



# ODE Farm to School Newsletter



June 1-30, 2020

## FARM TO SCHOOL: INSIDE THE ISSUE



### Oregon Harvest for Schools

The newest videos are here! In this issue, we feature Potatoes in [Spanish](#) and [English](#) as well as Broccoli in [Spanish](#) and [English](#).

### Procurement Grant Updates

Our original application deadline of June 30, 2020 for the Competitive Procurement Grant has been delayed. Stay tuned for the latest application and submission dates.

Summer is a great time to purchase Oregon grown products. Check out our list of resources to help you source local!

### Farm to School Spotlight

This week we focus on ODE Farm to School Education Grantee **Grow Portland** and Farm to School Procurement Grantee **Umatilla School District**. We are interested in featuring and learning about what other meal sites are doing as well. If you have pictures and stories you'd like to share with us for future issues please send them to us at [FarmtoCNP@ode.state.or.us](mailto:FarmtoCNP@ode.state.or.us).

### Farm to School Produce Safety

There is an opportunity for school nutrition professionals to participate in a Kansas State University research study if interested.





## Our newest videos are here featuring Potatoes and Broccoli !

The month of June brings new additions to the Oregon Harvest for Schools (OH4S) video series.



A Spanish language version of the [Potatoes video](#).



An English language version of the [Potatoes video](#).



A Spanish language version of the [Broccoli video](#).



An English language version of the [Broccoli video](#).

Oregon Department of Education Child Nutrition Program's and OSU Extension's Food Hero campaign have teamed up to launch this series which will include a total of 50 videos when complete. The series aims to educate students on healthy, Oregon food. You can check out all four videos on the [Oregon Harvest for Schools website](#).

To find local vendors selling potatoes, broccoli or any of our other fruits and vegetables, please visit the [Oregon Harvest for Schools Portal](#) website.

Please visit the [USDA Food Buyers Guide website](#) for more information on USDA crediting for potatoes and broccoli in Child Nutrition Program meals.

## Farm to School Competitive Procurement Updates

- Sponsors who are in good standing in the non-competitive Procurement Grant and have exhausted all of their non-competitive funds overall are eligible to apply for the first round of the Competitive Procurement Grant.
- The Competitive Procurement application is currently under review by the Department of Justice.
- The original June 30, 2020 deadline for the Competitive Procurement Grant no longer applies.
- Application submission dates will be adjusted due to this delay.
- We will send out another listserv message with details as soon as the application is approved and goes live.
- ODE reserves the right to adjust the funding levels on this based on the need to ensure all the funds are claimed, the amount of funding available, and the number & quality of applications received. Generally, our goal is to use the following matrix for disbursement.

Initial award amount received --  
Ceiling amount of competitive award given

\$500 - \$10,000 -- \$75,00  
\$10,000 - \$50,000 -- \$125,00  
\$50,000 - \$100,000 -- \$250,00  
\$100,000 - \$360,000 -- \$500,00

- Thank you for your patience!

## SUMMER IS A GREAT TIME TO USE LOCAL OREGON PRODUCTS!

Summer is an excellent time to find delicious, fresh, local products for school meals! Small whole fruit, berries, and fresh produce will become more and more available.

Summer can also be a great time to try out some new products. We know food service is much more complicated in these times, and have listed some resources below if you need support identifying local products that fit your needs.

- The [Oregon Harvest for Schools Portal](#) is an online tool to help Oregon school and meal site food buyers source Oregon grown food products.
- We have another new resource available called the [Grab & Go Product Availability List](#). This is a spreadsheet populated by producers who have grab and go items available for schools. Some of the items from producers on this list include jams, pre-packaged hummus and bean spreads, whole fruit and berries, bakery items, and nut/seed butters.
- The [Oregon Farm to School and School Garden Network](#) (OFSSGN) is available to support you and help guide you to the best resources to find local products. You can contact Melina Barker, OFSSGN Program Coordinator, directly with questions at [melina@oregonfarmtoschool.org](mailto:melina@oregonfarmtoschool.org)
- You can also reach out to your Regional Procurement Hub Lead for assistance in sourcing local products. A Regional Hub chart complete with contact information can be found on the [Farm to School Regional Hubs](#) web page.

## Farm to School Spotlight: Umatilla School District



Local berries from Duck Delivery Produce mixed with strawberries from Aichele Farms.



McNary Heights Elementary crew finishing up 1,500 meals to go out on the morning buses.

**March 16th to June 5th**

**155,091 meals prepared  
107,490 meals to students  
2,436 meals to seniors**

**2,697 meals to parents, bus drivers and volunteers**



Local family sharing a school lunch picnic during the pandemic at home.



Apples from LeFore Family Farms in Milton-Freewater.



McNary Heights Elementary crew with new shirts designed and made by a local small business, Seventh Street Vinyl.

# Farm to School Spotlight:

## Grow Portland

When schools closed due to the COVID-19 outbreak, Grow Portland was faced with the challenge of how to continue programming at our 13 partner schools.

Our classrooms are built around hands-on engagement with students. How could we stay connected and continue learning if we could not come together with our school communities?

Throughout March, we followed what was happening at school sites closely. We decided to build digital classrooms, where we could share updates from garden sites and adapt lessons and activities for students to engage with at home.

We chose to use the same platform used by two of our partner districts, and our Google classrooms launched April 6th. We provided weekly lessons to all our school partners adapted from our existing curriculum, using themes that we felt would adapt best to learning at home—Plant Parts, Metamorphosis, and Insects & Pollination.

The governing principles of our classrooms were that they be simple, hands-on activities that could easily be led by a parent with no special knowledge (K-3), or done independently by an older student (4-5), and required just a few simple low or no cost supplies.

Some of the challenges we encountered in planning and implementation:

**Equity issues:** We serve schools at all income levels, and we know that our students have radically different resources available to them at home. We had to think through each lesson carefully, and structure it to require no specialized supplies, to provide as much support and background for parent-teachers as possible, and to consider student safety. We also recognized who was likely being excluded: students with special needs; students for whom English is not their home language.

**Safety issues:** This issue intersects with equity concerns. As we designed lessons, we were aware that some activities might be more challenging or dangerous to students who do not have access to safe outdoor spaces. Internally, we also had concerns about entering the digital realm, having no prior experience with this type of interface. We were concerned about student privacy and how to safely manage classrooms online.

**Access:** Districts strictly limit sharing with students. While we were able to obtain permission to add students to our classrooms from one district, it took several weeks, and we lost momentum and interest in that time. We were not able to get the same permission from our other partner, and so the sharing process was complicated and multi-stepped, and as a result, we had a low level of engagement. Additionally, we added content to our website and Facebook page to increase accessibility, even for students not at our current partner schools.



**GROW PORTLAND**

**OREGON NATIVE SPECIES**

Can you spot any of the following in your neighborhood?

- Pacific Ninebark
- Douglas Aster
- Huckleberry
- Salmonberry
- Red Flowering Currant
- Oregon Grape

Free plant identification apps:

- PlantNet Plant Identification
- iNaturalist
- PlantSnap
- PictureThis – Flower & Plant Identification
- FlowerChecker, Plant identifier
- Garden Compass – SmartPlant™

## Where were we successful?

- Stayed engaged with partners, and we shared content with teachers to use in their own classrooms.
  - Provided a sense of continuity and normalcy for students experiencing trauma because of their displacement from school.
  - Developing an online classroom made us aware that this is a useful tool for our work, and this process jump-started our learning and exploration of how best to use this tool in the future.
  - Staying connected with students helped maintain staff morale during a difficult time.
- Adapting our lessons for online use caused us to closely consider, and in some cases, correct issues we may have overlooked around equity.
  - Collaboration. Staff participated at a higher level than normal in developing content, and it generated fresh perspectives and allowed us to provide 2 months' worth of content.
  - In addition to ODE grant-funded activities, Grow Portland has maintained garden access at 10 of our 13 partner sites. In response to increased food insecurity, Grow Portland shifted spring planting to focus on maximizing harvests to distribute in partnership with school meals sites and food pantries. To date, we have harvested over 200 pounds of spring greens, root veggies, and herbs to our school partners. Staff are also working to ensure garden spaces are ready for students to return to this fall.

# GROW PORTLAND

## HOW GOOD IS YOUR NOSE?

Test your own sense of smell to compare to the superpower senses of bees!!

**Supplies:** A partner! Several smelly things. Like: fragrant flowers (growing right now: Daphne, daffodils, violets), rosemary leaves, small cup of soil, essential oils, other herbs and flowers, peppers, spices etc.), dirty socks, fabric softener sheets (ask permission please!). Read up on why bees are so cool [here](#)

**Bee Superpowers:** Bees have incredible superpower senses! They communicate using special dances ([check it out](#)), an amazing sense of smell, and pheromones. Bees can see ultraviolet light (humans can't!) and are usually drawn to blue, white, and yellow flowers. Bees are able to detect scent using their mouths, antennae, and tips of their legs. They use their sense of smell to check on the health of the queen bee, forage for food, locate their hive, and detect friends from foe. Their sense of smell is so good that scientists are experimenting with using bees to sniff out bombs! Bees can detect smells in mid-flight and can smell flowers from 1 mile away. A bee's sense of smell is 100 times more powerful than humans.

**Smell Test:** Let's test our own sense of smell to see how we compare to the amazing powers of bees. One person is the 'smeller'. They close their eyes, and their partner holds an item up to their nose for about 5 seconds (don't touch their face!! Just hold it close to their nose), then returns it to the pile. Smeller opens eyes and tries to name the item just smelled. If the smeller gets it right, try doing 2-3 smells in a row with closed eyes then opening eyes and identifying smells in order... Switch roles

**How accurate were your senses of smell? What made this challenging?**



Grow Portland lists additional lessons and educational resources on their [website](#).

They also have a [YouTube channel](#) with educational videos and updates from the gardens they support.



## Farm to School Produce Safety

### Opportunity to Participate in Kansas State University Research Study

- Researchers with The Center for Food Safety in Child Nutrition Programs, at Kansas State University, are seeking school nutrition professionals to participate in a research project about farm to school produce safety.
- If you participate in the National School Lunch Program, currently purchase fresh fruits or vegetables from a local source, preferably within your state or a 150-mile radius of the school district, for a minimum of the past two years, you are eligible to participate in this study.
- Participation is voluntary and participants will be asked to complete up to three rounds of open-ended questions. Each round will be sent several weeks apart.
- Each set of questions will take about 15-30 minutes to complete. The questions will be administered and completed online at the convenience of the participants.
- If selected, participants can withdraw from the study at any time without penalty.
- Interested? Please e-mail [Rick.Sherman@state.or.us](mailto:Rick.Sherman@state.or.us) and he will nominate you for participation.

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Questions or suggestions for future issues? Please send an email to Emily.

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Washington, D.C. 20250-9410;
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