

ACADEMICS

School menus to feature locally grown foods as part of Taste of Washington

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WHATCOM — Several local school districts will be serving locally grown food to students this week, said Mardi Solomon of Whatcom Farm-to-School Support Team.

The emphasis will be on either Wednesday or Thursday or both, she said.

It will happen in the Bellingham, Ferndale, Lynden,

Mount Baker and Nooksack Valley districts, she said.

The most frequent locally sourced menu item will be salad greens, but there may also be apples, carrots and blueberries. In one of the districts in October, locally grown broccoli and cauliflower will be used, Solomon said.

Local farm participants include BelleWood Acres apple farm, Growing Washington, Williams' blueberry farm of

Deming and Hopewell Farm of Everson.

It's all a part of the Taste Washington theme developed by the Washington State Department of Agriculture and the Washington School Nutrition Association, partnering with more than 30 farmers and 300 schools statewide.

"Taste Washington Day is a chance for schools to teach their students about where their food comes from and pro-

mote healthy eating," WDDA director Bud Hover said. "It's also about recognizing the hard work of the farmers and ranchers and others who provide the food that we all enjoy."

Many use Taste Washington Day as a way to test Farm to School programs, where the use of locally produced foods becomes a regular feature of the school menu. For others, it's a once-a-year celebration of healthy food and agriculture.