



# Harvest of the Month NEBRASKA

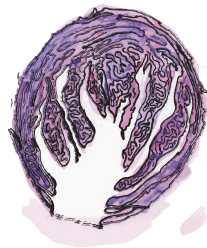
## SCHOOL SPOTLIGHT SUTTON PUBLIC SCHOOLS

NUMBER OF STUDENTS SERVED  
350-375  
STUDENTS DAILY

FOOD SERVICE DIRECTOR  
KRYSTAL GONZALES

ITEMS PURCHASED FROM LOCAL FARMERS  
WINTER SQUASH,  
TURNIPS,  
CABBAGE,  
ASPARAGUS

TYPE OF SCHOOL  
K-12



### FAVORITE FARM TO SCHOOL ITEM

“We sourced winter squash from Brett Nunenkamp from The Country Pumpkin. We really enjoyed working with him, he was flexible and opened our eyes to other varieties of squash that might work just as well as butternuts in a recipe.”

### PROMOTION TIP

Sutton Public Schools displayed Harvest of the Month posters on taste test days, and promoted the local item with school wide PA announcements.



“THE BUTTERNUT SQUASH AND APPLE SLAW RECIPES BECAME REGULAR MENU ITEMS AFTER THE INITIAL TASTE TESTS - THE KIDS LOVE THEM!”

# CONNECTING WITH LOCAL GROWERS

“We called local farmers, went to farmers’ markets and asked around to find out who was growing in our area. Once we made a connection, sales were arranged over the phone (texting or calling) or over email. Some products like the winter squash were delivered by the farmer, and some of them we went to pick up.

We also were a part of a coordinated purchase of turnips along with a couple other area schools. We went through Lone Tree Foods and ordered a large amount of turnips from one of their Nebraska growers. Then the turnips were split between the schools.”



## KIDS REACTION

“The kids really enjoy it – they get excited, because it’s a new, special thing. It’s also amazing what they’ll do for a sticker. It was surprising to find out that they like the roasted turnips- none of them had eaten turnips before!”

## ADVICE FROM A SCHOOL FOOD SERVICE DIRECTOR

Start off wherever you can. Don’t feel like you have to do it all, all at once. We found that we needed to give ourselves some leeway – it might not work one week because a million different things pop up- but we adjust and adapt and change the schedule because we know that it is worth it -the kids love it! Staff should be prepared for cutting, and extra prep work. If you have the resources invest in some mechanical kitchen tools to make the cutting and chopping easier.



\*This institution is an equal opportunity provider.

