

Local Foods Success Stories!

WE WANT TO HEAR FROM YOU!

There are so many amazing local foods projects going on in Illinois and we would love to hear about them and share them with others. The goal of hearing more about what is going on with local foods in Illinois schools is to share the information with other schools so that we can all learn from each other and celebrate each other.

Sourcing, preparing and serving local foods in schools is no easy feat and takes a lot of planning, work and dedication. We would like share information and successes with each other so that we can all work as a team to create the meals that are served in our school cafeterias.

We want to hear about what is going on with local foods in your schools. Remember that can include things like purchasing local foods, scratch cooking, having a school garden, doing agricultural education and more! There is a variety of types of information that you can share with us, for example, you could send us:

- * A link to a news article or news video
- * Pictures or videos
- * A link or picture of a social media post
- * An email description of your local foods activities
- * A call and tell me about what you are doing
- * An invite to come visit your school (solely to learn and observe)

VIEW THE ENCLOSED STORIES!

As we hear from you and others, we will continue to add success stories to this publication. Take a look as you have time and see what local foods success stories are happening right here in Illinois!



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Illinois State Board of Education

Nutrition Programs www.isbe.net/nutrition localfoods@isbe.net 800/545-7892



We have been using locally raised ground beef from Gregurich Farms in Pawnee, Illinois. This beef is utilized in all of our middle and high school cafeterias.

This partnership came about from the USDA Farm to School program, that promotes the use of local fruits, vegetables, dairy, and meats in schools. Utilizing these local items go beyond just the school. By promoting agriculture within our community we are helping strengthen the connection and availability of fresh, healthy foods and our local food producers.

#connect186 #sps186 #farmtoschool



SPRINGFIELD SD 186

Springfield School District 186 purchases local beef to serve in their school cafeterias. This new initiative was promoted in a variety of ways. Through social media, a local news station and a local newspaper.

ABC News Channel 20 Video
State Journal Register Newspaper

Thank you Springfield SD 186 for inviting ISBE to visit and see your accomplishments first hand!

"We thought it would be a great fit," McMillian said. "It was a match made from heaven."

PAWNEE CUSD 11

Pawnee schools are working on sourcing local foods and scratch cooking as a part of their movement to a farm to school program for their district of approximately 565 K-12 students.

They recently received funding through the Sangamon County Board in partnership with the Community Foundation for the Land of Lincoln to work with Beyond Green Partners to transition Pawnee schools to a Farm to School model meal program.

Farm Week Now Article

State Journal Register Newspaper (duplicate of Springfield SD 186 article above)

Fox News Video



Moving to a locally sourced, scratch kitchen is not an overnight change. But Pawnee Cafeteria Manager Kedra Brown and her five full-time staff members are ready for the challenge.







LINCOLN ESD 27

Lincoln ESD 27 has been sourcing local foods and scratch cooking for a couple of years. They too received funding to assist them in transitioning to fresh local cooked meals. They have worked diligently to develop partnerships with local farmers and producers. They also have found that feedback from students is a valuable tool to make their meal programs successful and rewarding.

Illinois Farm Bureau Partners video and article

<u>Lincoln 27 Project Overview Video</u>

LA SALLE-PERU TOWNSHIP HIGH SCHOOL DISTRICT 120



Staff at La Salle-Peru High School are dedicated to fresh local ingredients and scratch cooking and hope to make the kids feel valued in what they are receiving for their meals. A lot of heart goes into the entire process from sourcing, to menu development, to meal preparation, cooking and service!

The district used social media to assist them in locating local food sources and are cooking things like risotto, scratch made fettucine, chicken pot pie and lasagna. They are also using local eggs and are researching plans for future fresh local food ideas for their students.







