

# Moooooving Forward Together

## *Montana Beef to School Basics*



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Contributions from Tommy Bass

*On behalf of the Montana Beef to School Project*

Montana Farm to School Summit – September 2016





# The Montana Beef to School Project

- Together we find strategies to encourage the use of local beef in **every** Montana school.



NATIONAL CENTER  
FOR APPROPRIATE  
TECHNOLOGY



Montana Producers + Processors



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# Why Beef to School?

- Montana's population is just over 1 million people and 145,000 students
- 2.5 million cattle are raised in Montana annually
- Livestock production is two-thirds of Montana's agriculture industry
- 38% of Montana schools participate in farm to school activities, 40% of these schools source meat





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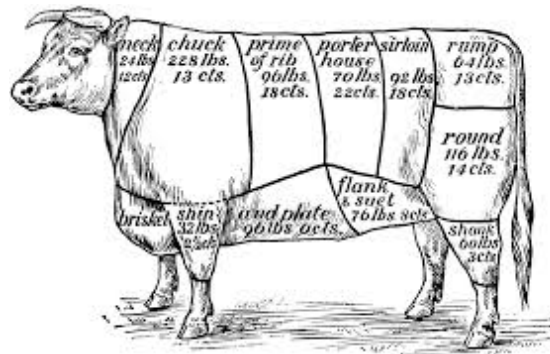


# The Beef to School Equation



Beef Producer

+



Beef Processor

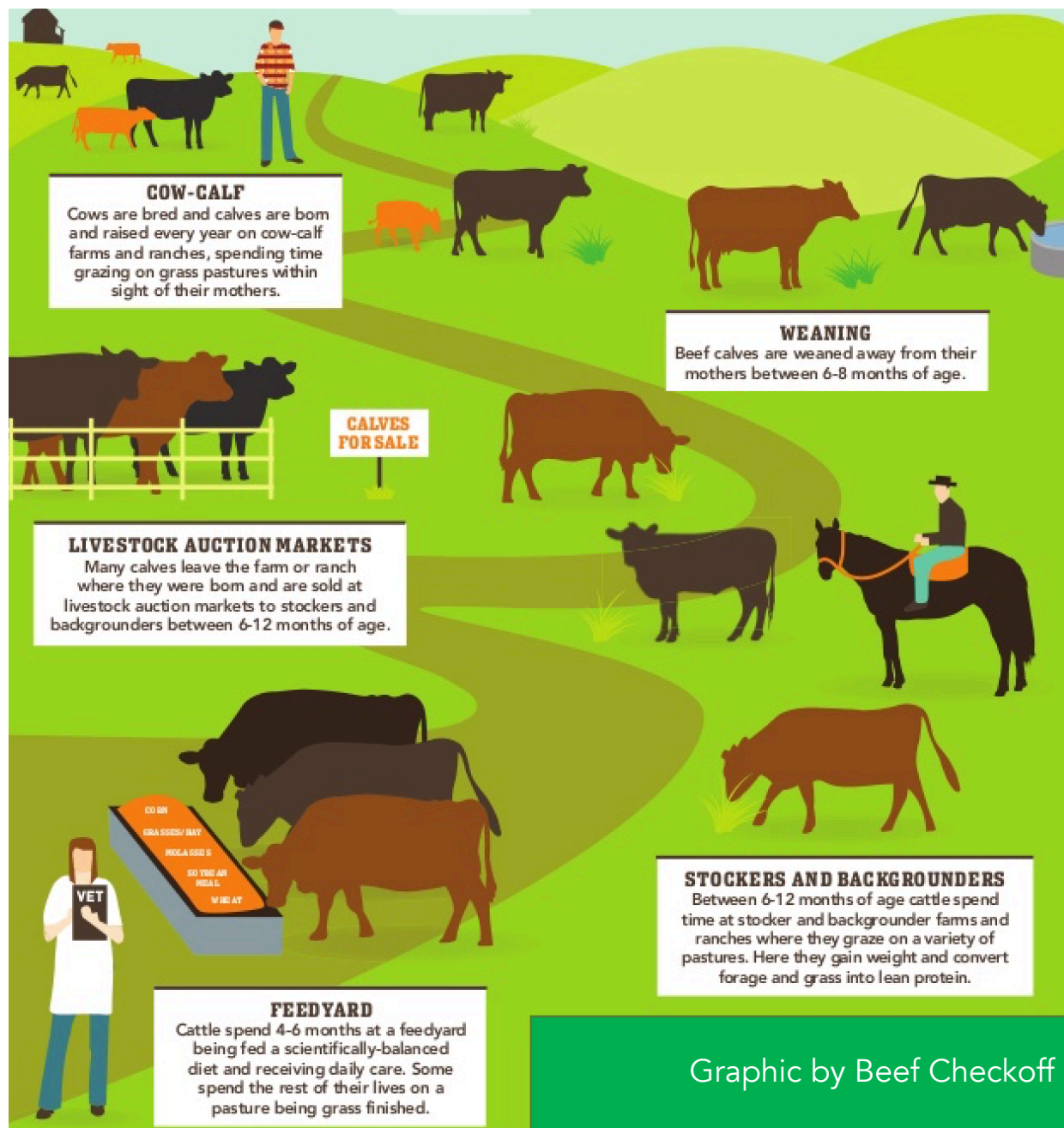
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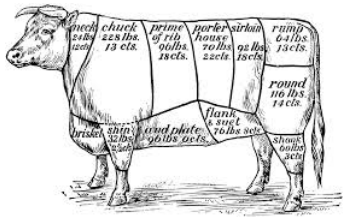
School Foodservice



# Beef Production

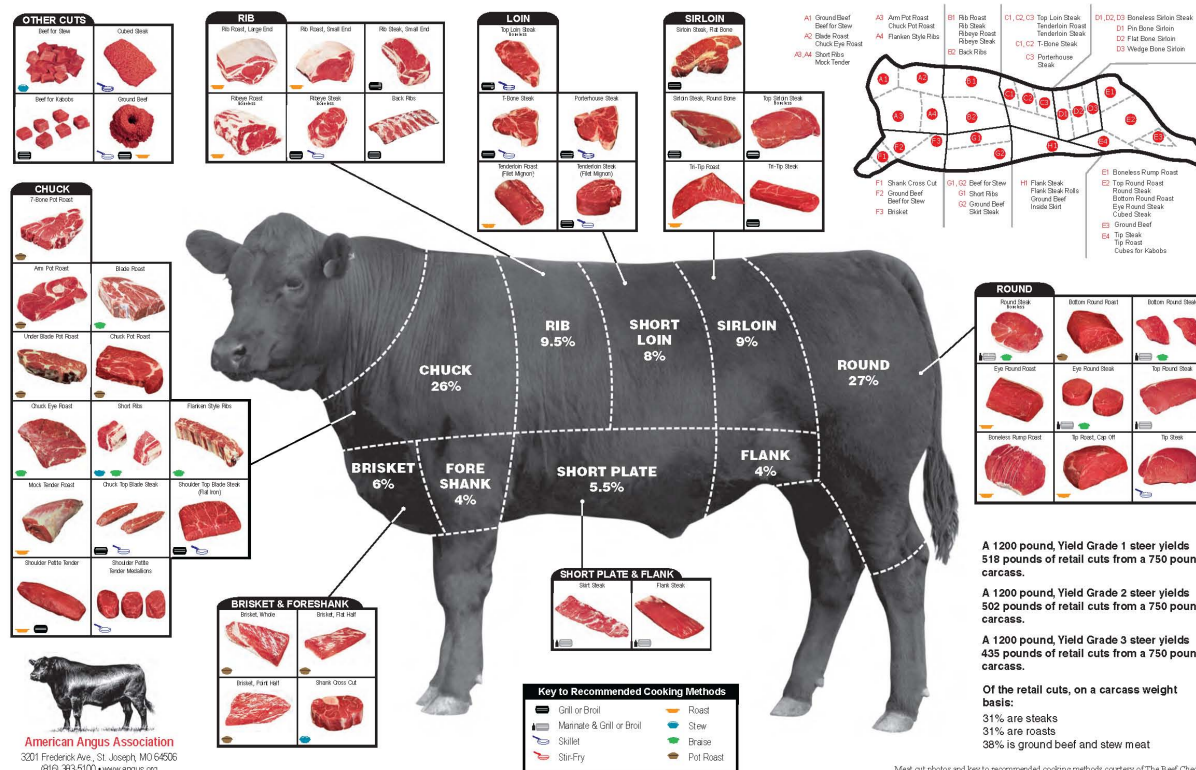


Graphic by Beef Checkoff



# Beef Processing

## ANGUS BEEF CHART





# School Foodservice



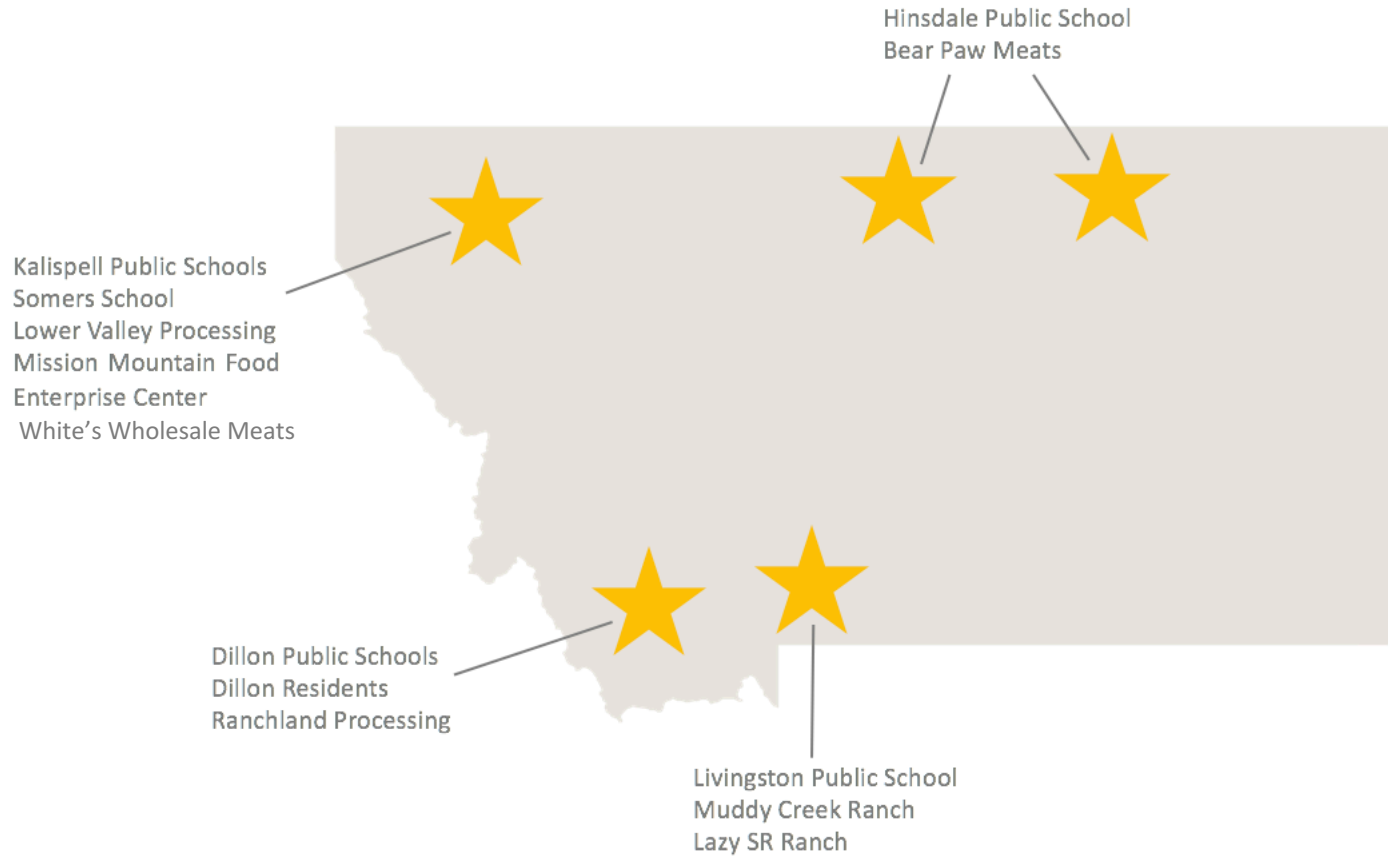
The National School Lunch Program requires schools to offer:

- at least 2 ounces of meat or meat alternates per day for grades 9 through 12
- at least 1 ounce of meat or meat alternates per day for grades kindergarten through 8
- at least 8 to 9 ounces per week for grades K through 5
- at least 8 to 10 ounces per week for grades 6 through 8
- at least 10 to 12 ounces per week for grades 9 through 12





# Where We Learned about Beef to School



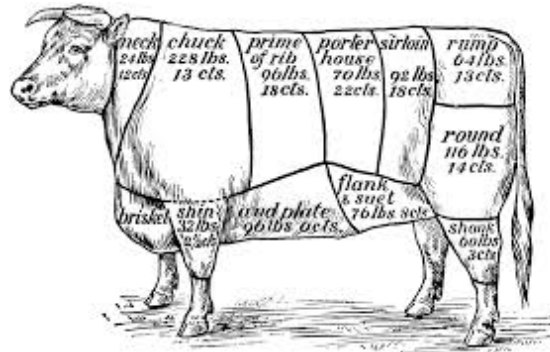


# Somers + Lakeside Beef to School Stories



Beef Producer

+



Beef Processor

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School Foodservice







# How to Start a Beef to School Program

1. Get school foodservice, administration, parents, and students on board with beef to school!





# How to Start a Beef to School Program

## 2. Contact a local beef producer or processor.

- Connect with producers and processors by asking parents and staff, visiting NCATs producer database (<http://farmtocafeteria.ncat.org/producers/>), or contacting the Beef to School Project ([beef2school@gmail.com](mailto:beef2school@gmail.com))
- The processor must be state or federally inspected to work with a school foodservice (<http://liv.mt.gov/mi/default.mcpix>)





# How to Start a Beef to School Program

## 3. Start small! Try one recipe at a time!

- hamburger
- meatballs
- casseroles
- pasties
- meatloaf
- tacos
- spaghetti
- sloppy joes
- roasts
- chili (paired with whole grain cinnamon rolls)
- stroganoff
- enchilada
- stew
- others





# How to Start a Beef to School Program

4. Work with the processor or producer to choose cuts of meat and quantity.
  - Cost typically decreases with larger orders
  - Larger packages of local beef are easier to use in recipes
  - Encourage the processor or producer to use cull cattle.

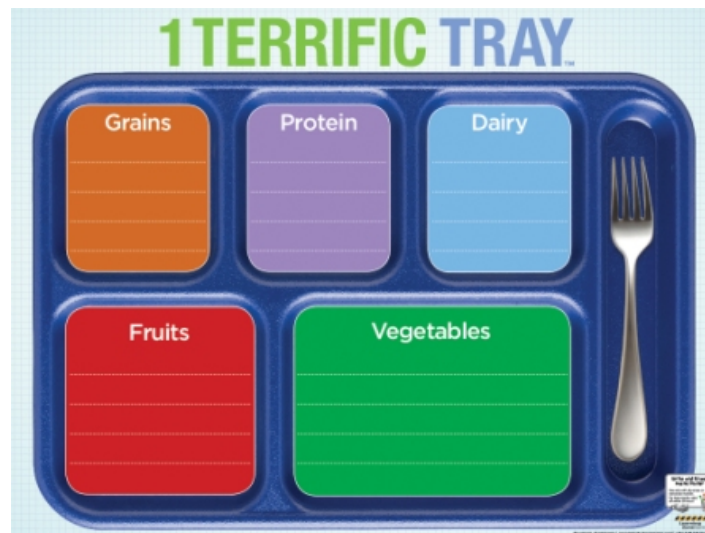




# How to Start a Beef to School Program

## 5. Balance the budget.

- Budget school meals over a semester or year, rather than by meal in order to balance the cost of more and less expensive food products
- Balance the tray with USDA Foods
- Add mushrooms or lentils to beef recipes
- Advertise program and ask for community donations





# How to Start a Beef to School Program

## 6. Put systems in place to handle beef.

- Ensure that staff is trained on how to use the local beef product and follows ServSafe practices
- Think about what equipment is necessary to store, cook, and serve local beef





# How to Start a Beef to School Program

## 7. Encourage promotion and education about local beef.

- Use available resources
  - Harvest of the Month – beef
  - FoodCorps
  - Word of mouth
  - Menu labeling
  - Signage
  - Field trips
  - Partner with folks like the Mushroom Council!





Have YOU  
considered  
starting a beef to  
school program in  
Montana?







# Let's Add Montana Beef to Every Montana School Menu!

Contact Us at [beef2school@gmail.com](mailto:beef2school@gmail.com)

Follow us on Facebook at [facebook.com/beef2school](https://facebook.com/beef2school) @Beef to School Project

Follow us on Twitter at [twitter.com/mtbeeftoschool](https://twitter.com/mtbeeftoschool) @MTBeeftoSchool





# Resources

- Montana State University Extension. Extension beef cattle program.  
<http://animalrangeextension.montana.edu/beef/resources.html>.
- Montana Office of Public Instruction. Facts about Montana education 2016.  
<http://opi.mt.gov/pdf/Measurement/EdFacts2016.pdf>.
- Montana Office of Public Instruction. Montana school nutrition program: 2015 Annual Report. <http://opi.mt.gov/pdf/SchoolFood/15SNPAnnualReport.pdf>.
- United States Department of Agriculture. The farm to school census.  
<https://farmtoschoolcensus.fns.usda.gov/>.
- Montana Department of Livestock. Meat and poultry inspection.  
<http://liv.mt.gov/mi/default.mcp>
- United States Census Bureau. <http://census.gov/>.
- United States Department of Agriculture. USDA's national agricultural statistics service Montana field office. [https://www.nass.usda.gov/Statistics by State Montana/](https://www.nass.usda.gov/Statistics_by_State/Montana/).
- Montana State University Extension. Animal and Range Sciences Extension.  
<http://animalrangeextension.montana.edu/>.
- School Nutrition Association. School meal trends and stats.  
<http://schoolnutrition.org/AboutSchoolMeals/SchoolMealTrendsStats/>.
- United States Department of Agriculture Food and Nutrition Service. School meals: Child nutrition programs. <http://www.fns.usda.gov/school-meals/child-nutrition-programs>.

