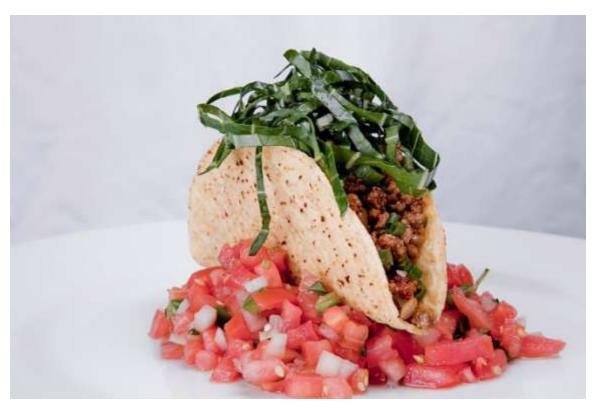
### Healthy Recipes Made Easy

Part 2: Lunch









#### Welcome



#### Jerry Herbick

Former Regional Chef at Chartwells with Chicago Public Schools



#### Greg Christian

Executive Director of Organic School Project

### About Organic School Project

#### Since our founding in 2005, we have:

- Grow: Directed 10 school based garden projects.
- **Teach:** Taught wellness education in 3 schools for 3 years.
- **Feed:** Served over 225,000 healthy meals and snacks in school cafeterias —including fruits, vegetables, and herbs grown in school gardens.

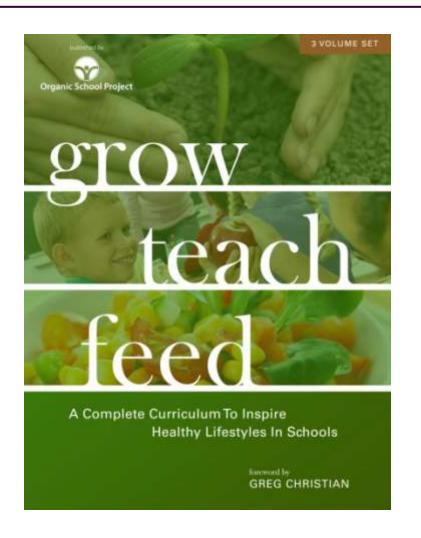






### growteachfeed

A Complete Curriculum to Inspire Healthy Lifestyles in Schools



- Grow Volume
  - School garden program guide
  - 1st -8th grade curriculum designed around the garden
- Teach Volume
  - Healthy lesson plans for grades 1st - 8th
- Feed Volume
  - More than 200 recipes with nutritionals
  - How to buy local
- Learn more at organicschoolproject.org



### Objectives



Point 1: Current food system and its impact on the

environment and health

Point 2: Why healthy cooking is needed in school

**Point 3:** Examine three lunch recipes

Point 4: Using local food



## Take – Make - Waste









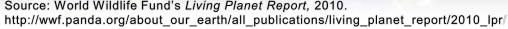


### How Many Earths

#### 2050









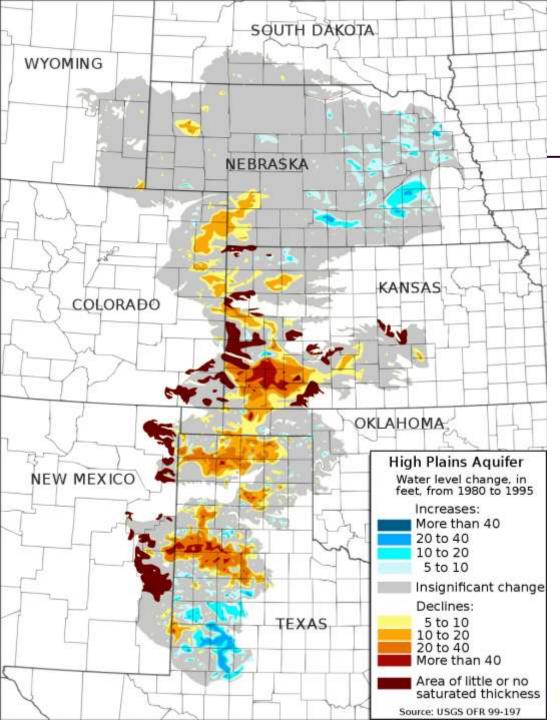


#### Food = Oil

## 400 gallons of oil are spent annually to feed one person







#### **OGALLALA AQUIFER**

Depleted at a rate of 12,000,000,000 meters<sup>3</sup>/year

Estimates say it may dry up in as little as 25 years.

Data from the United States Geological Survey

#### Atrazine

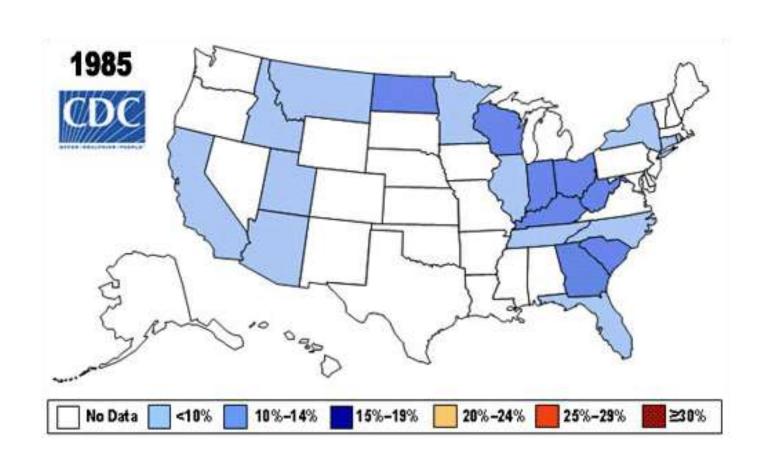
## 80,000,000

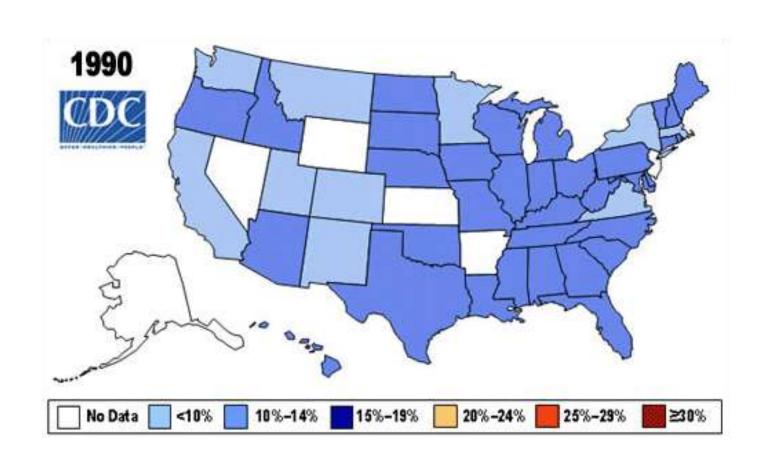


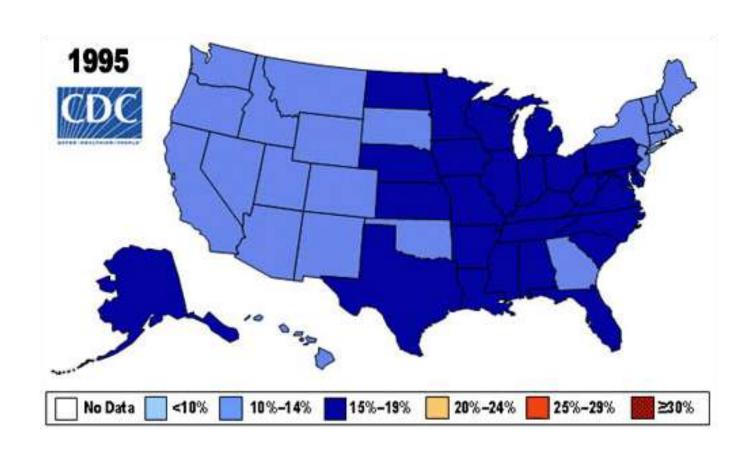


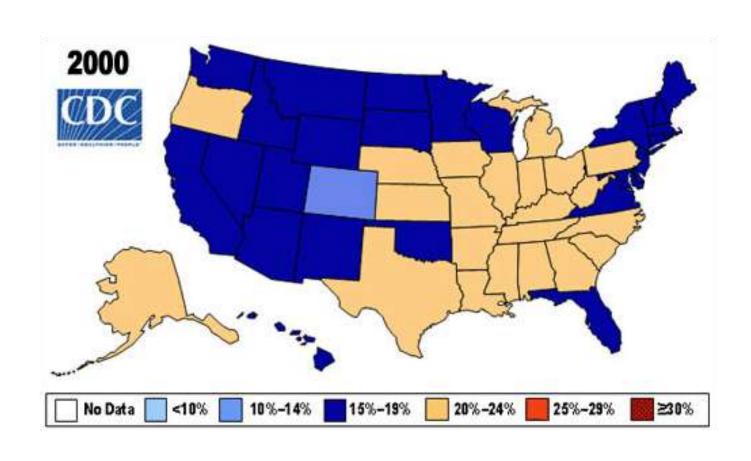


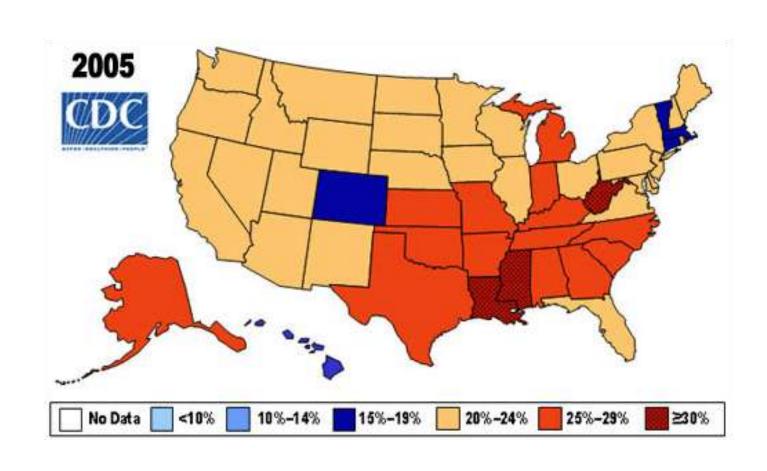
8,000 mi<sup>2</sup> dead zone

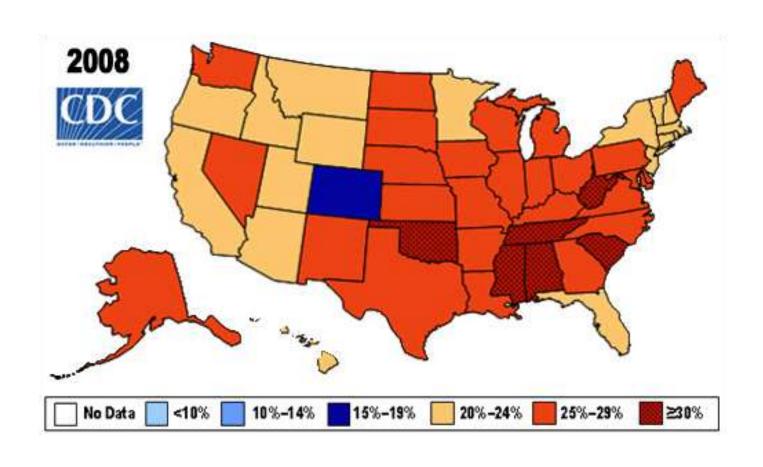














#### Nutritional Information & Cost

Calories 243 mg | Iron 0.56 mg | Protein 26.30 g | Protein 43.31%

Cholesterol 66 mg | Calcium 25.69 mg | Carbohydrates 0.30 g | Carbohydrates 0.50%

**Sodium 253 mg | Vitamin A 190.9 IU | Total Fat 15.27 g | Total Fat 56.58%** 

Dietary Fiber 0.11 g | Vitamin A.. 25.8 RE | Saturated Fat 2.32 g | Saturated Fat. 8.60%

Vitamin C 1.0 mg | Trans Fat 0.00 g | Trans Fat 0.00%

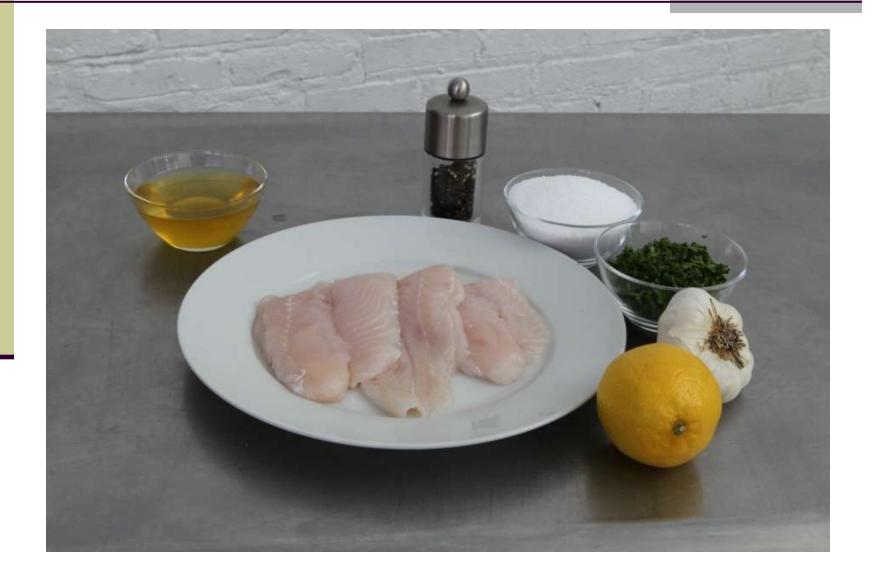
Yields: 100 5 oz portions

Cost: \$0.85per portion











Ingredients

5 oz Fish Filets	100
Oil	3 lb
Salt	2 T
Paprika	4 T
Fresh Lemon Juice	6 oz



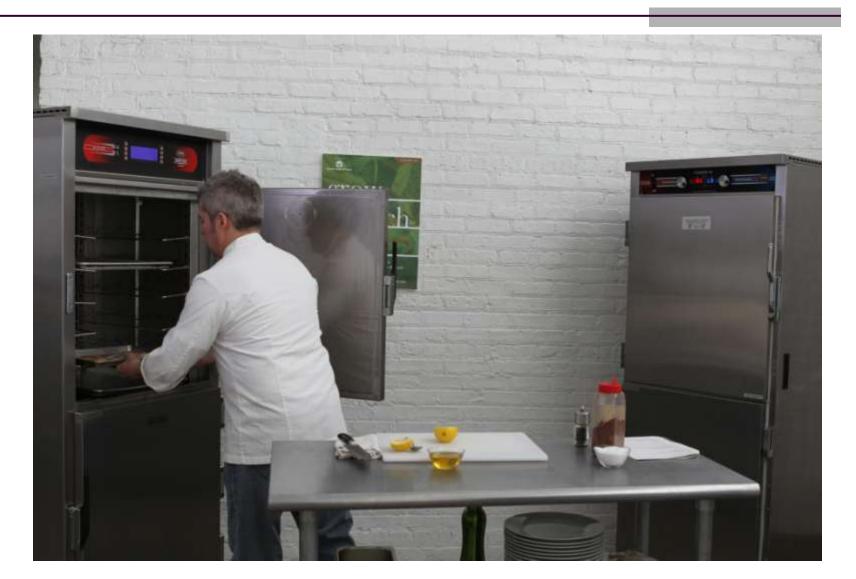






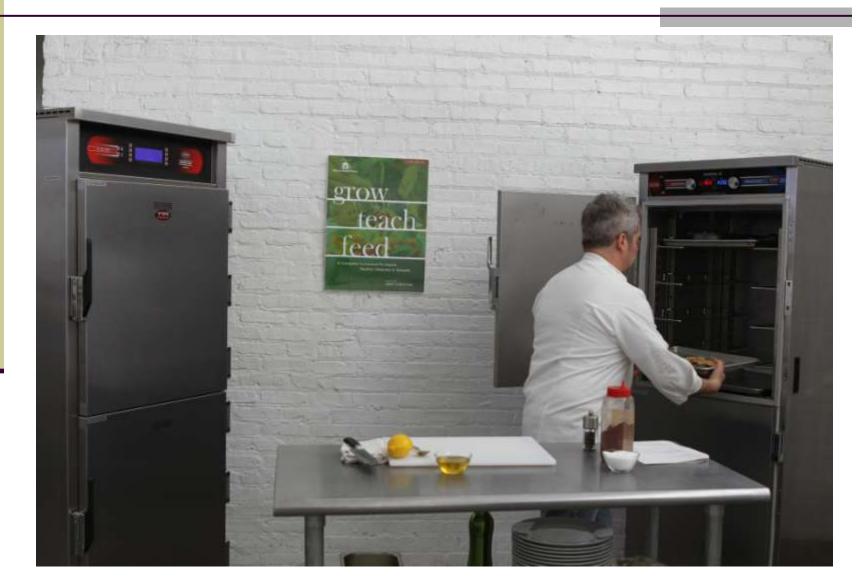






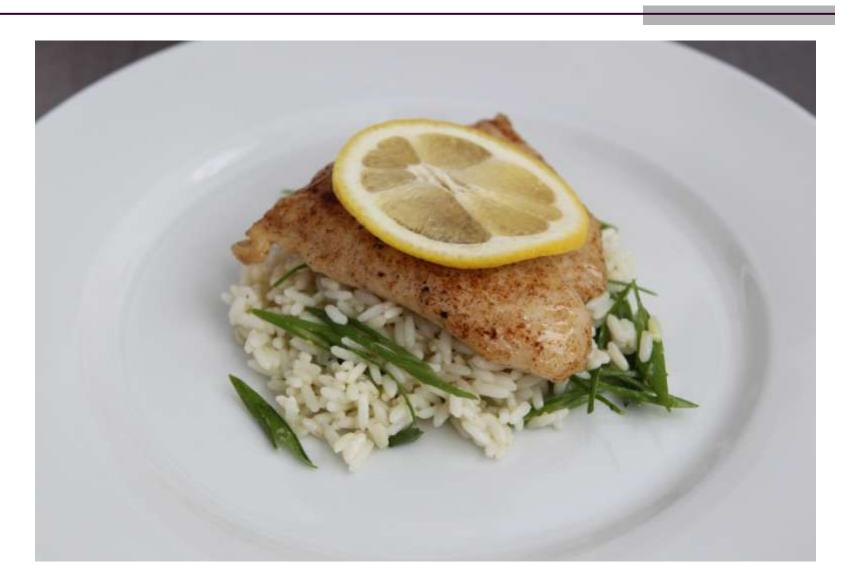












## Beef Stew Nutritional Information & Cost



Calories 378 mg | Iron 3.30 mg | Protein 3.58 g | Protein 3.78%

Cholesterol 56 mg | Calcium 62.12 mg | Carbohydrates 20.99 g | Carbohydrates. 22.18%

**Sodium 640 mg | Vitamin A 5542.9 IU | Total Fat 24.86g | Total Fat 59.11 %** 

Dietary Fiber 2.13 g | Vitamin A 839.0 RE | Saturated Fat 7.64 g | Saturated Fat. 18.16%

Vitamin C 21.0mg | Trans Fat 0.00 g | Trans Fat 0.00%

Yields: 100 7 oz portions

Cost: \$0.83per portion











## Beef Stew Ingredients



Beef, 1 inch cubes	30 lbs
Diced Tomatoes	1 gal
Water	1 gal
Salt	2 oz
Pepper	2 T
Potatoes, cubed	8 lb
Carrots, cubed	6 lb
Onions, cubed	3 lb
Celery, ½ inch dice	2 lb
Flour, all purpose	24 oz
Oil	24 oz







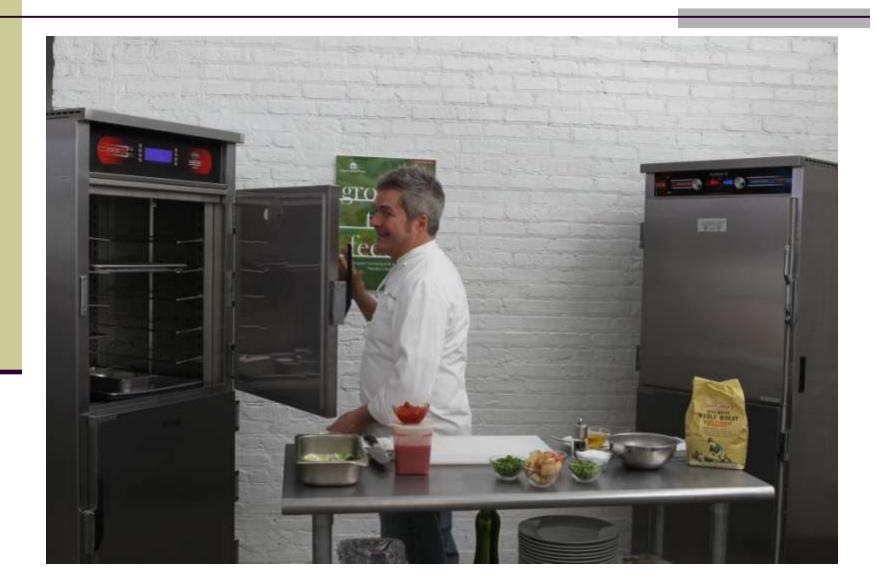




































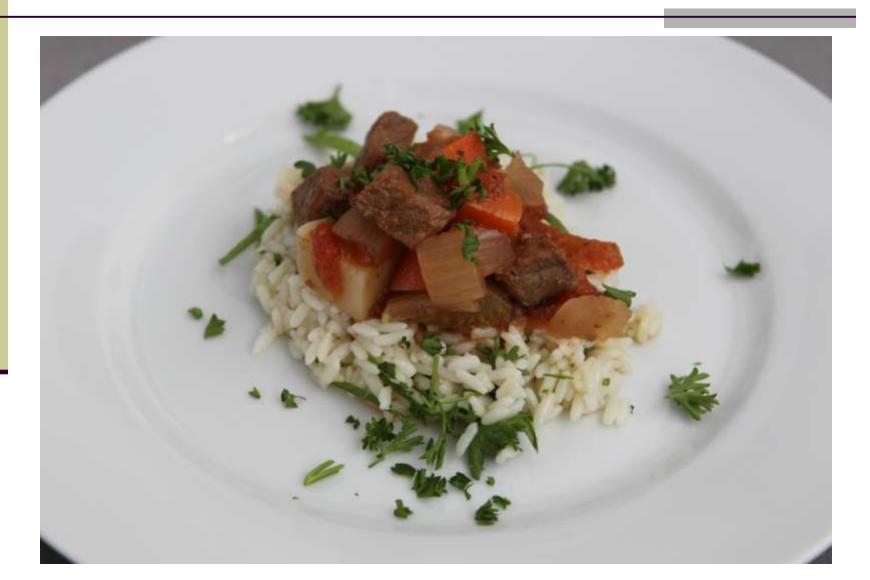












# Beef Stroganoff Nutritional Information & Cost



Calories 487 mg | Iron 4.98 mg | Protein 28.70 g | Protein 23.58%

Cholesterol 101 mg | Calcium 126.78 mg | Carbohydrates 36.20 g | Carbohydrates. 29.75%

Sodium 294 mg | Vitamin A 173.2 IU | Total Fat 25.61 g | Total Fat 47.36%

Dietary Fiber 1.97 g | Vitamin A 33.7 RE | Saturated Fat 8.41 g | Saturated Fat. 15.56%

Vitamin C 1.4 mg | Trans Fat 0.03 g | Trans Fat 0.05%

Yields: 100 portions, 6 oz stroganoff, 4 oz noodles

Cost: \$0.74 per portion



### Beef Stroganoff







## Beef Stroganoff



Ingredients

Beef, round cut into ¼ inch strips	20 lb
Oil	1 lb 8 oz
Onion, chopped	2 lb 8 oz
Salt	2 T
Pepper	2 t
Celery, small dice	2 c
Beef Stock	1 gal 2 qt
Flour	1 lb
Mushrooms, sliced	5 lb
Sour Cream	2 qt
Tofu, ½ inch diced	4.5 lb
Noodles	9 lb
Water	9 gal







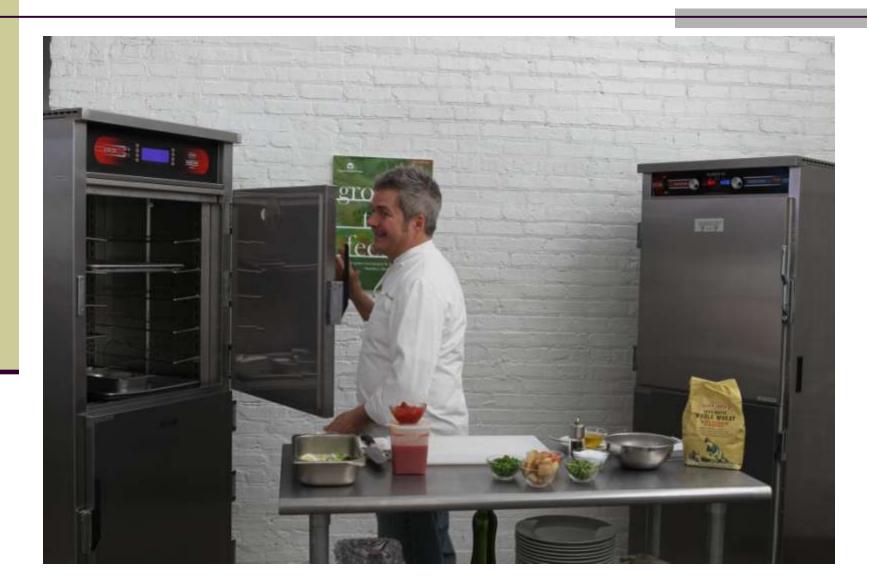
















































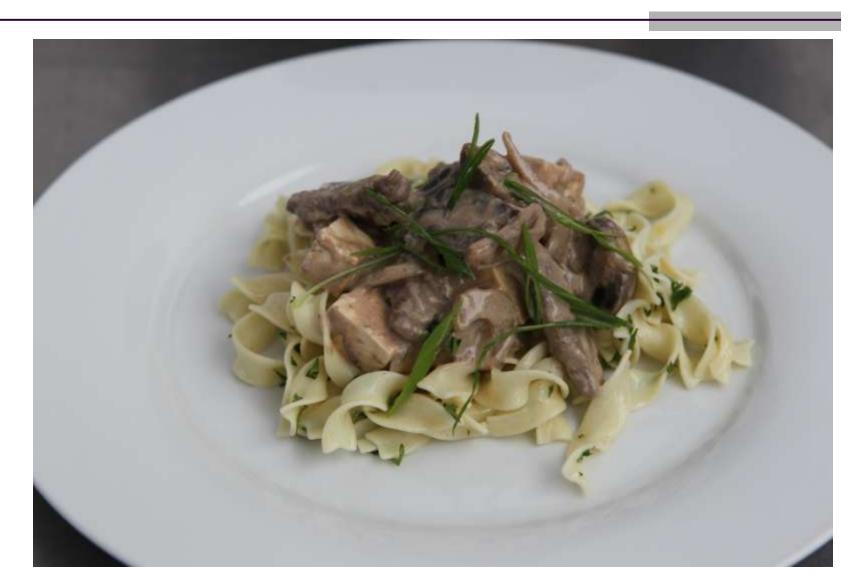




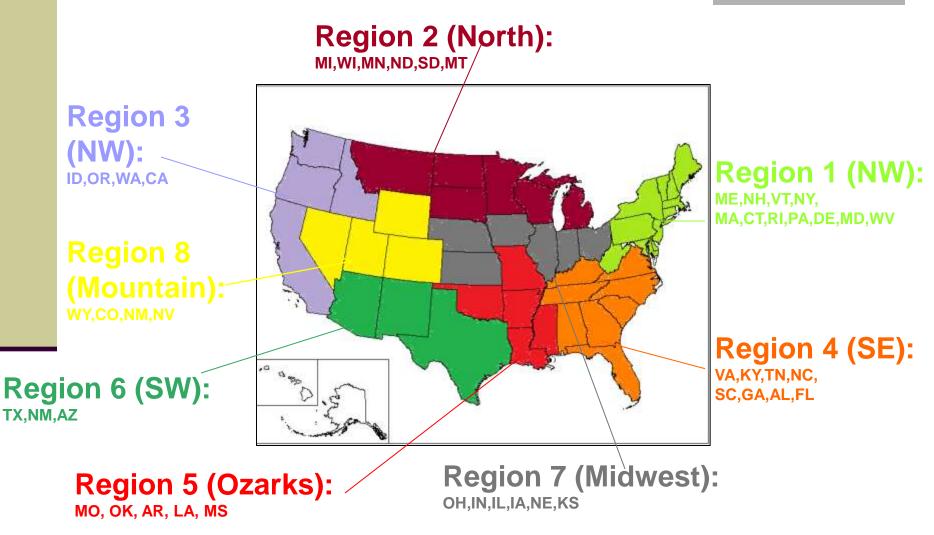








### Seasonal Purchasing-Find Your Region

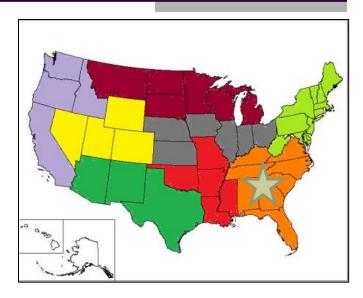


Linking Food and the Environment & Teachers College Colombia University. *Growing Food*. 2007.

### What's In Season...And When

Region 4 (VA,KY,TN,NC,SC,GA,AL,FL)

	Season	Extended Season
Broccoli	Apr-May, Sep-Nov	Nov-May (FL), Jun-Sep (KY)
Carrots	Yr Rnd	May-Aug (MS), Oct-Dec (LA)
Celery	-	Nov-Jun (FL), Jul-Aug (KY)
Corn	May-Oct	Yr Rnd (FL)
Cucumbers	May-Nov	Yr Rnd (FL)
Mushrooms	Yr Rnd	-
Peas	Jul-Oct	Apr-Jun (OK),Nov-Dec (LA)
Potoatoes	May-Sep	Jan-Apr (FL)
Spinach	Mar-Jun	Feb (FL), Sep-Dec (VA)
Sweet Potatoes	Yr Rnd	-
Tomatoes	Apr-Nov	Yr Rnd (FL)





### Conclusion

**Point 1:** Current food system and its impact on the environment and health

Point 2: Why healthy cooking is needed in school

**Point 3:** Examine three lunch recipes

Point 4: Using local food





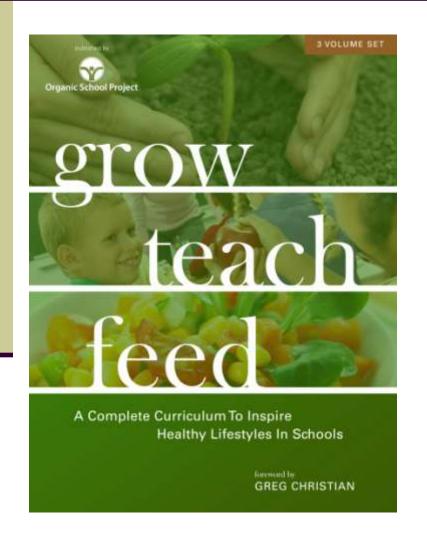
### ANC in Nashville, TN July 10-13



Stop by Booth # 317 at this year's Annual Nutrition Conference

- Watch Greg Christian demo healthy recipes
- Enter a chance to win
  - Grow Teach Feed: A Complete Curriculum to Inspire Healthy Lifestyles In Schools
  - Full size Clymate IQ Heated & Humidified Holding Cabinet

### Don't forget to take our survey!





For more information:

www.organicschoolproject.org

www.fwe.com/webinar/hrme1