Farm2School enriches the connection students have with fresh, healthy food and local farmers by changing food purchasing and integrating nutrition education into schools.

The 2017-2018 Farm2School survey distributed to elementary parents & caregivers and teachers & school staff helped to highlight the efficacy of the Coulee Region Farm2School program. Within the six participating school districts, 1075 parents & caregivers and 331 teachers & school staff completed the survey. According to survey results, the program has done an effective job of encouraging students to try new local foods at school and at home.

Local food purchase data was collected from a report compiled by Reinhart Food Service and data provided by district food service directors. The variety of local foods offered was also assessed through data collected from an annual local food checklist provided by each of the food service directors in all six participating school districts.

**Educational Highlights**

- **Taste Tests**: 29,000+
- **Cooking Classes**: 19
- **Lesson Plans**: 148

**“In what ways have you seen or heard about Farm2School?”**

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<thead>
<tr>
<th>Source</th>
<th>% parents</th>
<th>% teachers</th>
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<tbody>
<tr>
<td>News8000</td>
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<td>47%</td>
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<tr>
<td>WIZM</td>
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<td>3%</td>
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<tr>
<td>Other community sites</td>
<td>26%</td>
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Harvest of the Month Highlights

Each month, one local food is selected as the Harvest of the Month. This food is then featured on promotional signage throughout the school, sampled in taste tests featured at cooking classes with area chefs and of course, served at mealtime! The Harvest of the Month is also promoted at other community locations.

New items featured this year: eggplant, cheese, rhubarb, basil, and yogurt!

Varieties of Local Foods Offered Each Month

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</table>

Local foods offered this year: apples, cantaloupe, milk, kale, lettuce/salad greens, tomatoes, cranberries, watermelon, beef, cottage cheese, sour cream, yogurt, carrots, eggplants, sweet potatoes, cheese, chicken, cabbage, corn, cucumbers, green beans, peppers, potatoes, radishes, zucchini/summer squash, winter squash, celery, dried beans, onions, basil, mushrooms, edamame, rhubarb, asparagus, and swiss chard.

$579,853 + $147,523 + $32,140 + $21,272 = Grand Total: Over $768,554

$ spent on local milk + $ spent on local foods through Reinhart Food Service including Fifth Season Cooperative + $ spent on local meat including beef, pork, and chicken + $ spent on local bakery
2017-2018 Accomplishments

Local Food on Local Lunch Trays

Featuring local beef, asparagus, milk and potatoes.

Featuring local lettuce and milk.

Featuring local beef, potatoes and lettuce.

What the teachers/staff are saying:

• “I think this program is fabulous and I would love to see it grow.”
• “I love that they have sample dates. Kids especially need to be able to try things without fear of being made to eat a larger portion.”
• “The students love when the college students visit and teach them about the different foods. Taste tests are a great way to get them to try new foods.”
• “Kids learn to try foods that they have never tasted. They also learn where the food comes from.”
• “The samples provided during lunchtime are quite a hit!”

What the parents/caregivers are saying:

• “The kids and us love seeing the different local options each month. We feel fortunate to have such healthy, local ingredients.”
• “I am excited that my picky eaters have actually tried different things at school and actually liked them so they will now eat them at home.”
• “Love that they focus on this at school.”
• “Great program for children to learn where their food comes from.”
• “I think it’s a great program!”
• “I think this is a wonderful opportunity for children to eat good healthy foods.”
• “My child enjoys the taste tests.”
• “Offer more! We love it!”

“I print the Farm2School newsletters and post them at work.”
2017-2018 Accomplishments

Local Highlights

**Over 50%** of parents indicated that as a result of Farm2School, their child has tried a new food AT SCHOOL! In addition, **over 30%** tried a new food AT HOME!

**98%**

Over 98% parents and teachers indicated that F2S is very or somewhat important.

**100+ Trees!**

The School Districts of West Salem and Holmen each planted an apple tree orchard on Thursday, May 10th!

National Highlights

Research on economic development found that:

- Each dollar invested in Farm to School stimulated an additional $0.60-$2.16 of local economic activity.
- Farm to School strengthened connections within the state’s food economy.
- Farm to School increased student meal participation from 3 percent to 16 percent, generating increased revenue for schools through meal programs.

Research on student nutrition behaviors found that:

- Early childhood and K-12 student health behaviors, including choosing healthier options at school meals and at home improved.
- When schools offered school gardens, 44.2 percent of students ate more fruits and vegetables; when schools served local food, 33.1 percent of students ate more fruits and vegetables.
- Farm to School programs demonstrated increased student willingness to try new foods and healthier options.

Find more information about national Farm to School benefits here:

100+ Trees!

The School Districts of West Salem and Holmen each planted an apple tree orchard on Thursday, May 10th!

Coulee Region Farm2School Chili Featured Statewide

Farm to School chili was back! On November 15th, thirty three public schools in the Coulee Region served fan favorite, locally sourced, Farm2School Chili. This dish was launched last year by the Coulee Region Farm2School team and was rolled out throughout Wisconsin this school year.

More than 73,000 statewide dug into a bowl of Farm2School Chili on November 15th!

Farm2School chili is minimally processed and delicious, and is made with hearty beans and local veggies like peppers, onions, sweet corn, and carrots. The veggies were locally grown and frozen during peak season for year-round use. The chili recipe was selected last year by food service directors representing all six area school districts, and it has been taste tested and kid-approved. It appears on menus in all districts seasonally.

The recipe is available at www.laxf2s.org—it makes a perfect entrée for a cool night and leftovers taste great.