



Creation Gardens

What Schools Want!

BRING FARM-TO-SCHOOL TO YOUR STUDENTS THIS YEAR! HOW CAN YOU PARTICIPATE?

TIER 1

We'll help you sub in local on one or more items you already purchase. We make it as easy as possible!

TIER 2

Take the Harvest of the Month pledge. Let us know ASAP which items you are menuing including quantities and dates so we can reserve your items.

TIER 3

Step up your local game. Gain purchasing power by joining other districts to buy several local items per week. Contact us to learn more.

TIER 4

Be an ultra-local champion. Contact us for a one-on-one consultation to build a custom local food program based on your district's needs.

Contact us at schools@creationgardens.com and ask for local!

We can also refer you to student-friendly recipes and resources for many items.

LET OUR LOCAL PRODUCE PROGRAM MAKE LOCAL SOURCING EASY FOR YOUR TEAMS

Our Local Food Connection team at Creation Gardens - What Chefs Want has years of experience helping schools and school districts add local products to their menus.



Farm to School menu items

Locally Grown for schools in Tennessee - Kentucky - Ohio - Indiana - Missouri - Illinois										
FRUITS	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May
Apples*										
Watermelon*										
Carrots*										
Corn*										
Cucumbers*										
Herbs										
Lettuces*										
Peppers*										
Potatoes*										
Spinach										
Summer Squash & Zucchini*										
Sweet Potatoes*										
Tomatoes*										
Winter Squash*										

*Sliced, individually wrapped, or ready-to-eat options available

Many more items available