



ROOTED IN EXCELLENCE

Inchelium School District

OSPI recognizes Inchelium School District for excellence in the Farm to School category. Inchelium maximizes its Farm to School efforts by sourcing products directly from local farms and food hubs. The district developed recipes that highlight local ingredients, including bean and cheese burritos made with locally produced refried beans and tortillas.

The district also celebrates local heritage foods, such as during its Garlic Fest, which features Inchelium Red Garlic, the oldest known strain grown in North America and native to the community.

"We highlight locally grown and traditional foods on our daily salad bar, reinforced by signage that educates students and families about their importance."

Andrea Corcoran
Food Service Director



Garlic Festival poster



Taste testing garlic hummus, garlic butter, and garlic pesto

Farm to School activities include visits from local farmers, hands-on school garden work, tasting events, interactive lessons like garlic braiding, and at-home garden kits.

