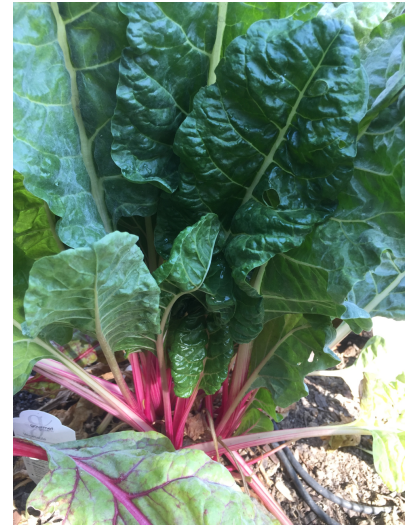


THE FRESH FOOD PROJECT IS RECRUITING!

Members of the Fresh Food Project will be contacting all of the Parent Teacher Organizations (PTO) to request some time on an upcoming PTO meeting agenda at your schools. We'd like to introduce ourselves and invite the PTO members to join as supporters or contributors. (Supporters give us "the thumbs up" from a distance while contributors join the fundraising efforts. A long list of Supporters is very important!)



We recognize that our PTOs are already donating significant amounts of money to enhance and support our respective schools. Because of this we plan on fundraising among the regions' largest employers and individuals around the nation and world who are committed to bringing fresh food to as many people as possible.

WHO?

The Fresh Food Project was started in 2018 by a group of Ralph Moody Parents. We want the same fresh cooked meals served to children like we did when we attended public school.

WHAT?

Build on the great work being done by the Littleton Public Schools' Nutrition Services team and transition to 100% From-Scratch cooking, upgrade equipment and facilities to support this transition, and develop a sustainable budget.

WHERE?

The Nutrition Services Department serves breakfast and lunch to children in every Littleton Public School. We'd love to have parents, community members, and supporters from Littleton, the local region, and around the world join the Fresh Food Project.

WHEN?

As soon as possible! The biggest barrier is a lack of funds and the fundraising effort needs to begin.

WHY?

Humans are learning more about the effect that food has on our psychological and physical health than ever before. We recognize that there is a link between a diet of fresh foods and better educational, emotional, and physical outcomes for people of all ages. Our kids deserve all the resources they need to succeed, and this includes fresh, nutrient-rich foods that are cooked fresh.

(That chard was grown in a Littleton front yard and is great when sautéed in a bit of bacon fat and lightly salted. Even a 6 yr. old gobbled it up.)