

The Kitchen Sink

A LITTLE BIT OF EVERYTHING FROM THE CONNECTED FOOD PROGRAM

ON THE SCHOOL FARM

Arwen Norman, School Farm Manager



Hap-pea almost spring from the school farm! Our grow light shelf is set up in the elementary cafeteria and the first seeds of the season -- peas planted by the first grade -- are sprouting.

NEW DAILY HOT BREAKFAST MENU

BEGINS FEBRUARY 5th

Check out these new items that will be available every day!

Egg and Cheese Sandwich

Toasted on an English Muffin

Breakfast Burrito

Meat, egg, cheese and rice rolled in a tortilla

Homemade Muffin

Rotating flavors of student favorites

HARVEST OF THE MONTH

Legumes



Connected Food Program

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From the Kitchen

Salmon and Bison on the menu?

What is happening?

This school year the USDA is piloting

a local food program. Offering

locally sourced foods like sockeye

salmon, ground bison, and frozen

apricots and raspberries can

introduce students to new flavors

and healthier options. Those foods

are completely free of charge to us

and we were able to secure over

\$8000 worth of local food for our

students to try out.

It's fantastic to see the USDA and

OSPI supporting such programs,

enriching school menus and

potentially inspiring lifelong healthy

eating habits. What a great way to

start 2024! It's a win-win situation

for everyone involved!

We'll see you at breakfast and

lunch!

- Andreas Wurzrainer,

Food Service Director

By the Numbers

196 Average daily student breakfasts in January

593 Average daily student lunches in January

450 Pounds of salmon received

1140 Pounds of raspberries received

300 Pounds of bison received