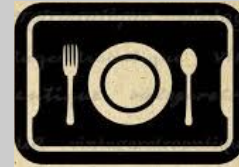


# *Buying Local in Western Mass*

A look at Chicopee & Springfield Public Schools &  
Regional Producers/Distributors



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**MASSACHUSETTS  
FARM TO SCHOOL**

# Agenda

- Who's on the call
- Introduce Greta (CPS), Andrew (SPS), Jeff (Arnold's Meats) & Karl (FB Foods/NE Made)
- Chicopee & Springfield Public Schools - Farm to School Background
- How to Get Local
  - Arnold's Meats
  - FB Foods/NE Made
  - Other Distributors



# Define Local

## Chicopee Public Schools

ChicopeeFRESH defines  
“Local/Regional” as “grown *and*  
processed

**1) within 250-miles of the  
school system** or

**2) within the New England  
states.”**

## Springfield Public Schools

A tiered system for prioritizing continuous  
improvement of purchases  
of food products grown, raised or harvested:

- **Hyper-local:** Springfield or Holyoke
- **Local:** Pioneer Valley (~Counties of  
Hampden, Franklin, and Hampshire)
- **State:** Massachusetts
- **Regional:** New England

# ChicopeeFRESH Local Stats & Vendors

Started with <1% local at beginning of Kendall Grant, now at 15% local (not including fluid milk), and 26% with fluid milk

We serve local because: It's fresher and more nutritious, reduces our environmental impact, and supports the local food economy



# Springfield Public Schools & Farm to School





# Springfield Public Schools

- 56,000 sq ft Culinary and Nutrition Center designed to produce high-quality food for Springfield Public Schools incorporating local purchasing, Farm to School, student education and economic development.
- Includes Production Kitchens, Cook/Chill, Produce Processing Room, Bakery, Processing/Packing Rooms, Training & Test Kitchen.



# Karl Dias - New England Made



- 2014 - In partnership with the Massachusetts Farm to School Project, Harvard University and Tufts University, engaged in a pilot program to produce 1,000 gallons of delicious marinara sauce made with locally grown tomatoes.
- 2015 - Produced 18,000 gallons of marinara, utilizing over 150,000 pounds of locally grown tomatoes.
- 2016 - Continue to make marinara for colleges and universities and has expanded to produce local apple sauce.



## Local Partnerships - That's How it Works

The produce we use is grown largely on family farms in Massachusetts. Some of the farms include Bars Farm in Deerfield, Wards Berry Farm in Sharon, Langwater Organic Farm in Easton, and Carlson Orchards in Harvard. It's all processed, cooked and packed locally at our facility in West Bridgewater, MA.



# How do we do it?



It takes approximately 800 pounds of apples to make 528 pounds of apple sauce.

To keep the apple sauce as fresh as possible, we peel our apples and cook them as fast as we can and pack the sauce in pouches that are better for the environment and take up a lot less space in landfills.

# Arnold's as Food Hub



Chicopee, MA



# Final Thoughts & Questions



To contact Greta Shwachman: [gshwachman@cpsge.org](mailto:gshwachman@cpsge.org)

To contact Andrew Stratton: [andrew.stratton@sodexo.com](mailto:andrew.stratton@sodexo.com)

To contact Karl Dias: [karl@fbfoods.com](mailto:karl@fbfoods.com) / 617-335-4468

To contact Jeff Katz: [jeffkatz@arnoldsmeats.com](mailto:jeffkatz@arnoldsmeats.com)

For more on [MA Farm to School Network](#) & Supply Chain working group contact  
Madison Walker, [mdurkee4@gmail.com](mailto:mdurkee4@gmail.com)