

Kittery School Nutrition Program Quarterly Report

TO: Eric Waddell, Superintendent
FROM: Wendy Collins, School Nutrition Director
Date: March 2, 2020
RE: School Committee Nov-Feb Quarterly Report

Participation Report

Mitchell - Breakfast 15% Lunch 60%
Shapleigh - Breakfast 20% Lunch 60%
Traip - Breakfast 8% Lunch 46%

Free/Reduced Report

Mitchell 29%
Shapleigh 29%
Traip 23%

Buying Local

We continue to buy as much local as our Maine seasons allow. Root veggies were a hit with students!

Great Food Truck Race

The Food Network aired the segment that was filmed at Shapleigh School last winter. The students were the judges for one of the Food Truck challenges. Mrs. Ellis showed it at the end of school one day complete with hot cocoa and candy canes.

Tower Gardens/Garden

We are using the greens and herbs on our salad bars and in our recipes. Erik, Strawberry Banke Horticulturist, has been working with a Traip Senior on her Capstone project.

CTS/HHP

The Chef to School Series through Slow Food/Heirloom Harvest Project continues to be a favorite day for students, allowing them the opportunity to try new foods created by some of the top Chefs on the Seacoast. Anne Masury and Alison for Slow Food Seacoast have been leading educational days with Mitchell students focusing on the Harvest of the Month. Local farmers join them to show some of their crop and talk about how things grow. Farmer Dave from Riverside Farm in North Berwick joined them in February with some cool looking root veggies.

UNH Intern

Jillian worked as an Intern during her winter break. Mrs. Lantz's students enjoyed having her visit and talk about MyPlate and healthy choices. She also shadowed the Director and did several nutrition based projects.

Valentine's Day Luncheon

Traip Academy students were treated to a "3 course sit down meal" on Valentine's Day. Manager Sue decorated the Café' with flowers, tablecloths and candles (battery). Traip staff and visitors served and cleared each course. Chef Will from Ore Nell's in Kittery worked with AKM, Cheryl to create delicious rolled stuffed pork. Sue made a chocolate mousse dessert topped with fresh, juicy strawberries.

Harvest of the Month Program

The Maine Harvest of the Month (HOM) is a campaign that helps to promote the use of seasonally available, local products in schools, institutions, and communities. The program, which highlights a different Maine product each month, aims to provide students with local and healthy produce, while supporting Maine's farmers and producers. We pledged to be part of this campaign.

