OFARM COSCHOOL

Minneapolis Public Schools Andrea Northup Farm to School Coordinator

## 34,400 students

- 66% eligible for Free or Reduced price meals
- 36% African American, 33% White/Caucasian, 19% Hispanic/Latino, 8% Asian American, 5% American Indian

# 40,000 meals served daily

- 12,000 breakfasts
- 24,000 lunches
- 4,500 snacks

## 61 sites

- 18 with kitchens 🙂
- 43 without 😕
- 48 salad bars



## **Farm to School**

Small, sustainable farmers within ≈100 mile radius

### Local

Larger farmers and manufacturers within ≈200 mile radius

Contracts with 8 farmers for 7 produce items Through regular vendors or direct from manufacturers

Special purchases

Produce, meat, bread products, grains









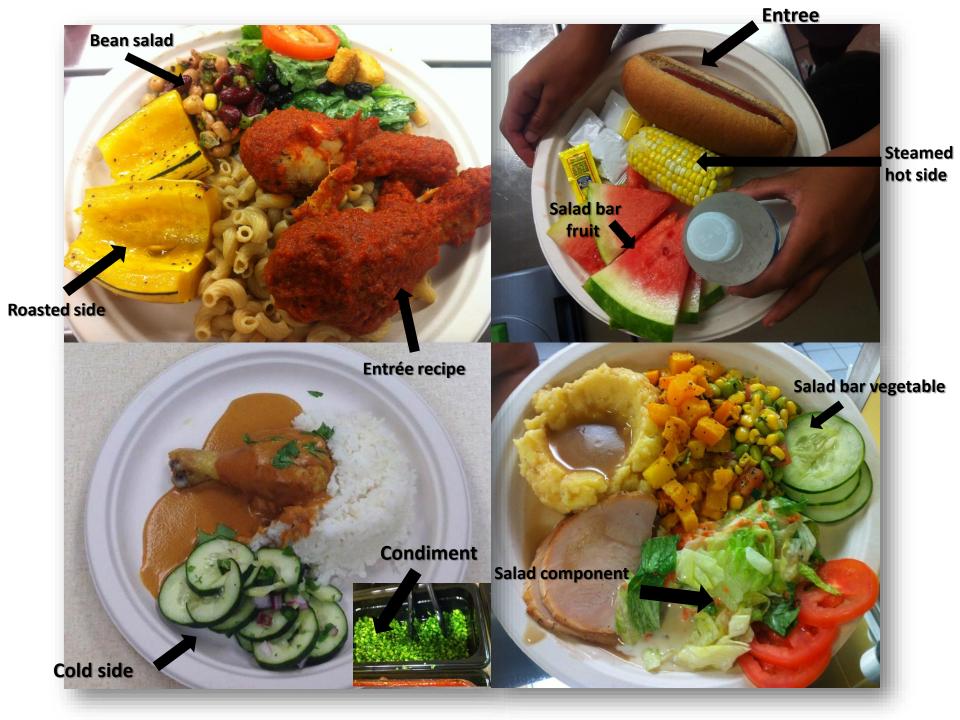


#### Minneapolis Public Schools & Russ Davis Wholesale – Farm to School Item Cheat Sheet

Produce Item	Product Description	How will it be processed/served?	Product Size	Pack Size	Wash Description	Approximate Delivery Periods
Yukon Gold Potato	Potato with thin, light skins.	RDW will repack into 5# cases. School sites will chop and boil for mashed potatoes with the skin still on.	Size A. 2 ¼" or larger in diameter. Big is fine.	50# sack	Rinsed, free of debris and soil.	September – stored as long as possible
Baby Red Potato	Red-skinned small potatoes.	RDW will wash, quarter and pack into 5# cases for schools to roast. Sometimes blended with other items for roasting.	Size B 1½ " – 2 ¼" in diameter	50# sack	Rinsed, free of debris and soil.	September – stored as long as possible
Butternut Squash	Misshapen, nicks and dings are ok.	Skinned and cubed, roasted on site. Potentially used in a grain salad. Occasionally skinned, cubed and boiled down for a butternut squash bake.	Oversized is okay	Bushel 1/9 box	Dirt knocked off, free of debris, not too much dirt in container.	First harvest – stored as long as possible
Carrot	Long, uniformly-sized carrot. Cosmetic imperfections are ok.	Shredded and used on salad bars. Diced and roasted on site.	Uniform diameter minimum 1"	50# sack	Rinsed, free of debris and soil	September – stored as long as possible
Green Cabbage	Tight, firm heads. Remove a few wrapper leaves.	Shredded for coleslaw and side/condiment.	Oversized is fine.	45# carton or bin. Should be 18-24 ct.	Outside 1-2 wrapper leaf/leaves removed, not too much dirt in container.	September – stored as long as possible
Green Pepper	Cosmetic imperfections are okay, some misshape is ok. Some scars and dings ok.	Used only in raw dishes. Diced or sliced on salad bars.	Larger than 2 ½" diameter and 2 ½" tall (XLG – LG).	Bushel 1/9 box	Fully washed.	September—end of season
Cucumber	Cosmetic imperfections are okay. Should be mostly straight with no yellowing.	Repacked in 5# cases for schools to slice and serve on salad bars. Washed and sliced, packed in 5# cases for schools without kitchens to serve on salad bars. Sliced for central kitchen (cucumber salad).	6" - 9 ½" in length 2" minimum diameter (Select, Super Select). As long as not overripe/hard	Bushel 1/9 box	Fully washed. Should be pre cooled (<50°F)	September – end of season
Apple	Firm, crisp, sweet, flavorful varieties preferred. Must look pretty nice so kids eat them! Not Red Delicious.	Cross-docked at RDW and served as whole apple. May be shipped directly to Nutrition Center.	125 count – uniform size	40# case	Fully washed.	September – stored as long as possible

# Farm Aggregator (in some cases) Russ Davis Nutrition Center or School







#### Whole, not processed

New item

Didn't work!

**Direct substitution** 

Too expensive!

**Different** process

**Slightly different product** 

#### **Cucumbers & Green Peppers**

Gardens of Eagan, Northfield, MN

#### **Carrots & Red Potatoes**

Hmong American Farmers Association, Hastings, MN

#### Yukon Gold Potatoes

Fairview Farm, Altura, MN

#### **Butternut Squash**

L&R Poultry & Produce, Kenyon, MN

#### Cabbage & Kale

Seed to Seed Farm, Clear Lake, WI

NO DO DO

**Delicata Squash** Whetstone Farm, Windom, MN

#### **Turkey** Ferndale Market, Cannon Falls, MN

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FAR

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Lunch on the first Thursday of every month will feature seasonal. Minnesota-grown ingredients. It's just another way we support local food and offer you fresh. delicious options!



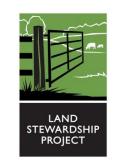






















renewing the countryside

inspiration · connections · solutions



Wedge

COMMUNITY CO-OP

YOÜTH

FARM WHERE LEADERSHIP GROWS





sustainable

association

farming















## Thank you!

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