

Kittery School Nutrition Program Quarterly Report

TO: Eric Waddell, Superintendent
FROM: Wendy Collins, School Nutrition Director
Date: November 21, 2019
RE: School Committee Sept-Oct Quarterly Report

Participation Report

Mitchell Breakfast 19% Lunch 60%
Shapleigh Breakfast 22% Lunch 59%
Traip Breakfast 11% Lunch 49%

Free/Reduced Report

Mitchell 28%
Shapleigh 26%
Traip 21%

Buying Local

We have added several farms to our local buying including Two Farmer's Farm in Scarborough.

Maine Harvest Week

Students K-12 were treated to a BBQ style lunch all purchased locally. Staff worked hard making burger patties from local ground beef.

Tower Gardens/Garden

We are using the greens and herbs on our salad bars and in our recipes. Anne Masury generously donated produce during her growing season.

CTS/HHP

The Chef to School Series through Slow Food/Heirloom Harvest Project has been a huge success. Local Chefs and farmers spend a day in our schools each month. The Chef works with our kitchens on culinary and recipe techniques. Anne Masury is helping incorporate the education piece into her curriculum focusing on the Harvest of the Month.

Grandparent's 3rd Grade Luncheon

Chef's were at each school helping make a delicious meal including local potatoes, carrots, apples and honey (used in glaze). We had over 70 adults join their children for a traditional Thanksgiving meal. We had several volunteers helping, including Superintendent Waddell.

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 again pledged to be part of this campaign.

