

# *Farm to Summer -Are you interested in Serving local food?*

What is Farm to Child Nutrition? Farm to Child Nutrition connects locally grown food to child nutrition programs in Washington State. It's about serving fresh, local food to children and promoting healthier eating habits. OSPI extends this concept to all child nutrition programs, including NSLP, SFSP/SSO, and CACFP. Schools, daycares, and community sponsors can join this initiative to offer nutritious, locally sourced meals.

Our Goal: We support child nutrition sponsors in providing meals that promote healthy living while delivering nutritious meals each day that prepare children for learning.

What Farm to Summer looks like.

1. Serve Locally Sourced Foods  
Start with any item on your menu fruits, veggies, grains, proteins, or milk.
2. Work with current food producers  
Ask your foodservice distributors about locally grown options.
3. Promote Local Foods and nutrition education or agriculture enrichment activities  
Let participants know about the local items you're serving.
4. Engage the Community  
Involve foodservice staff, parents, teachers, and local farmers in your program.

Farm to Summer Week is a chance to celebrate and learn about food grown in your community. Whether you're just starting or ready to increase participation and visibility in your community, join us for the Farm to Summer Week celebration, happening July 14-18, 2025.

## How to Participate in Farm to Summer Week:

- Serve at least one local food
- Provide at least one food education activity
- Share your Farm to Summer Week activities through social media, your website, or another platform
  - Use #WAFarmtoSummer

## Resources & Support

- [Outreach Template](#)
- [Resource for sourcing, Nutrition and Food Education](#)
- [Farm to Summer Poster Card](#)
- [Farm to Summer Week Flyer](#)

For more information, guidance, or questions, please contact us at [farmtocnp@k12.wa.us](mailto:farmtocnp@k12.wa.us) or visit OSPI [Farm to Summer](#).

