



*Sprouting
Success*

MONTANA FARM TO SCHOOL SUMMIT
SEPTEMBER 22-23, 2016
MONTANA STATE UNIVERSITY, BOZEMAN



NATIONAL CENTER
FOR APPROPRIATE
TECHNOLOGY



Welcome!

Dear Farm to School Advocates,

Welcome to the Montana Farm to School Summit: *Sprouting Success* hosted by Montana Team Nutrition Program in close partnership with our conference partners and through the generosity of our sponsors. Office of Public Instruction received a USDA Farm to School Training grant and USDA Team Nutrition Training grant which allowed us to bring a wide variety of farm to school champions together to share their ideas as well as offer scholarships to over 20 individuals.

We are excited to be offering five pre-conference workshops/field trips, three plenary sessions, five Montana Food Talks, fifteen workshop options, and a keynote address by the incredible **Chef Ann Cooper!** We hope that you find these numerous opportunities to be inspiring and engaging. In addition to excellent sessions and the menu we have planned, we are offering **continuing education units** through Early Childhood Project and OPI for teachers and foodservice professionals. Inquire at the registration table for continuing education which will be provided on Friday.

The last statewide Montana Farm to School Conference was held at Montana State University in 2012. It is amazing to see how much has happened since then. Below is a glimpse at the incredible farm to school progress:

- The **Montana Farm to School Leadership Team** was formed to help leverage resources and grow collaborations on the statewide level to support local efforts.
- **Montana FoodCorps** service members have brought garden and food based education to thousands of children throughout the state and helped source healthy, local foods for school meals.
- **Montana Crunch Time** is in its fourth year and has brought together tens of thousands of Montanans in celebration of Farm to School Month and National Food Day!
- The **Montana Harvest of the Month** program began this month at schools and afterschool programs throughout the state. Sites can sign-up throughout this school year for free at: www.montana.edu/mtharvestofthemonth.
- The new **Montana Farm to School website** has been launched which brings together resources in one location and allows individuals like you to share your farm to school stories. Check it out at: www.montana.edu/mtfarmtoschool.

Over these two days I encourage you to make connections, note new ideas, make a plan for how you will grow your farm to school programming, and of course share your stories with myself, planning committee, Leadership Team members, and other conference attendees. Thank you for joining us to help *Sprout Success* throughout Montana!

Best,

Aubree Roth
Montana Farm to School Coordinator, Montana Team Nutrition Program
Montana State Lead, National Farm to School Network

PLANNING COMMITTEE

Aubree Roth
Montana Team Nutrition

Katie Bark
Montana Team Nutrition

Sam Blomquist
Gallatin Valley Farm to School

Lindy Davies
Montana Dept. of Agriculture

Chris Emerson
Office of Public Instruction

Shay Farmer
Mission Mountain Food Enterprise Center

Demetrius Fassas
NCAT

Katie Halloran
NCAT

Christine Lux
Montana State University

Tawnya Rupe
Mountain Sky Guest Ranch

Megan Vincent
Office of Public Instruction

Agenda

THURSDAY, SEPTEMBER 22

- 11:00AM – 5:30PM** Registration & Check-In (**SUB, Montana State University**)
- 12:00PM – 4:00PM** Pre-conference Workshops & Field Trips (**Off-site Locations**)
- 5:30PM – 8:00PM** Opening Reception Dinner (**SUB Ballrooms BCD**)
Sponsored by Mountain Sky Guest Ranch
Welcome, Aubree Roth, Montana Farm to School Coordinator
Welcome, Alison Harmon, Interim Dean, College of Education and Health and Human Development
Montana Food Talks
Producer Showcase

FRIDAY, SEPTEMBER 23

- 7:00AM – 8:00AM** Registration & Check-In (**SUB**)
- 8:00AM – 9:50AM** Plenary & Keynote (**SUB Ballrooms**)
Welcome, Aubree Roth, Montana Farm to School Coordinator
Welcome, Denise Juneau, State Superintendent of Education
Keynote, Chef Ann Cooper
Inspiring Stories from the Field Panel
- 9:50AM – 10:00AM** BREAK – Snacks, Transition to Workshops (**SUB Ballrooms BCD**)
- 10:00AM – 10:50AM** Workshop Block 1 (**SUB 233, SUB 235, SUB Ballrooms, Herrick, Barnard**)
- 11:00AM – 11:50AM** Workshop Block 2 (**SUB 233, SUB 235, SUB Ballrooms, Herrick, Barnard**)
- 12:00PM – 1:20PM** Lunch, Lunch Address, and Regional Networking (**SUB Ballrooms BCD**)
Sponsored by Northern Pulse Growers Association
Video address, Senator Jon Tester
Announcements and Resources, Andrea Northup, USDA Farm to School
Farm to School Art Activity
- 1:30PM – 2:20PM** Workshop Block 3 (**SUB 233, SUB 235, SUB Ballrooms, Herrick, Barnard**)
- 2:30PM – 3:30PM** Closing, Goal Setting, and Prize Drawing (**SUB Ballrooms BCD**)

SUB = STRAND UNION BUILDING **HERRICK** = HERRICK HALL 117 **BARNARD** = BARNARD/EPS 127

Workshops

FOOD SERVICE & PRODUCER

SUB 235

Proper Procurement and Buying Local

- Tessa Bailly
- Camille McGoven
- Jay Stagg

SPECIAL TOPICS

SUB 233

Creating and Using a School Garden as an Outdoor Classroom

- Jason Mandala

SKILL BUILDING

SUB BALLROOMS BCD

Funding Farm to School: Grants & Creative Funding Sources

- Lauren Caselli
- Breanna Polacik

K-12 EDUCATION

HERRICK 117

Get Kids Hooked on Cooking in the Classroom

- Barbara Brandt
- Erin Jackson

EARLY CHILDHOOD

BARNARD/EPS 127

Getting Started with Farm to Early Care and Education

- Lacy Stephens

1

10:00AM

10:50AM

2

11:00AM

11:50AM

Montana Harvest of the Month: Foodservice & Producer

- Katie Bark
- Demetrius Fassas

Montana Beef to School Stories

- Carmen Byker Shanks
- Janet Gamble
- Robin Vogler

Open Session

- If you suggest a session, please plan to join it to get the conversation started.

Growing the Love of Food

- Patti Armbrister
- Vicki Kaufmann
- Amy Kraft

Nutrition for the Littlest Sprouts

- Sara Jay

3

1:30PM

2:20PM

Overcoming Barriers: A Local Procurement Panel Discussion

- Nate Brown
- Maria Pace
- Dave Prather
- Jay Stagg
- Jan Tusick

The Lentil Caravan

- Claudia Galofre-Krevat

Six #SocialMedia Strategies You Can Use to Promote Your Program NOW

- Dayle Hayes

Montana Harvest of the Month: Classroom & Afterschool

- Jonathan Bruce
- Mallory Stefan

Gardening with Young Children: Connecting to Learning Standards

- Christine Lux

Session Descriptions

PRE-CONFERENCE SESSIONS

THURSDAY, SEPT 22 (12:00PM – 4:00PM) OFFSITE LOCATIONS

Bozeman School Gardens Tour

Gallatin Valley Farm to School, Bozeman – Meet in front of SUB, MSU. Bus transportation provided.

School gardens will be in full swing all across Bozeman during the Montana Farm to School Summit! Join Gallatin Valley Farm to School on a tour of the Hyalite and Irving Elementary School gardens. Come see and taste the harvest, meet seasoned school garden supporters, discuss garden-curriculum connections, and discover resources for starting or expanding gardening in your schoolyard. Be prepared to get your hands dirty by participating in demonstration lessons and activities brought to you by our expert garden educators. Lunch included.

Farm to Preschool Tour and Activities

MSU Child Development Center, Bozeman – Meet at Herrick Hall 105, MSU. No transportation needed.

The MSU Child Development Center is Montana's first preschool program, operating on the Bozeman campus since the 1920s, serving children ages three to five. The preschool has proudly been serving local foods as part of their menu for the past several years, as the result of CSA participation as well as gardening on site. In this workshop, you are invited to enjoy a Montana Made Meal in our preschool, learn how to incorporate local foods into your CACFP menu, and build your own planter box with a preschool buddy. There are many ways to celebrate farm to preschool; come discover how the MSU Child Development Center has sprouted success! Lunch included.

Montana Cook Fresh Workshop

Montana Team Nutrition, Bozeman – Hope Lutheran Church kitchen, 2125 Graf St – No transportation needed.

Serving fresh whole foods in school meals is a priority for a growing number of schools and childcare sites throughout Montana and nationwide. This workshop will provide participants with the culinary skills and resources to efficiently prepare whole, fresh foods including fruits, vegetables, and legumes. These skills will allow participants to create tasty, attractive meals while meeting meal pattern requirements including reduced sodium. Participants will also learn how to use local foods and explore equipment that will make preparation easier. Chefs and school food service staff will share firsthand knowledge in this hands-on (and knives-on!) workshop. All participants must have a quality 8" chef's knife. Lunch provided.

Livingston Community Food System Tour

Montana Roots, Livingston – Meet at Park High School Plant Growth Center (facing baseball fields). No transport provided.

This field trip explores Livingston farm to school programming in the classroom, cafeteria, and community. Participants will learn about the Park High School greenhouse project, aquaponics projects, local food in the school meals, and community partnerships. The Livingston Food Resource Center will demonstrate how community partnership can enhance and grow farm to school programs and support vibrant community food systems.

Following the Food from Field to Lunch Tray

Montana Team Nutrition, Bozeman and Belgrade – Meet at Gallatin Valley Mall parking lot. Bus transportation provided.

This workshop will follow the process of the local food chain in reverse, from the school tray to processing, then back to the soil in which it grew at a local farm. Participants will enjoy a delicious school lunch and learn how a local school is implementing farm to school and Montana Harvest of the Month. The field trip will then visit Root Cellar Foods, a local produce processor to learn how processors make incorporating local foods easy for school food service. Finally, the group will visit Gallatin Grown, a farm that sells food to schools and other Montana institutions. Lunch included.

Session Descriptions

MONTANA FOOD TALKS

THURSDAY, SEPT 22 (5:30PM – 8:00PM) SUB BALLROOMS BCD

Missoula Agriculture Center - School Farm and Meat Processing Lab (SUB BALLROOMS BCD)

Tom Andres & Kristy Rothe

The Missoula Agriculture Center is a 100 acre working school farm that serves all three Missoula High Schools. The Ag Center is in the process of constructing a fully USDA certified meat processing facility. This facility will allow our students to understand where their food comes from through hands-on learning experiences beginning with Artificial Insemination, feeding and herd management, and ending with processing and packaging the final meat product.

Putting the Pieces Together (SUB BALLROOMS BCD)

Sam Blomquist

Workshops, networks, fundraisers galore, Feastival, pumpkin bowling, FoodCorps, interns and more...what haven't we tried?! Gallatin Valley Farm to School Executive Director, Sam Blomquist, will share how they have pulled the pieces of farm to school together in the Gallatin Valley over the past 10 years as a community based nonprofit cultivating healthy kids, vibrant farms, and strong communities.

Engage, Enhance, Empower Students (SUB BALLROOMS BCD)

Patti Armbrister

Hinsdale School is home to a robust school garden, greenhouse, and root cellar that allow students to participate in growing food for their school meals. Patti Armbrister, Agriculture Education Teacher, will share hands-on projects to engage, enhance, and empower students through farm to school lessons and activities.

Why Food? Farm to Early Care and Education as Key to Healthy Futures (SUB BALLROOMS BCD)

Lacy Stephens

Young children face numerous barriers to growing up physically, emotionally, and socially healthy. Early care and education providers have long lists of protocols and standards to meet every day. Why, with so many challenges, is food such an opportune and vital way to set children and their families up for success and help providers meet these many expectations? In this session, Lacy Stephens will discuss food as a key to connecting generations, supporting communities, and building healthy futures for all.

Building Farm to School (SUB BALLROOMS BCD)

Maria Pace

Learn how a school district under the leadership of their superintendent built a successful and thriving farm to school culture.

PANEL - INSPIRING STORIES FROM THE FIELD

FRIDAY, SEPT 23 (8:00AM – 9:50AM) SUB BALLROOMS BCD

Moderator: Steph Hystad Panelists: Judy Bryant, Aysha Carter, Maddy Halverson, Erin Turner, Jan Tusick

Farm to school programs are unique to each community and school, based upon the local resources, interest, and culture. Learn from champions of farm to school throughout the state as they share their experiences, successes, and challenges.

Session Descriptions

WORKSHOP BLOCK 1

FRIDAY, SEPT 23 (10:00AM – 10:50AM) ALL LOCATIONS

Proper Procurement and Buying Local (SUB 235)

Track: Food Service and Producer

Tessa Bailly, Camille McGoven, Jay Stagg

Do you want to increase access to local foods in your school? Did you know that there are regulations and best practices related to purchasing food for School Nutrition Programs? Join us to learn about how to buy food properly and identify unique ways to implement local foods into your School Nutrition Programs or how to work within these regulations to successfully sell your products to schools.

Creating and Using a School Garden as an Outdoor Classroom (SUB 233)

Track: Special Topics

Jason Mandala

Creating a school garden to be used as an outdoor classroom can often seem like an overwhelming endeavor. This session will give an overview of how to create a school garden and what resources are available to help with the initial building project, and give a brief introduction of how to start using the space as an outdoor classroom, including curriculum resources both from within Montana and from around the country.

Funding Farm to School: Grants and Creative Funding Sources (SUB BALLROOM BCD)

Track: Skill Building

Lauren Caselli, Breanna Polacik

As a leader of a farm to school program, you are focused on making your program as effective as possible to ensure the future of your community's children for generations to come. You are also keenly aware that better programs cost more money--which can be hard to find when you are busy running an organization or managing a program or classroom. This presentation will discuss opportunities for raising money for your farm to school program, both through grants and community-based events.

Get Kids Hooked on Cooking in the Classroom (HERRICK 117)

Track: K-12 Education

Barbara Brandt, Erin Jackson

Come and discover safe and successful techniques for incorporating cooking in the classroom and afterschool settings. Learn how to build kids' cooking skills, how to ensure food safety while cooking with kids, and how to start and use a cooking cart. Leave with classroom-friendly recipes, educational standards that are relevant to cooking with students, and ideas and activities for incorporating subject area curriculum such math, science, language, and creative arts into the cooking experience.

Getting Started with Farm to Early Care and Education (BARNARD/EPS 127)

Track: Farm to ECE

Lacy Stephens

From munching local carrots to growing herbs on the windowsill, farm to early care and education (ECE) offers exciting opportunities to create lifelong healthy habits and increase access to healthy foods through gardening, food-based educational activities, and including local foods in meals and snacks. In this interactive session you'll learn about the basics and benefits of farm to ECE and take home ideas for fun and easy activities to implement in any ECE setting.

Session Descriptions

WORKSHOP BLOCK 2

FRIDAY, SEPT 23 (11:00AM – 11:50AM) ALL LOCATIONS

Montana Harvest of the Month: Foodservice and Producer (SUB 235)

Track: Food Service and Producer

Katie Bark, Demetrius Fassas

Montana Harvest of the Month is an exciting new program that features a different Montana food each month in school meals and snacks, taste tests, and educational activities. This free program provides an easy framework for starting or growing farm to school programs. Explore how schools can encourage adventurous eaters, provide engaging learning experiences, and promote school meals and snacks. Learn how to implement the program and how it can benefit students and support healthy communities.

MT Beef to School Stories (SUB 233)

Track: Special Topics

Carmen Byker Shanks

The Montana Beef to School Project aims to increase the use of local beef in every Montana school. Discover the creative ways schools are working with producers and processors in Montana to procure local Montana beef. Bring tested beef to school strategies to your own community through lessons learned from six beef to school partnerships in Montana. This breakout session will provide you with basic skills to begin sourcing local beef to your school cafeteria.

Open Session (SUB BALLROOM BCD)

Is there a topic you wish to discuss that is not included in the conference program? Write your topic idea on the flip chart prior to the beginning of the first workshop block (10:00am). If you suggested the topic, please return to the room to facilitate your topic discussion. Tables will be marked with the topic description. All participants are welcome to join in the Open Session discussions and can freely move from topic to topic.

Growing the Love of Food (HERRICK 117)

Track: K-12 Education Track

Patti Armbrister, Vicki Kaufman, Amy Kraft

Hinsdale Ag Ed Instructor, Patti Armbrister, teaches students to construct needed supplies to grow, harvest, and store vegetables for use in the school cafeteria. Amy Kraft, kindergarten teacher, and Vicki Kaufman, FCS teacher, select a crop from the Clarks Fork Valley and do cross-curricular projects centered around the crop, with a meal using the crop in all five courses from the community.

Nutrition for the Littlest Sprouts (BARNARD/EPS 127)

Track: Farm to ECE

Sara Jay

This presentation will cover farm to school concepts and adaptations for the infant and toddler population. Participants will identify age appropriate foods and preparation methods, discuss a balanced diet for the infant and toddler population, and describe ways to adapt farm to school concepts for early childhood nutrition.

Session Descriptions

WORKSHOP BLOCK 3

FRIDAY, SEPT 23 (1:30PM – 2:20PM) ALL LOCATIONS

Overcoming Barriers: A Local Procurement Panel Discussion (SUB 235)

Track: Food Service and Producer

Nate Brown, Demetrius Fassas, Maria Pace, Dave Prather, Jay Stagg, Jan Tusick

During this session buyers and sellers will discuss their experience engaging with the institutional local food market, with a focus on the value created by farm to school sourcing, the obstacles encountered, and their needs for a successful procurement relationship. Panelists represent a diversity of local food sources and school sizes, geographic locations, and purchasing capacity. Expect to participate in conversation with a focus on buyers and sellers developing strategies together.

The Lentil Caravan (SUB 233)

Track: Special Topics

Claudia Galofre-Krevat

The Lentil Caravan has visited Havre, Ulm, and Bozeman schools and afterschool programs, introducing students, staff, and food service personnel to lentils, through tastings and cooking instruction of dishes like Pulse Breakfast Hash and Lentil Marinara. Claudia will demonstrate how to prepare delicious lentil dishes.

Six #SocialMedia Strategies You Can Use to Promote Your Program NOW (SUB BALLROOM BCD)

Track: Skill Building

Dayle Hayes

Join Dayle Hayes, national #SocialMedia guru from School Meals That Rock, for a fast-paced session designed to kick your farm to school program's #SocialMedia presence up a notch or two. Learn to use photos, tagging and #hashtags to expand your reach on any social media channel. Explore smart ways to engage your target audiences while staying on-track with your messages. Dayle believes in walking the talk so bring your smartphone or tablet so you can practice new skills immediately!

Montana Harvest of the Month: Classroom and Afterschool (HERRICK 117)

Track: K-12 Education

Jonathan Bruce, Mallory Stefan

Montana Harvest of the Month is an exciting new program that features a different Montana food each month in K-12 schools and afterschool programs in meals and snacks, taste tests, and educational activities. Explore how to encourage adventurous eaters through this new program that helps build farm to school programs! Get your program ready to pick up the "beet" and register during the session to receive the Harvest of the Month resource and material toolkit.

Gardening with Young Children: Connecting to Learning Standards (BARNARD/EPS 127)

Track: Farm to ECE

Christine Lux

Gardening incorporates learning standards from math, science, literacy, and more! When students are invited to participate in farm to school curricula, they grow their bodies and minds by adopting healthy habits. In this session, learn about and engage in lessons from *Grow it, Try it, Like it!*, *Early Sprouts*, and the Montana Early Learning Standards.

Keynote



CHEF ANN COOPER

KEYNOTE: FRIDAY, SEPT 24 (8:00AM – 9:50AM) SUB BALLROOMS BCD

Chef Ann Cooper is a celebrated author, chef, educator, and enduring advocate for better food for all children. A graduate of the Culinary Institute of America, Ann has been a chef for more than 40 years, over 17 of those in school food programs. She currently serves as the Food Services Director for the Boulder Valley School District.

Known as the “Renegade Lunch Lady”, Ann has been honored by The National Resources Defense Council, selected as a Kellogg Food and Society Policy Fellow, and awarded an honorary doctorate from SUNY Cobleskill for her work. In 2016, Ann was named “One of the Top 50 Food Activists” by the Academy of Culinary Nutrition.

In 2009, Ann founded the nonprofit Chef Ann Foundation (www.chefannfoundation.org) to focus on solutions to the school food crisis. Chef Ann Foundation provides tools, training, resources, and funding to support schools transitioning to scratch-cooked meals made with whole, healthy food.

MONTANA FARM TO SCHOOL LEADERSHIP TEAM

The Montana Farm to School Leadership Team works through partnerships across the state to build farm to school initiatives that help kids eat healthy, connect kids with agriculture and nutrition through education, support Montana farmers and food producers, foster economic vitality, and strengthen communities. This team is formed of agencies and organizations with statewide focus and influence that are key to the success of farm to school in Montana. Learn more about the Montana Farm to School Leadership Team member organizations and projects at www.montana.edu/mtfarmtoschool.

Presenter Bios

TOM ANDRES Tom Andres is an Agriculture Teacher and FFA Advisor at the Missoula Agriculture Center, specializing in Animal and Meat Science. He was recently selected as the 2016 National Association of Agriculture Educators Outstanding Teacher of the Year. Tom strives to provide his students with pertinent, useful, hands-on learning experiences at the school farm.

PATTI ARMBRISTER Patti Armbrister is an agriculture educator at Hinsdale Public School, teaching 7-12 grade students, 4-H Afterschool gardening, and adult education for eight years. She created a farm to school program by designing and managing the construction of a passive solar greenhouse, an outdoor classroom, school gardens, school root cellar, and she is teaching people to grow local foods. The Hinsdale School is serving local foods in the cafeteria and the students are gaining knowledge and hands-on experience growing food.

TESSA BAILLY Tessa is the USDA Foods Distribution Manager for the Office of Public Instruction School Nutrition Programs in Montana. She also helps to train schools on the best procurement practices for their district. She lives in Helena with her husband and two sons Matthew, aged 6, and Marcus, aged 4.

KATIE BARK Katie Bark is a licensed nutritionist and registered dietitian, and the Project Director for the Montana Team Nutrition Program located at Montana State University in the Department of Health and Human Development. She is a Certified School Nutrition Specialist through the School Nutrition Association. Ms. Bark can be reached at (406) 994-5641 or by email at kbark@mt.gov. For more information, check out the following web site: <http://www.opi.mt.gov/MTeamNutrition>

SAM BLOMQUIST Sam is the Executive Director of Gallatin Valley Farm to School. As a parent and a nutrition professional, Sam is deeply committed to farm to school, "It's preventative health, food system reform and community economic development – all in one tidy package." Sam is a Registered Dietitian Nutritionist, holds a B.S. from University of Montana in Resource Conservation and a MS from Montana State University in Sustainable Food Systems. Her background includes various forays in small-scale agriculture, youth service, and non-profit organizational development.

BARBARA BRANDT Barbara J. Brandt, M.Ed., is a six-time national award winning author of *Your Kids: Cooking! A Recipe for Turning Ordinary Kids into Extraordinary Cooks*. Barbara combined her 30 years of experience teaching, cooking and creating curriculums for top national educational publishers to create a cooking program that teaches kids to cook healthy meals and snacks for themselves, their families, and for the rest of their lives. She also conducts healthy cooking workshops for kids and their parents.

NATHAN BROWN Nathan started out in farming with a business composting and selling his goat manure and straw bedding while studying engineering at Montana State University. During the time between his junior and senior year (and during the recession) he decided he wanted to be a farmer. Upon graduation, he continued to have the composting business and bought his first pigs in 2008 and first high tunnel in 2010. He now farms three acres of vegetables along with 180 acres of hay, grain, and pasture.

JONATHAN BRUCE If there is one thing that can put a smile on the face of Gallatin Valley Farm to School's Afterschool Programs Coordinator Jonathan Bruce, it's a group of students with dirt-filled hands and happy faces! Since 2009, Jonathan has worked with non-profit organizations such as World Hunger Relief, Inc, the Heart of Texas Urban Gardening Coalition, and FoodCorps Montana to provide garden and nutrition programming in classroom and afterschool settings.

JUDY BRYANT Judy is a Family and Consumer Sciences Teacher, Career and Technical Education Department Head and Carl Perkins Coordinator at Butte High School. She has been active in the Butte School District's farm to school program for four years.

Presenter Bios

CARMEN BYKER SHANKS Dr. Carmen Byker Shanks is in her sixth year as an assistant professor of Food and Nutrition and Sustainable Food Systems at Montana State University. There, she teaches students and leads the nutrition group in the Food and Health Lab. Part of her research and outreach focuses on linking schools with local foods that improve student nutrition and health. Currently she leads a three-year USDA grant to understand beef to school best practices across Montana.

AYSHA CARTER Aysha has a B.A. in Art Education and a B.F.A. in Studio Metalsmithing. She is the owner and director of Roots Nature School in Belgrade, Montana. Roots Nature School was created out of a desire to provide a holistic, organic childcare program that fosters self-confidence, independence, and intellectual wellbeing in an academically rich environment. Aysha lives with her husband Joe, and their two children, Wyatt (4) and Adeline (2), in Belgrade. She has a passion for art, spirituality, gardening, and children.

LAUREN CASELLI Lauren Caselli is a strategic event marketer that works with creative entrepreneurs to help them build brand awareness through top-notch events that wow attendees and lead to more customers, clients, and donors. In 2015, she founded the Boss Lady Bash, an event for creative female entrepreneurs.

CHRISTY EWING Christy Ewing is a wellness coach with Montana Team Nutrition. Christy has a passion for guiding and supporting people to live healthier and happier lives through balanced whole foods nutrition, enjoyable activity, and a positive empowered mindset. Christy has a wellness coaching private practice, working with adolescents and adults on health behavior change. Christy has many years of experience in the restaurant industry and is currently pursuing her master's degree in Professional Counseling.

DEMETRIUS FASSAS Demetrius believes that health begins with what you put into your body, with food being the first and most important medicine. Armed with a B.S. in Biology from Butler University and two years of FoodCorps service, Demetrius seeks to build momentum in the shift towards locally resilient food systems in his position with NCAT's Farm to Cafeteria Network by educating others on the importance and impact of really good food.

CLAUDIA GALOFRE-KREVA Claudia Galofre-Krevat is a Colombian-born, Montana chef, recipe designer, and cooking instructor. In 2014, Claudia joined the Lentil Underground as their renegade chef, developing recipes and traveling throughout the state, introducing home cooks, school service personnel, farmers, and ranchers to lentils, and other pulse crops grown in Montana, with funds provided by the Red Ants Pants Foundation. Visit www.claudiasmesa.com and www.lentilcaravan.com, for more information.

JANET GAMBLE Janet is a Registered Dietitian who also has her Masters in Teaching. She is an instructor within the Department of Health and Human Development (Food and Nutrition) at MSU where she teaches various courses. She's been with the Beef to School Team for the past year and loves it!

CINDY GIESE In her role with OPI School Nutrition Programs, Cindy assists in teaching classes for OPI and Montana Team Nutrition. Cindy recently became an employee of the Southwest Montana School Services cooperative as the Cooperative Purchasing Food Bid Manager when the OPI Cooperative Bid was transferred from OPI to SWMSS. Cindy is the retired Food Service Director for the Lewistown Public Schools in Lewistown, Montana.

MADDY HALVERSON Maddy Halverson works as the FoodCorps Service Member for Somers/Lakeside District #29, Bigfork School District #38, and Cayuse Prairie School District #10. As the FoodCorps Service Member, she supports the food service directors in engaging the school community in local food and a healthy school culture, and she supports Kindergarten through 8th grade teachers in integrating the school gardens, fresh food, and nutrition into their curriculum.

Presenter Bios

ALISON HARMON Dr. Alison Harmon serves as Interim Dean for the College of Education, Health, and Human Development at Montana State University. She is also a professor of nutrition and sustainable food systems in the Dept. of Health and Human Development and a registered dietitian. She has authored several research publications on the topic of food systems curriculum development and has provided educators with guidance for incorporating sustainability into teaching. The university courses she has developed and taught emphasize the ecological, political, and economic aspects of food choices. She has supervised a campus farm at MSU for ten years, developed an undergraduate degree program in Sustainable Food & Bioenergy Systems, and initiated a dietetic internship for the state of Montana with a concentration in sustainable food systems. She is currently leading the development of a new interdisciplinary degree program in Hospitality Management with an emphasis on farm to table, food enterprise, and rural hospitality.

DAYLE HAYES Dayle Hayes, award-winning educator, is known online as School Meals That Rock. Dayle has dedicated decades to making school environments healthy and promoting farm to school. She co-authored the 2014 Position of the Academy of Nutrition and Dietetics: Nutrition Guidance for Healthy Children Ages 2 to 11 Years. Dayle has received numerous honors, including Montana Dietitian of the Year and Montana School Food Service Professional of the Year.

STEPH HYSTAD Steph Hystad is a Marketing Officer for the Montana Department of Agriculture based in Helena, Montana. Her main focus is local food systems and domestic marketing, with an emphasis on getting Montana foods on Montana plates. A Vermont native with ties to the Midwest, Steph has worked in Montana for over 10 years with a number of outstanding nonprofits, businesses, and school systems to grow great ideas into measurable, impactful actions.

ERIN JACKSON As the Education Coordinator with Gallatin Valley Farm to School, Erin develops and delivers local food and garden based education programs. She holds a degree in Integrated Biological Sciences and Nutrition and is working towards her Masters in Education. She has a strong passion for helping kids build lifelong relationships to healthy food and the soil in which it grows. When Erin's not growing, eating or teaching kids about vegetables, she enjoys adventuring in the great outdoors of Montana.

SARA JAY Sara is originally from Phoenix, Arizona and moved to Montana to continue her education in Nutrition and Dietetics at Montana State University. Sara is a Registered Dietitian Nutritionist and is experienced in early childhood nutrition. Sara has a passion for nutrition education and providing the foundation for healthy lifestyles to support future wellness.

RACHEL JONES Rachael heads up Livingston Farm to School and has a personal mission to improve community access to healthy, locally grown foods. Focusing on three fronts—grow, teach, eat—she involves community stakeholders to expand the potential of growing spaces and classrooms to bring food from farm to table.

DENISE JUNEAU Denise Juneau has spent her career ensuring that all Montanans have access to a quality education that can open the doors to a better future. Her work in public schools and leading the state's education agency has meant increased opportunities for Montanans, and a collective boost to the state's economy. Denise has been a lawyer, a teacher, and Montana's two-term Superintendent of Public Instruction, but first and foremost, Denise is a Montanan. Denise's Montana roots run deep. Her family's ancestry traces back to before Montana was even a state. In 2008, Denise became the first American Indian woman elected to a statewide executive office, Montana voters elected her again in 2012. During her time in office, Montana's graduation rate has reached an all-time high, fewer students are dropping out, and more students are prepared for college, careers or the military. Denise graduated from Browning High School and went on to Montana State University, the Harvard Graduate School of Education, and the University of Montana School of Law.

VICKI KAUFMAN Vicki Kaufman has been a Family and Consumer Science Instructor for the past 25 years. She is also the Family, Career and Community Leaders of America Junior Master Gardener advisor. Kaufman and her husband farm in the Clarks Fork Valley. She loves working with students and bringing out the best in them.

Presenter Bios

AMY KRAFT Amy Kraft has been a kindergarten teacher in Bridger, Montana for 12 years and teaching for 24. She is the drama and reAct advisor.

MARTIN LEWIS Martin's culinary passion was first discovered over 20 years ago with his first steps into a restaurant job. Shortly thereafter he formalized his training with a degree from the Culinary Institute of America in Hyde Park. Following his passions west, he cooked his way through a degree in philosophy at Montana State University in Bozeman. He sampled the luxury dude ranch scene across the state for a half dozen years then settled back in Bozeman where he is currently the Executive Chef for MSU.

CHRISTINE LUX Dr. Christine Lux is an Assistant Professor and Program Leader in the Early Childhood Education and Child Services academic program at Montana State University in Bozeman. Additionally, Dr. Lux provides leadership for the MSU Child Development Center, the NAEYC-accredited laboratory preschool at MSU. Dr. Lux has over 20 years of experience working with young children and their families as well as with early childhood professionals.

JASON MANDALA Jason has lived in Missoula since 2004 and has worked as the Farm to School Director for Garden City Harvest since 2007. He loves working with kids to learn about food and nutrition on the farm, in school gardens, and in the classroom. He is a lover of all things kale and garlic, and serves as a Kale Ambassador for National Kale Day. He has a master's degree in Environmental Studies from the University of Montana with a focus on place-based education and sustainable agriculture.

SAM MASCARI Sam, director of Montana Roots, a nonprofit in Livingston, Montana, is passionate about growing beautiful food, creating living educational spaces for schools, and offering nature-based programs for youth.

CAMILLE MCGOVEN Camille has worked as a School Nutrition Programs Specialist since August 2014. Based out of Helena, Montana, she enjoys traveling the state to conduct administrative reviews and provide technical assistance to Montana schools. Prior to joining the Office of Public Instruction, Camille served as a FoodCorps Service Member in Boulder, Montana, where she helped increase student access to fresh, local foods and provided nutrition education.

VIRGINIA LEE (GINNY) MERMEL Ginny Mermel has a MS and PhD in Nutrition and a Human Nutrition Specialist Credential. She spent most of her career in Health Risk Management. For the past decade, she has focused on school nutrition. Working as a School Wellness Coach for Montana Team Nutrition since 2011, Ginny has enjoyed helping schools adopt new menu patterns and healthier fundraising techniques. Ginny volunteers two days a week to address food insecurity in Billings as coordinator of the Backpack Meals and Teen Pantry Programs.

MARIA PACE Maria Pace is the Superintendent/Principal at Boulder Elementary School in Boulder, Montana. She holds a degree in Educational Leadership from Montana State University and a MA in Special Education from SUNY New Paltz, and received her BS from Montana Tech.

BREANNA POLACIK Breanna Polacik owns The Dotted i, LLC and works with non-profit organizations to help them find and secure grant funding for unique projects. She has worked closely with local farm to school projects.

DAVE PRATHER Dave has worked at Western Montana Growers Cooperative since 2008. He holds a BS in Resource Conservation from the University of Montana and has been pursuing interests in agriculture and resource management for over 15 years. He has completed HACCP training as well as On Farm Food Safety/GAP training. Dave hopes to continue using his experience to help promote a regionalized food system in Montana that focuses on collaborative relationships to benefit the rural economies of our state.

Presenter Bios

AUBREE ROTH Aubree Roth is the Montana Farm to School Coordinator and has worked with Montana Team Nutrition Program since 2010 supporting Montana farm to school projects. She also serves as the Montana State Lead for the National Farm to School Network. She is a graduate of the Sustainable Food Systems master's degree program at Montana State University. Ms. Roth provides training and guidance for farm to school initiatives statewide.

KRISTY ROTHE Kristy Rothe, agricultural education teacher at Big Sky High School in Missoula, Montana, was named an Outstanding Young Member of NAAE in 2014.

JAY STAGG Jay Stagg is the Food Service Director for the Whitefish Public School District. He has been involved in the food service industry for 25 years and in school food for the last eight of those years. He enjoys the challenges associated with using local products, creating new menu ideas, and managing a fiscally sound program. He can be reached at staggj@whitefishschools.org.

MALLORY STEFAN Mallory Stefan works as the FoodCorps Montana Fellow in Butte at the National Center for Appropriate Technology (NCAT) headquarters. As the Fellow, she provides guidance and supports the 11 service members, assists with program implementation, builds capacity for FoodCorps and farm to school statewide programming, and plans and facilitates statewide and regional trainings.

MARY STEIN Mary Stein is the Program Leader of the Sustainable Food and Bioenergy Systems degree program at Montana State University. Prior to returning to MSU in this role, Mary served as the Deputy Director of the National Farm to School Network. Mary has over 25 years of experience working in nutrition and food systems. When not in her office, you can find Mary harvesting the never ending supply of zucchini from her garden and exploring the beautiful outdoors with her family and most perfect dog MOOSEY!

MOLLY STENBERG Molly Stenberg, Assistant Director of Montana Team Nutrition, works with schools and child care centers to create healthier environments. A parent of three school-aged kids, she likes to garden, eat local food, and have fun being active.

LACY STEPHENS As the Farm to Early Care and Education Associate with the National Farm to School Network (NFSN), Lacy Stephens, MS, RDN, works to promote the expansion of farm to early care and education through information sharing, network building, and advocacy. Lacy coordinates the NFSN Farm to Early Care and Education Working Group and serves on the CACFP National Advisory Council and the Montana Food Security Council. Lacy is a registered dietitian with a MS in Sustainable Food Systems from Montana State University.

DYLAN STRIKE Dylan Strike is the founder/owner of Strike Farms, a six acre certified organic vegetable farm producing food for the community. Strike Farms offers subscription programs throughout the year, and sells through local grocers and at year round farmers' markets. More information can be found at www.strikefarms.com

TRAVIS & MELISSA STUBER Started in 2012 by Walt Sales, Gallatin Grown has been a family run operation bringing organically grown produce to the Gallatin Valley and beyond. Travis and Melissa Stuber, Walt's son-in-law and daughter, are currently in their first year as owners and are excited to continue in the commitment to bring delicious vegetables to the local community.

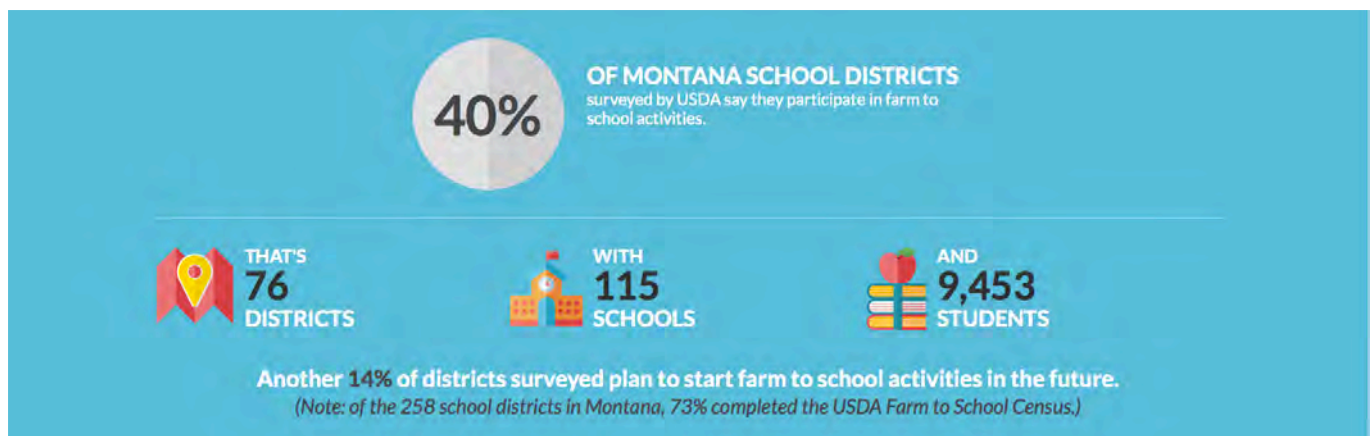
Presenter Bios

JON TESTER Senator Jon Tester is third-generation Montana farmer, a proud grandfather and a former school teacher who has deep roots in hard work, responsibility and accountability. Jon and his wife Sharla still farm the same land near the town of Big Sandy, Montana that was homesteaded by Jon's grandparents in 1912. Jon's parents believed public education and family agriculture are the cornerstones of democracy—and those values had a tremendous role in shaping Jon's leadership in the United States Senate. As a member of the Agriculture Appropriations Subcommittee, Jon has fought for funding for farm to school programs helping Montana schools pump \$1.6 million annually back into their local food economies. As a former teacher and current farmer, Jon will continue to fight for locally sourced, healthy foods for Montana students.

ERIN TURNER Erin Turner is the Food Service Director and Head Cook at Monforton School. With a bachelor's degree from Montana State University in Food and Nutrition, she became a Registered Dietetic Technician and worked at Bozeman Deaconess Hospital for three years. She has a passion for school nutrition education and supporting local farms. Erin implemented the Montana Harvest of the Month program last year at Monforton School as a way to get started in offering more local foods.

JAN TUSICK Jan Tusick is the co-founder and Director of Lake County Community Development Corporation's Mission Mountain Food Enterprise Center--a Food, Agriculture and Cooperative Development Center (www.mmfec.org). The center provides a unique opportunity for area agricultural producers and food entrepreneurs in their business development by providing a USDA and FDA inspected shared-use processing facility with technical expertise and support.

MEGAN VINCENT Megan Vincent is the Family & Consumer Sciences (FCS) Education Specialist at the Montana Office of Public Instruction as well as State Adviser for Montana Family, Career & Community Leaders of America. Megan received her teaching degree in FCS from Montana State University in 2002; upon graduation she worked as a project associate for Take Charge Today. She also spent one year working as a volunteer elementary school teacher in Haiti. Megan is active on the local, state, and national level within numerous professional organizations, and currently serves as the Past-President for the National Association of State Administrators of Family & Consumer Sciences (NASAFACS). Megan lives in Bozeman, Montana with her three beautiful children: Isemaëlla, Carry, and Dave. Her free time is spent supporting her children's involvement in the activities they love – soccer, music, dance and church.



Resources

JUMP START YOUR FARM TO SCHOOL program with these four ways in school year 2016-17:

SIGN-UP FOR MONTANA HARVEST OF THE MONTH PROGRAM

Montana K-12 schools and afterschool programs can register for the Montana Harvest of the Month program, which will begin September 2016 (registrations accepted throughout school year). The Montana Harvest of the Month program showcases Montana grown foods in Montana schools and communities. Each month, the schools participating in the program focus on promoting one locally grown item (e.g., winter squash) by serving it in a meal, offering taste tests to students, and doing educational lessons and activities surrounding both the nutritional and agricultural aspects of the food. Montana Harvest of the Month is a perfect way to launch or grow a farm to school program as it provides an easy framework to follow and ready-to-use materials at no charge. **More information and registration:** www.montana.edu/mtharvestofthemoth



PLAN FOR MONTANA CRUNCH TIME – OCTOBER 24, 2016

Mark your calendar and find your apples because Montana Crunch Time is coming! Celebrate Food Day and National Farm to School Month with fellow Montanans by crunching into locally and regionally grown apples on October 24, 2016 at 2 p.m. We encourage all Montanans to join the crunch this year. Grab an apple, your colleagues, family, or friends, and join us for the loudest crunch yet! **More information:** <http://www.montana.edu/mtfarmtoschool/mt-crunch-time.html>



CELEBRATE FARM TO SCHOOL MONTH – OCTOBER

October is National Farm to School Month, a time to celebrate the connections happening all over the country between children and local food. From taste tests in the cafeteria and nutrition education activities in the classroom, to farm visits and school garden harvest parties, schools, early care and education sites, farms, communities and organizations in all 50 states and D.C. join in the celebrations. It is a perfect time to showcase what you are already doing or kick-off your farm to school initiatives. **More information:** <http://www.montana.edu/mtfarmtoschool/f2s-month.html>



GET RESOURCES & SHARE YOUR STORY

Did you know that this year there is a NEW Montana Farm to School website? The site provides a central resource for all things farm to school in our state. Learn about other successful farm to school programs in the state, find upcoming farm to school events, and share your own stories, recipes, or activities. **Visit:** www.montana.edu/mtfarmtoschool



Notes & Ideas

JOT DOWN YOUR IDEAS, NOTES, AND PEOPLE TO CONNECT WITH HERE!

IS YOUR FARM, BUSINESS, OR FARM
TO SCHOOL PROGRAM ON THE MAP?

Producers, businesses:

<http://farmtocafeteria.ncat.org/producer/>

Schools, Institutions:

<http://farmtocafeteria.ncat.org/institutions/>

Thank you!

HUGE THANKS TO OUR SPONSORS FOR SUPPORTING THE SUMMIT THROUGH THEIR GENEROUS FUNDING AND DONATED GOODS AND SERVICES!



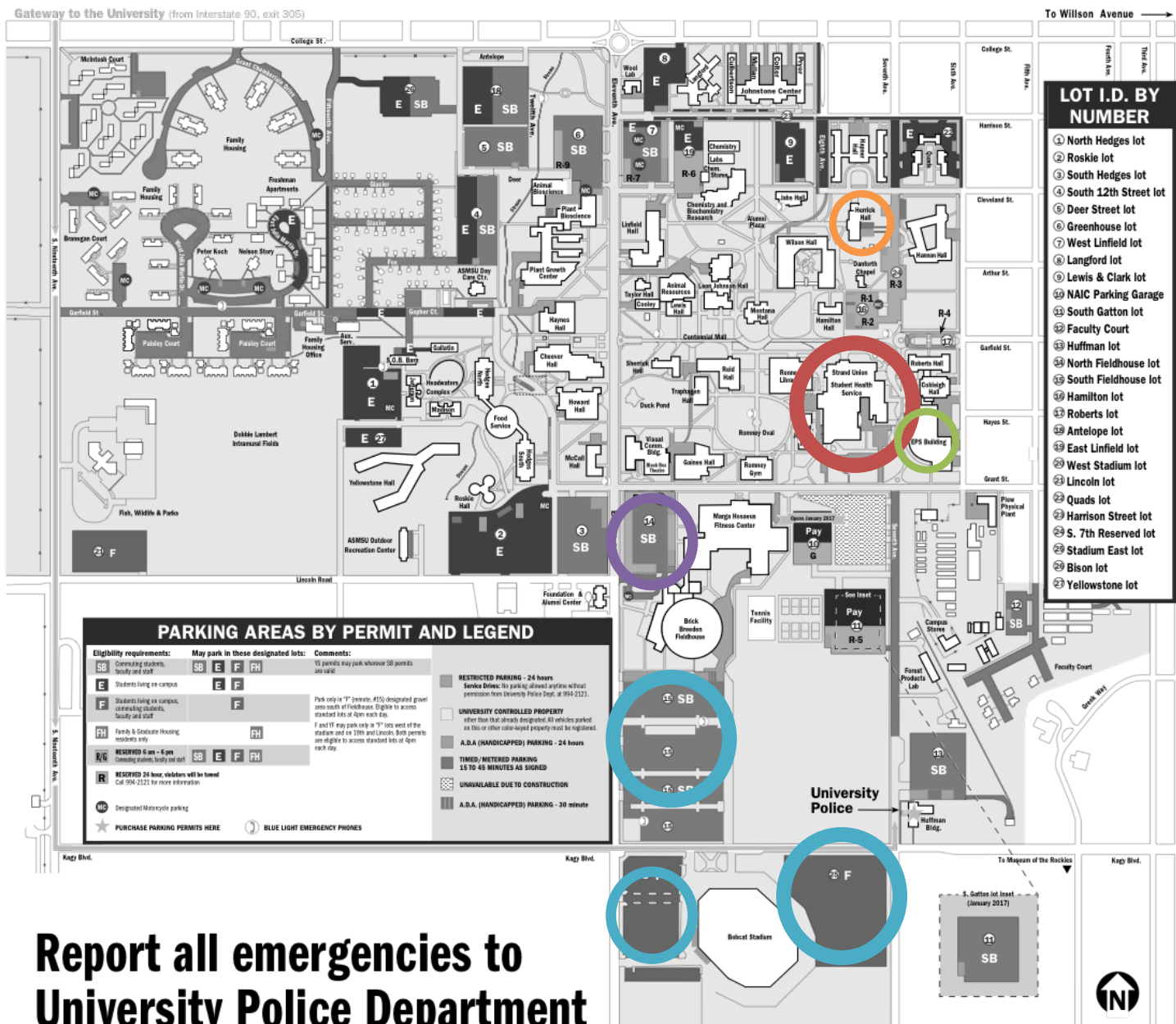
FARM *to* **SCHOOL**
PROGRAM



Northern
Pulse Growers
Association



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Report all emergencies to University Police Department

DIAL 911

Non-emergencies call 994-2121

- **Strand Union Building (SUB)** – Check-in and most sessions held here.
- **Barnard/EPS Building**
- **Herrick Hall**
- **Best bets for parking** – Check your pass to be sure you are parked in one of the correct lots (SB, E, D, F lots)
- **No parking pass needed in North Fieldhouse Lot after 5:00pm on Thursday, Sept 22 only**

PLEASE ALLOW 30 MINUTES TO PARK AND WALK TO THE SUB. WEAR YOUR PEDOMETERS OR FITBITS!