

# Farm to Table

## Local School Chefs Learn How to be Localvores

By Don Cuerdon, Director of Communications

### Farm Page



**The Windham Farm Chef Workshop, hosted by the Windham Farm Food Network, took place at The Putney School just before classes began this year.** The workshop “brought together chefs and farmers to share recipes and ideas and to strengthen the regional food network, which has been spreading deeper into the school food system,” said Howard Weiss-Tisman in his *Brattleboro Reformer* story on the event.

Hans Estrin '85, former Putney School science teacher and sustainability coordinator, started the Windham Farm Food Network two years ago with funding from the University of Vermont Extension Services. The purpose of the network is to get more local foods on the table at schools, restaurants, and homes. Local foods don't have to travel as far as those coming from large food distributors, thereby reducing the carbon footprint of eating.

This is radical stuff in the realm of restaurants trying to make a profit and schools trying to meet budget constraints. So the challenge is to get enough local chefs to make the leap to local foods so that prices can become more competitive with those of the grocery wholesalers shipping in tomatoes from California. The biggest reason for holding the workshop, says Hans, was to get everyone together to discuss their fears about switching to local foods and to see at least one example of a place that's been making it work for years.

After a tour of the gardens and barns, the assembled chefs prepared lunch for the school using mostly local produce, including dessert treats made from Green Mountain Orchard apples, picked just across the road from campus. Everything was delicious.

**LOCAL CHEFS TOURED THE FARM AND PREPARED LUNCH IN THE KDU WHILE LEARNING HOW TO SHRINK THEIR INSTITUTIONS' CARBON FOOTPRINTS.**

