



A Quarterly Newsletter from the NJ Department of Agriculture
Farm to Everything Program

NJ Farm to School Week Award Applications NOW OPEN!

Each year the NJ Department of Agriculture honors two schools, and one farm, which most exemplifies the partnership and collaboration within the Cafeteria, Classroom, and Community.

Farmer Recognition

2024 Application

Farms or gardens with a emphasis in agriculture education are invited to apply. Farmers can apply or community partners can work with a farmer to nominate the farm

"Cream of The Crop"

2024-2025

Rolling Application

Based on the Farm to School Rubric

Highest Scoring School Recognized

"Best in NJ Farm To School"

2024-2025 Application

Schools with a heavy emphasis in innovation in the Cafeteria, Classroom & Community invited to apply



Jersey Fresh Farm to School Spirit Week



Sept 22nd - 26th, 2025

Muddy Monday

✓ Plant seeds and watch them grow!



Tasting Tuesday

✓ Feature Jersey Fresh produce in a tasting or on the menu



Wellness Wednesday

✓ Become a "Farm to School" chef -use MyPlate and NJ Seasonality Chart & show us the menu you created



Traveling Thursday

✓ Map out how far your lunch food has traveled or plan a Farm to Table lunch using a NJ map



Farmer Friday

✓ Dress up as a farmer or tell us about your favorite NJ Farm or Farm Market



Tag us on Facebook and Instagram @farmtoschoolnj #f2sweek #jerseytastes or email your photos & stories to newjerseyf2s@ag.nj.gov

JERSEY FRESH FARM TO SCHOOL WEEK SEPT. 22nd - 26th, 2025

It's not too early to start planning for back to school. September is Jersey Fresh Farm to School Spirit Week. Show us your Farm to School spirit! For more information:



TOP TOMATO SUMMER 2025

SHINING A SPOTLIGHT ON THOSE MAKING
A DIFFERENCE IN FARM TO SCHOOL

Jennifer Hill
Agriculture Education Teacher

We're thrilled to celebrate Mrs. Hill as our Summer Top Tomato! Her passion for nutrition, agriculture, and education has made a flavorful impact on the students and staff of Maurice River Elementary School.

Through her collaboration with the Cafeteria, Mrs. Hill brings monthly tasting events that give students (Pre-K through 8th grade) a chance to sample a Jersey Fresh Harvest of the Month. Whether it's a crunchy veggie or a creative smoothie, each tasting comes with a delicious recipe from the [Jersey Fresh Farm to School Website](#) or through the [USDA Food and Nutrition Service](#).

After every tasting, students and staff proudly wear their "Taste Tester" stickers and join in our school-wide motto:

"Don't yuck my yum!"

Everyone then gets to cast their vote using fun coins in one of three tasty categories:

"I like it," "I love it," or "Not for me."

So far, the most requested favorite?

The Kale Smoothie! Yes, really!

Even students who say, "Not for me," often grab a copy of the recipe to share at home. Mrs. Hill's goal isn't just trying something new, it's building healthy habits, sparking curiosity, and encouraging family conversations around food. Families have shared that thanks to this program, their children are now eating and enjoying vegetables they once turned down. Success never tasted so sweet!

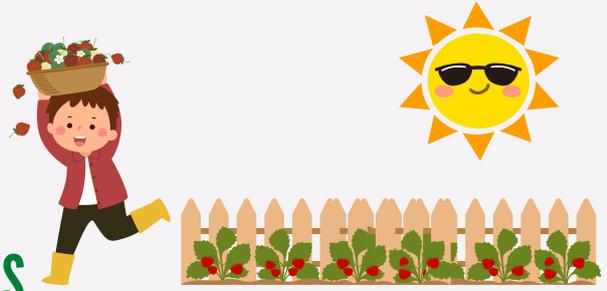
In addition to tastings, Mrs. Hill leads a weeklong Farm to School Spirit Week, packed with hands-on agriculture lessons and a special Farmer Lunch Day, where students dine and learn with real local farmers. But that's not all! Each spring, she helps organize our Annual Earth Day Celebration, inviting over 30 community presenters—including farmers, sustainable hobbyists, and organizations like FoodCorps—to inspire students with interactive sessions across every grade.

Thanks to Mrs. Hill's leadership, Maurice River Elementary School is growing more than just minds they're growing a community that values fresh food, local farms, and environmental stewardship.



JERSEY TASTES!

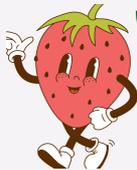
Strawberry Salsa



INGREDIENTS

CLASSROOM TASTING

- 3 cups strawberries finely chopped or pulsed in food processor
- 2 tablespoons fresh lemon juice
- 1 tablespoon extra light olive oil
- 3 tablespoons fresh basil leaves chopped
- 1/4 teaspoon salt
- 1 tablespoon sugar or honey
- Pinch of black pepper



DIRECTIONS

- 1 Preheat oven to 350 F. Mix together cinnamon and sugar and set aside. Spray a baking sheet with nonstick spray and set aside. Cut tortillas into triangles (you can stack them and cut them all at once!).
- 2 Lay tortillas on baking sheet and lightly spray with olive oil. Sprinkle cinnamon sugar mix over chips, flip, and repeat. Bake for 10-12 minutes or until crispy.
- 3 Mix together lemon juice, oil, basil, salt, sugar or honey and pepper. Add strawberries and toss until fully combined. Serve with the cinnamon chips and enjoy!

FUN FACTS!

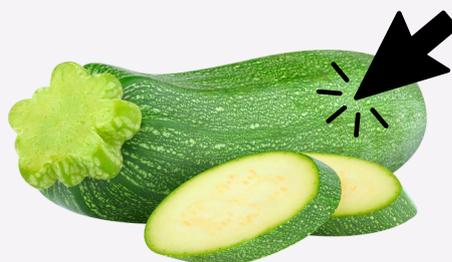
New Jersey strawberries are available from late May to early July, making them a highly anticipated summer fruit. Every strawberry has about 200 tiny seeds, and it's the only fruit with seeds on the outside rather than the inside. Just eight strawberries provide 140% of a child's recommended daily intake of vitamin C, making them both a sweet and healthy snack.

Jersey Tastes! Monthly Activity Center

June



July



August



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