



Farm to School Workshop: Harvesting Helena

Central Elementary, Helena, MT

August 10, 2023

Time	Session
8:30AM - 9:00AM	Attendee Check-in
9:00AM - 9:50AM	Welcome, Introductions MT Harvest of the Month Molly Kirkham, NCAT Helena Harvest of the Month Kim Lloyd, St. Peter's Health
9:50AM - 10:40AM	Breakout Sessions See options below!
10:40AM - 12:30PM	Harvesting Helena Tours* See options below! *Attendees are responsible for travel to and from tour location
12:30PM - 1:30PM	Local Foods Lunch Catered by Old Salt Presentation by David Krainacker, MD of St. Peter's Health
1:30PM - 2:30PM	Reverse Panel Better Roots Composting Lewis and Clark Library Bookmobile MSU SNAP-Ed Helena Community Gardens Grow Montana Food Policy Coalition
2:30PM - 3:00PM	Action Planning How will Harvest of the Month impact your community?
3:00PM - 4:00PM	Taste Tests and Networking Try some delicious Harvest of the Month recipes and experience the wide variety of voting methods while networking with attendees!

We will be offering six Early Childhood Project (ECP) credits. To receive these ECPs, you will need to attend the entire event and add your information to a list at the event.

We will be offering five OPI Teacher Continuing Education Units. To receive these CEUs, you will need to attend the entire event and pick up your certificate at the end of the event prior to leaving.

Breakout Options

Procuring Local Foods

This session is perfect for school, early care and education, food bank, and other food service professionals. It will cover procurement methods and suggestions for getting healthy, local foods to your customers.

Session Leaders

Kim Howard, Food Service Director,
Intermountain Helena

Kim Dale, Program Operations Director at
Helena Food Share

Making HOM Educational Activities Easy and Fun

In this session educators, organizations, community members, parents, and producers will hear how to engage students of all ages in the Harvest of the Month Program including how to conduct taste tests and incorporating ag-ed lesson extension into classrooms.

Joan Leik, Culinary Arts Teacher at
Helena High School

Tony Napoletano, Upper Montessori
Teacher at Central Elementary

Kim Lloyd, Harvest of the Month
Community Coordinator at St. Peter's
Health

HOM Outside of the Classroom

Some of the most active HOM sites do not serve food to patrons. Hear how HOM can be implemented and promoted at libraries, farmers markets, outdoor events, community development centers, universities, and more!

Sherry Schlundt, Teen Services Librarian
at Lewis and Clark Library

Molly Kirkham, Local Foods Specialist at
NCAT

Shae Bruursema, FCS/Community
Development Agent at MSU Extension

Tour Options

Location

Old Salt Co-op Meat Processing

Tour Old Salt's meat processing facility and hear from ranchers and processors about their operations, land stewardship, and the local food movement.

2840 Bozeman Avenue

Helena Food Share

Tour Helena Food Share's facility, receive a Charlie Cart mobile kitchen demonstration, and learn about the importance of getting local, healthy foods to all Montanans.

1616 Lewis Street

Central Elementary, Cruse Overlook Garden

Stick around to hear from Educator Tony Napoletano about his ag-ed activities and tower garden. Then cross the street to Helena Community Garden's Cruse Overlook to learn about food safety and engaging kids in the garden from Sanitarian Nina Heinzinger and Helena Community Gardens volunteers and staff.

402 N. Warren Street

Cruse and 11th Avenue

