

MN FARM TO SUMMER WEEK

A Radish Adventure

This week is Farm to Summer Week, a statewide, summer celebration of #FarmtoSchool food and learning! MPS started our Farm to School program in 2013, and we take great pride in partnering with local farms to buy fresh, healthy foods that nourish our students and support our local economy.

To celebrate #MNFarmtoSummer Week, we are serving two local items in this week's True Food boxes! Local, free-range turkey burgers from Ferndale Market in Cannon Falls, MN and fresh radishes from Ed Fields & Sons, located in Harris, MN.

To find a MPS food pick-up sites near you, visit: cws.mpls.k12.mn.us/covid19

To learn more about MPS' Farm to School program, visit: cws.mpls.k12.mn.us/f2s_program



**The radishes in your food box had quite the adventure getting to you.
Try and put the story in the correct order.**

1. ___ The food boxes are driven to the 50 food pick-up sites across Minneapolis.
2. ___ Farmers thin the crowded seedlings to give space for the larger radish plants to mature.
3. ___ Students experience the crisp texture and zesty flavor of radishes; all grown and harvested here in Minnesota!
4. ___ Families prepare the radishes to enjoy raw or in a recipe.
5. ___ Sunlight and rain give the radish seeds nutrients to grow.
6. ___ The radishes are driven to the processing warehouse in Eagan, MN where they're washed and packed into bags.
7. ___ After 4 or 5 weeks of growing, radishes are harvested. To harvest, farmers lift the whole radish plant out of the ground, shake off the dirt, remove the green tops, and pack them into boxes.
8. ___ Families pick-up the food boxes.
9. ___ Farmers from Ed Field & Sons in Harris, Minnesota, plant radish seeds in rows, in a freshly tilled field.
10. ___ The radishes arrive at the MPS Culinary Center and are packed into the food boxes.

Answers: 1. G; 2. C; 3. J; 4. I; 5. B; 6. E; 7. D; 8. H; 9. A; 10. F



MINNEAPOLIS
PUBLIC SCHOOLS
Culinary & Wellness Services