Indiana Food Service Farm to School Success Stories

**Purpose:** To assist schools in increasing use of locally produced foods in school food service.

**Why:** The Farm to School Procurement committee determined that a necessary key aspect to help schools increase the purchase of local foods is to share Indiana success stories. Schools will be able to pick from a specific success story and duplicate it in their school.

### Manchester Community Schools
Food Service Director: Becky Landes at becky_landes@mcs.k12.in.us

**Local Foods Being Purchased:** Beef, Mixed Greens, Tomatoes, Cucumbers, Green Peppers, Corn on the Cob, Asparagus, Pork, Onion, Spinach, Carrots and Apples

**Local Producer, Food Hub and/or Distributor:** River Ridge, Doud’s Orchard, Metzger Livestock, Mark Underwood, and Piazza Produce

**Bidding Process Conducted:** Informal and Micro Purchase

**Farm to School Success Story:** Summer is the time when there is an abundance of fresh produce. It’s a great time to incorporate local produce into summer feeding programs. Every day, a chef salad using local produce is one of the meal choices in Manchester’s Summer Meal Program. It was gratifying for staff to see young children choosing a chef salad over the peanut butter and jelly combo. Sometimes the younger children picked-out the red leaf lettuce, but in time they will learn to enjoy the flavor of that lettuce, too. A third grade student, from a YMCA program visiting one of the feeding sites, told a staff member as they selected their salad, “I love salads. I don’t get them at home.” What a great opportunity to offer a child a healthy meal that is not readily available to them elsewhere! For more information, click here.

### Robert J. Kinsey Youth Center
Food Service Director: Michelle Allen at michelle.allen@howardcountyin.gov

**Local Foods Being Purchased:** Corn on the Cob, Romaine, Apples, Chicken, Pork, Chicken Stock, and Honey

**Local Producer, Food Hub and/or Distributor:** This Old Farm, Farlow’s Orchard, and Howard County Farmers

**Bidding Process Conducted:** Informal and Micro Purchase

**Farm to School Success Story:** Robert J. Kinsey Youth Center, a residential child care center in Kokomo, IN, is actively bringing the farm to their school! Their farm to school activities include planting 220 foot garden boxes on site - the children, along with the dietary manager, planted vegetables in the boxes; purchasing their first whole cow; and procuring chicken/pork products, chicken stock, and honey from This Old Farm. Kinsey Youth’s Dietary Manager Michelle Allen, is providing innovative menus and serving more fresh fruit and less canned. Michelle tailors her commodities to accommodate the "farm to table concept." One lunch menu featured at Kinsey Youth Center was a Mediterranean Chicken Salad Sandwich on whole grain pita bread with homemade tzatziki sauce, along with fresh spinach, fresh fruit and Sun Chips. Click here to view This Old Farm and Robert J. Kinsey Youth Center’s farm to school success story.
**Logansport Community School Corporation**
Food Service Director: Kelley Lease at leasek@lcsc.k12.in.us

**Local Foods Being Purchased:** Apples, Tomatoes, Strawberries, Watermelon, Cucumbers

**Local Producer, Food Hub and/or Distributor:** McClure’s Orchard, Piazza Produce, DOD Fresh Program

**Bidding Process Conducted:** Informal, Formal, and Micro Purchase

**Farm to School Success Story:** #F2SMonth is strong in Indiana! To prepare for Farm to School Month, Logansport Community Schools planted kale in three elementary school gardens in September. During Farm to School Month, the kale was harvested by students and the High School Culinary Class developed several kale recipes. In the end, a kale smoothie was the winning recipe to be featured on the lunch line.
For more information, click [here](#).

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**Tippecanoe Valley School Corporation**
Assistant Superintendent: Blaine Conley at conleyb@tvsc.k12.in.us

**Local Foods Being Purchased:** Beef

**Local Producer, Food Hub and/or Distributor:** Processed by This Old Farm

**Farm to School Success Story:** The Tippecanoe Valley School Corporation’s Farm-to-Fork program is an initiative that will put beef raised on school grounds into the school’s cafeterias. The Farm-to-Fork initiative started as an idea in a political economic studies class about how to use a better quality meat in school food service. The idea eventually turned into a plan to raise four calves to a certain weight, process the meat, and then use the meat in school lunches. Dale Miller raises cattle on his farm near Claypool and sold the steers to the school at a discounted price. “This is the start of learning about where food comes from,” said instructor Jeff Shriver. “It’s the kind of thing I could see expanding from the agriculture classroom to an economics classroom, to a home-ec classroom and then to a science classroom,” Shriver added. Tippecanoe Valley School Corporation will be taking their cattle to This Old Farm for processing in March 2017. The school will replace the cattle that will be going to processing with four more small calves. The beef will be used as ground beef in each of the cafeterias which include two elementary schools, one middle school, and one high school. For more information, click [here](#) and [here](#).

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**Bartholomew Consolidated Schools Corporation**
Food Service Director: Nancy Millspaugh, RD, CD at millspaughn@bcsc.k12.in.us

**Local Food Being Purchased:** Watermelon, Cantaloupe, Apples, Milk, Cucumbers, Green Peppers, Tomatoes, Kale, Turnips, Squash, Cucumber, Cabbage, Corn on the Cob

**Local Producer, Food Hub and/or Distributor:** Bush’s Farm Market, Appleworks Orchard, Piazza Produce, and Prairie Farms

**Bidding Process Conducted:** Informal and Formal

**Farm to School Success Story:** Bartholomew Consolidated School Corporation has participated in Farm to School over nine years to support the local economy, the environment, and encourage healthy eating for the students. They purchase directly from a local farmer and a local orchard. They also purchase local items from DOD and Piazza Produce when available. Some schools have gardens that share produce with the cafeterias. Bartholomew Consolidated Schools participates yearly in Food Day and hosts “Meet your Farmer Days” in elementary schools. Their efforts are paying off, children are choosing more fresh produce over the processed offerings on the serving line. Their local School Nutrition Association chapter hosted a Farm Tour and Harvest
Potluck meal on their producer’s farm. They also made a cookbook from the potluck recipes that featured locally grown foods.

**Warrick County School Corporation**
Food Service Director: Shenae M. Rowe, RD at srowe@warrick.k12.in.us

**Local Foods Being Purchased:** Romaine Lettuce, Cherry Tomatoes, Slicing Tomatoes, Red, Orange and Green Bell Peppers, Cucumbers, Apples, Milk

**Local Producer, Food Hub and/or Distributor:** Larkin Farms, Buds Farm, Lakeview Orchards, Prairie Farms, Piazza Produce

**Bidding Process Conducted:** Informal and Formal

**Farm to School Success Story:** Warrick County Schools began their Farm to School Program in 2014 when one local farmer had an abundance of beautiful fresh picked cherry tomatoes he needed to sell. A simple phone call asking if their schools were interested in purchasing the tomatoes started the beginning of Warrick’s Farm to School Program. They kicked off their program with “Dress Like a Farmer Day” at Newburgh Elementary School where they invited local farmers to join them for lunch. Local apples and tomatoes were served, students wrote thank you cards and fresh apples were delivered to each classroom by the Food Service Director to discuss the new Farm to School Program. Since then their program continues to grow and they look forward to developing new relationships with more local farmers to expand the WCSC Farm to School Program.

Local is easy, and students will love it!