

THE MONTHLY FEED - May 2026

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NUTRITION SERVICES

Lincoln County School District

School Meals Gardens Food Pantry



What's GROWing on in LCSD school gardens?

Last month, I appreciated the longer days, and now warmer temperatures and vigorous growth are evident. The relocated apple trees are thriving without signs of transplant shock. In this busy season, **I want to acknowledge the contributions supporting our garden programs.**

- Thompsons Sanitary donated five cubic yards of compost to Newport school gardens.
- Nate and Josh helped distribute compost across garden sites.
- North Lincoln Sanitary donated compost to Taft Elementary, coordinated by Bianca Dale.
- Copeland Lumber provided boards for garden signage, with a Toledo shop class building additional signs.
- Violet Brown's ECEL students are creating garden signs and making pesto from basil grown in garden towers.
- Tel-tvm is donating plant starts to the program.
- Beaver Creek Blooms donated strawberry starts and seed potatoes.
- Jeff contributed onion starts he grew over winter.
- Patty provided decorative pots for Newport and Toledo plant sales.
- Students are starting hundreds of plants for upcoming sales.
- Some Sam Case Elementary students are using recess time to work in the garden.



There's great action and growth!

Thanks to partners, staff, students, and all who support these thriving gardens. - Scott



Yaquina View Artichoke and Garlic beds are going strong.



Carrots & Beets from the Toledo High greenhouse.



OSU Seafood Research and Education Center Supporting Seafood to Schools

Oregon State University (OSU) has labs in Newport and Astoria, focusing on enhancing seafood quality through research, extension services, and graduate training. During a visit, CNP Manager Jamie Nicholson explored food safety and staff training that can be adapted for school kitchens, empowering staff to work with local seafood for student meals. The Astoria lab showcases various seafood processing and cooking methods, and collaboration will continue to support the Seafood in Schools initiative.



Pictured Above: From the OSU Astoria Lab, a huge commercial canner and tour guild Ombaka Owade, PhD. This canner will process thousands of cans at a time. Wow!



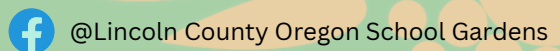
Start your day off right with one of our new breakfast items

Scratch-made Granola for Fruit & Yogurt Parfaits & Jan's protein packed Cranberry Peach Coffee Cake



May 5th is Cinco de Mayo, check out your school lunch menu for fun options!

Free language assistance, auxiliary aids, and/or accommodations are available upon request. Meal accommodations can also be made to support medical needs as well as some preferential dietary needs. Please contact your school, Nutrition Services, or email jamie.nicholson@lincoln.k12.or.us.



FRESH FRUIT AND VEGETABLE PROGRAM (FFVP)

FFVP is an important tool in our effort to combat childhood obesity. The program has been successful in introducing elementary school children (K-8) to a variety of produce that they otherwise might not have the opportunity to try. Some of this month's offerings include: **Blood Oranges, Hami Melons, White Grapefruit, Kiwi, Purple Daikin Radish, and Strawberries.**



Strawberries are the only fruit with seeds on the outside, averaging 200 per berry. Belonging to the rose family, they are packed with vitamin C—eight strawberries contain more than an orange!

Download **nutrislice** from the App store for your school's menu

Thank you!

A big thank you to our Sodexo partners for helping LCSD graduates through scholarships. Their \$2,000 donation will be divided among the four high schools.

