

## **Dear Chimacum Community,**

We have been happy this year to have available fresh local grown produce, fruit, and meat to cook with for the students this year. Where many school districts struggled to get food in because of supplies line issues we were able to access amazing food from local farms. Some of the fruit and veggies came from the elementary green house and garden in the fall. We also spend time in August freezing some of the local bounty of berries, tomatoes, other fruits and veggies to use for the school year. I thought you might like to see all the local farm that help us to create the meals we serve students. I am thankful for each and every one of these farms and business. I hope that next year will give us the time and the staff to broaden the use of the amazing bounty of the beautiful Chimacum Valley. Have a great summer. Margaret Garrett Director of Food Service and the food service team.

### **Chimacum School District Food Service Local Farm Suppliers**

#### **Red Dog Farm**

Lettuce, Mix Greens, Carrots, Stir Fry Greens, Beets, Squash, Radishes, Potatoes, Tomatoes

#### **Spring Rain Farm**

Tomatoes, BLUE BERRIES, Mix Greens,

#### **Finnriver Grain**

Whole Grain Flours and Pasta

#### **Finnriver Farm**

Red Leaf Lettuce, Carrots, Squash, Cucumbers, Tomatoes, Carrots, Blue Berries

#### **Short's Family Farm**

Beef Stew Meat and Burgers

#### **One Straw Ranch**

Ground Beef, Ground Pork, Cubed Pork

#### **West Brook Angus**

Ground Beef

#### **Mystery Bay Farm**

Yogurt and Cheese

#### **Chimacum School Gardens**

Tomatoes, Herbs, Lettuce, Watermelons, Cucumbers, Blueberries, Squash, Purple Sprouting Broccoli

#### **Chimacum Corner Farm Stand**

Fresh Fruit, Vegetables, Whole Oats, and Honey.

**If you are interested in subbing in the kitchen next year or in volunteering in August to help process local fruit and veggies please contact the district office or call me at 360-302-5807.**