



For more information, contact:
Rosemary O'Neil 360-804-2503
oneilr@monroe.wednet.edu

FOR IMMEDIATE RELEASE – October 15, 2015

Food Day at Fryelands Brings In the Bounty of Local Farms

Monroe, WA – Celebrating all things “food”, Monroe Public Schools is hosting its 3rd annual Food Day on Wednesday, October 21 at Fryelands Elementary. Community members of all ages are invited from 3:30 to 5 pm to see, hear and taste with local farmers and staff from Chartwells, Monroe Public Schools’ school meal provider. Fryelands Elementary is located at 15286 Fryelands Boulevard in Monroe.

Three local organic farms, Willie Greens, Skiple Farm and Oxbow Farm, are lined up to show their wares and share information about their farms. Parents and students will be treated to a variety of fresh and healthy produce snacks. There will also be a surprise guest chef who will be doing demo cooking, and hands-on food art projects for the children.

“We will have a student-judged food art contest where staff members each of the district’s school kitchens create a piece of food art and the children vote on their favorites,” said Dana Daniel, the Child Nutrition Director at Monroe Public Schools. Competition is keen among the kitchen staff members and students have enjoyed the opportunity to be the judges.

“We live in an area that’s abundant with farms and highly dedicated farmers,” noted Daniel. “I love to see us be able to utilize what is right here in our back yard.” Willie Greens is currently the only local farmer that Monroe Public Schools uses for their produce, but Daniel would love for more farms to obtain the Good Agricultural Practices (GAP) certification needed to be able to work with public schools.

Currently 60% of the produce served in Monroe Public Schools is locally grown, but she’d like to see it be more. “We don’t use canned food in our schools,” said Daniel. “I would also like to see more local meats and cheeses.”

“I was at a middle school this week and they had steamed up some fresh kale and collards, and the kids were gobbling them up,” she said. “When you take the time to prepare it and make it look nice, our kids notice that.”

Daniel hopes that visitors to Food Day will learn about the abundance of healthy produce that’s available and how to incorporate it into their meals at home. “We’ll be handing out recipe cards for easy-to-prepare recipes,” she added.