Agenda Detail

8:30-10:30 at Olin Arts Center

8:30  Registration, Light Breakfast
9:00  Conference Welcome: Christine Schwartz, Bates Assistant VP Dining
9:10  Message from Maine Farm to School Network Coordinator: Renee Page
9:25  Keynote Address: Kirsten Walter, St. Mary’s Nutrition Center
9:45  Panel Discussion: Highlights from Maine Farm to Institution
   ● Maine Farm to Institution – Katie Freedman
   ● Farm to Institution New England – Riley Neugebauer
   ● Maine Food Strategy – Sandy Gilbreath
10:15 Message from Congresswoman Chellie Pingree
10:30 Break, Transition to Commons, Visit Displays

11:15-12:15 Morning Workshops A

1. Connecting School Gardens to Cafeterias  Room 201  Jeff Bridges
Learn how to incorporate produce from your school garden or greenhouse into the school meals program. Hear from a local district that is having great success with this and the partnerships that have developed as a result. Food safety tips will also be provided to ensure local produce is handled in the safest manner possible.

Intended Audience: School Nutrition Staff and other Farm to School Advocates

2. School Garden Planning from Scratch  Room 226  Beth Prelgovisk, Amanda Ripa, Erica Rudloff
Learn strategies to involve students in starting your school gardens from scratch from experienced School Garden Coaches. Identify key stakeholders, local resources, and purposeful hooks to get your students engaged, making decisions, and growing into garden leaders! Gain the confidence to start a school garden, knowing you do not need to do it all by yourself, and gather resources and strategies to take home.

Intended Audience: Classroom Teachers and other Farm to School Advocates

3. Integrating School Gardens into Classroom Curriculum  Room 221  Justin Deri
Learn about integrating school gardens, local farms, and food into the K-12 school culture to empower students to make informed choices affecting health and wellness, their community, and the environment. Receive an overview of Falmouth Schools Farm to School program with opportunities to share ideas for hands on learning experiences in traditional and nontraditional settings.

Intended Audience: Classroom Teachers

4. Testing the Waters of Sea to School  Room 211  Corey Carmichael, Kyle Foley
Interested in serving local seafood, but unsure how to make it a success? Want to empower students to feel a sense of ownership over their school food? Learn about different
ways that schools are proactively engaging students and serving local seafood. Corey will describe a cooking competition model that she created while with CitySprouts and FoodCorps in Cambridge, MA, and Kyle will discuss a recent pilot project with Yarmouth (ME) High School's foodservice director and health teacher.

**Intended Audience:** All

5. **Connecting Mainer Priorities and Farm to School Goals: A deeper dive into the Maine Food Strategy Framework**  
   **Room 225  Sandy Gilbreath, Ken Morse**  
   Explore specific objectives published in the new Maine Food Strategy Framework document and how they relate to the Farm to Institution movement. Participants will be encouraged to share their priorities from the Framework and explore the collaborative work among the growing Maine food system movement, how to move this work forward, and who needs to be at the table to make it happen.

**12:15-1:15  Local Foods Lunch, Networking, Visit Displays**

Lunch will be served cafeteria style on the first level of the Commons. Attendees will be given a lunch ticket to be redeemed at the checkout. You may sit anywhere in the Commons though you are encouraged to network with other conference goers upstairs in the Mezzanine.

**1:15-2:15  Afternoon Workshops B**

1. **Local Procurement – Strategies for targeting local foods through fair, open, and competitive procurements**  
   **Room 201  Danielle Fleury, Stephanie Stambach**  
   This session will provide an overview of strategies that school food purchasers can use to target local foods. Federal, state, and local procurement regulations apply when schools purchase goods and services, but many opportunities exist to buy local! Learn ways that schools can communicate a preference for local, and target local foods in a way that is in compliance with procurement regulations and guidelines.

**Intended Audience:** School Nutrition Staff and other Farm to School Advocates

2. **Leadership Development through Youth Gardening**  
   **Room 211  Rebecca Dugan, Sarah Ullman, Shana Wallace**  
   Are you looking to learn how to better engage youth in your garden, kitchen, classroom, or after school programs? Would you like to walk away with a few games, activities, and tools to help youth become leaders within your programs? Join staff from St. Mary’s Nutrition Center to learn more about their Youth Campaign Crew, Summer Youth Gardening program, and school-based cooking programs in this interactive workshop.

**Intended Audience:** Classroom Teachers and other Farm to School Advocates
3. **Mobile Teaching Kitchen – A traveling taste adventure!**  
   *Room 226  Brittany Layman*

Join us on a traveling taste adventure! Brittany Layman will introduce the RSU 22 mobile kitchen and will walk participants through an elementary level lesson. The mobile kitchen gets kids excited to learn more about local foods and trying things they have never had before. The mobile kitchen concept is great for all ages! Bring on the dicing, whipping, and emulsions!

**Intended Audience:** All

4. **To Bee or Not to Bee, That is the Question!**  
   *Room 221  Peter Cowin*

Back by popular demand (from the 2015 Maine Farm to School Conference)! Honeybees are our most important pollinator and hugely important to our food supply. Our gardens will produce little without them. Hampden Academy started a school apiary about 18 months ago. Peter Cowin, aka “The Bee Whisperer” will talk about what is involved in beekeeping and how Hampden Academy started their beekeeping program.

**Intended Audience:** All

5. **Farm and Sea to Campus Highlights in Maine (90 minute session)**  
   *Room 225  John Rebar, Maeve McInnis, Riley Neugebauer, Audrey Cross*

2015 and 2016 have been momentous years for farm and sea to campus in Maine resulting in a grassroots effort to influence the University of Maine System food service contract and the resulting RFP that asked bidders to commit to a 20% local purchasing goal, and student advocacy for a commitment to Real Foods at the University’s Orono campus. This session will provide highlights, including challenges and opportunities seen for local foods in Maine and within the UMaine System; methods for tracking local foods procurement; strategies for reaching quantitative procurement goals; sharing upcoming events targeting producers in Maine who want to sell to the UMaine System; explaining the meaning of real food; sharing information about how students have engaged in the food system at the University of Maine campus in Orono over the last year, and plans for the future.

**Intended Audience:** Farm to School Advocates

2:25-3:25  
**Afternoon Workshops C**

1. **Grab Your Aprons, it’s Showtime! Highlights of the Farm to School Cookoff**  
   *Room 201  Susan Boivin, Stephanie Stambach*

The First Maine Farm to School Cook-off was a great success! Come listen to highlights of the event, how it started, and how your school district can be involved in the future. Participants will also learn about the first-hand experience from a member of the winning team Knox Rocks! who was crowned the 2016 Maine Farm to School Cook-off champion.

**Intended Audience:** School Nutrition Staff and other Farm to School Advocates
2. **Building a Seed-Savvy Citizenry  Room 226  Myra Manning**

Back by popular demand (from the 2015 Maine Farm to School Conference)! Join us for a workshop that builds on our thinking about where our food is coming from, but even beyond that, where are our seeds coming from? Let’s talk about how we are participating in a continuum from the early days of agriculture when our crops were domesticated. Today, we are surrounded by a lot of lingo that can be confusing for folks looking to buy seeds: what’s the difference between a hybrid and an heirloom? What does it mean to live in a world where GMOs exist? And how can we bring this understanding to students growing up in this changing landscape? Useful information for anyone looking for some clarity on the seed world.

**Intended Audience:** All

3. **Let’s Go! Creating School Synergies – Bridging the gap between classrooms and cafeterias  Room 222  Chrissy Adamowicz, Amy Bouchard**

Participants will learn effective strategies to bring together the efforts of Maine’s school nutrition programs and those of the larger school community to increase healthy eating among students. Whether you are in an elementary, middle, or high school; have strong administrative support or feel like you are leading the charge; this session will provide you with effective ways to create synergy among the larger school community in the quest to grow strong and healthy minds.

**Intended Audience:** All

4. **Got Culture? Bokashi – From Far East to Down East  Room 211  Mark McBrine**

Participants will get an introduction to Bokashi Composting of food waste management as a means of soil building and cost savings in addition to educational and environmental benefits. Processes will be covered for both the home and institutional settings with real life examples given. Participants will come away being able to locate materials needed, set up a Bokashi composting project, and give a basic description of the process.

5. **Feed Your Mind – Language arts and school gardens  Room 221  Ashley Allen, Mark Melnicove, Stephanie Wade**

This interactive workshop will present a range of ideas for connecting school gardens with writing and literature. After a brief presentation on ecological approaches to literacy, participants will have time to brainstorm activities for their classes and to develop a network to support language arts and writing across the curriculum in school gardens.

**Intended Audience:** Classroom Teachers

6. **Bates Kitchen Tour (limited to 15 participants)  Meet at Fireplace Lounge ~ 1st Floor, end of hallway – opposite the entrance to dining**

Bates nutrition staff will lead a tour through their production facility and answer questions about how they source and prepare fresh, local foods for their students and how they effectively divert their food waste from landfills.

**Intended Audience:** Institutional Nutrition Staff and other Farm to School Advocates
3:25 Afternoon Refreshments

Generously provided by Bates College and Oakhurst Dairy

3:30-4:15 Innovations in Farm to Institution – Brief Snapshots Rooms 221 & 222

- **FoodCorps – How to become a FoodCorps Service Site** - Viña Lindley
  Brief update and overview of FoodCorps programming in Maine. Learn how to become the next FoodCorps Service Site.

- **Sea to School – Northeast Innovation Fund Project** - Stacey Purslow
  Learn the latest on Sea to School in Maine, New Hampshire, and Massachusetts. What are schools serving? Where are they getting fish and kelp from? How can I get started?

- **USDA Farm to School Grants – 2017 applications open** - Danielle Fleury
  Brief overview of the USDA Farm to School Grant Program: eligible entities that may apply, types of projects that can be funded; and timeline for seeking support.

- **Maine Farm and Sea Cooperative 9 Point Plan for Farm to Institution Success** - Ron Adams
  Don’t rush out and buy cucumbers from the roadside stand, then find out the Business Manager doesn’t support your enthusiasm! Use this Implementation Plan to keep local foods as a positive change that your customers, staff, and administration will support.

- **Maine Hunger Dialogue** - Heaven Riendeau
  Overview of the ME Hunger Dialogue on October 28-29 at University of ME at Augusta, where participants will learn about hunger in Maine and beyond, help package 10,000 meals for hungry Mainers, brainstorm and collaborate on possible actions, and leave motivated to make a difference!

- **LeanPath for Food Waste Prevention Systems** - Hannah Semler
  You manage what you measure and schools and other institutions are always on a tight budget, so what can we do to better measure wasted food in the kitchen to allow us to reduce our purchasing costs and take a careful look at what is being bought and why?

- Q&A

4:15-4:30 Wrap-Up, Door Prizes

5:00-6:00 Whiting Farm Tour on your own
Take the short drive (less than 3 miles) to nearby Whiting Farm for a tour and opportunity to share tips about integrating agriculture into the classroom from Program Director Kim Finnerty (former Chemistry through Agriculture teacher at Edward Little High School) and hear her plans to develop an aquaponics and hydroponics demonstration greenhouse. **Refreshments will be served.**