



HARVESTING MONTANA RECIPES CONTEST

2021 Team Nutrition Grant Cohort A

January 1st – March 31, 2022 Quarter 6

Learn More

WEB

www.montana.edu/team_nutrition

<https://www.montana.edu/mfarmtoschool/>

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MONTANA SCHOOLS ROLL OUT LOCAL RECIPES WITH LOCAL FLAIR

The Harvesting Montana Recipes Project continues with the last three of the six total recipes being served in a school lunch meal this quarter. This Success Story showcases two of these tasty and fun school meal events.

Focusing on Grant Objective 3 (Engage students and the school community in the process of developing standardized recipes), this quarter, 680 students participated in a school meal featuring the local recipes.

- Monforton School served the Sweet Cherry and Chocolate Overnight Oats on January 20, 2022.
- Gardiner School served the Montana Bison and Lentil Chili on March 8, 2022. The photo at the top of the page is a student's original oil painting of a bison.
- Somers Middle School served the Montana Lentil Hummus on March 16, 2022.

Enjoy these photos from Gardiner's Local Lunch Event – Montana Bison & Lentil Chili!



Photos from Gardiner School, from upper left: Anna Holloway, School Food Service Director, and Nicole Lumley, Assistant Cook, serve MT bison and lentil chili; a lunch tray (MT bison and lentil chili, homemade cinnamon roll, fresh fruit and vegetables from the salad bar); a student with chili sample by the bison artwork; Aubree Roth (Montana Team Nutrition Farm to School Coordinator) enjoys lunch with her mom, Lori.

SOMERS MIDDLE SCHOOL SERVES MONTANA LENTIL HUMMUS



Photos from Somers Middle School, from left to right: samples of MT lentil hummus; a middle school student who tried six samples of the lentil hummus as shown by his six *I tried it* stickers; a student lunch tray with a chicken patty sandwich with lettuce and tomato on whole grain bun, roasted vegetables (with local sweet potatoes and squash), MT lentil hummus, fresh fruit cup, and apple crisp, served with milk.

BEST PRACTICES AND LESSONS LEARNED:

1. Being flexible with the test schools helped them successfully plan the date, menu, and special events to showcase their recipe during a challenging school year.
2. Each test school used its own creative flair to excite students about the local recipes by showcasing student's bison artwork in the lunchroom, offering taste tests of the recipe to all students (including students who brought their own lunch), and providing stickers and other prizes to make the taste tests fun for students.

STAY TUNED FOR UPCOMING INFORMATION – TO BE REPORTED IN THE NEXT SUCCESS STORY.
What were the outcomes of the local recipe project on student's knowledge of local foods and their willingness to try new foods?

