

Build on community strengths and resources



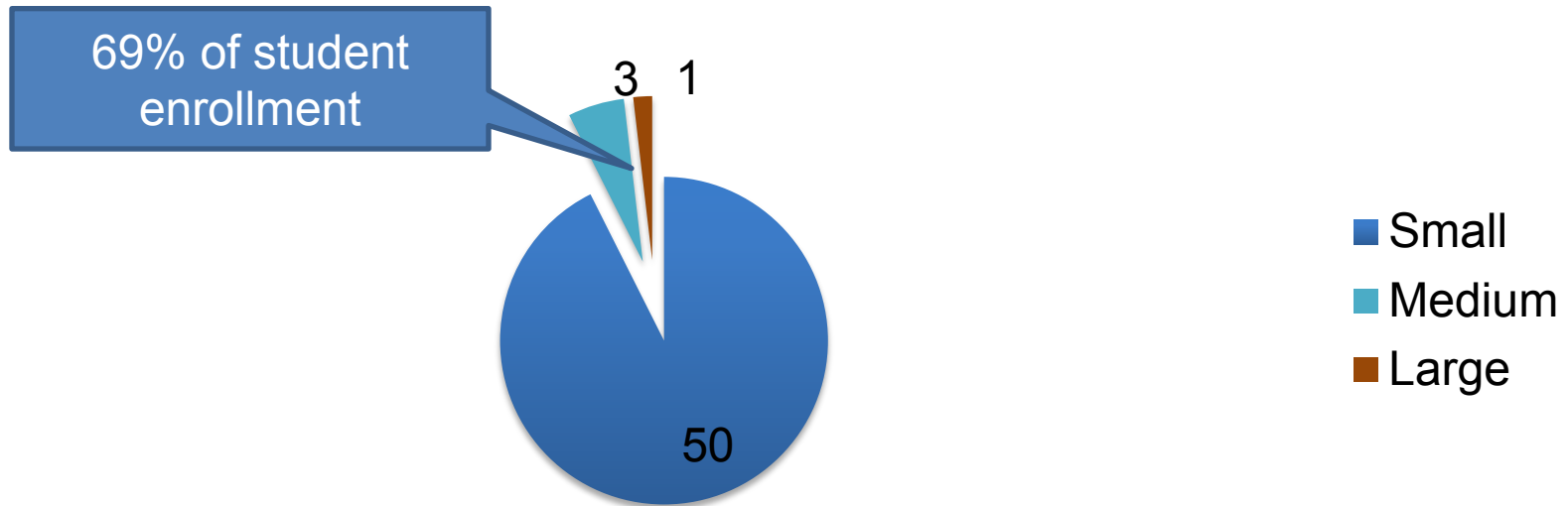
Teaching kids to stuff peppers from what they grew in the greenhouse.
Sleetmute, AK: Susan Hubbard

Teaching kids to make ceviche.
Sitka, AK: Chef Colette Nelson



District Variation

District size



Central versus on-site kitchen



7,000-8,000 meals a day to over 30 schools



175-225 meals a day to 2 schools

Central kitchen food for thought

- Anchorage
 - Serves around 100 schools with student enrollment of 50,000.
 - Furthest school is Girdwood which won't get food if the road closes for an avalanche or accident.
- Fairbanks
 - Furthest school is Salcha (34 miles)
 - Biggest success in local food use is coming from Delta (95 miles)
- Mat-Su
 - Furthest school is Talkeetna (81 miles)
- Kenai
 - Furthest school is in Seward (93 miles)
 - Homer is 75 miles
 - Tyonek takes a plane ride to get there

Palmer



Potatoes

VanderWeele Farm; Palmer



Potato wedge project



Delta



Barley

Barley Flour



'Barley Rolls'



<http://www.youtube.com/watch?v=9SlpZ2tXP6k#t=13>

Fish to School: Dillingham



Fish to School: Dillingham

Led by the processor and school districts

Announce on radio
'Fish for Kids Program'

Flyers

Public Service
Announcements

Fishermen

Can donate # of pounds

Can donate % of catch

Only allow sockeye for
donation

Multiple beneficiaries

Dillingham City
Schools

Southwest
Region Schools

Dillingham
Senior Center

Head Start
Program

Fish to School: Sitka

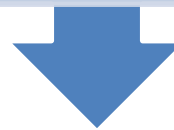


Led by a non-profit organization

Coordinates the fish purchase

Coordinates the educational component

Fundraises, secures grants, and accepts donations



Fishermen / Processing facilities

Donates fish

Processes for a fee

Storage for a fee



School Food Service

Offers it twice monthly

Tries different recipes

Pays approximately half the costs

Traditional foods: preliminary survey results



Barriers to using traditional foods in school meals

School food service staff

1. Supply
2. Student preference
3. Federal & State regulations
4. Cost
5. Kitchen equipment & recipes

N=33

NOT School food service staff

1. State & Federal regulations
2. Supply
3. Cost
4. Kitchen equipment
5. Student preference and recipes

N=67

Similar discrepancy between those serving and those who were not

Supply was the #1 barrier listed for people who responded that their school or district DID serve traditional foods at school. (N=34)

State and Federal Regulations was the #1 barrier listed for people who responded that their school or district DID NOT (or they weren't sure) serve traditional foods at school. (N=67)

Traditional Foods: Regulations

Category	Specific food	Donated	Purchased
Wild Game Meat	Moose Caribou Deer	Depends*	NO
Fish	Salmon Halibut Cod Rockfish Pollock	Depends* (commercially caught fish are OK)	YES
Seafood	Shrimp Crab	YES	YES
Marine Mammals	Whale meat Seal meat Oil	Depends	NO
Plants	Seaweed Beach Asparagus Wild Greens	YES	YES
Berries	Blueberries Salmonberries Raspberries Cranberries	YES	YES

*Issue is that can't be reimbursed or money be accepted for the donation. One possible solution would be to not claim the meal. License for sport and subsistence is meant for personal use.

Partnerships

