Indiana Producer 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.

### Local Producers

**River Ridge**  
Nate Fingerle at 260-901-3125 or nfingerle@juno.com

**Top Local Foods Purchased:** Lettuce, tomatoes, onions, peppers, cucumbers, and carrots

**Indiana School Customers:** Manchester Community Schools

**Farm to School Success Story:** We have a long standing relationship with selling our products to Manchester Community Schools. When the new food safety regulations were required by the Indiana Department of Health when selling retail, we were required to focus on Good Agricultural Practices (GAP). We already had many food safety requirements and best practices in place, so food safety regulation requirements were not a barrier for us. We just took the time to ensure we were well educated on GAP and were maintaining a thorough food safety plan. While we provide an 18% discount, the benefit to our business far outweighs the discount. The schools can buy bulk when there is oversaturation of market products. The schools will take larger quantities versus the smaller quantities and less product movement like at farmers markets. Farm to school has been a win-win for us and the school.

Click [here](#) for those registered with the Indiana State Department of Health.

### Food Hubs

**This Old Farm**  
Owner: Jessica Smith at jessica@thisoldfarminc.com

**Top Local Foods Purchased:** Ground beef, sausage, general produce, honey, and pulled pork

**Processing services for growing their own livestock**

**Indiana School Customers:** Robert J Kinsey, MSD of Decatur Township, and Chicago Public Schools

**Farm to School Success Story:** We work very closely with several schools within Indiana. Robert J Kinsey Youth Center purchases a variety of meats and serves local once a day, and MSD of Decatur Township jumped on the farm to school initiative by purchasing 900 lbs of pulled pork the next week for their Bicentennial Celebration after listening about farm to school at a local foods summit. Even meat works! Click [here](#) to view This Old Farm and Robert J. Kinsey Youth Center’s farm to school success story.
Distributors

**Piazza**

K-12 Contact: Rachel Miller at r米ller@piazzaproduce.com

**Top Local Foods Purchased:** Apples, Cucumbers, Romaine, Bell Peppers

**Indiana School Customers:** numerous

**Farm to School Success Story:** Indiana Schools can buy locally sourced produce items that we already stock without having to plan ahead and report estimated usage numbers to farmers. In the future, we hope to expand our local offerings and provide resources for more culinary training, recipe development and scratch cooking in schools to help them use more local, raw produce.

Last school year, we piloted a program with MSD Lawrence Township and provided local items (frozen blueberries, turnips, honey, asparagus) for them to serve to their students. They did a great job sampling both cooked and raw local items for their students and even incorporated the new foods into their menus. In addition, they were able to market the Local Harvest program through their social media channels.

In December, we provided local produce, local meats, and local deserts to many schools who planned all-local bicentennial meals. It was wonderful to see the creative menu planning and the students enjoyed tasting local fare in their school cafes!

Local is easy, and students will love it!