

## Kittery School Nutrition Program Quarterly Report

**TO:** *Eric Waddell, Superintendent*

**FROM:** *Wendy Collins, School Nutrition Director*

**Date:** *February 2019*

**RE:** *School Committee February 2019 Quarterly Report*

### **Participation Report**

Mitchell Breakfast 19% Lunch 56%

Shapleigh Breakfast 22% Lunch 57%

Traip Breakfast 13% Lunch 47%

### **Free/Reduced Report**

Mitchell 30%

Shapleigh 27%

Traip 27%

### **Special Events**

#### **-Grandparent Luncheon at Mitchell School**

Superintendent Waddell and York Director Whitney Thornton joined the Mitchell Kitchen staff in serving over 100 lunches to grandparents and family members of the third grade students.

#### **-Fish Tacos**

Chef David and Ericka, AKM, created a scrumptious fish taco plate for Shapleigh students. Chef David donated the tortillas and arranged for local fish to be delivered. They also roasted rainbow carrots fresh from Greenlaw Gardens in Kittery.

#### **-Chef to School Program**

David Vargas, Chef, Parent and owner of Ore Nells in Kittery, continues to volunteer his time at our schools for the third year. David is an amazing partner with the Kittery community! There will be a surprise coming in February with David also! But it's top secret at the moment.

#### **-Buying Local**

We continue to buy local produce from Giles Family Farm and Greenlaw Gardens and seasonally from Riverside Farm.

#### **-Tower Gardens**

All three schools now have a Tower Garden to supply greens to our Famous salad bars. Anne Masury at Mitchell, Allie Urbanek at Shapleigh and Jen Thayer at Traip are or will be working with students. The Tower Garden at Mitchell and Shapleigh were purchased with Grant funds from the School Nutrition Program.