



Farm to School

NEBRASKA

SCHOOL SPOTLIGHT

CHRIST LINCOLN SCHOOLS

NUMBER OF STUDENTS SERVED ABOUT 240 EACH DAY

FOOD SERVICE DIRECTOR DONNA ERKS

TYPE OF SCHOOL EARLY CHILDCARE EDUCATION AND ELEMENTARY (K-5)

ITEMS PURCHASED FROM LOCAL FARMERS
APPLES
WINTER SQUASH,
POTATOES,
ONIONS



PROMOTION TIP

“We put the Harvest of the Month tastings in the school newsletter the week before it happened, and on the menus. We hung the big Harvest of the Month posters so the kids could see them while they were in line. We put lots of material on a show and tell table that the kids passed while they were going through the line. Our staff would walk around and talk with the kids about the veggies or fruits – share the fun facts about each item – like turnips have been around for hundreds of years. The kids love learning facts like that!”



RECIPE AND PRODUCT YOU’LL USE AGAIN

“We have rolled the roasted vegetable medley of sweet potatoes, winter squash, onions and potatoes into our menu. That recipe smelled so good while it was baking – teacher and kids were interested because it smelled great!”

CONNECTING WITH LOCAL GROWERS

“We initially connected with local growers at a farm to school training held at Prescott Elementary School. We met Gary Fehr of Green School Farms there. Each week of the season he sends out an email with available products. We order our Harvest of the Month produce by email, and he has the product delivered to our school.

We also purchase apples at Kimmel Orchard, and we simply call to place our order before picking up the fruit. Lone Tree Foods has been another source to purchase from local growers. We order online and they then deliver to us.”



KIDS REACTION

“The kids like it- it’s different than just going through the line and sitting down to eat. They had a lot of fun trying the different dishes and voting on how much they liked the recipe. In the beginning, some kids wouldn’t try all of the foods, but we reminded them this was something new we were all trying together! Talking them through it and encouraging them helped!”



FAVORITE FARM TO SCHOOL ITEM

“The apples from Kimmel Orchards were the most fun to source. I went to pick them up at the orchard after school one day, and we served them the next day. We ended up serving the apples plain, and I heard the kids say they “wished they could have more.”

ADVICE FROM A SCHOOL FOOD SERVICE DIRECTOR

- “I would suggest starting out with something simple that won’t take a lot of time. We have a fresh fruit and vegetable bar, and it’s easy to incorporate harvest of the month items there. Apples are a favorite.”
- “Try to do the prep work the day before you want to serve the recipe in order to spread out the work and not get burned out. We purchased a Sunkist slicer and wedger to help with the labor it takes to prep.”
- “Support is there from partners like Nebraska Department of Education, Buy Fresh Buy Local Nebraska, and Partnership for a Healthy Lincoln. Take the help offered by partners.”
- “When doing a taste test, accommodate kids that go through the lunch line and those that bring cold lunches. You can set up tables in hallways with the taste test on plates or in sample cups. Students can sample while they wait in line, or take back to their table.”



*This institution is an equal opportunity provider.

