

## Farm-to-School Workgroup Meeting Notes

November 5, 2009

Kelseyville High School Cafetorium

In attendance: Ana Santana, Highlands School; Tammy Alakszay, Americorps; Patricia Jekel, Cobb Elementary School; Michelle Malm, Kelseyville Unified School District; Lorrie Gray, Hunger Task Force; Colleen Rentsch, Grower; Marla Peterson, Konocti Unified School District; Tom Jordan, First 5; Terre Logdson, Lake County Economic Development; Susan Jen and Jackie Armstrong, Health Leadership Network.

### I. CATCH Food Service Curriculum

Susan shared a copy of the food service curriculum book provided with CATCH training, explaining that the four primary components were Purchasing, Menu Planning, Preparing Food with Less Fat, and Promoting Healthy Food Choices.

### II. Student Survey

Susan introduced the idea of conducting a survey of students to find out how they feel about the changes in foods offered in the vending machines and cafeterias. She suggested that Tammy would recruit a few Americorps volunteers to assist with the survey. There was some discussion about how surveyors might ascertain whether or not students were aware of wellness policies.

Marla said that Konocti Unified School District had just received a \$5,000 “Love Your Veggies” grant from Network for a Health California to provide more fresh fruit and vegetables to 4<sup>th</sup> and 5<sup>th</sup> graders. Marla explained that the District had joined a co-op that facilitates purchasing and receiving food for all 6 sites, including 4 elementary schools. She confirmed that there were large coolers on the Pomo campus that could be used to store turkeys for delivery by the Lake County Community Action Agency this Thanksgiving and agreed to contact Lou Denny to see if LCCAA might be able to provide some reciprocal service by distributing local produce to District schools.

Michelle said that PTO parents are helping Kelseyville Unified School District to meet their goal of increasing access to fresh produce by packing baskets of fresh fruit and vegetables twice a week and delivering them to every classroom. She reported that the District provides menus for specialty parties that include veggie trays and Texas bean dip as well as sending information home to encourage parents to send healthy snacks for classroom parties. She added that she plans to send all students home with a squash and recipe for cooking them. She will also be sending a menu survey home with all students to find out what foods they'd like to see offered in the cafeteria.

### III. CDFA Grant

Susan reported that HLN had been notified that it would be receiving USDA grant funds for a 5-year project that would include the goals of:

- a) Extending the Farm-to-School program to all schools;
- b) Increasing acreage of specialty crops from 30 to 50 by building markets for local produce;
- c) Establishing an online ordering system for local specialty crops; and
- d) Sponsoring a Food Summit next spring to kick off the project.

A general discussion about Food Summit content generated the following suggestions:

- Include a Farm Tour, possibly using Eleven Roses Ranch wagon.
- Host an Iron Chef competition. Potential participants include July Hoskins, Ross Christensen and Jeremy. It would probably have to take place on a Monday.
- One topic or presentation could explore opportunities to develop the county's produce purchasing and delivery system.
- There could be a local grower display showing what foods are available during different seasons and recipes for preparing them.
- The target audience should include restaurants, food stores, the Agriculture Commissioner, Environmental Health, members of the public, etc.

Jackie will email the Farm-to-School workgroup for other suggestions about Food Summit features, workshops, presentations, activities, round tables, etc.

Meeting adjourned at 4:50 p.m.