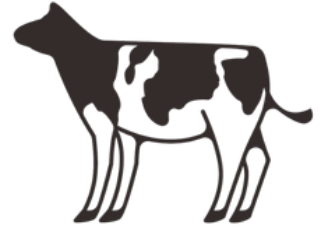


## HARVEST OF THE MONTH: DAIRY

### HIGHLIGHTS



- Healthy recipes for your school's food-service team
- Healthy Meals Incentives Initiatives offer innovative ideas for getting students involved in agriculture
- Dairy lessons in 4 Sullivan County districts



## CAFETERIA

### Harvest of the Month Recipes to Try

- [Breakfast Egg Rolls](#)
- [Broccoli Mac and Cheese](#)
- [Kale Citrus Salad](#)



*Broccoli Mac and Cheese ft.  
dairy, whole grains, AND veggies!*

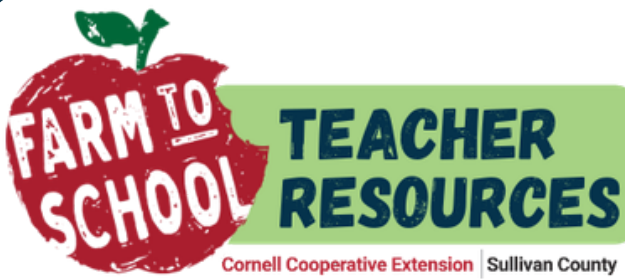
## COMMUNITY

### Find New Ways to Offer Local Vegetables!

Check out this video from the [Cafeteria Chronicles](#) about procuring local food.

School gardens can thrive year-round—even in cold climates. In Green Bay, Wisconsin, the Ashwaubenon School District uses hydroponic growing towers to produce about 300 pounds of lettuce every eight weeks, providing fresh greens for students while engaging them directly in food production and agricultural learning.

Source: [USDA Food and Nutrition Service](#)



# APRIL

## Newsletter

### IN THE CLASSROOM

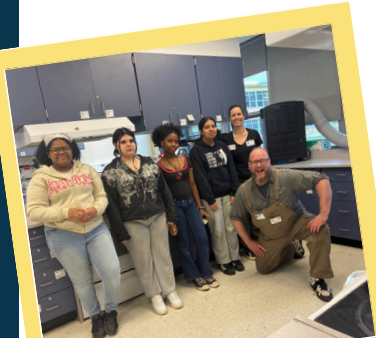
In April, CCE Sullivan visited 34 students at Sullivan BOCES, 24 students at Liberty Boys & Girls Club, and Fallsburg JSHS's after-school Cooking Club to share the cheesemaking process using local milk from Tonjes Farm. We also made herb butter with Ms. Diehl's 2<sup>nd</sup> grade class at Benjamin Cosor Elementary School and ice cream with Mrs. Ryan's Kindergarten class at Rockland Elementary School.



Mrs. Ryan's Kindergarten class makes ice cream!



Sullivan BOCES students say cheese!



Fallsburg JSHS Cooking Club



Sullivan BOCES upper elementary students say cheese



Tonjes Farm Dairy samples

### UPCOMING EVENTS & OPPORTUNITIES



May Harvest of the Month:  
Spring greens/Snap peas



Contact Joy Leon, Nutrition & Physical Activity Educator, to book an ag in the classroom activity session. Email [jll362@cornell.edu](mailto:jll362@cornell.edu)

