



SESSIONS

Breakout Session Schedule

WEDNESDAY 11:00AM - 12:00PM	THURSDAY 10:00AM - 12:00PM	THURSDAY 1:00PM - 2:00PM
Crafting and Supporting the Student Experience of Gardening <i>Oriental Ltd. C/D</i> Rick Stern	Dig Deep into No Dig Growing <i>Western Star</i> Patti Armbrister Erin Jackson	Building Strong School Garden Committees <i>Oriental Ltd. A/B</i> Lori Blumenthal Erin Austin
Game On! Using Wild Game in Early Care and Education Meals <i>Oriental Ltd. A/B</i> Christine Lux	Engaging Families in Farm to School: Highlighting a Family Cooking Program <i>Iron Horse</i> Brianna Routh Zoey Mahoney	Creating an After-School Cooking Class Program in Your Community <i>Empire Builder</i> Whitney Pratt Brenna Sellars
Don't Eat That Mushroom: Food Safety in the School Garden <i>Iron Horse</i> Nina Heinzinger Whitney Pratt	Buying Local with an Economic Lens: Finding a "Win-Win" for Schools and Farms <i>Empire Builder</i> Andrea Alma Erin Turner Dave Prather	Local Beef to School: Where Are They Now and Regulatory Review <i>Iron Horse</i> Tommy Bass Gary Hamel
Local Food for Local Kids: Solutions for Successful Local Food Procurement <i>Empire Builder</i> Kaylee Thornley Anne Harney Maura Henn	Greenhouse to Cafeteria: Growing Food and Future Farmers of America <i>Oriental Ltd. C/D</i> Kirstin Bailey Sarah Smith	Harvesting Montana Recipes with USDA DOD Fresh <i>Oriental Ltd. C/D</i> Pam Fruh Chris Gaskell Rochelle Davies
A Taste of Indigenous Foods <i>Western Star</i> Mariah Gladstone	Enhancing Farm to Early Care Programming: Montana Harvest of the Month Best Practices <i>Oriental Ltd. A/B</i> Lizzie Gill	It Takes a Village: Strategies to Support Your Food Service Partners <i>Western Star</i> Caroline Sullivan Aubrey Johnson Michele Carter

SESSIONS



Sessions Topic Key



Gardening and Raising Food with Kids



Food Equity



Buying, Serving, and Selling Local Foods



Incorporating Farm to School into K-12 Curriculum and Activities



Farm to Early Care and Education



Native Food Sovereignty



Skill Building

Wednesday, August 11 | 11:00AM – 12:00PM

Crafting and Supporting the Student Experience of Gardening

Oriental Ltd. C/D | Rick Stern



| K-5, 6-8, 9-12

School-based gardening and farming programs provide many opportunities for significant student experiences. Helping to nurture food crops and livestock through various stages of life can be nothing short of magical. Given support and opportunities for reflection, some students will find their lives changed. We hope to provide ideas to help students gain the most from their agricultural adventures.

Game On! Using Wild Game in Early Care and Education Meals

Oriental Ltd. A/B | Christine Lux



| ECE

In this session, learn about CACFP regulations regarding the use of Montana game meats in early care and education meal planning and preparation. Participants can learn about and try new recipes using Montana sourced game meats, including buffalo, elk, and deer. Participants will also brainstorm ideas for the buffalo Harvest of the Month materials for early care and education.

Don't Eat That Mushroom: Food Safety in the School Garden

Iron Horse | Nina Heinzinger and Whitney Pratt



| ECE, K-5, 6-8, 9-12

Explore various aspects of food safety in school gardens, starting with the garden planning and moving through growing and care to the harvesting and consumption of the delicious bounty. Along with sharing some food safety mishaps and school garden experiences, the audience will brainstorm and share best practices for food safety in all aspects of the garden.

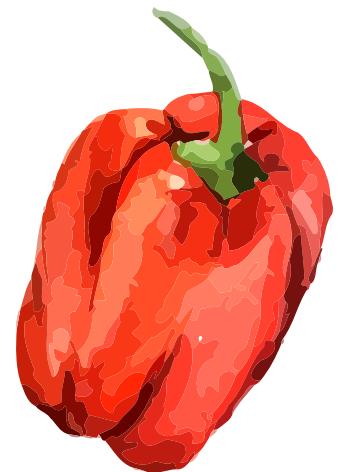
Local Food for Local Kids: Solutions for Successful Local Food Procurement

Empire Builder | Kaylee Thornley, Anne Harney, and Maura Henn



| K-5, 6-8, 9-12

Mission West Community Development Partners and the National Center for Appropriate Technology will present the results of a study that investigated local food procurement successes and challenges faced by school food service directors in Montana. In a facilitated "solution room," participants will brainstorm solutions to current farm to school procurement challenges and connect with other food service personnel/producers.



A Taste of Indigenous Foods

Western Star | Mariah Gladstone



| K-5, 6-8, 9-12

Along with two student assistants, Mariah will prepare dishes using foods indigenous to North America and traditionally included in Native diets. Throughout the workshop, audience members will be able to taste the results. Mariah will also discuss ways to incorporate some of the plants she uses into school and community gardens and as well as nutrition, wellness, and cultural education.

Get Social

Share your conference photos and thoughts on Facebook, Twitter, and Instagram and use #MTFarmtoSchool in your post!

SESSIONS



Thursday, August 12 | 10:00AM – 12:00PM

Deep Dig into No Dig Growing

Western Star | Patti Armbrister and Erin Jackson



Explore regenerative gardening practices with all age groups, pre-school and up. The audience will learn fast, easy ways to grow nutrient-dense potatoes using the latest and best practices of no-dig gardening, understand plants and soil life, and why you should grow flowers with your vegetables. There will be a hands-on activity of making seed tapes for carrots and an interactive microbe game.

Engaging Families in Farm to School: Highlighting a Family Cooking Program

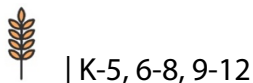
Iron Horse | Brianna Routh and Zoey Mahoney



Participants will learn what research says about engaging families in local foods. Gallatin Valley Farm to School will share how you could implement Family Cooking Nights into your school to incorporate kids in the home kitchen and discuss local foods as a family. You will get the opportunity to brainstorm what this might look like in your community!

Buying Local with an Economic Lens: Finding a "Win-Win" for Schools and Farms

Empire Builder | Andrea Alma, Erin Turner, and Dave Prather



For schools, buying from local farmers might seem challenging, even inconceivable. For farmers, schools may seem like mysterious or finicky buyers, but worth the extra effort to support local students. But how do we maintain the long-term connection? We'll explore farm to school purchasing relationships by looking at the supply (i.e. farmer) and demand (i.e. school) sides. You'll walk away with tools for creating farm to school supply chains that are truly "win-win."

Greenhouse to Cafeteria: Growing Food and Future Farmers of America

Oriental Ltd. C/D | Kirstin Bailey and Sarah Smith



This session will dive into lessons learned by Nebraska schools, led by their FFA, who implemented Greenhouse to Cafeteria. Participants will be walked through a crash course on greenhouse production planning to meet the demands of the school year. Learn how Nebraska schools are building partnerships and harnessing student independence and creativity to meet farm to school goals.

Enhancing Farm to Early Care Programming: Montana Harvest of the Month Best Practices

Oriental Ltd. A/B | Lizzie Gill

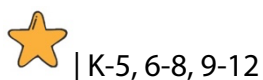


Montana Harvest of the Month connects children to the origins of their food while engaging family and community members in healthy eating practices that cultivate vibrant communities. Learn about tried and tested farm to early care activities, successful models that foster community-wide collaboration, and lessons learned by the Montana-based participants of a program in its third year of operation.

Thursday, August 12 | 1:00PM – 2:00PM

Building Strong School Garden Committees

Oriental Ltd. A/B | Lori Blumenthal and Erin Austin



Beginning and maintaining a school garden is tough without a team! This workshop will cover the important aspects of garden committee development and how to build the support necessary for long-term success.

SESSIONS



Creating an After-School Cooking Class Program in Your Community

Empire Builder | Whitney Pratt and Brenna Sellars



K-5, 6-8

This session will focus on sharing the model created by Farm Hands Nourish for after-school cooking classes piloted in Whitefish, Montana. We will share our program model, budget, and lessons learned. The second half of the session will focus on planning for a similar program in your community with sample proposals, budgets, lesson plans, and program specifics.

Local Beef to School: Where Are They Now and Regulatory Review

Iron Horse | Tommy Bass and Gary Hamel



| ECE, K-5, 6-8, 9-12

We will revisit Montana Beef to School case study communities 4 to 5 years after first studying their experiences with building collaborative Beef to School supply chain partnerships. What has worked? What advice can be gleaned from a longer-term look at these grassroots cases? Additionally, participants will hear directly from a state agency expert on food safety and chain of inspection requirements for Beef to School procurement.

Harvesting Montana Recipes with USDA DOD Fresh

Oriental Ltd. C/D | Pam Fruh, Chris Gaskell, and Rochelle Davies



| K-5, 6-8, 9-12

This session will expand on the Montana Team Nutrition Harvesting Montana Recipes contest by discussing procurement options for featured contest ingredients. Participants will collaborate with a representative from Montana's DOD Fresh vendor to explore the addition of local produce to the FFAVORS catalog.

It Takes a Village: Strategies to Support Your Food Service Partners

Western Star | Carole Sullivan, Aubrey Johnson, and Michele Carter



| K-5

Food service staff play a vital role in school communities, but they are usually under-supported. Farm to School of Park County will share practical tips and strategies to build morale, rapport, and a stronger food service team. This includes professional development opportunities, growing and procurement systems creation, building partnerships with experts, and fundraising game-changers.