

The Viking Café!

Solvang Elementary School
Farm to School Program

Solvang Farm to Cafeteria!



Viking Café....

- Solvang Elementary School's current food program began as only a ***dream*** twelve years ago.
- Once the program was established, an immediate partnership began with the SYVFVR and the Solvang School. It was very obvious that this was going to be something truly special....

Viking Café....

- In the fall of 2011 the Viking Café served it's first students! The estimation was to serve approximately 150 students. The first day we served 275! Today we now feed 3 schools, we average 555 meals per day all cooked from scratch.
- With our strong partnership with SY Veggie Rescue, we have served literally tons of free organic produce to the Solvang students. This has saved the food program thousands of dollars.

More importantly it has shown these children what real food is!!

Farm fresh local real food....

Farm Food Triage!



Solvang School Lunch!



Solvang Farm to School Lunch Tray Project

- From 2011-2013 we have processed a tremendous amount of fruits and veggies for the students at Solvang School.

36,000+ pounds!!!

so far.....

- Also “The Great Tomato Project!” occurred during the summer months of and The Viking café “processed” over 1,000# of organic heirloom tomatoes into tomato sauce for the school cafeteria every summer!!!!

Viking Café....

So now what????

What if Local farmers from across California could donate their gleaned produce to schools?

The goal is to take the model of the Solvang Elementary School and apply it to schools in California, and then around the country.

How do we do this?



Viking Café....

SHORT TERM GOAL-

Start by finding a chef/cook in a school system that is will to cook from scratch, or may be already doing it. This person must understand produce and how to “triage” all the unusual vegetables that come in, and how best to use them in different recipes for children.

Then develop a volunteer team. A team that could contact farmers and grocery stores for donations. It is important to have a realistic manageable goal initially. For example: choose 1 food item to improve that grows well in your community and focus on bring that into your food service program. Once that is established then choose others...this will ensure a successful new approach to creating a gleaning program for your school.

LONG TERM GOAL- Divide California up into regions and research what food types grow at certain times of the year.

Then systematize the farm gleaning program to local schools. Starting with California and moving east!



Solvang Farm to Café!



Viking Café....

Students at the Solvang School now eat 40% of their fruits and vegetables as organic, **not** mass produced from another state, or provided by government commodity foods.

More importantly, we are educating the students on how and what to eat. We are instilling a knowledge of healthy eating and how to take care of their own bodies that will last throughout their life time.

Santa Ynez Valley Fruit & Veggie Rescue **& THE FARMERS !** have certainly been our hero, and in no way could we do this project without their help, vision and amazing commitment. Every day we are incredibly thankful for our relationship with veggie rescue. Now the question is.....

First we are bringing this to all of S.Y. Valley...

then to all of California.....

then to the states across our United States!