

## **Davis Farm to School**

### **Annual Report July 2009-June 2010**

Davis Farm to School supports the Davis Joint Unified School District in its goals of increasing farm fresh foods in school food offerings, reducing solid waste through a comprehensive district recycling program, providing education opportunities to promote a healthy lifestyle and develop the whole child, evaluating these programs and providing information to the community.

Forged over many years, the firm partnership between the Davis Joint Unified School District (DJUSD) and Davis Farm to School was confirmed with a Memorandum of Understanding signed by both in 2007.

A project of the Davis Farmers Market Foundation

#### **Strength through Partnerships: The Next Decade**

As Davis Farm to School enters its second decade of service, it celebrates its partners as it adds new ones. The strength of a community movement such as Davis Farm to School is derived from shared vision and delivered through partnerships large and small. In 2009-2010 our funding partnerships continue to grow and relate to our mission of health for children through school lunch, gardens, and the environment. Sutter Davis Hospital and the Davis Food Co-op continue their support as do a number of individuals. New partners include Talbott Solar and Radiant Homes and Nugget Markets, Inc. The Tour de Cluck, a vibrant new fundraiser, garnered support from the community, raising over \$15,000 for program funding. Last year's Village Feast fundraiser provided Farm to School with more than \$20,000.

#### **What We Do**

These funds enable us to continue to provide broad program support to the Davis Joint Unified School District in key ways relating to all things food, including school gardens, post-lunch recycling programs in the schools and Central Kitchen (DavisRISE), workshops for garden and recycle coordinators, second-grade farm visits and local, seasonal food in the school lunch programs. In addition, professional development is provided in the form of a seasonal cooking school for the Student Nutrition Services staff. None of this could be done without the dedication and leadership of the staff at Student Nutrition Services and Maintenance and Operations. We are grateful for their vision and talent as well as that of so many classroom teachers, principals, district administrators and parent volunteers.

#### **Highlights of 2009-2010**

- CITY AWARD - Davis Farm to School was awarded the 2010 City of Davis Environmental Recognition Award for its outstanding work in supporting the district in achieving its goals to reduce waste, increase local fresh food in the lunch program, and offer garden based learning.
- NATIONALLY RECOGNIZED EVENT - Tour de Cluck brought more than 500 visitors and bike riders to the city's chicken coops, was featured in national and local magazines, and a documentary film was made about the community event.
- COOKING SCHOOL – Eight professional cooking school classes were developed and conducted in the Central Kitchen by nationally recognized cookbook author Georgeanne Brennan as part of a Professional Development Program. Under the supervision of Raphaelita Curva, Director, Student Nutrition Services, the recipes were tested, tasted, and rewritten to scale for inclusion in the school lunch program.
- TASTE TESTING – In cooperation with Student Nutrition Services, Davis Farm to School piloted Crunch Lunch Taste Testing at school sites to assist in marketing the new lunch offerings.
- GROWING GARDEN SUPPORT – Davis Farm to School awarded twelve DJUSD schools with \$500.00 PTA Matching School Garden Grants – up 50% from last year.
- THE CLASSIC THREE-HOUR LUNCH - 5<sup>th</sup> Annual Village Feast saw a sold-out crowd in Central Park, with all of the food served purchased from vendors at the Davis Farmers Market.
- USDA VISITS DJUSD'S MODEL PROGRAM – The district hosted a visit from USDA's Rayne Pegg, Administrator of the Agricultural Marketing Service, who toured the Central Kitchen. She was impressed with the Central Kitchen's use of USDA commodity foods in combination with fresh, local produce and grain. In addition, Davis Farm to School hosted Deputy Under Secretary of the USDA's Food and Nutrition Services, Dr. Janey Thornton, who noted that the Davis School Lunch program 'is ahead of the national curve'.

Check the DF2SC website [www.davisfarmtoschool.org](http://www.davisfarmtoschool.org) under "Monthly Updates" for highlights throughout the year.

Quotes from students about the new school lunch:

"This is the best lunch I've ever had!" on eating Lemony Chicken with Organic Rice from the hot bar and Crunch Lunch Salad from the Salad Bar at Willett Elementary School.

"Dude, this is bomb!" student on eating Harper Junior High School's Taco Bar offerings

"Wow, this place looks like a four-star restaurant!" student upon entering the Multi Purpose Room at Pioneer Elementary, the first time the school had the hot bar (staff served Moroccan Stew with Seven Vegetables and had table clothes on the portable serving tables.)

## **Partnerships**

No program can be successful without partnerships, and ours have been many over the years. Here are a few of them:

City of Davis  
California Department of Education  
California Integrated Waste Management Board  
California School Garden Network  
California State PTA  
Community Alliance with Family Farmers  
Central Park Gardens  
Chez Panisse Foundation  
Center for Ecoliteracy  
Davis Chamber of Commerce  
Davis Downtown Business Association  
Davis Farmers Market  
Davis Food Coop  
Davis Joint Unified School District  
Davis Waste Removal  
Nugget Markets, Inc.  
RCC Group  
Sacramento State University Community Nutrition Program  
Slow Food Yolo  
Sutter Davis Hospital  
Talbot Solar and Radiant Homes  
UC Davis School Gardens Project  
UC Sustainable Agriculture Research and Education Program  
Yolo County Office of Education  
Yolo County Arts Council  
UCD Student Nutrition Association

Davis Farm to School Steering Committee Members

The sustained work of the steering committee members is key to meeting our goal of supporting the Davis Joint Unified School District programs.

**Georgianne Brennan**, Award-winning cookbook author; Co-Leader Slow Food Yolo; Principal, Evans & Brennan, LLC; DF2SC Cooking Instructor and Consultant

**Deborah Bruns**, Yolo County Office of Education, Science Program Specialist and CREEC (California Regional Environmental Education Community) Coordinator; DF2SC Administrative Consultant

**Juliet Crites**, Chef, DaVinci High Booster Club Vice President

**Delaine Eastin**, Former California Superintendent of Public Instruction

**Gail Feenstra** Ed.D., Food Systems Coordinator, UC Sustainable Agriculture Research and Education Project (UCSAREP); DF2SC Evaluation Consultant

**Jacqueline Clemens**, Community Engagement Specialist, Retired Teacher and Former School Reform Coordinator

**Lydia Delis-Schlosser**, Triathlete

**Ann M. Evans**, Co-Leader, Slow Food Yolo; Principal, Evans & Brennan, LLC; DF2SC Consultant; former Mayor, City of Davis; former Nutrition Consultant, CA Department of Education

**Talia Hack-Davie**, DF2SC Program Coordinator

**Randii MacNear**, Manager, Davis Farmers Market Association

**Karen Mo, MD**, Family Physician, UC-Davis Medical Group; Vice President DFMF Board; DJUSD Nutrition Advisory Council Member

**Jeri Ohmart**, Program Coordinator, UC SAREP; UC Davis Children's Garden; DF2SC Evaluation Consultant

**Dorothy Peterson**, President, Davis Farmers Market Foundation (DFMF) Board; Chair, DF2SC Steering Committee; retired teacher of 37 years in DJUSD.

**Marlene Sisemore**, Past DFMF Board Member

For more information about Davis Farm to School, or to make a donation or volunteer, please visit [www.davisfarmtoschool.org](http://www.davisfarmtoschool.org) or contact Talia Hack-Davie at 530-219-5859 or [info@davisfarmtoschool.org](mailto:info@davisfarmtoschool.org)

Photo of Superintendent and his message:

“There is only one earth, and each generation has been given stewardship to maintain earth's beauty for the generations that follow. DJUSD is proud to do its part and appreciates the support and our partnership with Davis Farm to School to improve the health of our students and to deepen their educational experience. Together, DJUSD and Davis Farm to School work towards: increasing farm fresh foods in school food offerings; reducing solid waste through a comprehensive district recycling program; and providing education opportunities to promote a healthy lifestyle and develop the whole child. We welcome all to join us as we continue our progress.” Winfred Roberson, Superintendent, Davis Joint Unified School District