montana must be:

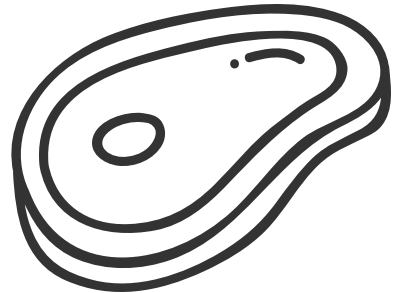
- A. State Inspected
- B. Federally Inspected
- C. Either



Meat

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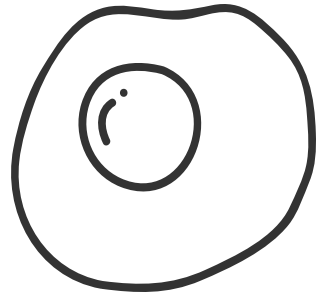
- A. State Inspected
- B. Federally (USDA) Inspected
- C. Either



Eggs

Eggs must be:

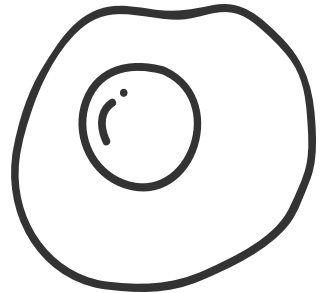
- A. Grade B or higher
- B. Certified Free Range
- C. No licensing or requirements



Eggs

Eggs must be:

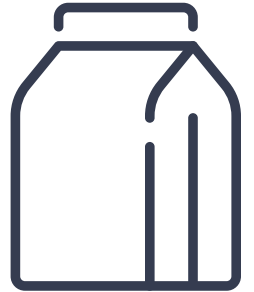
- A. Grade B or higher
- B. Certified Free Range
- C. No licensing or requirements



Dairy

Milk must be:

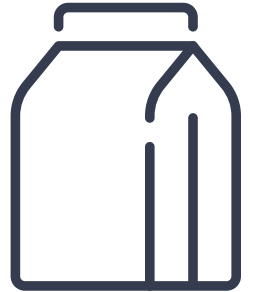
- A. Certified Organic
- B. Pasteurized in a licensed facility
- C. No licensing or requirements



Dairy

Milk must be:

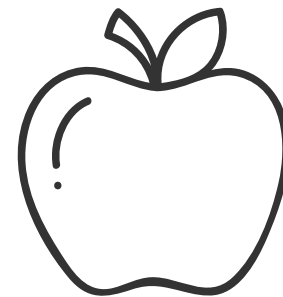
- A. ~~Certified Organic~~
- B. Pasteurized in a licensed facility**
- C. No licensing or requirements



Produce

To sell raw, unprocessed vegetables to a school, a farmer must have the following:

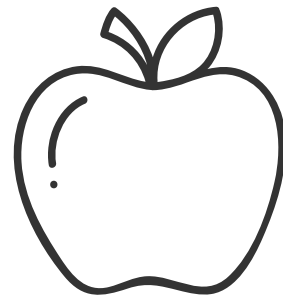
- A. GAP certification
- B. Fruit and Vegetable License
- C. It depends



Produce

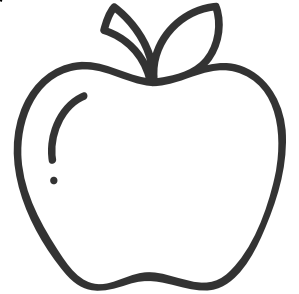
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- A. GAP certification
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- C. It depends



Produce

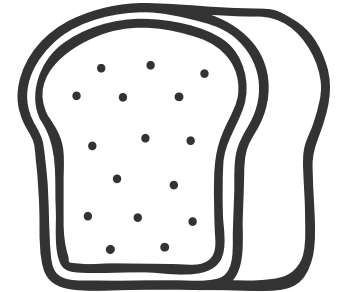
- Contact county sanitarian
- Follow best practices for food safety and agricultural practices
- Producer should contact Montana Department of Agriculture to determine what rules to follow from FSMA (many may be exempt).



Processed

To sell processed products including baked goods, jam, squash puree, etc. to a school, a Montana business must have:

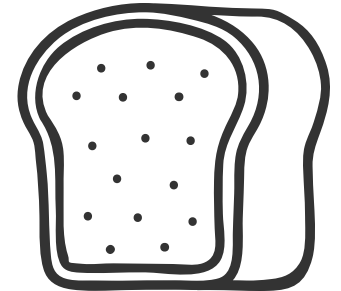
- A. Wholesale Food Establishment License
- B. GAP certification
- C. Liability insurance with \$10 million in coverage



Processed

To sell processed products including baked goods, jam, squash puree, etc. to a school, a Montana business must have:

- A. Wholesale Food Establishment License
- B. GAP certification
- C. Liability insurance with \$10 million in coverage



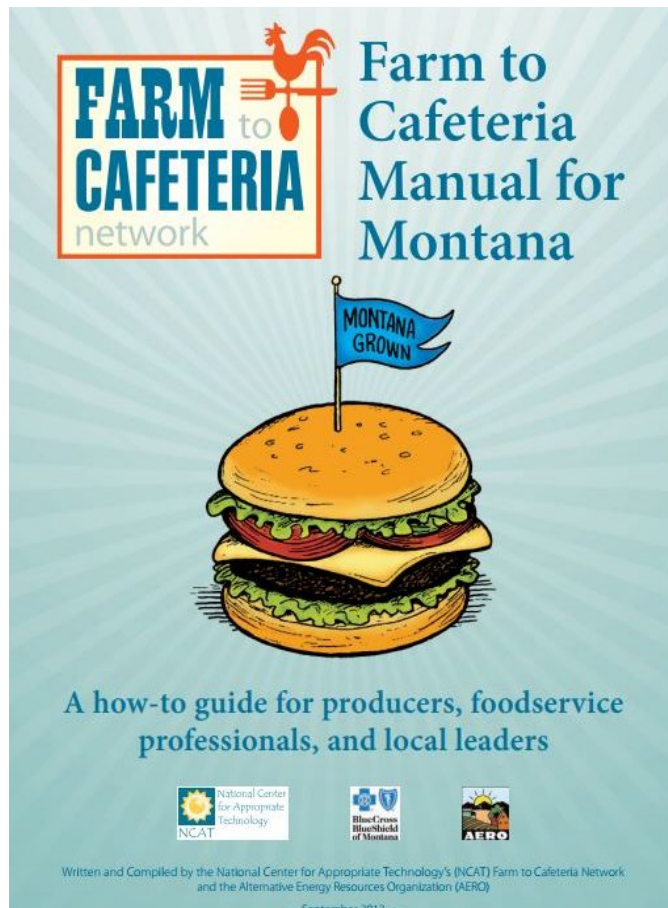
Food Safety

- Talk with your **County Sanitarian**
<http://dphhs.mt.gov/publichealth/FCSS/countytribalhealthdepts.aspx>
- Ask for the farmer's **on-farm food safety plan**, Good Agricultural Practices (GAPs) Audit results, or other document demonstrating food-handling procedures use *Local Produce Procurement Checklist*.
- Keep Records



Use Guides

- Montana Farm to Cafeteria Guide
 - www.montana.edu/mtfarmtoschool
- USDA Local Procurement Guide
 - <http://www.fns.usda.gov/farmtoschool/procuring-local-foods>
- Beef to School Procurement Templates
 - www.montana.edu/mtfarmtoschool



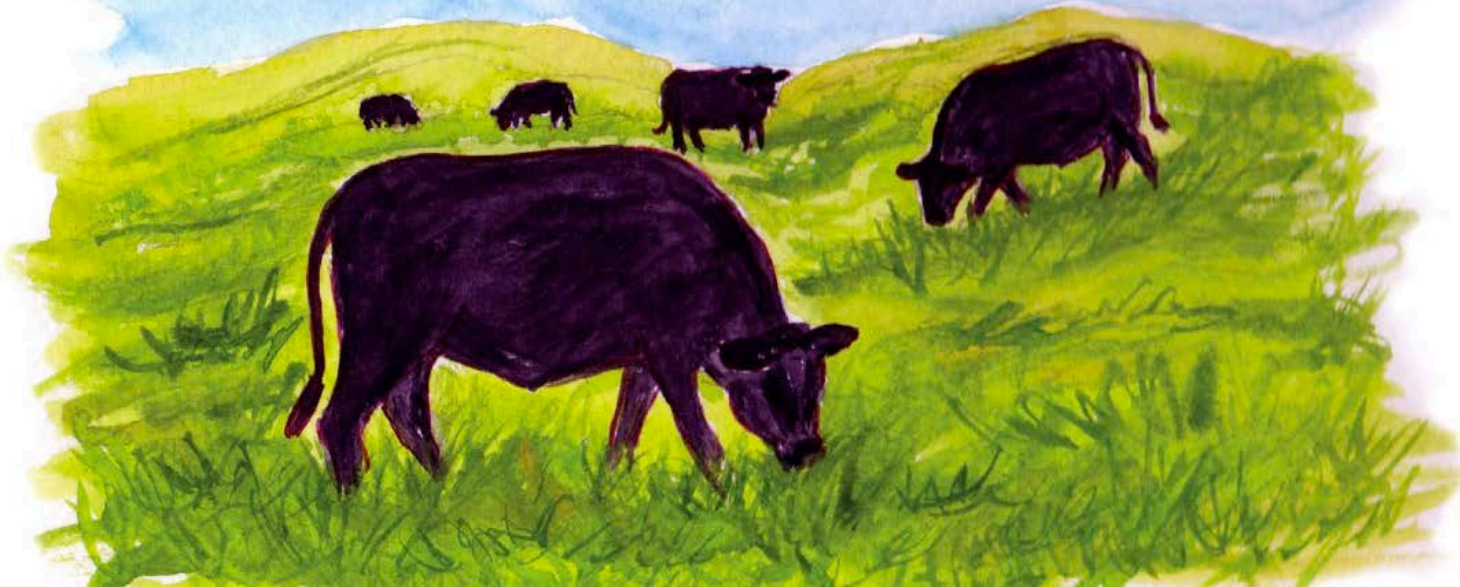
Finding Local Food

- **Farmers markets** <http://agr.mt.gov/agr/Programs/FarmersMarkets/>
- **Food and product directories**
 - Farm to Cafeteria Producer Database <http://farmtocafeteria.ncat.org/producer/>
 - Made in Montana Directory <http://www.madeinmontanausa.com/>
 - Abundant Montana Sustainable Foods Directory <http://www.aeromt.org/abundant/>
- **Meat processors**
 - State-Inspected Facilities Directory <http://liv.mt.gov/Meat-Milk-Inspection/Meat-and-Poultry-Inspection>
 - Federally-Inspected Facilities Directory <http://www.fsis.usda.gov/wps/portal/fsis/topics/inspection/mpi-directory>
- **Montana Lunchline listserv**
 - Food service managers only
- **Distributors and grower cooperatives**
- **DOD Fresh** – check the catalog for MT products



MOOOOIVING FORWARD TOGETHER

Strategies for Montana Beef to School



www.montana.edu/mtfarmtoschool/beeftoschool.html

Garden to Cafeteria Toolkit

<https://www.wholekidsfoundation.org/garden-to-cafeteria-toolkit>

Promoting Your Program



March 2015

Elementary School Menu
Kalispell Public Schools Food Service



**Local Harvest
of the Month is
Montana Beef**

Lunch includes: entrée listed below, fruit, milk, and an **unlimited cold fruit and vegetable bar**.

Soup Choice is in Gray Font.

Hummus and Roll OR Peanut-Butter (or Sunbutter) and Jelly Sandwich available as a substitution with advance request.

All grains are at least 50% whole Grain. Students Must take ½ cup fruit and/or vegetables with meal. Milk Choice Include Skim, 1% and Skim Chocolate. Menu subject to change without notice, due to price and availability. This institution is an equal opportunity provider.

	Monday	Tuesday	Wednesday	Thursday	Friday
LUNCH MENU:	For Menu Questions or Ideas please call Director or Asst. Director, Jenny or Lorie 406-751-3646. For questions about student accounts or eligibility for free or reduced meals please call Shari at FS Office 406-751-3443.				
Prices:	2	3	4	5	6
Reduced: \$.40	Tuna or Cheese Sandwich & Yogurt	Lasagna with Beef Or Chicken with Wild Rice Soup and String Cheese	Southwest Chicken & Rice Bowl With Lettuce, Salsa, Sour Cream, Refried Beans Or Garden Vegetable Soup & Cottage Chz	Salisbury Steak with Mashed Potatoes and Brown Gravy Or Creamy Broccoli Soup and String Cheese	Pizza Or Chicken Noodle Soup
Student: \$2.50	Or Vegetable Beef with Barley Soup and String Cheese	Or Chicken Noodle Soup & String Cheese	Or Creamy Cauliflower Soup and String Cheese	Or Turkey Gravy with Mashed Potatoes Or Garden Vegetable Soup & Lentil Hummus and Veggies	Or Lentil Hummus and Dipping Veggies
Adult: \$3.50					
Local Now:	9	10	11	12	13
Carrots	Yogurt Parfait with Peaches, Blueberries, Plain Yogurt and Homemade Granola	Baked Potato With Cheese And/Or Chili, Sour Cream, Chives and WG Roll	Local MT Beef Burger or Cheeseburger OR Local Lentil Burger On WG Bun	Turkey Gravy with Mashed Potatoes	Pizza Or Royal Navy Bean Soup and Grated Cheddar Cheese
Lentils,	Or Chicken Noodle Soup & String Cheese	Or Minestrone Soup with Cottage Cheese	Or Creamy Cauliflower Soup and String Cheese	Or Garden Vegetable Soup & Lentil Hummus and Veggies	& Montana Cinnamon-Zucchini Cake
Wheat Montana					
Rolls,					
Squash,					
And more!					
Soup comes with salad bar & a whole grain roll - protein options are, beans, cheese, hummus.	16	17	18	19	20
	Orange Chicken With Brown Rice And Stir Fry Veggies	Beef Soft-shell Taco or Rice Bowl w Refried Beans, Veggies, Sour Cream, Cheese	Grilled Chicken Patty On WG Bun with Optional Pesto Ranch Or Tomato Basil Raviolini Soup and Cottage Cheese & Strawberry Cup	Local Polish Dog, topped with Cheese, and Chili made with MT Beef and Lentils	Pizza Or Clam Chowder
	Or Corn Chowder and String Cheese	Or Cream of Potato Soup & String Cheese	Or Creamy Broccoli Soup and String Cheese	Or Chicken Noodle Soup and String Cheese	& Lentil Hummus and Veggies for dipping
See Breakfast Menu on Reverse Page →	23	24	25	26	27
	Chicken Nuggets, Two Potato Mash and WG Roll	Penne Pasta with Meaty Marinara Sauce, made with Montana Beef	4 oz Chicken Drumstick and Rice Pilaf with Peas and Carrots	French Toast Sticks With Fruit & Local Breakfast Sausage Link & Yogurt	Pizza Or Chicken Noodle Soup & Lentil Hummus and Veggies
	Or Royal Navy Bean Soup and String Cheese	Or Royal Navy Bean Soup and String Cheese	Or Creamy Broccoli Soup and String Cheese	Or Tomato Soup and String cheese	

Enjoy Spring Break! See you back at school on Monday, April 6!



Photo Credit: Plevna School

PLEVNA



MONTANA

Harvest of the Month



Calendar 2019-2020



August – Cherries



September – Kale



October – Apples



Nov. – Winter Squash



December – Lentils



January – Carrots



February – Beets



March – Grains



April – Chickpeas



May – Beef



June – Leafy Greens



July - Dairy

Audiences



*Launching March 2020

Participating Sites Will

Form a team

Showcase each month

- School meal or snack
- Educational activity
- Taste test

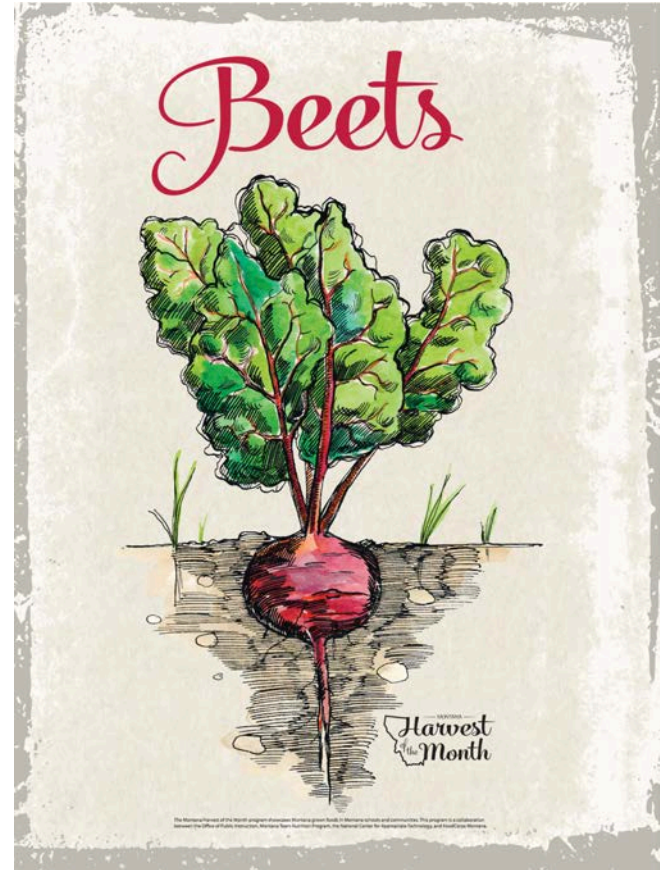
Promote

Evaluate

Posters

- Receive one 18x24" for each month
- Electronic files available 18"x24" and 11"x17"
- Purchase additional 18x24" posters (\$1.25ea + S&H)

<http://store.msuextension.org/Departments/Harvest-of-the-Month-Posters.aspx>



Cafeteria Bites

Lentils



Facts

- Lentils are a pulse crop, part of the legume family, along with dry beans, chickpeas (garbanzo beans), and dry peas. The name "pulse" refers to pea, a thick soup.
- Montana is the top producer of lentils in the United States, producing almost 40% of the lentils grown in this country!
- Like other legumes, lentils add nitrogen to the soil, improving soil health. This makes them a good rotational crop with wheat and other grains.*
- Even though many people may not be familiar with them, lentils were one of the first crops cultivated by humans.

Selection

French green, black, red, brown, golden, and pardina (green) are some of the many varieties of lentils. While any variety is very versatile, each one has unique characteristics, including texture, flavor, and color, making them more or less suited for certain culinary uses. Green lentils are larger and very versatile, being suitable for soups, salads, and in baked goods as a puree. Golden and red lentils cook quickly and lose their shape, making them great for adding to sauces, thicker soups, mashed potatoes, or baked goods as a puree. Pardina, Black Beluga, and French green lentils are smaller and round, hold their shape, and are great sprouted and/or served in soups or salads.*



Storage

Store lentils in airtight containers in a cool, dry place for up to a year. Cooked lentils may be refrigerated up to 5 days or frozen up to 3 months.*

Preparation

Prior to use, wash carefully, and pick out debris or rocks.[†]
Uses
Blend Add 1-2 tablespoons cooked lentils to smoothies.
Cook To cook, use 1 cup lentils to 3 cups water. Boil for 15-20 minutes for salads or up to 40 minutes for purees, depending on variety and desired texture. Although lentils do not need to be soaked prior to cooking like other legumes, soaking and sprouting helps to increase nutrient availability.
Grind Using a high-powered blender, food processor, coffee/spice grinder, or flour mill, grind washed and dried lentils until desired consistency. Use in baked goods as a gluten-free, high-protein, and high-fiber flour.
Pan-Fry Cooked lentils can be used to make veggie burgers, falafel, or croquette.
Puree Place cooked lentils in food processor and drizzle with olive oil, add seasonings if desired. Blend until smooth. Use puree as a dip for vegetables, spread on sandwiches, base for croquette or patty, or as a base for baked goods.
Risotto, Soups, Stews, or Stir-Fry Add cooked lentils to soups, stews, or rice dishes for added nutrients and texture.
Salad Chill lentils after cooking. Combine with chopped vegetables, such as tomatoes and broccoli, then toss with a balsamic or Italian dressing. Add to a pasta or greens salad for fiber.
Season For added flavor, cook lentils in water, broth, or tomatoes. To enhance flavor, experiment with allspice, bay, chili powder, clove, cumin, curry powder, garlic, ginger, nutmeg, oregano, rosemary, or thyme.
Soak Cover lentils with 2 inches water, cover, and soak in refrigerator for 10-12 hours.
 Adapted from the Lentils Food Fact Sheet developed by Montana State University Extension. For the full fact sheet and other resources, visit www.mtstateextension.org/nutrition.

Nutrition Information

Lentils are highly nutritious and deserve "superfood" status.
 — Continued on page 4 —

Montana Harvest of the Month: **Lentils** 1

Yield		Number of Pans		Conventional		Temperature & Baking Time	
						Temperature _____	
						Convection _____	
Meal Component Fulfillment (Based on Serving Size)							
1 Serving Provides: _____							
_____ 9.5 oz., 1.6 cup, _____ Meat / Meat Alternative _____ 1.8 cup, 1.4 cup, _____ Vegetable / Legume (or credit as meat alternative)							
Nutrition Analysis (if available): Serving Size: 1/2 cup							
208	Calories	59.8%	Calories from Total Fat	32.38	Calcium (mg)		
5.80	Protein (g)	278.39	Vitamin A (IU)	188.99	Sodium (mg)		
13.86	Total Fat (g)	4.14	Vitamin C (mg)	5.05	Dietary Fiber (g)		
2.06	Saturated Fat (g)	2.04	Iron (mg)	16.94	Carbohydrate (g)		

Source: Jenny and Lucia Montague and Jessica Alamy, Killebrew Public School

Classroom Bites

Winter Squash



Acorn Squash



Butternut Squash



Spaghetti Squash



Carnival Squash

- Facts**
- Winter squash is harvested in the fall and can last into the winter if stored correctly.
 - The skins are hard and usually not eaten, quite different from their summer squash cousins, such as zucchini.
 - Cucurbit, cucumbers, and melons are all part of the Cucurbit family, but all have different origins. Squash and pumpkins are native to the Americas, while cucumbers originated in eastern Asia, and melons in Africa or Persia.
 - Squash is one of the oldest cultivated crops in the Western Hemisphere and was originally grown for its seeds. Seeds found in Mexico have been dated as 10,000 years old!
 - To some Native American tribes, corn, beans, and squash are known as the "Three Sisters." These plants were grown together and were staples of many tribes in North America.*

Gardening

To grow winter squash you need considerable garden space and full sun. Start seedlings indoors 3-4 weeks prior to planned planting date. Plant hardseeded seedlings outdoors one week before last frost for plant seeds directly in garden. Winter squash may be grown in larger containers, but the vines and squash may need to be trellised or supported as they grow outside of the container. Vines will begin to die off as the squash reaches harvest time.

Selection

Select winter squash that are firm, have dull-colored skin, and feel heavy for its size.

Squash with cracks or brown or soft spots should be avoided. Part of the stem should be intact for optimal storage.[†]

Storage

Winter squash can be stored from 1 week to 6 months depending on the variety and storage conditions. Store winter squash in a dark area, with good ventilation, between 50-60°F for ideal storage conditions. Remove soil prior to storage and leave stem on. Once the squash is cut, wrap and store in the refrigerator for 1-2 days.*

Cooking

Bake. Peel and cube or slice squash in half and scoop out seeds. On a foil-lined baking dish, place halved squash cut-side down or evenly arrange cubed squash. Cover and bake whole squash at 350°F for 45 minutes or until tender. Bake cubed squash at 350°F for 20-25 minutes.
Boil or Steam. Keep whole or cut squash into quarters or cubes and remove the skin and seeds. To boil squash whole, pierce skin with fork, cover, and boil for 1 hour. To steam or boil cubed squash, place slices into pan of boiling water or steam basket for 10-15 minutes or until tender.
Microwave. Peel and cube squash or slice squash in half and remove seeds. Place cubes or halves in a microwave-safe dish with 2-3 tablespoons water. Microwave on high for 5-8 minutes for cubes or 8-12 minutes for halves. To soften thick or hard rinds before cutting or peeling, poke holes in rind with fork, and microwave for 2-5 minutes. Remove from microwave, and allow to rest for 1-2 minutes until cool enough to handle.

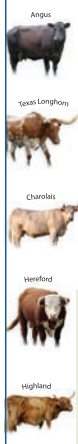
Preserve. For more information on preserving winter squash, visit MontanaGuides.Home-canning/Preserves-and-Processing/Times-and-Freezing-Vegetables. Visit www.mtstateextension.org/nutrition and click on the food preservation link or contact your Extension office to find the guide.

Puree. Roast or bake squash. Scoop squash from skin and puree squash to a smooth consistency. It can be added to soups, breads, muffins, or custards.

Montana Harvest of the Month: **Winter Squash** 1

Harvest of the Month
at Home

Beef



Did You Know

- Cattle are ruminants, meaning their stomachs have four chambers, which allow them to digest grasses. Typically cattle are raised in pastures until they are at least one year old. Then they are sold and transported for "finishing" which means they are usually fed a grain-based diet to increase weight and fat marbling. Some cattle are raised entirely on pasture or are "finished" on grass and are called grassfed or grass-finished. This method usually produces leaner meat, which means less fat.
- Montana is home to more cattle than people and ranks 6th in the nation for the number of beef cattle.
- Beef is packed with protein and other nutrients. While the specific nutritional information depends on many factors as discussed below, beef is an excellent source of vitamin B₁₂ and protein, as well as iron and vitamin B₆. Protein helps build and repair body tissues including muscles.
- The first beef cattle arrived in the United States from Mexico in the 1500s, but more arrived in the early 1600s. In Virginia in 1620 about 500 cows roamed the fields, and less than a decade later the population increased to 30,000 bovine!

Cooking

Generally, cooking time is dependent on type of cut, size of meat, and desired doneness. For a complete guide to cooking beef, see CookingWithBeef.com or [www.beefed.org/CookingWithBeef.pdf](http://www.beefed.org/CADocs/BeefInfo/CookingwithBeef.pdf). To ensure food safety, cook steaks and roasts to 145°F and cook ground beef to 165°F. Mix it up and stir-fry thinly sliced beef and veggies for steaks and delicious fajitas. Heat pan to medium heat, add oil to coat bottom of pan, add beef. Cook in small batches to allow moisture to evaporate. Cook beef by continuously turning for even browning.

Recipes

Sticky Joe on a Roll
 This recipe incorporates three of Montana's top agriculture products—beef, wheat, and lentils! Adapted from: Montana'sHealthySchoolRecipeReport, Montana Team Nutrition Program

Servings

- 8 ingredients
- 1 lb ground beef
- 1/4 cup onions, raw, chopped
- 2 Tbsp tomato paste
- 2 Tbsp catup
- 1 cup + 2 Tbsp water
- 1 Tbsp vinegros distilled
- 1/2 tsp mustard powder
- 1/2 tsp pepper
- 1 Tbsp brown sugar
- 1/2 cup uncooked lentils
- 2 oz mild green chili peppers, canned, drained
- 2 tsp garlic, raw, minced
- 6 whole wheat buns

Directions

- In a medium pot, add lentils and 1 cup water (do not add salt) in a medium pot. Bring to a

Montana Harvest of the Month: **Beef** 1

Digital Materials

Promotion

Newsletters

Monthly Menu Templates

Smaller Posters – 11"x17"

Table Tents

Recipe Cards

Serving Line Sign Templates

Logos

Illustrations

Videos **NEW + In progress**

Additional Lessons

Quicktivities Handout

Afterschool Lessons

Guides & Resources

HOM 101 – Quick Start Guide

HOM 101 – Food Service

HOM 101 – Educators

HOM 101 – Parent & Community

HOM 101 – Producers

Implementation Guide & Checklist

Educational Standards Connections Guide

Participation Letter

Taste Test Guide

Cooking with Kids Guide

Cooking Cart Guide

Materials Sources

MONTANA

Harvest of the Month

<https://youtu.be/rA-N5SmawBI>

How to Register

Existing Sites

- End of Year Report
- Due June 30

New Sites

- Registration Form
- www.montana.edu/mtharvestofthemonth

Huntley Project School District

Ginger Buchanan



HUNTLEY PROJECT



INFUSED WATER
MIXED BERRY

HUNTLEY PROJECT

CHOCOLATE

CHOCOLATE

WHITE

SILVER KING

HUNTLEY PROJECT

Missoula County Public Schools

Edward Christensen



MISSOULA



MISSOULA

Photo Credit: ABC FOX Montana



GROUND BEEF

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE. KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.

COOK THOROUGHLY. KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NET WT 1lb

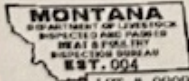
1.11

PRICE \$/lb

0.01

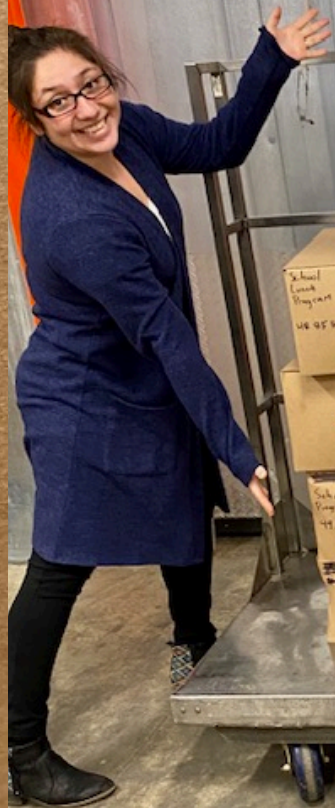
\$ 0.01

TOTAL PRICE \$



LIT # 09090911

KEEP REFRIGERATED or FROZEN



MISSOULA



MISSOULA



MISSOULA

Western Montana Growers Coop

Dave Prather



local is delicious!



Our Values

- Cooperation
 - Skill sharing, cost sharing, building relationships, strengthening community
- Using appropriate technology
 - Produce and market to regions that fit our scale and minimize environmental & economic costs
- Land stewardship
 - Manage land sustainably
- Social equity
 - Interact with and provide for all segments of local community population



Mission Mountain Food Enterprise Center



Mission Mountain Food Enterprise Center

Specialty crop value-added products



Big Sky Bites

Lentil and Mushroom Balls with Beef

Made with natural Montana ingredients, including:
ground beef, cooked lentils, and mushrooms

Case size: 20lb
\$89

Made in Ronan, MT

Mission Mountain Food Enterprise Center
406-676-0676 | mmfec.org



Mission Mountain Food Enterprise Center

Specialty crop value-added products



MADE IN RONAN, MT

MONTANA 'MATO SAUCE

Made with Montana grown vegetables! Tomato, Onion, Carrots, Butternut Squash, Leeks

MADE IN MONTANA USA MANUFACTURED BY MMFEC GROWN IN MONTANA USA

Beta-Carotene, Fiber, Potassium, Vitamin A, Vitamin C, Folic Acid, Zinc

Case size- 20lbs
\$63 + shipping

Each 3.5 oz serving credits as 3/8 cup of red-orange vegetables

MISSION MOUNTAIN FOOD ENTERPRISE CENTER
406-676-0676 | mmfec.org



Mission Mountain Food Enterprise Center

Minimally processed produce

















**We believe in making fresh and nutritious
local food available to our community**



**Resources +
Opportunities**

Montana Farm to School Leadership Team

Communication

Distribution

Grant Program

Farm to ECE

Beef to School

Education





MONTANA



Montana Farm to School Coaches



Ginger Buchanan
Ginger.Buchanan@montana.edu



Faith Oakland
Faith.Oakland@montana.edu

Montana Farm to School VISTA



Sarah Penix

Sarah.Penix@montana.edu

Upcoming Events

- **Montana Farm to School Successes Webinars – OPI Webinar Wednesday**
 - <https://www.gotomeet.me/WebinarWednesday>
 - February 5 – Procurement
 - March 4 – Education
 - April 8 – School Gardens
- **Montana Farm to School Regional Showcases**
 - March 18 – Fairview
 - May 6 – Hardin
- **Montana Farm to School Summit**
 - September 23-24, 2020 – Helena



SEPTEMBER 23-24, 2020 | HELENA, MT

WWW.MONTANA.EDU/MTFARMTOSCHOOL/SUMMIT.HTML



NATIONAL
FARM *to* **CAFETERIA**
CONFERENCE

NATIONAL FARM TO SCHOOL NETWORK

April 21-23, 2020 | Albuquerque, New Mexico

WIN UP TO
\$500
FOR YOUR
SCHOOL
NUTRITION
TEAM!

FEBRUARY 3-28 2020

MONTANA
SCHOOLEATS
PHOTO CONTEST 2020



Three categories: local food, breakfast foods, indigenous foods
<http://mt.nokidhungry.org/>

OCTOBER

is



NATIONAL **FARM** TO **SCHOOL** MONTH

Celebrate **Farm to School Month** throughout **Montana!**



Montana



Crunch Time

Join preschools, schools, colleges and individuals across Montana in celebrating Food Day and National Farm to School Month by crunching into locally and regionally grown apples on

October 24th
at **2:00pm** MST.

For more information about Montana Crunch Time, to register and receive your guide, visit

**montana.edu/
mtfarmtoschool**

Be sure to collect a “crunch byte” (video, photos, or audio) to share!



Share Your Story

- Share your challenges, successes, ideas.
 - aubree.roth@montana.edu
 - Share Your Story Form
- Social media: #MTHarvestoftheMonth #MTFarmtoSchool
- Montana Farm to School Facebook Page
- Use USDA Photo Releases for photos
- Local news media

 **Hinsdale Kitchen** added 5 new photos — with Margo Anderson Salveson. January 12 at 3:27pm · 🧑

Harvest of the month!! Carrots!!!



Fallon County **TIMES**

Subscribe to our c
moment of our loe

HOME NEWS COMMUNITY SCHOOLS SPORTS OPINION OBITUARIES CLASSIFIEDS

Harvest of the Month – Winter Squash

DECEMBER 23, 2016 IN [SCHOOLS](#)

f t g+ p in



Jaiden Dulin and Jaeda Paul cleaning out the squash, which is the December harvest of the month, so Connie Lang and Bardie Rieger can incorporate them in the meals they prepare for the students.

Questions?

Please type your questions into the chatbox, select all attendees.

Ready to Dig In?

MT Harvest of the Month

www.montana.edu/mtharvestofthemoth

Montana Farm to School

www.montana.edu/mtfarmtoschool

Facebook

<https://www.facebook.com/montanafarmtoschool>

Instagram

<https://www.instagram.com/mtfarmtoschool/>

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