

Preconference Tours + Short Courses (Optional)

The following preconference tours and short courses can be added to the conference registration or can be registered for separately from the main conference day (Day 2, September 14).

All Day Sessions

Farm to Tray Tour

Follow the path of local produce from farm to processor to school. This tour will visit Western Montana Growers Cooperative (WMGC) in Missoula, Harlequin Produce in Arlee, Mission Mountain Food Enterprise Center (MMFEC) in Ronan, with lunch and a tour at Ronan Middle School. WMGC is a farmer-owned co-op that acts as an aggregator and distributor while MMFEC utilizes its processing center and farm to institution staff to make it simpler for schools to use local produce. Harlequin Produce is a 40-acre Certified Organic mixed vegetable farm in Arlee owned and operated by Kaly Hess and Brian Wirak. Representatives from each location will share how this farm to school model works and how it might be improved in the future and expanded to more locations. Transportation to the sites will be provided. Lunch will be provided.

8:30am-4:00pm

Fee: \$30

Maximum Participants: 25

Morning Sessions

Missoula School Gardens Tour

Tour two of Missoula's school gardens with Garden City Harvest to learn about these learning spaces. This includes garden do's and don'ts as well as the elements to incorporate into garden spaces to make them effective and easy-to-use outdoor classrooms. We will discuss teaching in school garden spaces. Transportation to the sites will be provided. Lunch will be provided.

8:30am-12:30pm

Fee: \$20

Maximum Participants: 30

Register Today

For more information and registration visit:
www.montana.edu/mtfarmtoschool/summit.html



Cooking Up Harvest of the Month

Join Montana Team Nutrition for a hands-on cooking class. Learn about and prepare delicious Montana Harvest of the Month recipes that can be served for school lunch, breakfast, or snacks. Participants will work on knife skills and food preparation techniques in this fun and tasty workshop! Bring your own chef's knife (8-inch) and apron, wear closed toed shoes, and wear a hat or hair covering. Lunch will be provided.

8:30am-11:30am lunch served 11:30am - 12:30pm

Fee: \$20

Maximum Participants: 20

UM Dining Gardens, from Field to Fork

Tour University of Montana Dining's two organic gardens. Learn about their diversified production techniques, meet the ducks, and talk to the chefs who help turn all the garden produce into delicious meals for UM students and guests. Lunch will be provided.

10:00am-12:00pm

Fee: \$10

Maximum Participants: 25



Afternoon Sessions

School Gardening Basics: Soil, Seeds, Plants, and Food

This workshop will cover gardening best practices and basic how-tos, including examples of no-till, permaculture, deep mulch, and conventional growing practices. Participants will gain hands-on experience of plant selection and transplanting. The workshop will include demonstrations of vertical growing, composting in-place, companion plantings, attracting beneficial insects and cover crops. Participants will engage in discussions about watering, planting schedules, and basic garden tips and challenges to ensure a successful school garden harvest.

1:00pm-4:00 pm

Fee: \$20

Maximum Participants: 25

Demystifying Local Procurement

Does hearing the word "procurement" send a chill down your spine? This session will build your confidence in buying local food while following procurement regulations. First, participants will review the rules and regulations schools must follow when buying local food. Then the workshop will quickly switch over to the practical side of things, moving through hands-on activities to help school districts achieve their farm to school goals. Attendees will leave with a deeper understanding of procurement rules, and more importantly, tangible strategies for buying local food under their unique circumstances. Procurement has never been this fun!

1:00pm-4:30pm

Fee: \$20

Maximum Participants: 40

Using a Farm as an Outdoor Classroom

Learn how to use a Farm as an Outdoor Classroom for educational field trips and summer camps. The Garden City Harvest/University of Montana Environmental Studies PEAS Farm has been hosting educational field trips and summer camps for 12 years. Come visit the farm and see what elements make for a fun, effective educational field trips for kids! We will also discuss using the farm as a venue for summer camps.

1:30pm-4:00pm

Fee: \$10

Maximum Participants: 25

Missoula County Public School Farm Tour and Beef to School

Tour the Missoula County Public School's 100 acre working farm. The district has had a thriving agriculture program for more than 80 years. The students raise cattle, sheep, poultry, and crops, experience growing local food from conception to the dinner table without skipping a single step. The brand new USDA state inspected meat processing plant is about to open on the district's farm. This program will provide much of the ground beef for the school's lunch program from this plant. This tour will include information about beef to school efforts throughout the state.

1:00pm-2:30pm

Fee: \$10

Maximum participants: 30

