



JANUARY 2012 NEWSLETTER

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Thank you for all of your support in 2011, and we look forward to working with you all in 2012! The D.C. Farm to School Network at Arcadia has some ambitious goals for the upcoming months...

Farm to School Workshop - a day-long training for D.C. school food service stakeholders later this winter to help get more healthy, local foods into D.C. school meals

Strawberries & Salad Greens - a celebration of fresh, local berries and greens in D.C. school meals

Farm-Fresh Feature - a suite of educational materials and programs to help schools celebrate a different seasonal, local produce item each month (and get kids excited to eat local food in school meals!)

Farm Field Trips - school groups will visit Arcadia Farm for a hands-on experience for students, including farm chores, harvesting, cooking and tasting

Mobile Market School Visits - Arcadia's farmers' market school bus will begin engaging students during educational stops to D.C. schools

Local Food Taste Tests - we'll visit school cafeterias with samples of healthy, local foods for students to taste and vote on their favorite

Sweetgreen in Schools - through a partnership with Sweetgreen, we're expanding hands-on salad-making series for D.C. students

We're hiring staff and gearing up for these exciting programs and initiatives - stay tuned! Read on for events and updates...

UPCOMING EVENTS

January 10 - 1pm Lunch Bites Webinar on Farm to School & Farm-based Education

How can Farm-Based Education support the work of Farm to School programs? What should you keep in mind when you are working with students on a farm? How can teachers and farm-based educators connect? This 20 minute webinar will leave you with ideas for developing farm-based education opportunities that support student learning. This webinar is co-sponsored by the National Farm to School Network and Farm-Based Education Association. Learn more and register [here](#).

January 13-14 - Conference: *Farm to Institution: Making Local Food Economies a Reality*

It's not too late to register for Future Harvest CASA's 13th annual conference and get the Early Bird Special rate by Jan. 6! Learn more about the different speakers, tracks and workshop sessions [here](#). There's a "farm to institution" track, and it's a great networking opportunity to meet growers and producers in the region.

January 24 - Maryland Buyer-Grower Meeting

Come meet dozens of Maryland growers interested in selling produce, meats, dairy and value-added products to schools and other institutions! The event will be from 9am to 1pm in Annapolis, MD. We'll be organizing a trip of folks out there - email Andrea at [andrea\(at\)dcfarmtoschool\(dot\)org](mailto:andrea(at)dcfarmtoschool(dot)org) if you're interested. Find more details about the event and registration information [here](#).

UPDATES

New DCPS Local Wellness Policy announced

A group of school wellness stakeholders has been meeting over the past few months to update the DCPS Local Wellness Policy. It was just released, and it mentions farm to school and food education! Read about it [here](#).

New risk management tool to help producers achieve GAP certification

A new online tool developed by FamilyFarmed.org was recently launched to help U.S. producers of all sizes achieve Good Agricultural Practices (GAP) certification. The free online tool helps farmers design a customized manual to meet GAP certification requirements and mitigate business risks by answering just a few questions. The tool is available [here](#).

Resources on How to Incorporate Scratch Cooking into Your School Kitchen

The Alliance for a Healthier Generation and the National Food Service Management Institute have partnered to produce Back to Basics: How to Incorporate Scratch Cooking into Your School Kitchen, a 75 minute webinar on the benefits and challenges of cooking school meals from scratch. Also included is a 30 minute video demonstration of knife skills, sautéing and cooking grains. The webinar is now available in recorded form at www.healthiergeneration.org/schoolmeals. Please note that a login is required. This process is fast, easy and free, so join up—and enjoy!

New Farm to School Toolkit Available Online

This online toolkit is designed to assist anyone interested in incorporating more local foods into their school menu. The site guides food service personnel, food producers, distributors, and others through the process of Farm to School local food procurement. The toolkit is available on the Gretchen Swanson Center for Nutrition [website](#).

New MyPlate for Kids poster available from USDA

The USDA has created a new MyPlate for Kids poster. The poster for elementary schools promotes making half your plate fruits and vegetables. The poster is available in PDF format and in poster format by [request](#) from the Team Nutrition [website](#).