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William Penn High School

Our Superstars:

Karen Ferrucci- Agriculture Educator, Applcation Supervisor

Kathleen Pickard- Agriculture Educator

Toby Hagerott- Farm to School Manager, Owner Against the Grain Farm

Kelly Vaughan- Environmental Science and Agriculture Educator

Kip Poole- Culinary Educator, Director of The Crop Foundation

Mathew Vaughan- Cullinary Educator

Ian Baker- Cullinary Educator

Dr. Brian Erskine- Principal

Mr. Erik Jones- CTE Supervising Principal

Dr. Jeffery Menzer- Curriculum Director for Secondary Schools

Mr. Joseph T Laws III- Board President

Mr. Andy Evans- Colonial School District Transportation Main. Supervisor

Mr. Jim Evans- Head Custodian William Penn High School

Mr. Greg Wilson- Head of Grounds

Dr. Dusty Blakey- Superintendent

Dr. Lori Duerr- Assistant Superintendent

Dr. Franklin (Bud) Read- Assistant Superintendent

Mrs. Maureen Leary- Administrative Secretary to Director of Secondary Schools

Mrs. Paula Angelucci- Supervisor of Nutrition Services

Mr. Scott Schuster- Nutrition Services Specialist

Mrs. Tammy Roop- Nutrition Servlces Operations Manager

Ms. Ruth Arnold- Cafeteria Manager WPHS

Mrs. Mary Roth- Executive Director Delaware Greenways

William Penn High School

Mr. Ed Kee- Secretary of Agriculture – State of Delaware

Mrs. Shannon Huhn- Supportive Farm Volunteer and Nutrition Services Staff Member

Mr. Mike Popovich- University of Delaware Student Outreach Coordinator and Natural Resource Manager

Mr. Daniel Severson- Extension Agent Agriculture Education, University of Delaware

Mrs. Leanne Grubbs- William Penn High School Secretary

Mrs. Shannon Potter- William Penn High School Secretary

Mr. Frank Lusch- William Penn High School Teacher and Poultry Enthusiast

Mrs. Mandy Poe- Active Agriculture Parent

Mrs. Gloria Huynh-Ba- STEM College Counselor

Mrs. Rachel Handy- STEM College Counselor

Mrs. Loveita Moffett- STEM College Counselor

Mrs. Anne Marie Novak- Penn Publications

Mr. Mac Emerson- Construction Educator

Mr. James Zimmerman- William Penn High School Administrator

Mrs. Nancy Talmo- Business Educator

Mr. Ed Irvin, Mr. Larry Pike- Apiary Volunteers

Appendix: Item 1- Teacher Testimonials

Kip Poole: My philosophy boils down to two general principles. The first is demonstrating passion. When I enjoy the subject and enjoy teaching, it makes learning fun, and my students then pick up on the passion. Here at William Penn I'm lucky to show my students my passion through our Farm to School Program; we grow our vegetables, we harvest the product and then we cook. Not only is this demonstrating the true nature of Farm to Table but the students understand where the food is really from. In order to excite my students about the subject, I must also know how to express those feelings and excite them about the subject matter. Because culinary looks at interactions within a community, I make sure my students experience their very own community by being involved. Having the students involved with the farm spreads to the community. Children from urban areas need a little more structure and guidance in their education, since school may be one of the few places where things and life will be consistent in the lives; we tie our students immediately with farm and then to our community as a whole.

Matthew Vaughan: I love being a culinary arts teacher. I get to share my passion with the upcoming work force of the hospitality tourism industry. When you teach students to be great at hospitality in turn you teach them to be great citizens. Our program takes students that have never cooked a day in their lives and gives them the opportunity to work side by side with the best chefs in the area. This real life experience shows students what working in the hospitality industry is going to be like, so they can prepare themselves for the rigor that will be expected of them. I bring my experience of 20 years in the restaurant industry and try to share every bit of knowledge with my students to make them successful in life beyond high school.

Ian Baker: Going into this, my fourth year of teaching, I was skeptical to whether or not this was the profession for me to be in. I have been refreshed with being in this building and the things that we as a team take on are amazing. The students give me a fantastic reason to show up to work. There are some people I know who speak thru their social media and you hear the disgust they have with their job. I am happy to say that I do not have that feeling. The students at William Penn High School make it all worthwhile. I am so pleased to be in a place that has the vision that I once had for my previous school. The possibilities are endless here because we go until a wall hits and I have yet to see a wall. To think that I wanted chickens and fresh vegetables to pick from and we have that here. I wanted my students do a wedding once a year and if you look at our calendar of events you will see that we frequent weddings or events of that caliber. I jumped on a train that has a lot of momentum and I think that I just add to that momentum. It feels great to have students that are excited about learning. They challenge me because they get opportunities that are real world and those experiences are what make this culinary program grow. I see this program being discussed with top culinary programs in the worlds and that starts with commitment and true belief that we are doing what's best for the students.

Karen Ferrucci: Farm to School: such a simple idea. Take items grown BY students and give it back TO students. In realty we're giving them so much more. This program started prior to my arrival at William Penn High School, but it was definitely a major draw for inputting my application to Colonial. The project, even with all its sometimes exhausting moving parts, is worth all the sweat, tears, and yes

William Penn High School

sometimes blood. We as teachers always give our all to our students, but little did we know prior to starting this program, our collective "all" would include summer hours, late nights, driving tractors, planting seeds, learning to cook, educating the community, and so much more. Often we as teachers are easily wrapped up in our day-to-day "to-do's", but stepping foot on the farm and working with students from all curricular areas of focus, is a privilege and a pleasure to witness. Students teaching each other is the diamond in the rough of this project. Often the steps required to go from "Farm to School" are intricate, many, and difficult. Witnessing daily students coaching others, and using the knowledge they have gained from participating in the Farm to School program is truly why I started, and will remain a teacher here in Colonial. I look forward to seeing the program continue to grow to help students better themselves, and their local community. They are the true Superstars in their own education here in Colonial.

Kathleen Pickard: I love my job as a teacher and as a coordinator for the Penn Farm project of the Agriculture program here at William Penn High School! In that capacity, I have witnessed a fledgling Farm to School program with little support and very few tools turn into a project where the benefits for Colonial School District, the community and kids are endless.

After five years of growing and with the support of our District and the Community, we now bring fresh, local, organic produce into the Cafeteria system---all accomplished by our student body.

Attendance rates for Agriculture kids is high-- And why not? The shining star in keeping kids motivated to come to school is our FARM TO SCHOOL PROGRAM.

Students enjoy learning in the healthy outdoor environment while farming on Penn Farm. More importantly, kids in Colonial are eating healthy nutritious foods grown by their own hand.

The farm to school program is making kids aware of where their food comes from. We are teaching kids how to eat healthy and the importance of fresh, local organic produce. This year alone in our Farm to School efforts, our students planted, grew, maintained and harvested over 6 tons of vegetables on four acres of Penn Farm. This bounty went into our school cafeterias and propelled William Penn HS and Colonial School District into the national spotlight.

Through the Farm to School endeavor, we are changing the way kids think about food, nutrition and hunger. We are truly "Helping Kids Grow".

Kelly Vaughan: Although I have only been teaching for 3 years, my passion and excitement has grown for this program. I see students making connections between real life situations and content each day. When I started working here I was very inexperienced and nervous to make mistakes. I use this as an opportunity to teach my students it is ok to make mistakes and that is often how we learn. I always tell them not to be afraid to fail, but rather to be afraid not to try. Student effort is a huge piece of my job and I am constantly encouraging students to work hard and investigate things on their own. Students learn by doing which explains the success of the Inquiry based science model. I also want to keep things

William Penn High School

fresh and add in exciting activities to encourage learning. For example, this year I have already added in aquaponics and climate change culminating activities to the curriculum. It is the goal this smaller system will one day mirror the larger system proposed on the high school's property.

My plan is to continue projects and lessons such as these to show growth in my environmental science program and to encourage more students to take environmental awareness to heart. Environmental careers are on the rise and I hope my students will learn exciting topics to help them peruse environmental field jobs and majors after graduation. In the end the farm to school program provides a perfect avenue for students to gain hands on experience and see first-hand our impact on the environment, and the environment's impact on our cultural practices.

Appendix: Item 2- Principal Support Letter



William Penn High School
713 S. Bush Road, New Castle, DE 19709
www.colonialschooldistrict.org
P: (302) 523-7000
F: (302) 523-2625



Where Access Meets Opportunity

Brian M. Brubaker, Ed.D.

Principal
James J. Blumenschein
Deputy Principal

Assistant Principals
Terrence Starnello
Donald Gerardo
Lisa Browning-Moore
Katie Jones
Michele Roberts

September 13, 2016

To: Superstars in Education
From: Brian M. Brubaker, Ed.D.; Principal [Signature]
Re: William Penn High School "Farm to School" Program

It is my honor to submit my full support and recognition for our farm to school program at William Penn High School. It is one of the state's most unique high school programs that directly impacts hundreds of students, each year, preparing them for college and careers. This program connects school degree programs (Agriculture, Culinary Arts, Environmental Science, Business & Finance, Media Arts) with our district food and nutrition division, all while promoting healthy foods and living styles to teenagers.

Approximately six years ago, our school made a renewed commitment to provide access to opportunities for our students. Using resources from district office, community, businesses and our own instructional staff, our school developed a new approach to high school education. We wanted to make sure that all courses were connected and that the student experience was meaningful. The outcome was a new offering of 20 different degree programs for students. What remains unique about this approach, is that (just like in the business world) many of our programs made natural connections. Our Penn Farm program is a great example of this.

We have developed a partnership with Delaware Greenways and lease land at Historic Penn farm (adjacent to our school). Our agriculture students work with our culinary and environmental science students to develop, manage, and grow acres of crop production. Students then prepare produce for our own CSA, our own restaurant (Penn Bistro), and sold to our own district Nutrition Services, then prepared for daily school lunches - our own approach to FARM TO SCHOOL!

Our approach was so successful that we were financially recognized by the USDA for our efforts to put fresh vegetables (grown and managed by our own students) into school lunches. The district also realized the benefits and awarded us with a full time farm manager, supporting both Nutrition Services and our Agriculture teachers.

This program has a tremendous impact on student achievement and student life styles. Many different students are connected to this program. It would be difficult for an outsider to identify who's agriculture, who's business, who's culinary, and so on. Our students follow a business model of supporting innovation, creating meaningful products, exploring marketing & sales, and engaging in continuous improvement. Our end result - higher student engagement, higher graduation rate, and lower dropout rate. Our students graduate college and career ready and have a plan for life beyond high school graduation.

I am confident that this program will continue to grow and impact all students that pass through our school. It has the support of the community and local businesses and will continue to be a model in our rethinking high school education platform.



@colonialschools



Colonial Schools District



Colonial Schools District



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Appendix: Item 3- Student Testimonials

Jordan West –Culinary Student- I enjoy the Farm to School program here at William Penn because it allows students like myself to experience a sustainable way to be a chef. Anyone can cook if they really put their hearts to it, but not many upcoming chefs have the opportunity that we have at William Penn. We learn about what ingredients are available in different times during the year and how that effects price. We learn how to manipulate each recipe based on the ingredients available. This is essential not only to being a chef, but creating a new way of that would make this country more sustainable. Our farm to school program gives us the knowledge we need to make a difference in the generations to come. We are showing schools a better way to reincorporate agriculture into our society. We set the precedence for other schools that will lead to changing our schools forever.

Nicole Webb- Agriculture Student- What I like most about the Farm to School program here at William Penn, is giving back to the community. During the school year the William Penn Ag students planted the crops for the summer. It was that summer that I realized what a great program we had. I worked on the farm, and almost everyday we were harvesting. We provided the greens, carrots, and squash for the summer feed program. The summer feed program allowed students to get free lunches that worked and camped at the William Penn. The culinary program created the amazing meals that were given out. Our produce didn't stop there, during the week a van would go to neighborhood and give our produce to them. Giving back our produce really made an impact on both our lives and the their lives getting the produce. Not only does giving back makes a difference, but it also helps give us a name. Everyday someone is hearing about us and what we do which is anything ranging from giving back or just about the products grown on the farm. Not only were we giving back, but we were promoting Agriculture and our experiences through our farm fresh vegetables and meals. The farm to school program all starts with the Agriculture student that plant and pick the vegetables.

Laura Hernandez- Agriculture Student- The farm to school program to me is a very smart way to be resourceful, active, local, and healthy in our agriculture and culinary program. Why is this such a great thing? For one we get to see what goes into our food. In our program specifically we have no pesticide, insecticide, or herbicide, but in other farms they tend to use a lot of chemicals that aren't always open for the public to know. Another key thing is we get to learn how to cultivate and use our vegetables and fruits to the fullest. We learn what season is good for what plant and how to pick it in order to continue maximum growth. Along with that what way to cook it to use every single piece of that plant possible. So we get to learn real world skills on how to have our own garden/farm and even be our own cook. Some of those skills are simple things such as mowing, weed whacking, harvesting, storing, cooking, and more (yet they are all necessary to grow). It's that hands on experience that makes this program worth wild. This knowledge will continue to stay with you as you grow and be helpful throughout your life. To put it in a nutshell its benefits everyone involved in the program, especially if you take full advantage by working on the farm or in the culinary in school and during the summer. Yet that is only the view of me who is in the program. Anyone on the outside (students or staff) of it receiving the end result of all the

William Penn High School

work sees and taste the difference. The farm to school program all starts with the programs here at William Penn.

Jesus Garcia (Senior Culinary) – The reason why I like our farm to table program at William Penn High School is because everything is local and fresh. Also, it's easy to get to and it helps the local farmer and the community. Moreover you know it's fresh because its picked at its time and it doesn't travel except right to your kitchen.

Beatriz Balderas (Senior Culinary) – The Farm to Table program is such an amazing initiative that I wish could be spread to many more schools because it allows students to learn about something that truly matters to them, Which makes fun and interesting. Since we grow our product, we are exposed to the process that it goes through and this opens our eyes to the things that happen to our food beyond the grocery store. It makes us value the product a lot more because it is us who is growing it. Knowing that the food is fresh is something I along with many others value a lot. It is exciting to know that this program allows us to have real fresh product in our meals.

Kassiella Cameron-Environmental Science-The farm to school program makes lunches healthy. We do not have to rely on other places to give us fresh produce. I really enjoy picking fresh food from the farm. Students enjoy working on the farm because it's nice to be outside and see where your food comes from.

Appendix: Item 4- Press Coverage

The screenshot shows the Facebook page for 'The Farmer and The Chef'. The page header includes 'Like', 'Message', 'Save', and 'More' options. A navigation menu on the left lists 'Home', 'About', 'Photos', 'Likes', and 'Posts', with a 'Create a Page' button below. The main content area features a post titled 'The Farmer and The Chef' with a red circle around the text: 'And the winners are... First Place: Chefs Kip Poole, Matthew Vaugh, Ian Baker, and Students from William Penn High School (Delaware) with Penn Farm / Against the Grain Farm'. Below this, it lists 'Second Place: Chef William Wallen from Grain Craft Bar + Kitchen with Fair Weather Farm at Fairmu' and 'Third Place: Chefs Tom Craft and Donnie Stephens from Food Bank of Delaware with Phillips Mushroom Farms'. It also mentions 'The Newcomer award goes to: Chef William Wallen from Grain Craft Bar + Kitchen' and 'The Best Decorated Booth goes to: Milburn Orchards'. The post has 'Like', 'Comment', and 'Share' buttons, and is attributed to 'Dan Becker and 46 others'. On the right side, there is a search bar, a notification that '1,416 people like this', and an 'Invite friends to like this Page' button. Below that is an 'ABOUT' section with links to ask for the page's address, phone, and hours, and a website URL 'http://www.thefarmerandthechef.com/'. At the bottom right, there is a 'PHOTOS' section with a right-pointing arrow.

William Penn High School



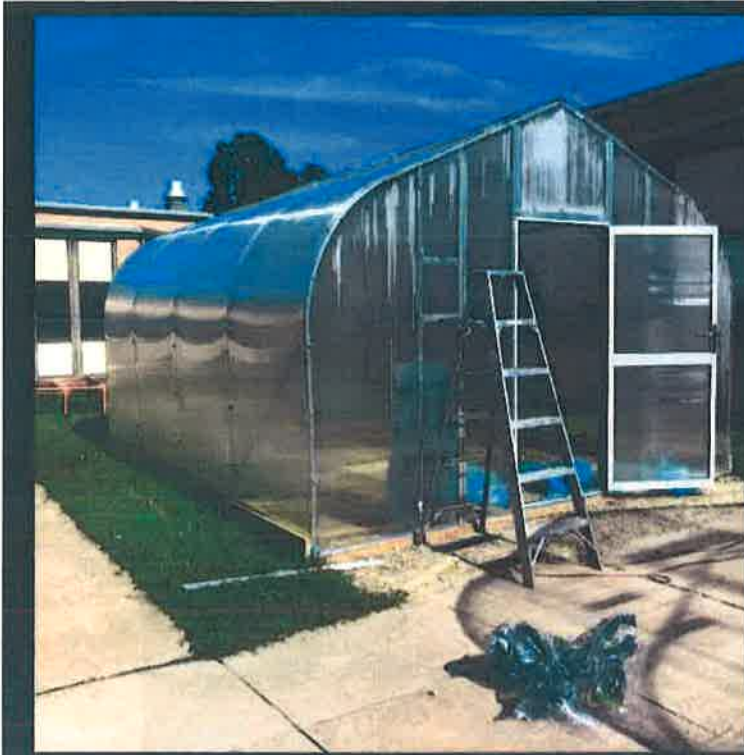
Colonial School District Agriculture added 10 new photos.

April 20 · 🌐

WPHS environmental science and Ag courses teamed up to celebrate EARTH DAY today! We planted cone flowers and milk weed around our campus to entice pollinators to visit more often! These plants were donated by Mr Daniel Becker an English teacher at WPHS who grows native plants from seed each year with his family. Little efforts, big change! Thanks Mrs Kelly Vaughan for putting it all together!!!!



William Penn High School



Colonial School District - New Castle, De

Page Liked · October 12 · 47

Greenhouses are being installed at George Read to continue our middle school redesign efforts #netde #edude #powerofwecsd

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Albums > Penn Farm Day wa...

Penn Farm Day was a Hit!

110 Photos · Updated about a month ago

What a great day for 8th grade students to spend time down on the farm. Thanks to a presenter from the Delaware Humanities Forum, students got to hear about "The Amazing Hannah Penn, * third wife of William Penn. After getting a little history lesson the kids went around Penn Farm to participate in hands-on activities that included harvesting crops. Planting seeds of knowledge the fun way...that's the way we do it in Colonial National





Connecting Agriculture & Culinary

Across the United States there has been increasing awareness that school gardens can play a crucial role in the learning process and contribute to student health. The WPHS "Farm-to-School Garden" will utilize approximately four acres of the historic Penn Farm to create a student operated fruit and vegetable production unit which will provide produce for utilization in the William Penn Culinary Arts (Penn Bistro). This project will utilize sustainable farming practices with an emphasis on organic farming methods and the application of modern farming technologies on a small scale. Penn Farm is a student opportunity to see the connection among agriculture, technology, and food & nutrition.



William Penn High School Penn Farm Project

713 E Basin Road
New Castle, DE 19720
302.323.2800

<http://pennfarm.info>



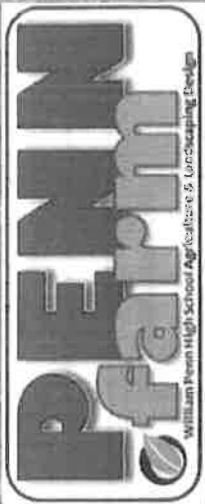
HISTORIC PENN FARM
Cultivating Awareness · Connecting Communities
A Farm For Our Times

CONTACTS:

Kathleen Pickard, AgriScience Teacher
kpickard@colonial.k12.de.us

James Ryan, AgriScience Teacher
jryan@colonial.k12.de.us

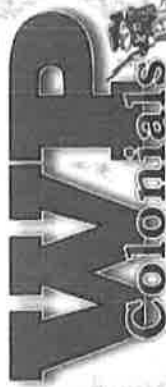
Michael McGrath, Farm Manager
mhmcgrath@gmail.com



WILLIAM PENN HIGH SCHOOL PENN FARM PROJECT



Connecting students to
agriculture, communities,
and history



Colonial SCHOOL DISTRICT
Every Student College & Career Ready

○ PENN FARM PROJECT ○



Landscaping design at the historic farm house

○ Connecting students to agriculture, community & history ○

The high school is launching a new effort to bring students onto an active farm. There, students will learn the practical aspects of modern food production, high tech science in a variety of disciplines and have a "hands on" experience with business that will prepare them for higher education and a demanding employment market. It's also an opportunity to educate students that today's farming business is sustainable and high-tech – and has a serious impact on both local and global economies.

With student involvement, Penn Farm is bringing back William Penn's idea of securing farmland to support the prosperity of the local community. This cooperative is a project

driven by the partnership among Colonial School District, Trustees of New Castle Common, and Delaware Greenways. Hands on student activities will be focused into three types of programs:

Community Supported Agriculture (CSA)

Farm to School Garden

Historic Gardens



Located adjacent to the high school property, the Penn Farm Project creates a natural connection between the high school and its community, and an opportunity to link curriculum and real-life experiences for our students. Penn Farm is an unique experience to improve teaching & learning beyond the classroom.

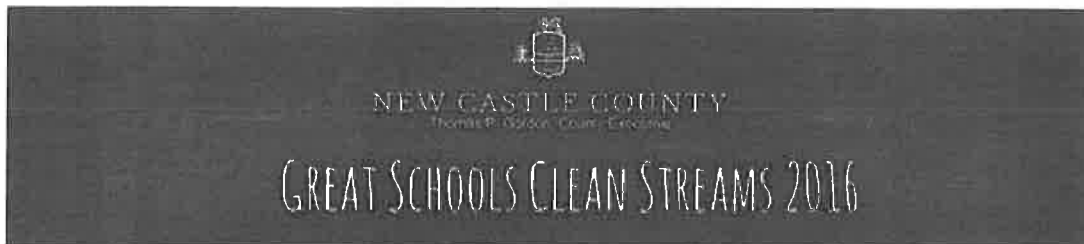
HISTORIC PENN FARM MISSION STATEMENT

To be a model of sustainable urban farming, resource conservation, and healthy communities; to provide the community with local, natural/best practices produce, access to nature and recreation, opportunities for educational engagement; serve as a place to gather, celebrate and exchange; and to further preserve the farm's historical significance.

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Odyssey Charter and Christ the Teacher win the Great Schools Clean Streams pledge drive!

[View this email in your browser](#)



8,014 Pledges! Wow! Thank You!

Dear Resident,

Happy Earth Day! Thank you so much for doing your part this year and pledging to "can the grease" pledge on behalf of the school you selected.

The pledge drive is now closed and we collected 8,014 pledges. That's more than triple the number of pledges we collected in the 2015 campaign!

How much cooking fat, oil, and grease will this keep out of our sewers? A lot! Using USDA numbers, we estimate that 8,014 people use more than 600,000 pounds of that stuff per year. And thanks to you and your pledges, none of that will end up in our sewer system and pollute our waterways.



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We have screened the pledges for irregularities and to remove duplicate email addresses. Here is the final list of winning school and the cash prizes they will receive:

Public and Charter School Category:

- First Place, Odyssey Charter School, 1048 pledges, \$1,500
- Second Place, Cab Calloway School for the Arts, 948 pledges, \$1,000
- Third Place, William Penn High School, 728 pledges, \$500

Private School Category:

- First Place, Christ the Teacher Catholic School, 478 pledges, \$1,500
- Second Place, Holy Angels Elementary School, 341 pledges, \$1,000
- Third Place, Caravel Academy, 326 pledges, \$500

Runners Up (All receive \$200)

1. Linden Hill Elementary School , 424 pledges
2. Forest Oak Elementary School, 367 pledges
3. Brandywine Springs School , 323 pledges
4. Sanford School, 296 pledges
5. MOT Charter School, 292 pledges
6. All Saints Catholic School, 254 pledges
7. North Star Elementary School, 221 pledges
8. Newark High School, 148 pledges
9. St. Elizabeth Elementary School, 147 pledges
10. The Tatnall School, 141 pledges

Please Help Us Do A Better Job Next Time

Would you please take a few minutes to tell us about your experience with Great Schools Clean Streams? We'll use your feedback to improve future public awareness campaigns.

[Take Our Survey](#)





***Voted Top Farm to
School Program in
DELAWARE***

New Castle, DE,
May 24, 2016 -
USDA's Food and
Nutrition Service
recently awarded
Colonial School
District a "One in a
Melon" award for
administering an
exemplary farm to
school program.
One school district

per state was selected for the award by receiving the most public nominations.

"Nothing better than being named One in a Melon!" says Paula Angelucci, Supervisor of Nutrition Services

From March 15 - April 15, parents, teachers, community stakeholders, and students were

invited to visit USDA's Farm to School Census website and nominate their favorite farm to school program to receive the award. According to the Census, 24 Delaware districts have farm to school programs, and a total of 5,254 districts participate across the U.S.

Colonial School District has been participating in farm to school since 2010. Colonial school district began by purchasing Delaware grown fruit and vegetables, to now having 5 school gardens and the Penn Farm.

Today, approximately 10,000 children: "are exposed to local foods in their school meals and snacks at Colonial School District every day and also participate in farm to school programming." In the future, Colonial hopes to expand the number of school gardens and extend the growing season of the Penn Farm. Colonial believes in the sustainability of these programs and has recently hired a Farm to School Manager who will coordinate these efforts.

Farm to school programs help kids form healthy habits, learn where their food comes from, and develop an understanding of the importance of nutrition and agriculture. Results of the 2015 USDA Farm to School Census show that schools with robust farm to school programs report reductions in food waste, higher school meal participation rates, and increased willingness of the students to try new foods, notably fruits and vegetables. Census results also show that U.S. schools invested nearly \$800 million in local food from farmers, ranchers, fishermen, and food processors and manufacturers in the 2013- 2014 school year, which is money going directly back into local communities.



School food service staff at Colonial School District have noticed a number of benefits to participating in farm to school initiative's, including increasing accessibility to locally grown products, student acceptability and increased consumption of fruits and vegetables.

For more Information about Colonial School District's farm to school program, please contact Paula Angelucci, apaula.angelucci@colonial.k12.de.us.

 Facebook 0  Twitter 1  Google+ 0

The Colonial School District shall not discriminate in its employment practices or its educational programs and activities of students on the basis of race, creed, color, religion, national origin, age, sex, sexual orientation, domicile, marital status, disability, genetic information, veteran status, or any legally protected characteristic. Persons having inquiries regarding Title VII of the Civil Rights Act, Delaware Employment Discrimination laws or Americans with Disabilities Act (ADA) may contact the Human Resources Division at 302-323-2712.

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New food on the horizon for New Castle County kids

Saranne Hale Spencer, The News Journal 9:06 a.m. EDT July 9, 2016



(Photo: SUBMITTED PHOTO)

Kids in New Castle County are trying some new vegetables this summer.

And they get to vote on them.

Children who participate in the produce-centered program, which is running alongside [the Colonial School District's Summer Food Program](http://www.colonialschooldistrict.org/schools/willampenn/summer-food-program/) (<http://www.colonialschooldistrict.org/schools/willampenn/summer-food-program/>), are introduced to a new vegetable each week. After they try it, they drop a card into one of two buckets labeled "yum" or "yuck."

The program began with kale for the first week – it started at the end of June – and moved on to radishes for the second week, said Paula Angelucci, the nutrition services supervisor for William Penn High School who is overseeing the program.

Next up on the menu are beets, which will come in cupcakes and a beet and feta cheese salad; followed by cucumbers, which will be in sandwiches and pickled in dill; finishing with tomato, which will be served as caprese canape and fresh salsa.

So far, most responses have gone into the "yum" bucket, Angelucci said.

That came as somewhat of a surprise. But, it's also a testament to the district's push for having gardens at some of its schools, she said, explaining that one child at the program on radishes told her that they grow them in his school's garden, so students have them in their salads.

"I was like, 'yes!'" she said. "Now you see things paying off."



(Photo: SUBMITTED PHOTO)

The district's high school embodies that approach to learning – it is split up into different areas of study, two of the most popular are culinary and agriculture. The school uses four acres of the 117-acre Historic Penn Farm (<http://delawaregreenways.org/news/>) to have its agriculture students grow vegetables, which is where the vegetables used in this summer program are grown.

Students from the culinary program are preparing the foods for the children to try every week. OUR BEST OFFER
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When organizers were planning the program, they wanted to keep it simple and fun so that students would stay engaged. SUBSCRIBE NOW
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"It's very elementary," Angelucci said. "Whether you're 3 years old or 10 years old, you can judge."

It's also a good way to get parents involved in exploring healthy food options, since they often accompany their children to the program, she said.

They've been getting up to 25 children coming to the program, she said, but they'd like to bring in more.



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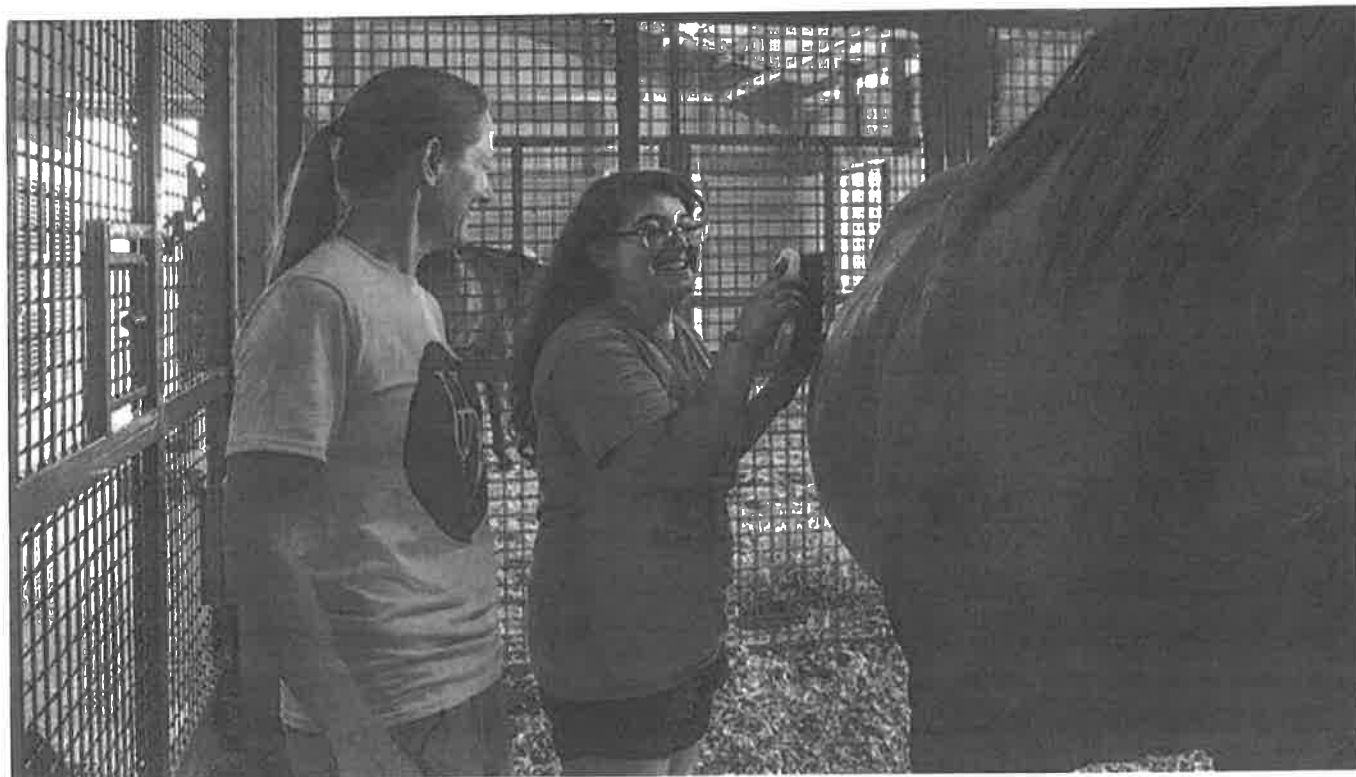
In addition to voting, the kids who participate also fill out survey questions about the foods and vegetables, which will be tabulated and analyzed after the program finishes, Angelucci said.

The program is held weekly at:

- Castle Hills Elementary School, 502 Moores Lane in New Castle, on Tuesdays from 11:30 a.m. to 12:30 p.m.
- Eisenberg Elementary School, 27 Landers Lane in New Castle, on Wednesdays from 11:45 a.m. to 12:30 p.m.
- McCullough Middle School, 20 Chase Avenue in New Castle, on Thursdays from 11:30 a.m. to 12:15 p.m.

Contact Saranac Hale Spencer at (302) 324-2909, sspencer@delawareonline.com (mailto:sspencer@delawareonline.com) or on Twitter @SSpencerTNJ.

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The University of Delaware's Amy Biddle works with a student from William Penn High School on UD's farm.

EARLY AGRICULTURAL EDUCATION

Article by Courtney Messina | Photo by Kathy F. Atkinson | September 06, 2016

High school students get hands-on experience at UD's Webb Farm

For six weeks over the summer, students from William Penn High School in New Castle, Delaware, had the opportunity to learn the ins and outs of agriculture thanks to a partnership between the high school and the University of Delaware's College of Agriculture and Natural Resources (<http://canr.udel.edu/>) (CANR).

The idea was facilitated by Brian Erskine, principal of William Penn, and is now led by Mike Popovich, natural resource manager at CANR, and Kathleen Pickard and Karen Ferrucci, William Penn High School Agriculture Teachers and Penn Farm Summer Program Coordinators.

The students visited every Wednesday to learn something new within CANR, such as how to milk a cow, manage poultry and make ice cream. The work at UD was complementary to their summer work routine at Historic Penn Farm, where they manage a four-acre vegetable plot.

As part of the program, the students also toured UD's Webb Farm and had a scavenger hunt where they got to know the animals around the farm and discovered all that the farm has to offer, such as a registered Angus cattle herd, a flock of Dorset sheep and an equine herd.

They then were introduced to the delicate process of ice cream making, led by Rolf Joerger, associate professor in the Department Animal and Food Sciences (<http://canr.udel.edu/anfs/>), and Melinda Shaw, manager of the UDairy Creamery (<http://canr.udel.edu/udairycreamery/>).

The students were shown the science behind getting ice cream just right, and the creamery tour gave the students a little taste of food science, as they learned the ingredients and the science that goes into making ice cream.

Through the summer program, students learned all about the opportunities available at CANR. "William Penn's developed agriculture program is unique in northern Delaware. We are fortunate to have the opportunity to allow for exploration of the curriculum we have here at the college. Our hope is that this is the first step in a much larger partnership," said Popovich.

"For me, it is just an awareness of what we have to offer here. Not only do we have a farm, but also the scale and variety, and the welcoming atmosphere," said Amy Biddle, assistant professor of animal and food sciences, who helped host the Webb Farm visit on July 27.

"Once you meet the people, it becomes more real to the students – they can recall professors and students that they've met."

At William Penn High School, between 300-350 students are enrolled in the Agriculture Program during the school year. In the summer, those students working on the farm are paid interns through a cooperation with New Castle County.

Students are introduced to agriculture through an introductory agriculture class, where they learn the basics of agriculture. If that piques their interest, they can take more classes related to areas of plant and animal science, such as equine science.

As they take more classes, students are eventually introduced to Historic Penn Farm, located adjacent to the high school in New Castle, where they get hands-on practice with farming. Students learn germination, husbandry, and harvesting techniques.

"I think it's cool for them to see the application of what they have been taught in class being put to use. Being a UD alumnus myself, I use a lot of stories for examples, and for them to be able to see everything put into action is definitely very exciting," said Ferrucci.

Laura Hernandez, a junior at William Penn and vice president of the school's FFA chapter, only knew how to start a basic garden until she started taking the agriculture classes at the school and fell in love with the field.

"I've always loved animals. I had birds, dogs, even chickens at one point. I found out the school had an Intro to ag class, took the class, and the teacher encouraged me to join FFA. I became secretary sophomore year and now I'm going to become vice president for my upcoming junior year," said Hernandez.

Hernandez hopes to continue pursuing agriculture and eventually have a career with animals, looking to have her own traveling veterinary business for farm animals.

Not only do students learn about farming on Historic Penn Farm, they also get community service experience as well. With the produce they harvest, the vegetables are prepared and preserved for use in their own cafeteria, the community summer feed programs, as well as use in William Penn's culinary courses.

The remainder of the produce goes toward community supported agriculture (CSA), where shareholders pay a one-time fee and in exchange receive a bag of freshly harvested items every Tuesday for the entire summer.

"It's important for them to realize just how much agriculture has to offer and plays a part in our everyday lives: biosecurity, health, technology. Also, getting all the hands-on experience really helps the students realize what they want to do, and also gives them the confidence for dealing with animals and everything else. They deal with something hands-on almost every day – farm equipment, animals – they use it and love it every day," said Ferrucci.

The following summer research students assisted Biddle and helped to make the William Penn visits possible: Justin Berg, a senior in UD's College of Arts and Sciences, Brian Chambers, a CANR senior, Hailey Siegel, a CANR senior; Haley Nelson, a CANR senior; Maryn Jordan, a CANR senior; Tesa Stone, a CANR sophomore; and James Madlock and Greg Patterson, both of Cheyney University.

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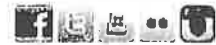
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Delaware's Congressional Delegation Announces USDA Grant To Colonial School District To Connect Local Students And Farmers

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WILMINGTON, Del. — Today, U.S. Sens. Tom Carper, Chris Coons, and Representative John Carney (all D-Del.) announced that Colonial School District has been awarded a U.S. Department of Agriculture Farm to School grant to help students connect with local farms and ensure that they have access to healthy foods.

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Colonial School District will receive \$100,000 to partner with Historic Penn Farm in New Castle. Students at William Penn High School will have access to the farmland, and will participate in the entire process of planning, growing, and processing foods. That food will reach approximately 10,000 students in Colonial School District through its breakfast and lunch programs.

"Teaching students hands-on skills when it comes to growing and preparing healthy food is a skill that will serve them well over a lifetime," said Sen. Carper. "It was not that long ago that I toured William Penn and got a chance to see its first-class culinary program. With the addition of this federal grant to help the farm to school table program, it will be even better, serving healthy food choices to nearly 10,000 students. This is a great use of federal dollars and a program I am happy to support."

"Learning by doing is one of the great pleasures in education," said Sen. Coons. "Making sure to eat healthy meals every day is challenging and this grant will help students make healthier choices by building nutritional learning into their education. William Penn High School students will gain the hands on experience of not just growing crops, but the experience of planning, growing and processing foods, creating new menus, and placing healthy foods directly into school nutrition programs throughout the district."

"Colonial School District has put together a very innovative plan that teaches students important lessons in agriculture and business," said Congressman Carney. "This partnership with Penn Farm gives students more access to fresh, healthy food, teaches them where that food comes from, and supports the local agriculture industry. I can't wait to visit and try some of it myself."

Dr. Dusty Blakey, Colonial School District Superintendent, added, "This is a great opportunity to promote career readiness to our students, connecting our Agriculture and Culinary Arts degree programs with our own District Division of Nutrition to promote nutrition in our schools – a true farm to school to table program. In short, William Penn High School will plan, operate and grow crops, bring to our culinary students for food preparation, and sell to our school cafeterias. This grant represents the true food cycle, connecting agriculture to business, all while promoting healthy living styles."

Colonial School District's proposal was one of 82 projects selected spanning 42 states and the U.S. Virgin Islands. According to the USDA, school districts participating in farm to school programs purchased and served over \$385 million in local food in school year 2011-2012.

###

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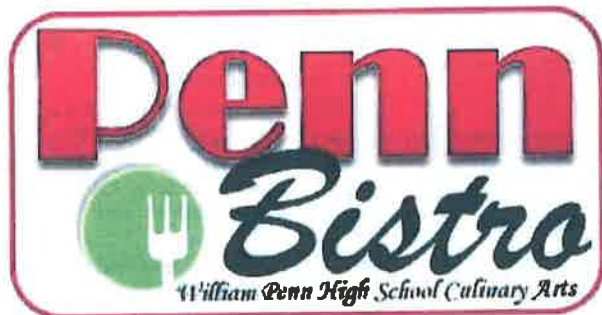
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About ESYP

Kip Poole



We are an active member of the ESYP



I am the lead culinary instructor at William Penn High School in the Colonial School District (New Castle, DE). We are fortunate to have the state's only true "farm to school to table" program. Our agriculture students manage and produce four acres of crop production (Penn Farm) that feeds our Culinary Arts program and restaurant/catering business (Penn Bistro). All programs are on campus and managed entirely by our students.

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Culinary program at William Penn 'reinvents' high school

By Amy Cherry 6:05am, September 16, 2015 - Updated 3:39pm, September 16, 2015



Students prepare to make all kinds of ethnic cuisine inside Penn Cafe.

The Vision 2015 plan looked at different ways to develop learning for the next century. One success story from the last decade is the state's Pathways to Prosperity Initiative that's "reinvented" high school.

William Penn High School takes its mission of ensuring kids are "college- and career-ready" pretty seriously.

"(We're taking) traditional classes that have been part of high school since the inception of high school, but blending them with career-focused classes," said Principal Dr. Brian Erskine.

That's why students and visitors walking through the school's doors will see a self-sustaining cafe with chef-turned-instructor Kip Poole, who's training future chefs.

"(We cover) foodborne illnesses, cooking methods, ways to use knives, and then we get into the baking and different kinds of food," said Chef Kip Poole.



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Poole was the former chef at Harry Savoy's Grill and Seafood. He's teaching under the curriculum "Pro-Start," developed by the National Restaurant Association. Carrie Leishman, Executive Director of the Delaware Restaurant Association said 2,000 students are enrolled in the state.

"We're now the model for all of the pathways in the state because it's working really well," said Leishman.

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This month, William Penn's restaurant has been transformed into a European-style cafe, serving tasty French cuisine ranging from ham and homemade ricotta to creamy creme brulee.



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"The culinary--we couldn't do it without the produce from the agriculture kids; we couldn't do it without the art students; we couldn't do it without the French teachers, who help us out with the menus--so really, we're building as a team, not just the culinary (side,)" said Poole.

In addition, students from carpentry make the tables for the cafe.

Inside Penn Cafe's Le Chateaubriand a select few students wear black jackets to signify excellence. Many wear white to symbolize they're still learning.

The program is successful because students are learning from industry-level instructors.

"I always wanted to do this, ever since I was younger," said Michael Mills, who's in his third year in the program. "When I was a freshman, I was so glad to hear that they had a culinary program so I can just practice and see what I like. I love this--I love doing this."

Jadaya Hayden came to William Penn just for their culinary program. She's loved cooking ever since watching the Food Network as a young girl with her mom, and just returned from a once-in-a-lifetime cooking internship in Amsterdam.

"I worked in a restaurant called Johannes, and basically they put me on the schedule, and I went in and did 14-hour shifts. I did the cold side for one-and-a-half weeks, and then I moved to the hot side of the kitchen, so I was all around seeing how the different parts of the kitchen worked," she said. "It wasn't a regular restaurant, where there's a menu... You come in (and) say you want five course, six course, or seven course meal."

She learned a lot about plating, and Poole said she's progressed to the point where she's teaching him new tricks.

"She's coming here, and she's like, 'Well, if you guys had these molds, you could do this,' and I'm like 'Yeah! We could do that,'" said Poole.

The program falls under the Student Success 2025's plan as "Postsecondary Success"--an accomplishment touted by the Vision Coalition over the last decade. The report said, for too many, meaningful employment isn't within reach. To accomplish those goals, schools have to "reinvent" high school, and the 2025 Student Success plan recommends taking that one step further by aligning K-8 instruction with these sorts of career pathways as the public education system uses Vision's "North Star" as a guide.

Paul Herdman, president and CEO of the Rodel Foundation, said this program is putting Delaware on the path towards next-generation learning.

"It's going to be a big area of growth," he said. "And the whole area around looking at what happens after high school and making that connection with college and careers--we're just getting started on that front--but I think that's going to be a big area to kind of



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continue to grow out."

Mark Stellini, principal of Assurance Media, a technology company, was a member of one of the Vision Coalition's working teams for the Student Success 2025 report, of which WDEL received an advanced copy. The report revealed Delaware students are competing against their peers for jobs.

"I hear so many people talk about how bad our schools are--and yeah, we're not performing well now--but we have made improvements: Pathways to Prosperity. And just workforce development, some of the things we're doing are really, really good, and those replicated can really make a difference on our economy, and that's what it's really about."

But the report also showed if Delaware students want to compete internationally, they have a tough road ahead, ranking behind both Canada and Japan, respectively. A recent survey highlighted in the report showed only half of students understand how what they're being taught will help them later in life.

Leishman hopes to see more scholarships that fund college or certificate programs for amateur chefs--another recommendation in the report.

"Currently, in Delaware, we have 46,000 employees in the hospitality industry--it's a high demand field--but more importantly, it's high-demand for the right people," she said. "We need to really get these students ready with certification and skills for the great jobs that we can offer in this middle class field."

Poole and Erskine said the final year of the program lets students take their real-life experiences out into the world.

"They are going to be working for hospitals. To see behind the scenes--not just obviously restaurants, but hotels, dieticians, nutrition specialists--next year, not to be mean, I don't want to see them. I want them to be outside. I want to go visit them instead of them coming to my class."

"This is a premiere program--so serious candidates need only apply," said Dr. Erskine.

The Vision Coalition will present its full report to the public Wednesday in Dover.

This is Part 2 of Amy Cherry's four-part series on the Student Success 2025 plan. Part 1 can be found here.

Contact Amy Cherry at acherry@wdel.com or follow her on Twitter at [@acherry13](https://twitter.com/acherry13).

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Not Your Father's Home Economics

February 14, 2013 • 5 Comments • by Kip Poole



More than 400 [William Penn high school](#) students are preparing for careers in the food services industry – and they happen to be doing it in a new, state-of-the-art, restaurant style kitchen that cranks out delicious meals for paying customers every day.

In fact, the large-scale effort of our talented students and culinary program has not gone unnoticed. Most recently, we catered The Inaugural Ball for Delaware's Governor Markell. And we have catered a number of charity events, such as Taste for Art, The Christmas Shop Foundation's "The Perfect Gift," the Saint Francis Foundation, and Preston's March for Energy. Working events is one of the best ways for our students to understand the true restaurant and hospitality industry.

Our kitchen was designed with cutting edge culinary organization and consists of top-of-the-line ranges and cooktops, modular cooktops and ovens, dedicated task stations, high-efficiency refrigeration, functional ventilation, and flexible appliances.



Have you ever seen a SmartBoard in a kitchen? Well, we have it. We are also a part of the Modernist Cuisine collection that teaches students the science of cooking using a wide array of industrial equipment such as sous vide thermal circulators, anti-griddles, and vacuum sealers. And the best thing about all of this fancy equipment is that our students use them with ease!



But our professional kitchen wouldn't be much without a proper serving venue for our students. *The Penn Bistro* is open daily from 10:30 am to 12:30 pm, where we serve delicious soups, salads, sandwiches and weekly specials. And *Penn Bistro Catering* can create food for just about any occasion. We take steps to ensure that each guest receives professional and courteous service.

Across the United States there is increasing awareness that school gardens can play a crucial role in the learning process and contribute to improved student health. Most of our healthy menu options are made with local ingredients to ensure freshness and great taste. The William Penn High School "Farm-to-School Garden" utilizes approximately four acres of New Castle's historic Penn Farm to generate produce for the Culinary program and Bistro. The project utilizes sustainable farming practices with an emphasis on organic farming methods. And some of our produce is grown locally by the William Penn Agriculture students at Penn Farm, located adjacent to the high school.

With 420 students enrolled in the culinary program, our three instructors have their work cut out for them. It all works because we base our menus and dishes around a curriculum. In fact, William Penn is one of the few high schools in Delaware to offer the nationwide, two-year ProStart curriculum. Students have the ability to apply for different certifications and walk out of this program with culinary college credits. And some of our graduates will become successful leaders in the hospitality and restaurant management industries.



The William Penn Culinary Arts program is something that students are proud to be a part of. Our students strive to provide the school and the community with the best service and food around.

Chef Kip Poole is the lead Culinary Arts Instructor at William Penn High School in Wilmington. Since graduating from Virginia Tech with a degree in Restaurant and Hospitality Management, Chef Poole has worked at Disney World, Philadelphia Country Club, Harry's Savoy and Harry's Seafood. He later received his Masters in Education.





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5 Comments



James Ryan

February 14, 2013 at 2:13 pm

Nice Job Klip. Can you get me a tee time at Philadelphia C.C. ?

Jim

[Reply](#)



Chris Castagno

February 14, 2013 at 5:24 pm

Great start last growing season!!! Can't wait to see how the William Penn program grows at Historic Penn Farm. Congrats to Brian E, Mike M, Jim R, Kathleen P, Klip P (and others) who are "breaking new ground".

[Reply](#)



Dorsey Fiske

February 15, 2013 at 2:34 pm

What a terrific program! The Penn Bistro sounds very exciting — I look forward to having lunch there.

[Reply](#)



Cork Viola

February 16, 2013 at 12:46 pm

It's a pleasure to be working with all of you and helping to make the Historic Penn Farm Project a success and an inspiration. We're looking forward to Spring and all the progress we'll make together.

[Reply](#)



Nathaniel

January 7, 2016 at 10:16 pm

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About the Contributor



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ProStart: A dream grows in Delaware

May 25, 2012

When Kip Poole was hired to teach culinary arts at William Penn High School in Delaware, he suggested the school adopt the [ProStart](#) curriculum.

Poole was familiar with the [National Restaurant Association Educational Foundation's](#) two-year culinary and hospitality management program from working for NRAEF Chairman Xavier Teixido's restaurants.

The school, with 2,000 students, is Delaware's largest secondary institution. It's also considered a poverty school because at least 75 percent of its students qualify for free or reduced school lunches and face other disadvantages.



When Poole was hired last year, the school had an outdated, underequipped home economics classroom. But it was building a state of the art "Top Chef" kitchen with 16 burners, Anti Griddles, sous vide technology and other innovative equipment.

When school opened last fall, 300 students enrolled in the two ProStart classes. Beginning students learned the basics of food preparation and sanitation, while second-year students studied more advanced culinary topics, such as creating recipes from food grown on the school's 4-acre farm.

All had the opportunity for on-the-job experience through the school restaurant, which operated two days a week, and catering jobs for meetings, receptions and parties.

"We're very, very hands-on," Poole says.

Next fall, the school's enrollment is expected to increase by at least 400 students, in part because of the ProStart program and the farm.

Over the summer, two of Poole's students will be working for Sodexo at the Chase Center, and three are interviewing for Teixido's restaurants "as we speak," Poole says.

Next fall, the restaurant will be open for breakfast, lunch and dinner five days a week. It also will sell sous vide take-out meals on Friday nights.

Other changes in the works for next year include hiring a third teacher for the 400 ProStart students expected for next fall. And having a third teacher will allow Poole to focus more on restaurant management, his area of expertise.

And now that he's ServSafe-certified, Poole will be able to proctor the students' ServSafe food safety exams next year.

"I really think I've found my calling," he says. "I really love what I do."

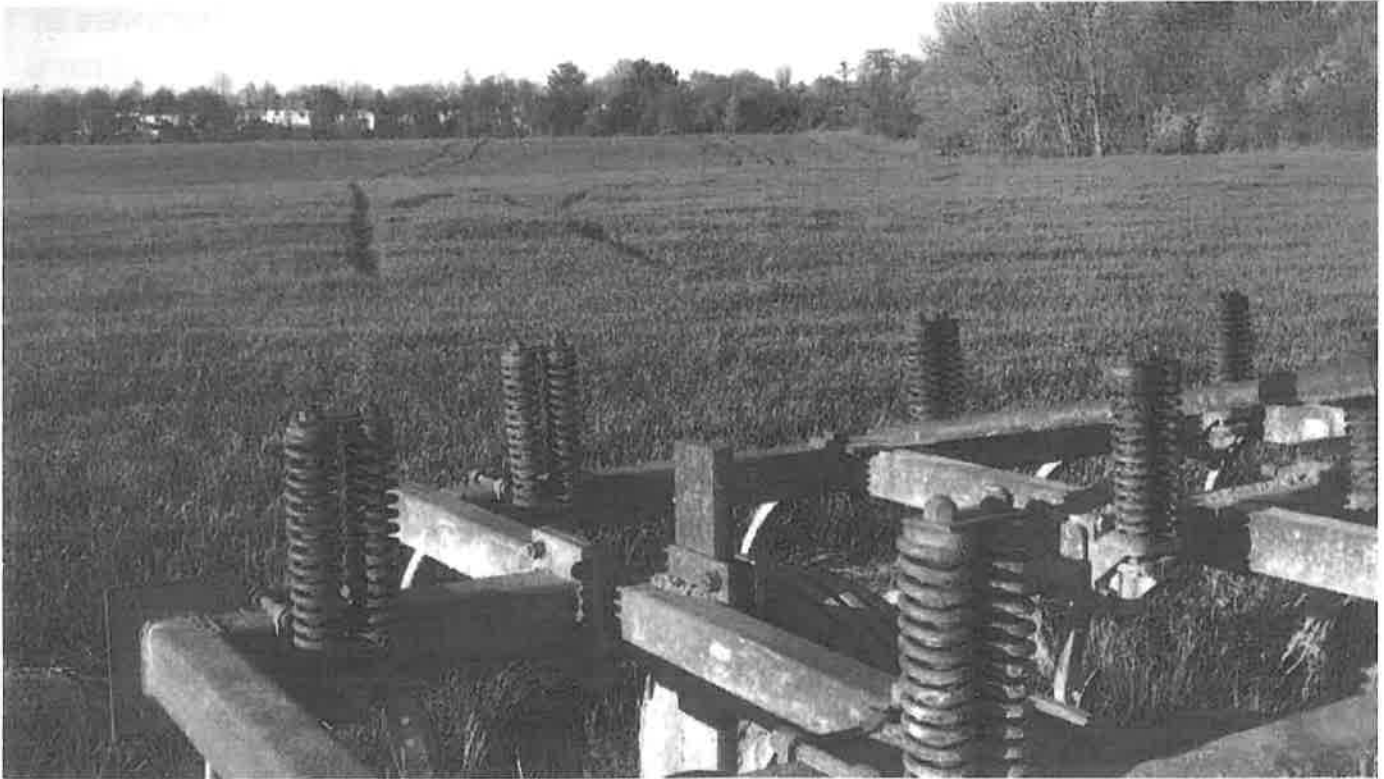
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MAY 19, 2014

Bringing Delaware's Penn Farm into the 21st Century



Historic Penn Farm (courtesy of Delaware Greenways)

BY LARRY NAGENGAST

While most Americans associate William Penn with Philadelphia, evidence suggests that Penn spent his first night in the New World in Delaware.

It's a point of pride for many Delawareans that, in 1682, Penn quartered in a brick home on what is now Delaware Street in Old New Castle.

And New Castle residents are equally proud of how their community has preserved Penn's legacy, with a unique organization called the Trustees of the New Castle County tasked with maintaining some 1,000 acres that Penn had surveyed in 1701 and designated for community use.

In 1792, the trustees set aside 11 tracts as farmland, where settlers tended the livestock and grew the crops that were essential for the town to sustain itself.

Today, only one of those farms remains – Penn Farm on Route 273, about a mile west of the historic district. Three years ago, the trustees contracted with the nonprofit Delaware Greenways to revitalize the farm and bring Penn's vision into the 21st century.

"If you look at William Penn's plans for New Castle and for other cities, you'll see that farms were an integral part of them. A critical reason for the success of William Penn's communities was that farms provided essential resources for the people who came to live here," said Mike McGrath, the retired state agricultural preservation chief who helped the trustees develop their concept for the property.

The key now, just as it was three centuries ago, is to make the farm's operations sustainable, said Steve Borleske, past president of Delaware Greenways.

To ensure sustainability, Greenways has developed a series of strategic partnerships. It has relied on the University of Delaware's Water Resources Agency for advice on drainage and runoff problems and on UD's Center for Historic Architecture and Design for suggestions on how to refurbish the property's farmhouse, which was built in stages in the early 19th century.

The most significant of those partnerships is with William Penn High School, whose campus borders the north side of the farm. Students in William Penn's agriculture program have been growing vegetables on the four-acre plot that provides food for about 75 participants in the farm's Community Supported Agriculture program.

Students in the culinary arts program, who work in the Penn Bistro, a campus café for faculty and staff, are now partnering with the agriculture students to decide which crops to plant.

This summer, the Colonial School District will take the program a step further, creating a genuine farm-to-school-to-table system. Brian Erskine, William Penn's supervisor of academic and degree programs, said the district will incorporate produce grown on the farm into the menus for its summer nutrition program, which provides meals for low-income residents.

'Everything is on the table'

Delaware Greenways is starting to reach out to New Castle residents to get their ideas on what they would like to see at the farm.

"What would you like to see here? What's your vision for the farm," Borleske asked a visitor last week.

"Everything is on the table," added Andrea Trabelsi, who manages Greenways' healthy communities program.

On a day when sixth graders from Colonial schools were visiting, Trabelsi recalled that one student suggested "fishing." At first blush, that might fall under what Trabelsi would label a "far-out idea," but given some of the drainage issues on the site, creation of a pond is not out of the question.

And, with sustainability in mind, she points out that fish stocked in a pond could be raised and sold, potentially creating a fresh revenue stream for the farm.

Becca Manning, the farm manager, has heard all sorts of ideas for the farm's barn, including use of the venue for concerts, art shows, painting classes, yoga lessons, even showing an occasional movie.

While those ideas might not add up to sustainability in an economic sense, each one could inject some 21st century relevance into the 18th century farm.

One New Castle resident who likes what's going on at Penn Farm, even if he hasn't gotten involved there yet, is Russ Smith.

Smith is a William Penn grad who returned to his hometown last year as superintendent of the new First State National Monument, created to tell the story of Delaware's colonial era.

"I can see the connection — the everyday life of the farmer with the political story of New Castle," Smith said.

How the community responds to Greenways' outreach efforts could have a significant impact on how Penn Farm evolves.

"We want to know how the community would like to use this place," Borleske says. "We're looking at a lot of other urban agriculture initiatives. There are a lot of promising possibilities."

SUPPORT PROVIDED BY

October 2016: Farm to School Month, Kids Health Month, National School Lunch Week (NSLW)



Tasting Menu & Calendar of Events

<p>3. </p> <p>10. </p>	<p>4. Farm to School Tasting Tuesday: Roasted Acorn & Butternut Squash Fifer Orchards, Wyoming, DE Perm Farm New Castle, DE</p> <p>11. </p> <p>Farm to School Tasting Tuesday: Fifer Orchard Farm Fresh Apple Color</p>	<p>5. National Kale Day  Free samples of Kale will be offered in many ways including Romaine & Kale Caesar salad and Kale Chips. Stop by for some free Kale!</p> <p>12. </p>	<p>6. </p> <p>13. </p>	<p>7. </p> <p>No School—Staff Development Day</p>
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National School Lunch Week this year is all about "Show Your Spirit!" With October being Farm to School Month, this is a great opportunity to support your school and come to the cafeteria to try some of the new items on the menu! We are offering lots of new foods all month long!!

<p>17. </p>	<p>18. </p> <p>Farm to School Tasting Tuesday: Roasted Cauliflower & Broccoli Fifer Orchard, Wyoming, DE</p>	<p>19. </p> <p>Didn't get enough Kale on National Kale Day? Come to the cafeteria to get a Fresh Kale Salad with your entrée!</p>	<p>20. </p> <p>Like Sweet Potatoes and Butternut Squash? Try our new Fresh Butternut Squash from Fifer Orchards and Sweet Potato Bake Recipe!</p>	<p>21. </p> <p>Abbreviated Day— No Lunch Today</p>
<p>25. Farm to School Tasting Tuesday: Honey Roasted Brussels Sprouts Fifer Orchards Dover, DE</p> <p>26. </p> <p>27. </p>	<p>27. </p> <p>As part of the celebration for Kid's Health Month, we're sampling all sorts of new foods including some local vegetables and fruits in honor of farm to school Month.</p>			

31. **HAPPY HALLOWEEN**
For the last day of Farm to School Month make sure you try the Fresh Glazed Sweet Potatoes from Fifer Orchards in Wyoming, DE today!

Envi Sci Photo-Log

- 1. Students excitedly showcasing their new recycling program's collection bins being used during lunches**
 - 2. Students enjoyed learning about chickens and their symbiotic relationships with their environment**
 - 3. Students observing Bee behavior at WPHS's apiary hives**
 - 4. Learning about common crop seeds**
 - 5. Students observe a Tomato Horn Worm with Barnicoid Wasp eggs to view in real time a parasitic relationship. The worm was collected from the farm.**
 - 6. Students observe under a scope sample collected from the farm and surrounding gardens when discussing biodiversity and air quality.**
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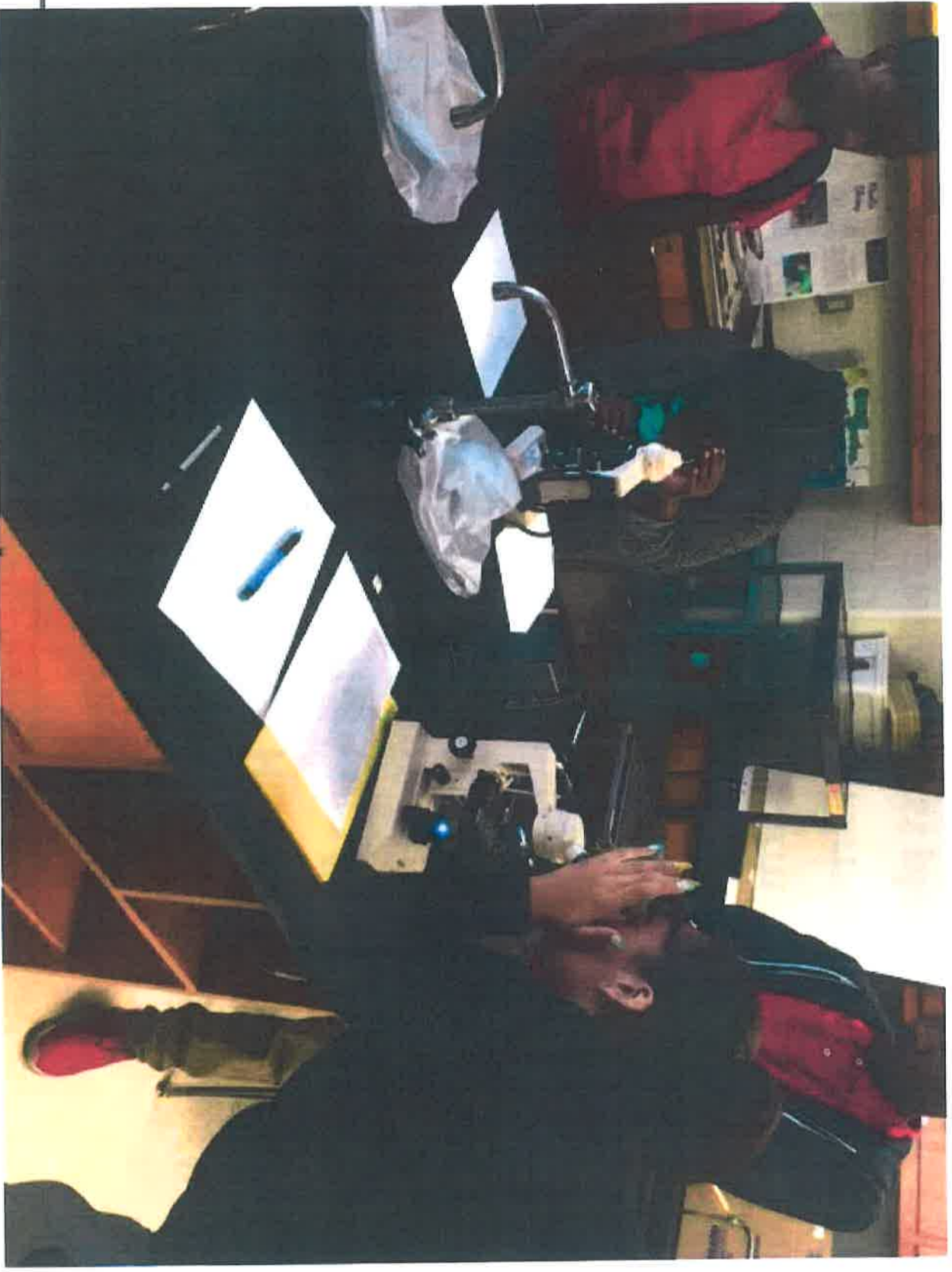
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Culinary Photo Log:

- 1. Students enjoy serving farm fresh ingredients to guests an event held on Historic Penn Farm**
- 2. Students harvest lettuce from the fields at Penn Farm to use for teach salads and upcoming events**
- 3. Students prep watermelon fresh from Penn Farm for Watermelon and Shrimp Crevice**
- 4. Ag and Culinary Students team up for a fundraising event serving Egg Custard out of real eggs, held on Historic Penn Farm**
- 5. Ag and Culinary at 2016's The Farmer and The Chef event, awarded first place.**

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Agriculture Photo Log:

- 1. Fresh Kale from the farm being prepped for a tasting by Culinary students during the summer feed program 2016**
 - 2. Students harvesting sweet potatoes (180 pounds worth!) this fall to be used in school lunches**
 - 3. Students practice apiary management and prep bees for summer by providing sugar water.**
 - 4. Collecting eggs (completed daily) for use in the Cafeterias and Culinary programs.**
 - 5. Summer student workers processing zucchini for summer feed programs, and school lunches throughout the school year.**
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