



MICHIGAN FARM TO SCHOOL and CULTIVATE MICHIGAN

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MSU CENTER *for* REGIONAL FOOD SYSTEMS

CORE ELEMENTS OF FARM TO SCHOOL



FARM TO EARLY CHILDHOOD

- Grew out of a national Farm to School movement
- Connects youngest children to local foods
- Includes all types of early childhood program:
 - Migrant and Tribal Head Start
 - Head Start
 - Great Start Readiness Program
 - Home daycares
 - Public preschools
 - Public, private, faith-based childcare



NATIONAL
FARM to SCHOOL
NETWORK

MICHIGAN FARM TO SCHOOL



www.mifarmtoschool.msu.edu

- **Research**
- **Resources**
 - Listserv
 - Guides
 - Reports
 - Fact sheets and briefs
 - Videos
- **Funding Opportunities**

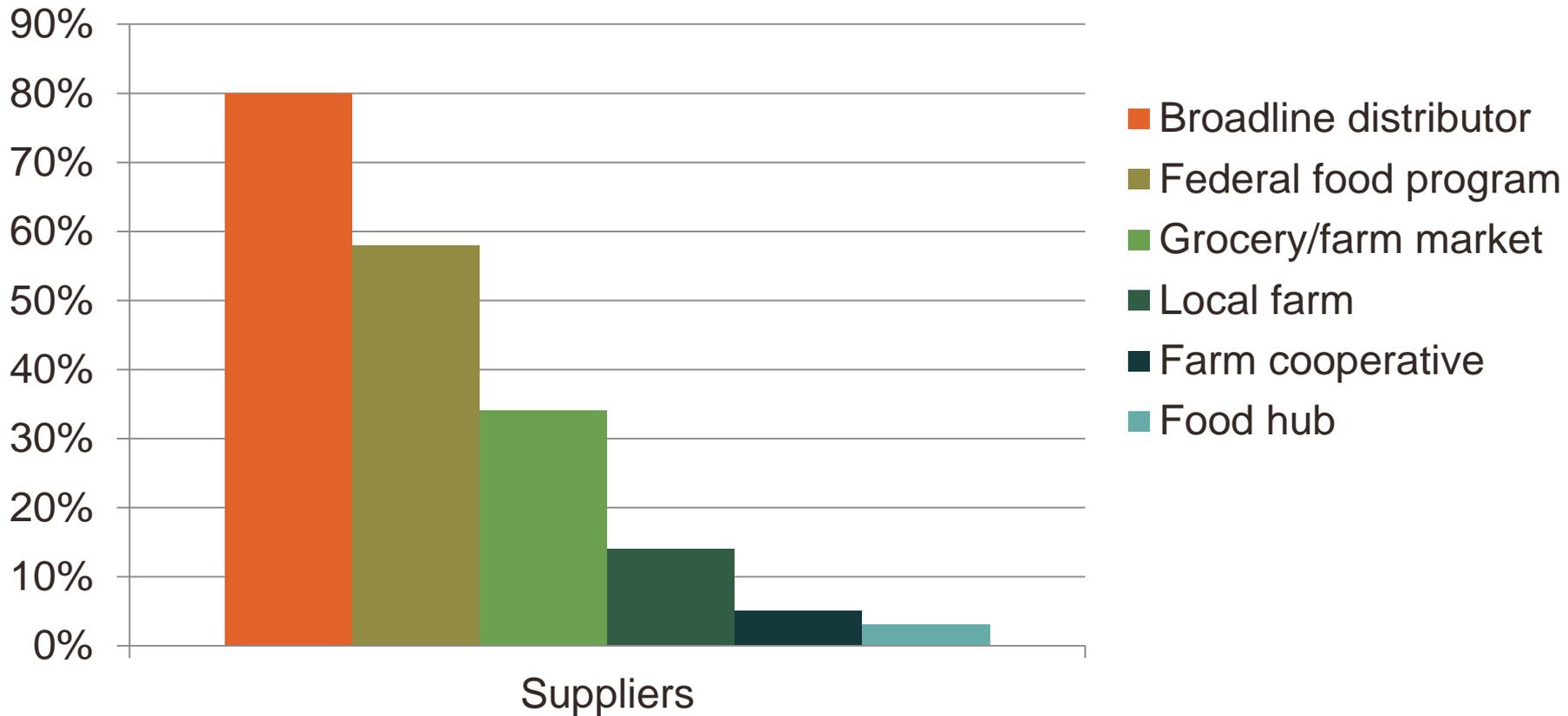
RESEARCH

2013 survey results of Michigan school food service directors

MOTIVATORS	BARRIERS
Access to fresher food	Limited seasonal availability
Support local economy	Food safety concerns
Help MI farms/businesses	Budget constraints

LOCAL FOOD SOURCING IN MICHIGAN

54% of Michigan school food service directors purchased local foods in 2014.



RESOURCES



www.mifarmtoschool.msu.edu

www.mifarmtoschool.msu.edu

MICHIGAN farm to school | **GARDEN TO CAFETERIA**
A STEP-BY-STEP GUIDE



MICHIGAN STATE UNIVERSITY | **CRFS** COMMUNITY ROOTS FOR FOOD SECURITY

MICHIGAN farm to school | **FARM TO EARLY CHILDHOOD PROGRAMS**
A STEP-BY-STEP GUIDE



MICHIGAN STATE UNIVERSITY | **CRFS** COMMUNITY ROOTS FOR FOOD SECURITY

2015-2016 MI FARM TO SCHOOL PLANNING GRANTEES

School/ district/ program	County
Aldersgate Childcare	Kent
Calumet Juvenile Center	Wayne
EduQuest Children's Development Center	Oakland
Farmington Community School, Early Childhood	Oakland
Huron Valley Schools Great Start Readiness Program	Oakland
Maple Valley Schools	Eaton/Barry
Monroe Public Schools	Monroe
New Era Migrant Head Start	Oceana
Oakland Livingston Human Services Agency Head Start	Oakland
Traverse Bay ISD New Campus School	Grand Traverse

2015-2016 MI FARM TO SCHOOL IMPLEMENTATION GRANTEES

School/ district/ program	County
Boggs School	Wayne
Detroit Achievement Academy	Wayne
Genesee ISD Early Childhood	Genesee
Hart Migrant Head Start	Oceana
Kalamazoo Public Schools	Kalamazoo
Leelanau Children's Center	Leelanau
Montague Area Public Schools	Muskegon
Orion Alternative Education School	Charlevoix
Sault Ste Marie Tribe of Chippewa Child Care Center	Chippewa & Mackinac

FARM TO SCHOOL FUNDING



Hoophouses for Health

- Builds season extension capacity
- Increases access to healthy, local foods



FARM TO SCHOOL FUNDING



HOOPHOUSES FOR HEALTH



Farmers extend growing season & earn new customers



Farmers markets earn new customers & increase awareness of food assistance



Families increase access to fresh food & learn benefits of farmers markets



Schools increase access to fresh food & support local growers

MICHIGAN FARM TO INSTITUTION NETWORK

www.mifarmtoinstitution.org

- Space for learning, sharing and working together
- Goal of 20% Michigan foods to institutions by 2020



CULTIVATE MICHIGAN

www.cultivatemichigan.org

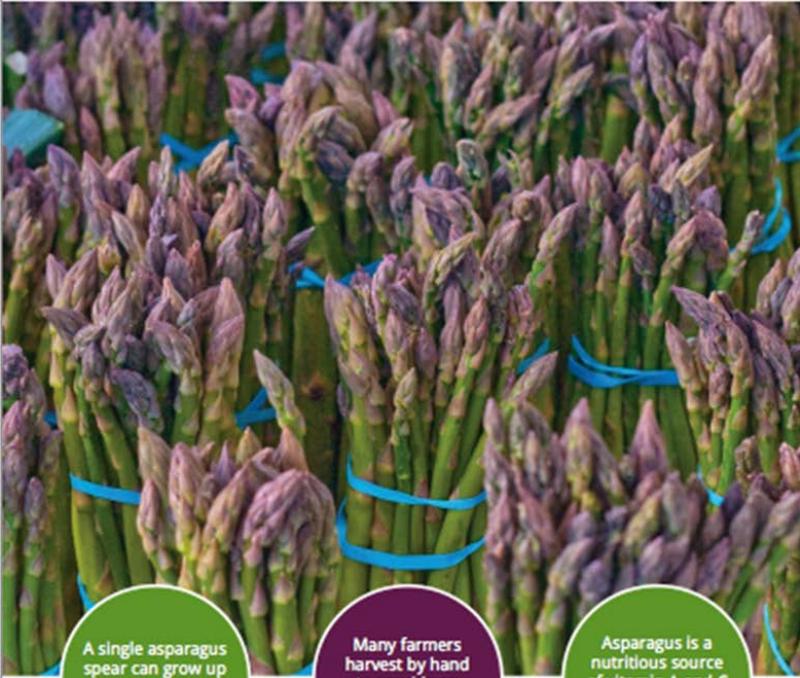
- › Institutions can **join** to reach the 20% by 2020 goal.
- › **Purchase** foods grown, raised and/or processed in Michigan.
- › **Track** your local food purchases.
- › **Promote** your efforts.



CULTIVATE MICHIGAN



Asparagus



A single asparagus spear can grow up to 10 inches in a 24 hour period.

Many farmers harvest by hand to provide an entirely edible spear.

Asparagus is a nutritious source of vitamin A and C and potassium.

cultivatemichigan.org

- Website & Dashboard
- 4 Annual Featured Foods & Toolkits
- Tours, Events & Videos
- Champion Profiles
- E-news

CULTIVATE MICHIGAN

Institution Information

- **Sign up**
- **Login in to your account**
- **See who has joined**
- **Access resources**

WATCH THE CAMPAIGN TAKE ROOT

Welcome to
Cultivate Michigan!

JOIN NOW 20% MICHIGAN FOODS BY 2020

WHO HAS JOINED?

Traverse City Area Public Schools
Kaleva Norman Dickson Sch Dist
American House Senior Living

CULTIVATE MICHIGAN

Tracking Dashboard



Supply, source, and serve local food

LOG OUT YOUR DASHBOARD RESOURCES 

WHY JOIN FEATURED FOODS NEWS & EVENTS PROGRESS ABOUT

Welcome to Your Dashboard

Your dashboard is your personal tool to help you track how much your institution is spending on Michigan food. Each quarter we'll ask you to report out how much you've spent on all food and all Michigan food. We'll also ask how much you spent on the seasonal featured foods. As you send us this information, new charts will be created to show your progress.

Questions? Feel free to [contact us](#).

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Quick Facts

Your annual baseline food budget:

\$2,500,000

Available Surveys

No available surveys

Completed Surveys

Baseline Survey

Baseline Budget by Food Category



Food Category	Baseline Budget (Approximate)
Meat	\$75,000
Poultry	\$65,000
Seafood	\$32,000
Dairy	\$28,000
Eggs and egg products	\$10,000
Fruits and vegetables (all forms)	\$10,000
Bread, pasta and grains	\$5,000
Other dry goods	\$5,000
Other frozen foods	\$5,000
Other foods	\$12,000



FEATURED FOODS - 2014



Asparagus



A single asparagus spear can grow up to 10 inches in a 24 hour period.

Many farmers harvest by hand to provide an entirely edible spear.

cultivatemichigan.org



Blueberries



Blueberries are a great source of fiber, vitamin C and antioxidants.

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Tomatoes



Michigan is the tenth largest producer of fresh tomatoes in the US.

Tomatoes are rich with antioxidants like vitamins A and C and lycopene.

Fresh tomatoes may be frozen whole, chopped or sliced.

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Apples



Michigan is the third largest producer of apples in the US.

Naturally fat-free, apples are also rich in fiber and antioxidants.

Apples make up more than half of the total fruit grown in Michigan.

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2015
Featured Foods



Spring: Milk

Summer: Peppers

Fall: Winter squash

Winter: Dry beans

How can I tell if my milk is local?

Every container of milk is identified by a **5-digit code.**

This code includes a **2-digit state code** followed by a **3-digit processing plant code.**

Michigan's state code is 26.



Distributor	Brands
GFS	Country Fresh & True Moo
Sysco Grand Rapids	Prairie Farms
Van Eerden	Country Fresh
Cedar Crest	Country Dairy
Cherry Capital Foods	MOO-Ville Creamery & Guernsey Farms Dairy

Blueberries

Source	Location
Cherry Capital Foods	Traverse City, statewide distribution
Bowerman Blueberries LTD	Holland
Carini Farms	West Olive (Ottawa Co)
Goodwill Farm to Freezer	Traverse City
MBG Marketing	Grand Junction (Van Buren)
Nature Ripe Farms	Grand Junction
Nature Ripe Foods	Grand Junction
True Blue Blueberries	Grand Junction
West Michigan FarmLink	Grand Rapids
Lumetta Distribution	Madison Heights
Shelton's Wholesale Farm Co.	West Michigan
Tedesco Produce, Inc.	Clinton Township

Peanut Butter Bananaberry Pinwheels

Yield: 100 servings

Ingredients

12½ cups creamy peanut butter

100 8-inch whole grain tortillas

50 bananas, sliced

25 cups Michigan blueberries

Directions *(for preparation one day prior to use)*

Spread 2 tablespoons of the peanut butter evenly over each tortilla. Place half of a sliced banana and ¼ cup of blueberries over peanut butter. Roll up tortilla. Repeat steps on next tortilla. You may choose to slice these to resemble kid-friendly sushi, or leave them whole for a quick grab-and-go meal option.

Recipe provided courtesy of Jessica Endres, Food Service Director at Thornapple Kellogg Schools.

Tomatoes



Source	Location
Allen Market Place (Food Hub)	Lansing
Cherry Capital Foods	Statewide
Farmers on the Move (Coop)	Battle Creek
Harvest Michigan	Oakland County
West Michigan FarmLink	Grand Rapids
Shelton's Wholesale Farm Co.	West Michigan
Tedesco Produce, Inc.	Clinton Township



www.mifma.org

FIND A FARMERS MARKET

Map Satellite

Superior National Forest

Duluth

IESO

Manitoulin Island

Algonquin Provincial Park

Ottawa

Kingston

Green Bay

WISCONSIN

Oshkosh

Madison

Milwaukee

Chicago

Amherst

Toronto

Mississauga

London

Buffalo

Rochester

NEW YORK

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- MIFMA Member - Not a MIFMA Member

Search by County

Search by City

Search by Day

Food Assistance Benefits Accepted

SNAP/Bridge Cards Double Up Food Bucks WIC Project FRESH Market FRESH Hoophouses for Health

Fresh Tomato Salsa



Yield: Full batch yields 30 to 34 6-quart bags with 48-½ cup servings per bag

Nutrients per serving (based on 1 cup serving size):
41 Calories; .43 g Total Fat; .07 g Saturated Fat; 0 g Trans Fat;
0 mg Cholesterol; 376 mg Sodium; 9 g Carbohydrates;
2.65 g Dietary Fiber; 1.89 g Protein; 2063.88 IU Vitamin A;
40.5 mg Vitamin C; 56.13 mg Calcium; .65 mg Iron.

Ingredients

Full batch

Half batch

Quarter batch

Fresh Michigan tomatoes, diced	300 pounds	150 pounds	75 pounds
Red onion, diced	25 pounds	12.5 pounds	6.25 pounds
Cilantro, fresh, chopped	5 pounds	2.5 pounds	1.25 pounds
Green pepper, frozen diced	48 pounds	24 pounds	12 pounds
Salt	1.75 pounds	0.875 pounds	.4375 pounds
Cayenne pepper	0.26 pounds	0.13 pounds	0.065 pounds
Garlic powder	0.2 pounds	0.1 pounds	.05 pounds
Lemon juice	1.5 quarts	3 quarts	.075 quarts

Recipe provided courtesy of Amy Klinkoski, Nutrition Services Coordinator for the Grand Rapids Public Schools.

Directions

In a large kettle, add half of the ingredients, including spices, and begin mixing. While mixing, add the remaining ingredients. Continue to mix until all ingredients are distributed evenly and spices are spread across the vegetables. Using a 2-quart pitcher, hand-bag salsa in storage bags in quantities of 3 or 6 quarts. Close and seal bags, label and store in a refrigerated space at 32°F.

Salsa will stay fresh for 14 days from time it was made. Serve in ½-cup portions with tortilla chips.

CELEBRATE SUCCESSES

info@cultivatemichigan.org

- Send us your recipes
- Tell us your story
- Like us on Facebook

The screenshot shows the homepage of the Cultivate Michigan website. At the top left is the logo for Cultivate Michigan, featuring a green leaf icon and the text "cultivate MICHIGAN" with the tagline "Supply, source, and serve local food". To the right of the logo are navigation links: "LOG OUT", "YOUR DASHBOARD", "RESOURCES", and a search icon. Below these are more navigation links: "WHY JOIN", "FEATURED FOODS", "NEWS & EVENTS", "PROGRESS", and "ABOUT".

On the left side, there is a vertical menu with the following items: "Why Join", "Featured Foods", "News & Events" (with sub-links for "News" and "Events"), "Progress", and "About".

At the bottom left of the page, there is a green-bordered box containing the text "20% MICHIGAN FOODS BY 2020" and a "JOIN NOW" button.

The main content area is titled "RECENT NEWS" and features a news item with the headline "Putting local food on institutional menus creates delicious opportunities to get the season's flavor". The news item includes a photograph of fresh produce, specifically a large quantity of dark-colored round fruits (possibly plums or grapes) in a market setting. To the right of the image, the text reads: "Beaumont Health System has embraced the opportunity to include Michigan fruit and vegetables on patients' plates and cafeteria options!"



THANK YOU!

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