





Planting the Seeds for Childhood Achievement in partnership with Texas Farmers and Ranchers





# **Activities** include



Field Trips to farms/ farmers markets



Garden Based Learning



Classroom Activities



Growing Edible
Gardens





# **Activities** include









**Taste Tests** 



Local Foods in Meals and Snacks



## Who Benefits

Farm to CACFP has the power to impact entire communities.

Small changes in operations have lasting impacts on the lives of the children and families you serve.



#### **Kids Win**

- Strong, positive connections to local, healthy food
- Self-efficacy to make healthy choices



#### **Sites Win**

- Boost nutrition and meal appeal
- Engage parents and staff
- Community connections



#### **Farmers Win**

- Reliable marketplace
- Stronger connection to the next generation



## The 2019 CACFP Farm Fresh Challenge

#### March 2019!



TDA's 2019 CACFP

Farm Fresh

Challenge

registration is

currently open!



Eat Local.
Serve Texas products during March.



**Teach Local.**Host Farm Fresh focused educational activities.



Be Social.
Share on Facebook,
Instagram, and Twitter with
#FarmFreshFriday.

Learn more at SquareMeals.org/FarmFreshChallengeCACFP!





## **New Resources for 2018**

www.Squaremeals.org/FarmFreshChallengeCACFP

## Fillable Resources: Bookmarks & Banners



**Bookmark** 



Banner

### Social Media Support



#### Web Badge





## SquareMeals.org/FarmFreshChallengeCACFP



FandN Resources > Texas Farm Fresh > Farm Fresh Challenge > Farm Fresh Challenge CACFP

Farm Fresh Challenge CACFP

Farm Fresh Challenge SFSP/SSO

Farm Fresh Challenge



During the month of March 2019, the Texas Department of Agriculture (TDA) is hosting the first ever Farm Fresh Challenge for all TDA contracting entities (CE) in the Child and Adult Food Care Program (CACFP). The engaging way for nutrition professionals to gain



recognition for their efforts to bring local foods and garden-based learning activities to



Click the icon above to download stickers. buttons, banner. bookmarks and static

- See if your sponsor is participating
- Find supportive resources
- Learn more about challenge parameters and deadlines
- Squaremeals.org/FarmFreshChallengeCACFP





## Farm Fresh Challenge

CACFP Pilot in ESC Region 4



#### Farm Fresh in Texas

More than 90K meals were served during the challenge pilot in October, serving an estimated 14K CACFP participants at 232 sites located throughout ESC region 4.









October Farm
Fresh Challenge



#### October Farm Fresh

#### **Getting Started**



- Choosing Sites
- Choosing local ingredients
  - Borden Milk
  - Ashcraft Cracked Wheat Buns 3"
  - Hardies Watermelon
- Nutrition Education
  - Talking points
- Social Media



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Nutrition Education







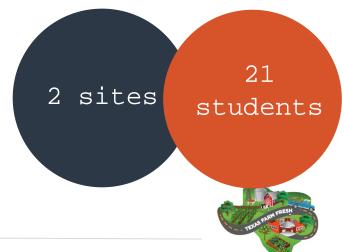


#### **NUTRITION EDUCATIONS**

"Remember that eating local foods like fruits and vegetables are not only good for the you and the environment but also help to support farmers that live nearby!"

"If you had to buy an apple that was grown 2 miles away or an apple that came from another continent like South America which would you choose? Why?"

- Collect waivers
- Develop talking points
- Take pictures
- Have fun



03

Lessons Learned



#### **Lessons Learned**

- More time needed to plan
- Menu adjustment to include more local produce
- Site competition for increased participation Social media **Pictures Activities**







houstonfoodbank Eat Local. Teach Local.

We took the #FarmFreshChallenge with our... more











- Local Ingredients:

  More local Texas produce three times a week.
- Nutrition Education:
  Teach three classes a week at CACFP sites.
- Social Media:
  Houston Food Bank and CACFP sites posting Farm
  Fresh Challenges pictures throughout March.





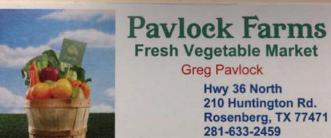




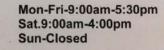
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Location





pavlockfarms@yahoo.com www.pavlockfarms.com









## Banana Peppers

- Did no change to them
- Served with ranch
- Mixed feelings
- Some just wanted the ranch



# Watermelon seedless

- Everyone enjoyed
- It's been on our menu for awhile







#### WHAT WE LEARNED

The children and teachers enjoyed the trying new food. Time of year makes a difference and checking to be sure all is local.

- Banana peppers
- Frozen black eye peas
- Okra (steamed with sauce)
- watermelon







Questions and Answers