**WSDA FARM TO SCHOOL TOOLKIT: LINKS TO POSTERS AND RECIPES AVAILABLE FOR DOWNLOAD**

WSDA is pleased to announce a new resource to support in-cafeteria promotion of Washington crops – the Washington Harvest poster series.  The posters are a valuable addition to on-site communication about your farm to school work.  They feature not only a beautiful image of the highlighted produce item, but they also show how the plant grows, and how it might be served.  Brief interpretive notes share the unique ways the plant grows, tastes, and nourishes us.  Our goal is to see these posters used in schools and other institutions, but also in partner projects with farmers markets, grocery stores, food banks, clinics and … well the possibilities go on and on!

The images here are just a preview of some of the

**20 different posters you can download from the**[**WSDA Farm to School toolkit**](http://www.wafarmtoschool.org/Page/98/promotion)**.**

**Acknowledgments:**

* Poster Design by Robyn Ricks
* Tomato photo courtesy of Stacy Felure at Tonnemaker Farms
* Bulk potato photo courtesy of Kira Olsen at Olsen Farms
* Small pea pictures courtesy of Emily Matthiessen, from her collection of photos of Four Elements Farm.

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Apples – Fort Vancouver High School Horticulture Program
Asparagus - Sunny School District
Broccoli - Riverview School District
Carrot - Washington Sustainable Food & Farming Network
Cherries - Othello School District
Cranberries - Olympia School District
Corn - Auburn School District
Leeks - La Connor School District
Kale - Whatcom Farm to School Support Team
Peach - Wahluke School District
Pear - San Juan County Extension
Peas - Lower Columbia School Gardens
Potato - Franklin Pierce School Farm
Rhubarb - Orcas Island School District
Salad Greens - WSU Stevens County Extension
Strawberries – GruB
Summer Squash – Kent School District
Tomato - Washington Sustainable Food & Farming Network
Winter Squash - Walla Walla Public Schools

Twelve months a year Washington’s agriculture sector produces, harvests and processes an enormous variety of fruits and vegetables.  The most productive harvest seasons naturally tend to fall toward the end of summer when the region experiences long days and higher temperatures.

But even during the shortest days of the year, greenhouse operators are harvesting and packing produce like lettuce, spinach, broccoli and Brussels sprouts; warehouses are holding onions, apples, shallots, and root vegetables; and west side growers may still be harvesting kale.  Every month offers opportunities to buy and serve Washington grown and processed fruits and vegetables.

We hope these posters will help you promote these foods to your students or other audiences!  Remember, too, to check out the [Washington Grown Food Kit](http://www.wafarmtoschool.org/ToolKit) for more than 40 recipes organized alphabetically from apples to yams.

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