Interview with Nicole Hoffmann, Abernathy School, 2013 (audio)

Nicole Hoffmann
<table>
<thead>
<tr>
<th>Time</th>
<th>Notes</th>
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<tbody>
<tr>
<td>00.01</td>
<td>Introduction</td>
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<tr>
<td>00:30</td>
<td>Background – never bought school food when I was a kid – no emotional connection</td>
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<tr>
<td>1:05</td>
<td>Background – studied History in college however she’s been cooking and working with kids for past 10-12 years.</td>
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<td>1:31</td>
<td>Moved to Minneapolis and worked in a Feminist bookstore – feels sustainability ties in with that type of activism</td>
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<td>1:50</td>
<td>Started working with the Youth Farm and Market program – community gardens in the neighborhood. All day program for the kids – and the kids assist to make lunch for the neighborhood- utilizing as much as possible from the gardens. Tied in cultural imperatives – making foods that they’re familiar with at home.</td>
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<td>3:00</td>
<td>Flied to Alaska for 4 summers – worked on a farm up there with National Leadership School. Tried to use local foods as much as possible to feed people all summer. Farm to table – critical when food/grocery stores are hard to come by.</td>
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<td>4:45</td>
<td>Land acquired in Minneapolis – through community partnerships.</td>
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<td>5:10</td>
<td>Response/feedback from kids about Minneapolis garden program.</td>
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<td>6:05</td>
<td>Grew up with gardening – grew up in Wisconsin – both parents came from families with farms – and parents always had gardens.</td>
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<td>7:00</td>
<td>Realized wasn’t interested in educating adults but working on a farm was comfortable</td>
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and large scale cooking.

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<td>7:20</td>
<td>Landed in Portland – went to culinary school and pursue food as a career. Volunteered a day per week while in culinary school.</td>
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<td>7:45</td>
<td>Worked with Maria Hines in Seattle at Tilth – runs restaurants 98% organic.</td>
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<td>10:00</td>
<td>Farm to Table was starting to be a concept – and Maria Hines took it to a higher level – with fine dining.</td>
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<td>11:26</td>
<td>Incorporating foods from garden on pizza – such as beets or pizza to get kids exposed to it – even if they’re not eating it, at least they’ve seen it.</td>
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<td>11:56</td>
<td>How returned to Abernathy / Portland – employed through Portland Public Schools</td>
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<td>12:21</td>
<td>Job description – nutrition services</td>
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<td>13:25</td>
<td>Shift in program towards sustainability – must be self sustaining and replicable to be equitable.</td>
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<td>14:00</td>
<td>Transition to make program replicable and viable – which brought more oversight</td>
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<td>14:40</td>
<td>Her main goal is to make it a replicable program- to roll out at other schools</td>
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<td>15:00</td>
<td>Pizza – partnership with Hot Lips – however, now they have to feed 450 kids on a day. Now obtain pizza supplies from district then tie in elements from garden.</td>
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<td>16:22</td>
<td>Portland has a very reputable school lunch program in terms of local foods.</td>
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<td>16:42</td>
<td>Explanation of where pizza ingredients come from</td>
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<td>17:48</td>
<td>Chef position- previously existed before she came on.</td>
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<td>18:26</td>
<td>Transitioning/incorporating idea – to work with PPS – it’s very slow moving. Recipes are good ideas but must be changed – and must be made the same every time and entered into database so it falls in line with their procurement system.</td>
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<td>19:00</td>
<td>System issues and contract issues with implementing certain recipes.</td>
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<td>21:00</td>
<td>PE Program at Abernathy</td>
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<td>21:20</td>
<td>Wellness/Whole Child is a large part of the school – garden program is a big part of that.</td>
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<td>21:45</td>
<td>Garden education/ curriculum explanation</td>
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<td>23:00</td>
<td>Funded from PTA – raised funds</td>
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<td>23:25</td>
<td>Harvest of the Month Program – kids dissect/examine/learn about then eat Brussels sprouts. Kids then enjoy eating Brussels sprouts.</td>
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<td>26:00</td>
<td>Sustainability in Education – very will engrained into the school – but it’s a difficult message to get out.</td>
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<td>26:50</td>
<td>Financial sustainability/funding sustainability – program funded through PPS – operates similar to other schools within PPS. Their program is a little cheaper since they use a lot of scratch ingredients.</td>
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<td>28:00</td>
<td>Other schools - Issues with design of school/kitchen – unable to run a dishwasher in some kitchens – which makes it hard to replicate</td>
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<td>31:20</td>
<td>Need skill training with staff – in order to replicate program with other schools</td>
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<td>32:00</td>
<td>Gardens used for education (rather then for food productions) – not enough produce to supply enough food for whole school.</td>
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<td>34:00</td>
<td>Additional issues with replicating garden</td>
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<td>36:00</td>
<td>Funding and pay for similar programs and positions – Hard to get grants for established programs- which there’s is – so keeping the funding sustainable is hard. For example- Americorps back out once the program is established.</td>
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<td>38:00</td>
<td>Challenges – they’re almost at a point of losing the program due to the regulations. Regulations make recipes hard to work with. She’s not a dietitian. They’re now going to a weekly planned out meal vs. daily.</td>
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<td>41:00</td>
<td>Everything requires a full nutrition analysis and must be approved by PPS.</td>
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<td>41:20</td>
<td>Goal within program – would like to go to other schools that don’t already have a chef on site or similar program. Increasing volume of food serving is an issue to make work.</td>
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<td>44:00</td>
<td>Donations – school doesn’t take donations in kitchen. There are also safety and equity issues. Garden programs do accept donations from local businesses such as Kroger’s for garden education.</td>
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<td>46:00</td>
<td>Parents come in and volunteer- prepare veggies, wash dishes- a good resource that helps with program.</td>
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<td>47:00</td>
<td>Items developed or created at Abernathy – have gone out to other schools – such as scratch ranch dressing or on-site assembled quesadillas.</td>
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<td>48:00</td>
<td>District can manifest initially from scratch but then on-site assembled items vs. made from scratch at each school. Local manufacturer processes one of their recipes and serves to entire school district.</td>
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