



# HARVESTING MONTANA RECIPES CONTEST

## 2021 Team Nutrition Grant Cohort 1

### October 1 –December 31, 2021 Quarter 5

## Learn More

### WEB

[www.montana.edu/team\\_nutrition](http://www.montana.edu/team_nutrition)

<https://www.montana.edu/mtfarmtoschool/>

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## LOCAL MONTANA RECIPES SERVED WITH A SMILE IN SCHOOL LUNCH MEALS

The Harvesting Montana Recipes Project continues with three of the recipes being served in a school lunch meal this quarter. This Success Story showcases two of the three school meal events.

Focusing on Grant Objective 3 (Engage students and the school community in the process of developing standardized recipes), nearly 400 students thus far have participated in a school meal featuring the local recipes!

- Saddle Peak Elementary School in Belgrade served the Montana Bison and Barley Soup on November 3, 2021.
- Belfry School served the Sweet Cherry and Berry Delight November 11, 2021 as part of a special Veteran's Day Lunch Meal for the school and their community.
- Phillipsburg School served the Purple Pirate Potatoes (roasted Montana beets and sweet potatoes) on December 21, 2021.

Photos from Belgrade's Local Lunch Event – Montana Bison and Barley Soup with a special visitor to the lunchroom - a lifesize bison mascot!

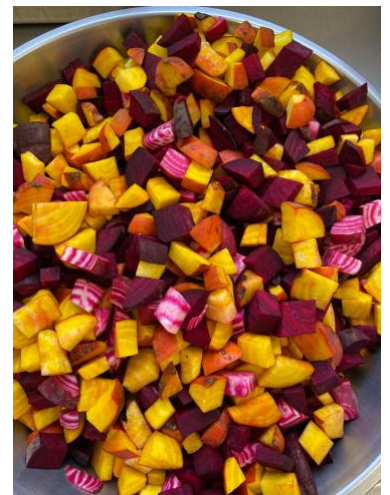


Photos from Saddle Peak School, Belgrade, from left to right: student with lunch, bison costume, and lunch staff in bison hats

## BEST PRACTICES AND LESSONS LEARNED:

1. Providing schools with a draft press release to promote their local lunch event helped them obtain positive media coverage for their school meal program – through local newspapers to social media posts.
2. Arranging for Team Nutrition program staff to attend the local meal event in person allows for enhanced relationship building with the school food service staff, teachers, and administration, the opportunity to collect live feedback from students, provides an extra set of hands to document the event with many photos, and assesses the overall usability and versatility of the recipe in a real world setting.

## PHILIPSBURG SCHOOLS SERVE THE PURPLE PIRATE POTATOES (ROASTED MONTANA BEETS AND SWEET



Photos from Philipsburg School, from left to right: Kindergarten student with lunch, eye-appealing lunch tray, and fresh beets

## STAY TUNED FOR UPCOMING LOCAL MEAL EVENTS IN SPRING 2022 FEATURING THESE RECIPES:

Montana Bison and Lentil Chili, Sweet Cherry and Chocolate Overnight Oats, and Montana Lentil Hummus

