



# Farm to School Workshop: Harvest of the Month in the Flathead

Glacier Gateway Elementary School, Columbia Falls, MT

**Saturday, October 28, 2023**

Time	Session
8:30AM - 9:00AM	<b>Attendee Check-in</b>
9:00AM - 10:00AM	<b>Welcome, Introductions</b> MT Harvest of the Month   Molly Kirkham, NCAT MT Farm to School   Jay Stagg, MTN Land to Hand Initiatives   Gretchen Boyer, Land to Hand Montana
10:00AM - 11:00AM	<b>Taste Tests and Networking</b> Try some delicious Harvest of the Month recipes and experience the wide variety of voting methods while networking with attendees!
11:00AM - 12:00PM	<b>Breakout sessions</b> See options below!
12:00PM - 1:00PM	<b>Lunch</b> Presentation by Maura Henn, Coalition Coordinator, Grow Montana
1:00PM - 3:15PM	<b>Food Systems Tours*</b> Choose to visit either the Columbia Falls or Whitefish route. * Attendees are responsible for travel to and from tour location
3:15PM - 3:45PM	<b>Action Planning and Closing</b> How will Harvest of the Month impact your community?

**We will be offering 7 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 6 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

## Session Leaders

### Procuring Local Foods for the Cafeteria

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

Jay Stagg, Montana Farm to School Coordinator, Montana Team Nutrition

### Harvest of the Month Outside of the Cafeteria

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 procure local foods for taste tests and incorporating local foods into educational activities.

Whitney Pratt, Education Manager, Land to Hand

### Composting for the Cafeteria

This session is for anyone interested in composting. Learn how composting can benefit the planet, along with schools and communities. Hear about best practices in implementing composting systems.

Alissa LaChance, Owner and Operator, Dirt Rich Compost LLC

## Columbia Falls Tour Route

## Location

### Falls Farm

Tour Falls Farm and learn about their Co-Op model of growing. The founders and farmers will also introduce you to food systems in the East Valley.

Columbia Falls, Montana

### Wildcat Garden at Columbia Falls Junior High

Tour the Wildcat Garden and hear from Land to Hand staff on school garden development, maintenance, and programming.

1805 Talbot Road  
Columbia Falls, MT

## Whitefish Tour Route

## Location

### Center for Sustainability and Entrepreneurship

Tour this innovative educational center at Whitefish Schools. Learn how they provide hands on learning experiences for K-12 students in sustainable energy, agriculture, forestry, natural resources, and entrepreneurship.

600 East 2nd St.  
Whitefish, MT

### North Valley Food Bank

Tour NVFB and learn about their local food procurement, Harvest of the Month implementation, and work in the community.

251 Flathead Avenue  
Whitefish, MT