LOCAL MONTANA RECIPES ONE STEP CLOSER TO SCHOOL LUNCH SERVICE

The Harvesting Montana Recipes Project moves forward with the tasty recipes featuring barley, beets, bison, lentils, and sweet cherries being readied for service in school meals.

Successful activity this quarter: All six recipes met the 85% student acceptance threshold for taste testing. Focusing on Grant Objective 3 (Engage students and the school community in the process of developing standardized recipes), over 600 students thus far have participated in taste testing the local recipes!

To meet the threshold, it was necessary to retest some of the recipes with other grades or schools. The difference in acceptance between classrooms, grades, and schools was notable in some situations.

Photos of four of the recipes are included below. Clockwise from upper left: Lentil Hummus, Montana Bison and Lentil Chili, Sweet Cherry and Chocolate Overnight Oats, and Red Devil Delight.

STUDENT ACCEPTANCE RATES USING TRIED IT, LIKED IT, LOVED IT

Lentil Hummus: 95%
Montana Bison and Lentil Chili: 93%
Purple Pirate Potatoes (roasted beets and sweet potatoes): 90%
Montana Bison and Barley Soup: 89%
Red Devil Delight (Sweet Cherry and Berry side dish): 86%
Sweet Cherry and Chocolate Overnight Oats: 85%

The six exceptional and talented Recipe Test Schools have made this project possible:

- Belfry School District, School Food Service Director Tura Gruel
- Belgrade School District, School Food Service Director Brittany Moats
- Gardiner School District, School Food Service Director Anna Holloway
- Monforton School District, School Food Service Director Ashley Darling
- Philipsburg School District, School Food Service Director Erin Moore
- Somers School District, School Food Service Director Robin Vogler