

Farm to Cafeteria Canada News
June 2015, Issue 2

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Healthy, local and sustainable food in all public institutions



Farm to Cafeteria Canada News

June 2015



NATIONAL NEWS

from the Farm to Cafeteria Canada Team

Everyone at the Table:

The Faces of Farm to Cafeteria Canada



Here we GROW again! Nineteen Farm to Cafeteria Canada staff and Advisory Committee members from as far away as St. John's Newfoundland gathered around the table in Vancouver this past spring. Our agenda? To network, to celebrate successes, to problem solve issues and to prioritize actions for the upcoming year. At the top of the list of items to celebrate? F2CC has expanded its funding base. We are now able to support the services of the National Manager, plus three communications consultants, two evaluation consultants and three regional coordinators - supporting programs and processes in more than 45 schools in Newfoundland, New Brunswick and in Haida Gwaii. One-third of F2CC's funds continue to be directed towards knowledge exchange activities so that we can share the learnings of programs and practices that we directly fund, plus the programs, policy and practice that we become aware of and support in other ways. At the top of the list of items to work on? Governance! A small interim leadership council, has been struck and will meet over the summer to come up the best governance structure for organization. Stay tuned!

Visit the [Farm to Cafeteria Canada website](#) for more information about our [partners](#), [staff](#) and [regional leads](#).

Changing the Menu: A National School Food Conference



Changing the Menu, Canada's first national school food conference will be held in Montreal November 12-14. Farm to Cafeteria Canada is pleased to co host this event along with Equiterre, and the Heart and Stroke Foundation. The conference is also brought to you by the Nourishing School Communities Initiative - an initiative that is helping F2CC to scale up Farm to School in a big way! **Register** early, as this is going to be a historic event attracting over 400 school food change makers from across Canada and internationally. Those arriving early will have an opportunity to partake on one of six field trips to school gardens, farm, orchards and kitchens in Montreal, the surrounding countryside or in Quebec City.

What's on the Menu?

While the final program is still under wraps, we can share that we will have top notch speakers for Changing the Menu. As a sneak preview, during the **Harvest Cocktail Dinner** on November 13, Anupama Joshi, the Co-Founder and Executive Director of the National Farm to School Network will pair up with Joanne Bays, the Co-Founder and National Manager of Farm to Cafeteria Canada to shine a light on the Farm to School movement in North America.



Joanne Bays
Co-founder & National Manager
Farm to Cafeteria Canada



Anupama Joshi
Co-founder & Executive Director
National Farm to School Network
(US)

As a second sneak preview, on the final day of the conference, November 14, a panel of outstanding Canadian chefs will share ways they are stepping out of the kitchen and onto the farm, the schoolyard, the



Ben Kramer
Executive Chef
Diversity Food Services
University of Winnipeg



Barb Finley
Executive Director & Chef
Project Chef



Joshna Maharaj
Chef
Ryerson University



Steve Golob
Chef
Vanier Dining Hall
University of British Columbia

**Keep an eye on the conference website
as additional details of the program are shared!**

Mapping the Change

changing the menu Mapping the Change

Put your school food activities on our national map and register to win a seat at Canada's school food conference in Montreal in 2015!

Got a school garden? Got a school cooking club? Is that fresh local food on the plate?
Tell us about it!
Put your school food activities on our national map and inspire others to dig in!

You can win a complimentary set of tickets to Changing the Menu. If you represent a school and/or know of a school that is engaged in farm to school activities, simply fill out a [registration form](#) to put your school on the national school food map. What do we mean by school? Any institute of education (yes, pre-schools, elementary, middle, high schools, and campuses count. What do we mean by activities? Any activity at school to get more healthy local foods into the minds and mouths of students. School gardens, school greenhouses, schoolyard farms, school cooking classes, schools purchasing local healthy foods, schools serving these foods as a meal or a snack - all of these activities count and belong on the national school food map.

When is the registration deadline? September 15, 2015.

Gearing Up Farm to School Month 2015



Did you know that more than 3000 students participated in Farm to Cafeteria Canada's 1st annual Farm to School Month Campaign in 2014? Yes, photos and stories from across the country arrived in the F2CC head office during the month of October. Staff were so inspired to learn about the ways kids were planting garlic in the school garden, harvesting pumpkins at a nearby farm, rolling up their sleeves in the school kitchen, or dishing up local greens at their salad bar in the school cafeteria. We are now gearing up to launch the 2nd annual Farm to School month Campaign October 1 - 31, 2015. Watch for a package in August! Can't wait to see and share all that arrives in the mail this year! Take a look at last year's [photo gallery](#).



FEATURE ARTICLES ON FARM TO CAFETERIA CANADA'S WEBSITE

Farming School Grounds



Photo: Yun Leung

Something shifted in 2010.

Two cities that had been overcoming barriers to school gardens and getting local foods in classrooms now found themselves starting farms

Not Your Typical Cooking Class



It's not just cupcake and muffin lessons. Canadian students are making tortillas, canning the harvest, milking goats, and deboning chickens! These skills are

complicated puzzle of Farm to School. [More](#)

student learning by connecting kids with local foods and farmers. [More](#)

ABOUT THE AUTHOR



Sarah Carten
Communication Lead

Farm to Cafeteria Canada's feature articles illuminate stellar policy, programs and practice in Canada. Sarah Carten, our communication lead, interviews leaders across Canada who are transforming school and community food systems to get more healthy local food in the minds and on the plates of students.

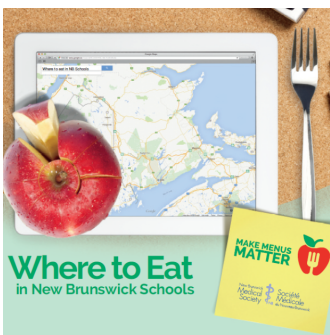


STORIES FROM THE FIELD



First Farm to School Salad Bar Launched in Newfoundland & Labrador

When a group of students approached teacher Chris Peters at St. Bonaventure's College asking for a wider variety of healthy options in the cafeteria, he knew who to ask for advice. Now, after a year of planning, applications and teamwork between the school, FSN, Lester's Farm Market and Chartwells Food Services, the Farm to Cafeteria Canada salad bar program is being launched. [More](#)



The Local Food Act, 2013 calls for an annual report on the government's local food activities. This publication marks our first annual Local Food Report. It provides the groundwork for future reports that will chart our progress in bringing local food to more tables across the province.

[More](#)

Food Strategy

Albertans are calling for a universal school food strategy. With high rates of childhood obesity and the threat of associated chronic health problems, a universal school food strategy is needed now more than ever to promote healthy eating skills and education, and increasing access to healthy food for all children in the province. [More](#)

says School Menus Matter

After their 2013 call for school lunch menus, the New Brunswick Medical Society says school menus matter. **Where to Eat in New Brunswick Schools** takes a look at some truly outstanding schools promoting and serving delicious, healthy (and in some cases made on-site and locally sourced) school meals. [More](#)



Farm to School BC Start-up Grant Recipients Announced

In February Farm to School BC announced the recipients of the Farm to School BC Start-up Grants. Successful schools each receive a \$500 grant to support program planning and up to \$3500 for program implementation. Thank you to the many schools who applied! See the [list](#).



Farm to School BC Regional Hubs

Farm to School BC (F2SBC) is developing three Farm to School Regional Hubs around the province with key partners. The purpose of the development of the Farm to School Regional Hubs is to build capacity and resilience within communities around Farm to School, unleashing the creativity of the community and schools in the region to sow the seeds for long term Farm to School success. [More](#)



Student Leadership for Local Food

Meal Exchange believes that post-secondary campuses are an ideal leverage point for building local food systems, and that student leaders have the power to drive this change. The new report features stories from Meal Exchange's work over the past 18 months with the University of Waterloo, McMaster University, Ryerson University, Trent University, and Carleton University. [More](#)

Do you have a story to share for the next edition of our newsletter?
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Contact us :

Farm to Cafeteria Canada
4445 Norfolk Street
Burnaby, BC V5G 0A7
Canada

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