Norwich Public Schools

Processing for the Future
Started in September 2013

- Received funding from State of Connecticut, Department of Agriculture Farm Viability Grant
- Grant was for $49,999
- Our Food Service Department matched the funds
Funding was used for:

Double Steamer
Vacuum Sealer and Reach-In Freezer
Blast Chiller
Veggie Van

Provider Farm is going to school! We're really excited to work with the Norwich Public Schools adding fresh, local produce to school lunches! — with Kerry Mancire.
A view of the reach-in
Work done after hours
Everything is “processed” meaning

- Cleaned
- Chopped, shucked, peeled and/or blanched, cooked, mashed seasoned and cooled
- Portioned into bags
- Labeled with date, item, servings and who packed it
- Distributed to the schools
Then used in the schools

Menu can be based on what we have in stock in the freezers.

We have purchased and processed for the school year:

Summer squash, zucchini, corn on the cob, beets, green, purple and yellow beans, cauliflower, broccoli, blue hubbard squash, butternut squash, tomatoes, green peppers and carrots – all for later consumption.
Questions....

Thank you very much!