

A Quarterly Newsletter from the New Jersey Department of Agriculture Jersey Fresh Farm to School Program

Spring 2020 Volume 15

Farmer Recognition Program

To recognize NJ farmers who are connecting NJ school children to NJ produce, we have a Farmer Recognition Award Program.

This year, we have fourteen farms who applied for the 2020 Farmer Recognition Award.

Thank you to the following farms whose applications highlight how important farms are to Farm to School activities across the state. We thank them for hosting farm field trips, providing hands-on education, and selling their produce to schools.

Check out each applicants' website by clicking

on the name of the farm:

- 1. Grow it Green Morristown
- 2. Drop the Beet Farms
- 3. Cheyenne's Road Market
- 4. <u>Alstede Farms</u>
- 5. Etsch Farms
- 6. <u>Hawthorne Ave Farm @ Greater Newark</u> <u>Conservancy</u>
- 7. Free Haven Farms
- 8. Fernbrook Farms
- 9. Donaldson Farms Farm Market
- 10. Edel Haus Alpaca Farm
- 11. Allaire Community Farms
- 12. Readington River Buffalo Company, LLC
- 13. Millers Hill Farm
- 14. Schieferstein Farm

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Learning from Home Opportunities and Grant Resources

Learning from Home Opportunities

Nationally:

- FoodCorps
- National Farm to School <u>Network</u>
- The Edible School Yard Project
- Life Lab Webinars and Back pocket activities
- <u>ChopChop Magazine</u>- sign up for their weekly newsletter for tips on cooking with common items found in your pantry.

Locally:

- Grow-It-Green Morristown
- Raritan Headwater's Association



Spring Scavenger Hunt using your senses

Grant Resources

Calling all Principals, School Nutrition Managers, School Nutrition Directors and District Superintendents! GENYOUth is providing grants to supply additional resources for meal distribution. Learn more about this grant opportunity and others, visit our NJ Farm to School website, <u>here</u>.

Check out the News and Event Section of www.farmtoschool.nj.gov, we will be updating that section regularly with more grant and learning from home opportunities.



Recipe Corner

Jersey Tastes! is a year-round celebration of the Garden State's fruits and vegetables. We want YOU to join in this delicious fun!

To find our *Jersey Tastes!* Resources visit, <u>here</u>. Remember to use #jerseytastes and tag @farmtoschool to share your tasting tales on social media!

March was lettuce: to go beyond a typical salad, try lettuce wraps.

Chicken Taco Lettuce Wrap

Spicy Chickpea Lettuce Wrap

April is spinach: try and pair spinach with eggs. This recipe can be made in a cupcake pan and you can customize each individual egg bake.

Spinach Egg Bake

Looking Ahead: May is Asparagus and June is Strawberries.

Celebrate April, May and June with a spinach, asparagus and strawberry salad

Simply Roasted Asparagus

Fun Strawberry Skewers

Top Tomato 2020 Spring

Naomi Montalvo is our 2020 Spring Top Tomato. She is a Pre-K Teacher and the School Garden Coordinator at Jose Julian Marti School 28 in Elizabeth, NJ, She has been working as an educator within the district for seventeen years. Her Pre-K class participates in Jersey Fresh Farm to School each year; see the picture below of her students wearing the color of their favorite fruit or vegetable. She manages the outdoor raised bed and pollinator garden and the indoor vertical grow tower at School 28 and works to engage the entire school community around the garden through cafeteria taste tests and themed days like seasonal scavenger hunts. She runs an after-school gardening and cooking club sampling produce from the garden and grow tower and she utilizes our Department's Jersey Tastes! resources throughout all her classes and lessons.



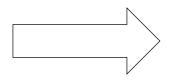
Her passion for gardening and trying new foods is infectious and she is a leader open to share her knowledge and practical skills with other educators. Pictured below is Ms. Montalvo presenting her school's farm to school efforts at the 2nd Annual Environmental Sustainability Education Teacher Summit at The College of NJ. School 28 was also honored with the V.I.P. Very Impressive Produce Award for School Year 2018-2019 from our Division for their exemplary participation in the Fresh Fruit and Vegetable Program.



Follow Us! @farmtoschoolnj



Click the seasonality chart to the right to see what grows in the Garden State!



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Fruits & Berries	APRIL	MAY	JUNE	JULY	AUGUST	SEPTEMBE	ER OUT.	NOV. DEC.
pples				-		_	_	_
Blackberries				-				
Blueberries								
herries				r.				
Cranberries		_				,		
Grapes						_	-	
Peaches, Nectarines								
Pears					-			
Plums*							-	
Strawberries		_	_					
Vegetables								
Arugula	10					1	a second second	
Asparagus								
sparagus Beans*				_			-	
Beets			-		-			
Bok Choy			-			-		
Broccoli		_	_				-	
		_						
Cabbage	_	_	-					
Carrots	_		-					
Cauliflower								
Chard								
Chinese Cabbage				<u> </u>				
Collards		-						
Cucumbers*			8. -					
Dandelion Greens		_						
Eggplant*								
Garlic							_	
Garlic Scapes								
Herbs*			-				-	
Kale*		_						
Leeks		_	•				-	
Lettuce		-						
Lima Beans								
Mustard Greens	-					-		
Okra**								
Onions			-					
Parsnips						-		
Peas		_						
Peppers								
Potatoes				-			_	
Pumpkins								
Radish			-	12				-
Scallions		-					-	
Squash								
Spinach	-							
Sweet Corn								
lat Soi	-	_	_			-	-	
Tomatoes*				-	-		2	
Furnips	-		_			-		
Plums * Cucumi	bers * He	mbs	* Kale	* Pepper	s *Po	tatoes	* Squash	* Tomatoes
Traditional Pickle Fall Bearing Salad	• Ba • Ct	isil tives	Curly Lacinata	Bell Jalanen	• Ida • Wa	iho (baking) ix	Yellow Zucchini	 Grape Boma
Beans * Eggplar	+ Cl	lantro	* Letluce	Poblance Serrano	• Yul	kon Gold	Winter Squash Hubbard	 Beefsteak Heirloom
Green snap Italian	• M	int ersløy	Bibb Green/Red lea		• Fu	reet Polato	Acore	- nonioon
• Wax • Asian • Yellow	• Pa	ursiely	 Bomaine 	Note: Seas:	anal variations exist in t	the northern and south	Pumpkin emparts of the state. This i partment of Apriouture and ock Grant. 05/2011	information has been sour
			 Spring Mix 	with inform Funding we	ation provided by NJ Fa	rm Bareau, the NJ Dep SDA Specialty Drop Bit	partment of Apriculture and took Grant, 05/2011	Rutgers Cooperative Enter

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