

**From Farm to School**

**Fresh Local Turkeys**

**Flock**

**To The**

**Howard Suamico School District**



< HH Mass text 2

Thursday, October 20

Okay..team.. I successfully secured fresh local turkey for you 🤠

19:25



19:26

right from me

17:57

74%

< **HH** Mass text 2



19:26

right from the farm..local

19:27

HSSD Laura

Can't wait to hear more!!!



Text input field with a blue cursor.





## **Bringing the farm to the school is no easy task!**



**AmeriCorps Wisconsin Member of the Year 2022, David Lee Schneider who serves for the Howard/Suamico School District, researched the AmeriCorps Local Foods database in search of a local farm that produced turkeys. The Wisconsin Local Foods Database connects communities to their local farmers. <https://sites.google.com/dpi.wi.gov/wilfd/home> The search resulted in locating a local farm in Sobieski, Wisconsin called SKI Farms.**





**Adding fresh, locally sourced turkey to the school menu right from the farm to the school has so many benefits. Supporting local farmers, supporting local community, high quality fresh local foods, adds an option for a high nutritional value menu item. Nutrition is so very important for a healthy life, and a balance from all five food groups is bedrock! Nutrition is extremely important for students as they are growing, learning, thinking, and leading an active in life.**





**Incorporating turkey as a source of food, offers a high nutritional value that provides a rich source of protein, vitamins, and minerals.**





**The turkeys were grown in a very healthy environment with lots of fresh clean Wisconsin air, fresh feed and water daily, combined with lots of exercise and protection from predators. They bedded down at night in a nice, safe turkey house.**





**At daybreak, the turkeys were rounded up and carefully loaded into a trailer for transport to an abattoir for professional processing.**







**Two hours later the turkeys arrived safely and secure at the abattoir facility called Mekong Fresh Meats in Mosinee, Wisconsin.**





50 Turkeys were processed and weighed in at 568.79lbs for an average weight of 11.38 lbs with the smallest turkey weighing 8.69 lbs and the largest turkey weighing 14.35 lbs. This is so awesome to procure fresh, locally raised turkey right off the farm and right to the school.



	1	8.78	10.84
	2	13.4	12.50
	3	12.0	12.88
	4	13.84	10.50
11	5	13.80	11.66
+	6	13.82	11.92
1	7	8.76	11.12
12	8	13.51	10.06
+	9	11.05	11.77
7	10	10.82	13.47
0	11	12.87	13.97
2	12	10.73	9.96
x	13	10.68	10.80
85	14	9.27	10.02
214	15	8.69	10.87
x 3.5	16	11.37	13.42
	17	9.96	10 10.27
	18	9.94	9.92
	19	10.12	9.68
	20	12.49	14.35
	21	9.66	9.86
	22	9.99	10.62
	23	11.03	12.58
	24	10.78	13.55
	25	10.69	14.15
		<u>278<sup>05</sup> ✓</u>	<u>290.74</u>
			568 <sup>79</sup> #





**Now all that is left to do is the**

**GOBBLING UP!**

**Enjoy an excellent, nutritious, delicious meal with locally grown turkey from farm to school. Gobble Gobble.**







**Laura Rowell Howard/Suamico School District, Nutrition Food Service Director and David Lee Schneider AmeriCorps Wisconsin Member of the Year 2022. Teamwork!!!**