



Philipsburg School Serves Montana Meal

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Philipsburg Students Are 'Upbeet' About Local Foods

Philipsburg School District's talented food service staff, Erin Moore, Food Service Manager, Ashley Luthje, Assistant Cook, and Substitute Kitchen Assistant Lynne Moore, served up a delicious Taste of Montana meal for school lunch on December 21, 2021 featuring the Purple Pirate Potatoes recipe being tested as part of a project led by Montana Team Nutrition. Montana grown foods covered the lunch tray! The beets, carrots, and cabbage were from Harlequin Produce in Arlee, MT.

Montana grown barley was donated to the school by local resident Irene Muchmore. The bison was from Montrail Bison out of Saint Ignatius, MT. Other Montana grown foods included: onions from Lowdown Farm in Moiese, potatoes from Bausch Potatoes in Whitehall, and Spartan apple slices from Home Acres Orchard in Stevensville. A fresh salad bar, homemade muffin and milk rounded out this amazing meal.



"Since attending MT Cook Fresh School Nutrition Institute in the summer of 2018 and learning about all the items that Montana actually produces within the treasure state, I have tried to buy as much local produce and products and share them with our student body. I know that for me growing up, I was never taught or shown to appreciate where the food I was being provided was coming from. We as school nutrition professionals have the amazing opportunity to help students build a better understanding of what all goes into producing/growing items by having our own school garden and students are getting the chance to actually do some of the work which in turn is helping them to build a healthier relationship with their food", said Erin Moore.



Students are learning about beets and bison through the Montana Harvest of the Month Program in which students explore where their food comes from. As shown below, Erin Moore shares a fresh beet with students so they can see the color and texture. The school has invited a local beet farmer to come to lunch and talk with the students in the spring.

Philipsburg is one of six school districts in the state working with Montana Team Nutrition to test recipes and conduct nutrition education featuring Montana grown and raised foods. This Montana Team Nutrition project, funded by a 2021 USDA Team Nutrition Grant awarded to the Montana Office of Public Instruction, is supporting the development of six recipes for use in school meal programs using ingredients from foods produced in Montana including barley, beets, bison, sweet cherries, and lentils. Recipes will be added to the USDA Child Nutrition Recipe Box allowing schools from across the nation to experience Montana flavors, recipes, and cultures.



Philipsburg School's Taste of Montana Meal featured Montana grown bison, barley, beets, apples, carrots, cabbage, onions, and potatoes. Amazing!

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