

# FROM GREENHOUSE TO CAFETERIA

East Butler Public Schools serves as a pilot for Center for Rural Affairs' Greenhouse to Cafeteria program. Students grow vegetables in a greenhouse and deliver the food to the cafeteria. Instructor Shane Hennessy also serves as a resource for other schools.

"I like that this activity is not ordinary. It's outside of the classroom."  
-Morgan Osmera, sophomore



Morgan Osmera waters blooming plants. Students are responsible for weeding, cleaning, and watering beds, and harvesting vegetables.

"It's cool to have a connection with our lunch. We're able to eat the food we've grown."  
-Brittany Timoney, senior



"The food comes straight to the cafeteria, there is no in-between. And, the kids like lettuce."  
-Kathy Pelan, head cook

Students Illyana Hamicksburg, Alex Chritiansen and Brittany Timoney cut lettuce for the day's lunch and learn tips from Kirstin Bailey, Center for Rural Affairs project organizer. The greenhouse contains raised beds and a hydroponics growing system.

"We brag it up at lunch that we took care of their food. It's great seeing something you did."  
-Illyana Hamicksburg, junior



Head Cook Kathy Pelan receives lettuce from Brittany Timoney and Alex Chritiansen. She then distributes the greens to grades kindergarten through 12th during lunch.



Instructor Shane Hennessy helps students weigh lettuce before taking it to the cafeteria. The two bags totaled 3.25 pounds, which was the largest harvest so far in the school year. | Photos and story by Rhea Landholm