

October is farm to school month



THE LOCAL LUNCHBOX

Welcome to Alabama Farm to School Quarterly Newsletter!



We are thrilled to release our first Alabama Farm to School Newsletter. Each quarter, we will share exciting updates, success stories, seasonal tips and ways you can get involved in supporting Farm To School across the state. Join us on this journey as we connect Alabama's farms with local schools, bringing fresh, nutritious produce straight to your students' plates.



Recent Events

Recently, we toured Extreme Green Farms with the Auburn City School system. Auburn City is receiving lettuce grown in their own back yard this school year!



We then ventured to C&J Produce Farms. This watermelon farmer is selling to several school systems throughout the state!



We also joined Escambia County Schools as they served watermelon from C&J Produce Farms and beef from Perdido River Farms. They were giving back to first responders in their area, and we were proud to be a part of this event! And who doesn't love seeing a kiddo bite into a fresh watermelon!



New Team Member

Paxton Westbrook is our newest employee with Farm to School. She is from Pine Hill, AL, and recently graduated from Mississippi State University. During her time at MS State, she competed on the Livestock Judging Team, was a member of the Collegiate Cattlemen's Association and an Ambassador for the College of Ag. She is excited to get to work with both farmers and schools to promote Alabama agriculture!



Upcoming Events

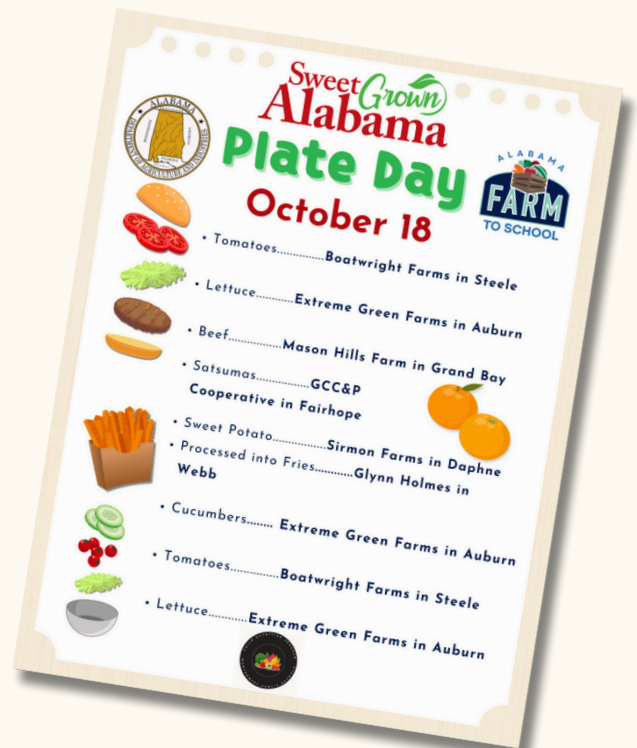
It's almost time to get our crunch on! Sign up today to join us virtually and crunch together at Scott's Orchard in Hazel Green, Alabama on October 10th! We would love to reach our goal of 30,000 participants. Spread the news!



With the remaining funds from the LFS program, we are hosting a Sweet Grown Alabama Plate day where we are featuring as many products as possible from Alabama. We will be serving local beef, lettuce, tomatoes, cucumbers, satsumas and sweet potato french fries to Montgomery County Schools.



Farm to School Specialist, Beth Spratt, will be speaking at the Region 5 ASNA Meeting on October 17th. She will be discussing how to purchasing apples and ways you can help your students learn more about this fantastic product.



FARM TOUR
 Tuesday, Nov. 19, 1pm

Cassebaum Produce Farm
 A fourth-generation farm with diverse products that range from a variety of produce to cattle.

Mason Hills Farm
 Mason Hills Farm produces a variety of meat products including beef, pork and chicken.

Then join us for a delicious **STEAK AND SHRIMP DINNER** at the Waters Edge, a fully functioning farm and event venue.

Registration is **\$55** and includes farm tours, dinner, and limited edition tote

DEADLINE TO REGISTER: SEPTEMBER 25TH



This fall, join us for another amazing farm tour in South Alabama! Our itinerary includes visits to a produce farm, a USDA certified beef producer and processor, and we will end it with a delicious dinner at the Waters Edge again! This year, we are providing attendees with a cute Farm to School tote as shown in the flyer.

Be sure to check out our Facebook page for updates around the state.

Also, don't forget to visit our website for updated free resources!



If you know of any events coming up that you would like us to share, please email Paxton at:
 paxton.westbrook@agi.alabama.gov.