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5-24-2013

## Interview with Linda Colwell, Eat, Think, Grow, 2013 (audio)

Linda Colwell

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# PORTLAND STATE UNIVERSITY ORAL HISTORY PROJECT

## INTERVIEW INDEX

INTERVIEWEE: \_\_Linda Colwell\_\_

Interviewer: \_\_Lorraine Decker\_\_

Date: \_\_24 May 2013\_\_

Location of Interview: \_Portland State University Library\_\_

Research Assistant: \_\_None\_\_

Interview Series: SUSTAINABILITY HISTORY PROJECT

Recording Equipment: DIGITAL RECORDER (WINDOWS MEDIA AUDIO FILE) WITH AN  
EXTERNAL, OMNIDIRECTIONAL MICROPHONE

Time	Notes
0:43	Introductions
1:22	Linda's background, where she was born and family background.
3:20	Husband and children and their interest in the program and how that influences them.
5:04	Educational background and how she came to decide on being a chef.
7:35	Influence of her art degree has on her attitudes toward foods and being a chef and really everything she does.
10:29	The creativity with cooking vs. technically how it's being taught.
12:18	Her chef training in Paris and travels in Europe regarding attitudes toward food.
14:10	Working background and ideas on sustainability.
16:45	Ideas on indigenous culture and the learned ideals of these cultures.
19:52	The culture of the farmers market and how that helps with the ideals of farm to school program.
23:32	Finish work history and how that has always tied to farms and quality products.
25:59	Time in Paris for chef school and did that influence your ideas of food and markets?
27:53	What did the food scene in the U.S. look like when you were returning from chef school?
29:58	The difference between the East Coast and the West Coast in food ideals.

Time	Notes
31:08	Family food history.
32:57	How did you first become involved with the Farm to School Program?
33:27	Started when working with farmers through a CSA in 1998.
33:48	In 1999 was a co-chair if Portland Chef's collaborative.
34:31	Chef's collaborative identified Portland as the place for their national retreat, and also to launch a program here call "Adopt a School" that included ideas about sustainability and how she came to manage this program in the schools.
36:44	How the Edwards' school, the precursor to Abernathy's school "Gardens of Wonder" came to be.
37:21	First experiences with the Portland Public School nutrition program.
38:28	How Slow Foods got involved and began to support the program at Edwards
39:18	What was Slow Foods ideas for the program and who participated.
41:31	Nationally how did these programs come together, were they separate or was it a converging consciousness?
44:38	The differences between these attitudes with rural and urban environments and how unique Portland is.
48:50	What was the sustainability vision the Chef's cooperative had?
52:17	What does sustainability mean to Linda and the food component of that and Farm to School.
58:00	What did she remember about her school lunch program and how did that influence her efforts in the Farm to School Program.
1:00:00	The challenges of the current school kitchen equipment and bringing farm fresh foods.
1:01:28	Exposure to a Farm to School program when she was growing up, would that have changed anything for her in how she approached life and food?
1:02:54	What does your current garden look like?
1:03:59	What were the first steps of development of the Farm to School program and who was involved and when and when did the Portland Public Schools become involved?
1:11:58	2005 the consolidation of the Edwards' program and Abernathy's and some of the people involved and challenges.

Time	Notes
1:18:08	The “Garden of Wonders” program, and how Portland Public Schools became involved and how they looked at it as a complete program with all educational aspects of learning, the PPS wellness policy.
1:23:24	What are the challenges that the U.S. government policy requirements and institutional requirements in general created?
1:26:37	Again bringing back the ideas of creativity to deal with these institutional requirements.
1:29:48	How do you deal with these restrictions?
1:33:07	Do you feel the program is working and what would it take to make this program fit nationwide?
1:36:25	The educational component of the program and its importance.
1:37:56	After Abernathy where did you move on to and what does eat.think.grow. do.
1:39:30	Getting Oregon to fund the bringing of Oregon farm foods to schools and the grant writing.
1:41:15	Are there a lot of schools still coming into the system? Nationally?
1:42:30	Description of what Linda did when she worked for Portland Public Schools and the Farm to School Program.
1:44:04	Is the program paying for itself and is that important or should it be looked at from a more of an educational sense.
1:52:00	Distribution and processing, what would you see as a solution to these issues?
1:57:30	How does the Abernathy program compare to the rest of the school system?
2:02:13	What advice would Linda give to other schools starting a new Farm to School Program.
2:05:46	What were some of your most memorable moments from the program?

