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Interview with Maggie Michaels, Portland Public Schools, 2013 (audio)

Maggie Michaels

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PORTLAND STATE UNIVERSITY ORAL HISTORY PROJECT

INTERVIEW INDEX

INTERVIEWEE:Maggie Michaels
Interviewer:Carmen Vigil
Date:5-23-2013
Location of Interview:Maggie's House in NE Portland
Research Assistant:Ciji Dieringer
Interview Series: SUSTAINABILITY HISTORY PROJECT
Recording Equipment: DIGITAL RECORDER (WINDOWS MEDIA AUDIO FILE) WITH AN
EXTERNAL, OMNIDIRECTIONAL MICROPHONE

Time	Notes
0:00	Background of Maggie Michael's, early education, secondary education, personal
	influences that inspired her to become an educator, and "the holistic student"
3:45	Portland, traveling, grad school, and internships
4:45	Experiences that lead Maggie to a career in teaching youth
5:45	"Road Blocks" Maggie has overcome and is still working on with her teaching
7:40	What Maggie is working on today- "Curriculum of Cuisine"
	Her theory and ideas around her program "Curriculum of Cuisine"
12:54	The reaction to Maggie's solutions within sustainable food programs
15:08	Maggie's perspective on sustainable food in Portland Public Schools
	Pushing the boundaries, what works, what makes sense, what makes sense to kids
16:35	Maggie's thoughts from a student's perspective, how successful the program has
	been for the kids, how it impacts the students
17:50	Maggie and Susan- Portland Public Schools, Co-teaching
	Food Week! Summer learning Program at Madison High School
	Gardening and cooking program, biology, mentor, credit recovery
<u> </u>	Writing a Grant
20:40	"The Seeds of Cuisine" at Madison High School Biology and Language arts
	5 week program, students who needed credit recovery in the summer

	"Cooking Matters" Oregon Food Bank
	Student lead farmers market in Portland Public Schools

Notes
The Diversity of the student body, socioeconomic status
The program can adapt to any school's demographic
Maggie's experience is with at-risk and gang effected youth
Where Maggie sees her program in five years
How she can create a foundation for the program
Fundraising for her program "Curriculum of Cuisine"
2-3 Schools running the program, Maggie facilitates the program
Maggie's most proud achievements
The farmers market at Madison High School
What students are asking of her, and what she is currently working on
Contacts and networking with sustainable efforts in the community
Maggie's thoughts on sustainable efforts in Portland
Philadelphia has much larger programs, Portland is behind
New York food policy is already happening, and people understand it, funding
Portland is known as a "foodie" city for some, not all
Leader in curbside composting
The future for Maggie and sustainable education
Where Portland Public Schools is going, budget, plans
The educators who are ready to do revolutionary work in the classroom
Ending notes on Maggie's interview